



### Academic Personnel Short Profile / Short CV

<b>Institution:</b>	MIEEK Larnaca
<b>Surname:</b>	Georgiou
<b>Name:</b>	George
<b>Rank/Position:</b>	Lecturer
<b>Program of Study:</b>	Culinary Arts
<b>Scientific Domain: *</b>	Culinary Arts

*\*Field of Specialization*

Academic qualifications (list by highest qualification)				
Qualification	Year	Awarding Institution	Department	Thesis title
Master Degree	2013	Middlesex University		The culinary art theory & practice and how students put it in effect.
BA (HONS)	2007	Derby University		Chinese cuisine and the influences in Cyprus
Higher Diploma	2006	Higher hotel institute of Cyprus		

Employment history in Academic Institutions/Research Centers – List by the three (3) most recent				
Period of employment		Employer	Location	Position
From	To			
2023	Until now	Mieek	Larnaca	Coordinator
2022	2023	Technical school	Paphos	Educator
2013	2022	Intercollege	Nicosia	Lecturer



2009	2013	Kes College	Nicosia	Lecturer
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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	2020	CULINARY im...press	Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 4	
2	2019	CULINARY im...press	Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 3	
3	2018	CULINARY im...press	Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 2	
4	2017	CULINARY im...press	Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 1	
5	2018	Innovative food to treat hyperlipedemia	Dr Eleni Andreou	10 <sup>th</sup> Cyprus dietetics & nutrition association conference with international participation		
6	2016	Cooking very low protein recipes for renal patients (dialysis)- Renal Diets With Flavor	Dr Eleni Andreou	9th Cyprus Dietetic and Nutrition Association International Conference with CySPEN participation		



7	2014	How to cook gluten free ingredients	Dr Eleni Andreou	8th International Conference of the Cyprus Dietetic & Nutrition Association themed 'Nutrition Findings from Around the Globe'		
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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	November 2019	Gastronomia – HORECA Exhibition	Local	Cyprus – Nicosia	Exhibitor - Intercollege Culinary Arts
2	October 2019	San Sebastian Gastronomica conference	International	Spain	Participant
3	October 2017	San Sebastian Gastronomica conference	International	Spain	Participant
4	March 2017	10th International Culinary Competition of Southern Europe	International	Greece	Exhibitor-Participant



5	March 2019	11th International Culinary Competition of Southern Europe	International	Greece	Exhibitor-Participant
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*\*Specify venue, geographic location etc*

Research Projects. List the five (5) more recent and other five (5) selected (max total 10)				
Ref. Number	Date	Title	Funded by	Project Role*
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*\*Project Role: i.e. Scientific/Project Coordinator, Research Team Member, Researcher, Assistant Researcher, other*



**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				
2				
3				
4				
5				



**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	May, 2009	Participation and first place to European culinary arts, outdoor contest in Bucharest, Romania	World Association of Chefs' Societies
2	February, 2000	Participation to the 5 <sup>th</sup> contest of young chefs in Nicosia, Silver metal	World Association of Chefs' Societies
3	November, 1999	Participation and third place to the 2 <sup>nd</sup> Mediterranean contest in Crete	World Association of Chefs' Societies
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**Other Achievements. List the five (5) more recent and other five (5) selected.  
(max total 10) (Optional Entry)**

Ref. Number	Date	Title	Key Activities:
1	December 2019 Cyprus	Meat products creations by Artima	Coordinator & Participant
2	December 2019 Cyprus	Festive Christmas Food by Chef Nikolaou Ntina	Participant
3	September 2019 cyprus	"Improve the capability of experienced academic Lecturers in designing and delivering impactful and effective learning sequences".	Participant at train the trainers seminar
4	Netherland 2017	Entrepreneurship in VET: Exploring the European Experience	Participant
5	Lithuania 2019	ERASMUS+ Programme KA1, VET learner and staff mobility project Development of Employability and Entrepreneurship Skills through Mobility of VET Learners and Staff	Participant
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