**Form 500.1.4**

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

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| **Institution:** | Internapa College |
| **Surname:** | Kasiouris |
| **Name:** | Dimitris |
| **Rank/Position:** | 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 | Professional Culinary Arts | Bachelor of Arts Degree in Professional Culinary Arts |
| Higher Diploma | 2006 | Higher Hotel Institute of Cyprus (HHIC) | Culinary Arts | Culinary Arts |
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| **Employment history in Academic Institutions/Research Centers – List by the three (3) most recent** | | | | |
| **Period of employment** | | **Employer** | **Location** | **Position** |
| **From** | **To** |
| 2018 | Present | Internapa College | Sotira/Ammochosots | Lecture |
| 2019 | Present | Sunrise Oasis Hotel | Protaras | Head Chef |
| 2018 | 2018 | Atlantica Sancta Napa Hotel | Ayia Napa | Executive Chef |

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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 | 11/2020 | Jury Gastronomy 2018 | Local | Nicosia | Jury of competition |
| 2 | 11/2018 | Jury Gastronomy 2020 | Local | Nicosia | Jury of Competition |
| 3 | 2017 | Train the Trainer in Professional Preparation | Local | Nicosia | Participant |
| 4 | 11/2016 | Gastronomia2016 – Chef of the year - Awarded with silver medal | Local | Nicosia | Participant |
| 5 | 2015 | Advances in Molecular Gastronomy | Local | Limassol | Participant |
| 6 | 4/2014 | Gastronomia2014 – Open fish or shellfish appetizer and lamb main course. Awarded with Gold medal | Local |  | Participant |

\**Specify venue, geographic location etc*

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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 | 2018 | Practical Guide to Effective Leadership for School Managers |  | Researcher |
| 2 | 2018 | Innovative Strategies for the Creative Delivery of Mandated Curriculum Material in One Cyprus Primary School |  | Researcher |
| 3 | 2012 | Assessing Kitchens’ Employees Performance in Cyprus |  | Researcher |
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*\*Project Role: i.e. Scientific/Project Coordinator, Research Team Member, Researcher, Assistant Researcher, other*

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| **Academic Consulting Services and/or Participation in Councils / Boards/ Editorial Committees.**  **List the five (5) more recent (Optional Entry)** | | | | |
| **Ref. Number** | **Period** | **Organization** | **Title of Position or Service** | **Key Activities** |
| 1 | 2016 – Present | Cyprus Chef Association | Member |  |

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| **Awards / International Recognition (where applicable). List the five (5) more recent and other five (5) selected.**  **(max total 10) (Optional Entry)** | | | |
| **Ref. Number** | **Date** | **Title** | **Awarded by:** |
| 1 | 11/2016 | Gastronomia2016 – Chef of the year | Silver Mental |
| 2 | 11/2014 | Gastronomia - Open fish or shellfish appetizer and lamb main course | Gold Mental |
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