**FORM: 500.1.04**

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| **Academic Personnel Short Profile / Short CV** |

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| **Institution:** | InterNapa College |
| **Surname:** | Andreou |
| **Name:** | Fotis |
| **Rank:** | Special Teaching Personnel |
| **Program of Study:** | Culinary Arts |
| **Scientific Domain: \*** | Culinary Arts |

*\*Field of Specialization*

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| **Academic qualifications**  **(list by highest qualification)** | | | | |
| **Qualification** | **Year** | **Awarding Institution** | **Department** | **Thesis title** |
| BA | 2012 | University of Derby | Culinary | Bachelor of Arts Degree in Professional Culinary Arts |
| Diploma | 2007 | Higher Hotel Institute of Cyprus (HHIC) | Culinary | Culinary Arts |

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| **Employment history – List by the three (3) most recent** | | | | |
| **Period of employment** | | **Employer** | **Location** | **Position** |
| **From** | **To** |
| 2019 | Present | InterNapa College | Sotira | Special Teaching Personnel |
| 2018 | Present | CTL Eurocollege | Limassol | Special Teaching Personnel |
| 2015 | Present | Technical Schools | Larnaca / Paralimni | Culinary Arts Teacher |

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| **Key *refereed* journal papers, monographs, books, conference publications etc. List the five (5) more recent and other five (5) selected –(max total 10)** | | | | | | |
| **Ref. Number** | **Year** | **Title** | **Other authors** | **Journal and Publisher/  Conference** | **Vol.** | **Pages** |
| 1 |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |

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| **Exhibitions (where applicable). List the five (5) more recent and other five (5) selected.**  **(max total 10)** | | | | | |
| **Ref. Number** | **Date** | **Topic** | **International / Local** | **Location\*** | **Role in Exhibition** |
| 1 | 2011 | Certificate of Training in: Plated Appetizers | Local | Limassol | Participant |
| 2 | 2011 | Certificate of Training in: Pâté & Terrine | Local | Limassol | Participant |
| 3 | 2011 | Certificate of Participation in the Seminar: Adapting Professional Attitude & Behaviour | Local | Limassol | Participant |
| 4 | 2007 | Certificate for: Fundamentals of HACCP | Local | Nicosia | Participant |
| 5 | 2007 | Certificate for: Fundamentals of Food Hygiene | Local | Nicosia | Participant |

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| **Research Projects. List the five (5) more recent and other five (5) selected**  **(max total 10)** | | | | |
| **Ref. Number** | **Date** | **Title** | **Funded by** | **Project Role\*** |
| 1 | 2011 | Food Consumption: Physiological or Psychological Influence on Food Choice |  | Researcher |
| 2 | 2007 | The Usage of Helps in the Kitchen |  | Researcher |

*\*Project Role: i.e. Scientific/Project Coordinator, Research Team Member, Researcher, Assistant Researcher, other*

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| **Consulting Services and/or Participation in Councils / Boards/ Editorial Committees.**  **List the five (5) more recent** | | | | |
| **Ref. Number** | **Period** | **Organization** | **Title of Position or Service** | **Key Activities** |
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| **Awards / International Recognition (where applicable). List the five (5) more recent and other five (5) selected.**  **(max total 10)** | | | |
| **Ref. Number** | **Date** | **Title** | **Awarded by:** |
| 1 | 2012 | First Class Degree | University of Derby |

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| **Other Achievements. List the five (5) more recent and other five (5) selected.**  **(max total 10)** | | | |
| **Ref. Number** | **Date** | **Title** | **Key Activities:** |
|  |  |  |  |