

Faculty Curriculum Vitae

Please fill out the details as indicated below. Where not applicable, mark 'N/A'

Full Name:	Panayiotis Theodosiou
Rank:	Lecturer
Status:	Full Time
Program:	Culinary Arts
Email:	theodosiou.p@intercollege.ac.cy

Educational qualifications			
Degree	Year	Awarding Institution	Thesis title (if applicable)
Master Degree	2013	Middlesex University	The culinary arts in higher educational
HND in Culinary Arts	2010	Americanos College	Diploma Culinary Arts
Εσπερινή Σχολή Λευκωσίας	2008	Εσπερινή Σχολή Λευκωσίας	Απολυτήριο
Higher Hotel and Catering Institute	1973 – 1975	HHCI	Diploma Cookery
Pancyprian Gymnasium	1970 – 1973	Pancyprian Gymnasium	Certificate

Employment history				
Period of employment		Employer	Location	Position
From	To			
2010	Continues	Intercollege	Nicosia	Lecturer Culinary Arts Program
2007	2009	Constantinou Bros Hotels	Paphos	Executive chef
1997	2007	Mediterranean Beach Hotel	Limassol	Executive chef
1995	1997	Louis Tourist Agency		Executive chef
1992	1995	Apollonia Beach Hotel	Limassol	Executive chef
1981	1992	Hilton Hotel	Nicosia	Sous Chef
1979	1981	Kykko Bowling Restaurants	Nicosia	Chef de Cuisine
1978	1979	Scorpios Restaurant	Nicosia	Chef de Cuisine

Memberships and Professional Affiliations			
From	To	Institution/Professional Organisation	Status
1994	Now	Cyprus Chefs Association	member

Conferences and Seminars			
From	To	Title	Role
11/2014		8 th International Conference of the Cyprus Dietetic & Nutrition Association	Participation
11/2016		9 th International Conference of the Cyprus Dietetic & Nutrition Association	Participation
6/2010		Level 3 Award in supervising Food safety in Catering	Participation

Intercollege (Nicosia) – Faculty CV

11/2003		Foundation Certificate in Nutrition	Participation
5/2004		Foundation Certificate in Food Hygiene	Participation
10/2014		Training Course: European Qualification Framework and ECVET seminars in Greece	Participation
29/01/16	5/2/16	ERASMUS+ Programme KA1 VET learner and staff mobility project Entrepreneurship in VET: Exploring the European Experience Project acronym: ENTEREX, Netherlands	Participation
26 /11/15	27/11/15	Αρχές & πρακτικές εφαρμογές κοστολόγησης τροφίμων και ποτών	Participation
19/11/15	20/11/15	Αρχές μεθόδου Μαγειρέματος σε Κενό Αέρος (Sous Vide)	Participation
12/11/15	13/11/2015	Αποτελεσματική διαχείριση χρόνου διευθυντών Ξενοδοχειακών και Επισιτιστικών μονάδων:	Participation
10/03/15	11/03/15	Σεμινάριο: σύγχρονη ζαχαροπλαστική χρησιμοποιώντας κορυφαία καινοτόμα προϊόντα IRCA, σε συνδυασμό με τις 'Χρυσές' σιλικόνες της Λυών. Λευκωσία	Participation
4/2014		Attendance on seminar for Moet & Chadon	Participation
4/ 2005		Fundamentals of HACCP	Participation

Research/Projects

From	To	Title and Reference	Funded by		
Publications/Journal/Articles					
Year	Title	Other authors	Journal/Conference/Publisher	Vol.	Pages
Awards/Distinctions					
N/A					