



### Academic Personnel Short Profile / Short CV

<b>Institution:</b>	M.I.E.E.K.
<b>Surname:</b>	Antoniou
<b>Name:</b>	Barbara
<b>Rank/Position:</b>	Local Branch Coordinator of Baking-Pastry Program in Larnaca
<b>Program of Study:</b>	Baking-Pastry
<b>Scientific Domain: *</b>	Culinary Arts

*\*Field of Specialization*

Academic qualifications (list by highest qualification)				
Qualification	Year	Awarding Institution	Department	Thesis title
Master's in business administration	2022	University of Nicosia	Business Administration	
Pre-service Training Program	2016	University of Cyprus	Pre-service Training Secondary Education Officers	
Bachelor of Science Culinary Arts	2003	Johnson & Wales University, North Miami Florida USA	Hospitality, Academic & Vocational Studies	
Associate in Culinary Arts	2002	Higher Hotel Institute of Cyprus	Hospitality, Academic & Vocational Studies	

Employment history in Academic Institutions/Research Centers – List by the three (3) most recent				
Period of employment		Employer	Location	Position
From	To			



01/09/21	date	Ministry of Education	Larnaca	Local Branch Coordinator of Baking- Pastry Program in Larnaca
01/09/16	31/08/21	Ministry of Education	Larnaca, Paralimni	Culinary Arts, Baking & Pastry Instructor
01/04/07	30/04/2007	Intercollege (Department of Hospitality & Tourism)	Agia Napa	Hospitality Educational Trainer

**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						
3						
4						
5						
6						
7						
8						
9						
10						



**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					
2					
3					
4					
5					
6					
7					
8					
9					
10					



*\*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*
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

*\*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	19/03/21	CSTI	Board Member	Keep our Sand & Sea Plastic Free
2	14/02/20	ERASMUS+ KA2 project 2019-1 IT02-KA229-062619	Representative of Technical School of Larnaca, Cyprus	Here are my Roots (art, folktales, natural landscape of my region)
3	26/06/15 & 27/06/14	University of Nicosia in Collaboration with Virginia Commonwealth University School of Business	Trainee Consultant for Renting Villas in Protaras Completion of the International Consulting Program & Trainee Consultant for Green Dot (Cyprus) Public Co Ltd Completion of the International Consulting Program	<ul style="list-style-type: none"> <li>Promote the Villas by Presenting the natura of the area (historical, archaeological places to visit, natural caves and crystal-clear waters of the sea, etc.).</li> <li>Create a promotion plan on how people will be more aware of the company and the correct way of recycling.</li> </ul>
4	03/10/02	Cyprus Tourism Organisation	Taking part of the preparation of the seminar (Culinary Heritage and Tourism)	Practical demonstration and presentation of traditional cuisine.
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	06/04/05	Fundamentals of HACCP	The Royal Society for the Promotion of Health
2	23/05/03	The Silver Key Honor Society	Johnson & Wales University
3	11/2003	USSA Foundation Level Sommelier Certificate Course	United States Sommelier Association
4	25/04/02	Student of the Year Competition in London	European Catering Association
5	17/02/02	<ul style="list-style-type: none"><li>• Live College Chocolate Dessert</li><li>• Grand Prix College</li></ul>	Cyprus Chef Association
6	03/2001	Certificate in Food and Health	The Royal Society for the Promotion of Health
7	12/1999	Food Hygiene Certificate	The Royal Society for the Promotion of Health
8	02/1998	Accounting 3 <sup>rd</sup> Level	LCCI Examination Board
9	03/1997	Book-keeping and Accounts 2 <sup>nd</sup> Level	LCCI Examination Board
10	02/1996	Book-keeping 1 <sup>st</sup> Level	LCCI Examination Board



**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	02/2020	Hands on Workshop with Angelo Musa	Kalopesas Workshops hands on participation
2	11/2019	Master Class Pastry-Alain Ducasse Desserts Paris Education	City Unity-Hands on Workshop
3	03/2019	Advanced Bread Baking (five day)	The School of Artisan Food-Hands on Workshop
4	03/2019	Chocolate Patisserie	The School of Artisan Food-Hands on Workshop
5	08/2017	Pastry Vitrine by Hans Ovando	Culinary Academy Kiev International-Hands on Workshop
6	09/2009-07/2011	(Kati Magirevete)	Live Cooking Show
7	05/2003	PBS-Filming Class	Johnson & Wales University-Preparation and live presentation on TV
8	10/2001	Traditional Greek Pastry & Diet Desserts	UIPCG Qualite Internationale-Hands on Seminar
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ΦΟΡΕΑΣ ΔΙΑΣΦΑΛΙΣΗΣ ΚΑΙ ΠΙΣΤΟΠΟΙΗΣΗΣ ΤΗΣ ΠΟΙΟΤΗΤΑΣ ΤΗΣ ΑΝΩΤΕΡΗΣ ΕΚΠΑΙΔΕΥΣΗΣ  
CYPRUS AGENCY OF QUALITY ASSURANCE AND ACCREDITATION IN HIGHER EDUCATION

