



**Europass
Curriculum Vitae**



Personal information

First name(s) / Surname(s)

Trisvei Chrysoulla

Address(es)

[Redacted]

Telephone(s)

[Redacted] [Redacted]

Fax(es)

E-mail

chrysoulatrisvei@gmail.com

Nationality

Cypriot

Date of birth

[Redacted]

Gender

Female

Work experience

Dates
Name and address of employer

February 2002 - Present
CASA COLLEGE, 3 Jean Moreas Str. 1075 Nicosia

Occupation or position held

Lecturer of Hospitality modules
Teaching local and International students who attend the BA Hotel Administration and Hotel Management Courses.
Responsible for the overall operation of the Culinary Arts Department, planning, organising demonstrating and controlling the weekly schedule of lessons. Organising special events like buffets/à la carte/ table d'hôtel/ and other international events. Handling the annual culinary arts budget for the purchase of products and equipment used for the department. Experienced with hors d'oeuvre, from age and dessert. Providing instruction in plating and presentation, coursework in presenting multiple courses.
Imparting knowledge of wine pairings, teaching food storage and safety, utilising the freshest ingredients, knowledgeable about both nouvelle and traditional French cuisine, excellent hands-on teaching style.

Education and training

Dates	2007
Title of qualification awarded	MA Hotel Management
Principal subjects/occupational skills covered	Teaching and Curriculum Delivery, Management Principles, Consultancy, Skills, The Corporate Social Responsibility, Project Management
Name and type of organisation	Middlesex University, London, UK
Dates	2003-2005
Title of qualification awarded	BA Hotel Management Training
Principal subjects/ occupational skills covered	Human Resource Management, Employee Resourcing, Hospitality Business Policy, Food Preparation Management, Food & Beverage Management Hospitality Business Environment, Hospitality Business Policy, Food and Beverage Management
Name and type of organisation	Middlesex University, London, UK
Dates	1999 – 2001
Title of qualification awarded	Food Preparation & Culinary Art
Principal subjects/occupational skills covered	Food and Pastry Full-time study with a lot of practice in pastry and cookery. Areas of Study: Safety at Work, Food Hygiene, Kitchen Maintenance & Design, Cost & Control, Nutrition & Dietetics, Menu Planning Basic Pastry Techniques, Preparation Cooking And Service.
Name and type of organisation	KES College (City & Guilds, London) City & Guilds, London
Date	1992-1993
Title of qualification awarded	Dianeleos Technical School of Larnaca
Principal subjects/occupational skill covered	Cookery, Pastry, Cost & Control, Food & Safety Kitchen Design & Organisation
Name and type of organisation	Technical school of Larnaca – Ministry of Education
Dates	1991-1993
Title of qualification awarded	CMC Hotel & Catering School - Nicosia
Principal subjects/occupational skills covered	Cookery, Pastry, Cost & Control, Food & safety, Kitchen design, Nutrition, Oenology, Safety at Work, Design, Kitchen Design & Organisation, Nutrition, Tourism.
Name and type of organisation	CMC Hotel & Catering School

Dates 1977-1982
 Title of qualification awarded Higher Secondary school
 Principal subjects/ occupational skills covered
 Name and type of organisation Lyceum of Makariou C- Larnaca

Personal skills and competences

Mother tongue(s) Greek

Other language(s)

Self-assessment
 European level (*)

English
Russian

Understanding		Speaking		Writing
Listening	Reading	Spoken interaction	Spoken production	
Excellent	Excellent	Excellent	Excellent	Excellent
Good	Good	Good	Good	Good

(*) Common European Framework of Reference for Languages

Organisational skills and competences

Trainer - Teacher
 Teaching international students
 Organising special events
 Controlling the weekly schedule of lessons
 Budgetary control
 Planning, organisation, demonstration and supervision of food preparation
 Menu planning, purchasing of food stuff and kitchen materials prepare the weekly schedule of staff
 Hygiene / fire precautions

Technical skills and competences

Trainer in Pastry & Cooking

Computer skills and competences

Good knowledge of Microsoft Office

Artistic skills and competences

Worked as Cook C, Cook B, Cook A in various restaurants
Part-time job in Italian and French restaurants
As a receptionist, I was responsible for guest accommodation.

Further education

Certificates – Diploma –Crash courses:
– Bar – Oenology, CMC Hotel and Catering School - Courses (Chocolate / Italian menu / French menu)
– Crash courses for specialisation in Psychology for adult students, portion and waste control
– HACCP certificate on application of systems for food hygiene and prevention - Georgallis Fair and Easy System Ltd
– Certificate on Costing and Menu Design - United Nations Development Programmed (Partnership for the Future)
– Certificate in Culinary Art and Oenology. Americanos College
– Certificate of Attendance in History of Cyprus Cuisine. Euro toque international – Certificate on Cyprus and Mediterranean cuisine. UIPCG (Quality International)
– Diploma in Sweets with Low Fat Euro Toques International Chefs Association Gastronomy of Cyprus
– Certificate of Participation in Cyprus Cuisine, Products, Culture and Tradition Chef Association – Intercollege – dessert platters. The European Community of Cooks
– Seminar on Cyprus and Mediterranean Cuisine. UNDP – Certificate Culinary Art and Oenology
– RSPH Royal society for public health Level 3 Award in supervising food safety in catering – RSPH Health & Safety RSP
– HACCP, Intercollege – Butchery, KES College
– Molecular Cuisine, University of Cyprus (Πανεπιστήμιο Κύπρου- Σεμινάριο Εικονικό Μουσείο Κυπριακών Τροφίμων και Διατροφής από το Πανεπιστήμιο Κύπρου, Υπουργείο Παιδείας και Πολιτισμού - εκπαίδευση ενηλίκων σε πρακτικά θέματα). WAGGGS European Seminar (Norway) – Growth memberships Leaders and Leadership of Young women

Driving licence	Holder of a valid driving licence
Memberships	<p>Euro toques – Cyprus Vice President and Committee Member of Euro Toques International (Cyprus) for the supervision and support of local products, foods and beverages, local production, safeguarding of civilisation and local culture, protection of good food, education and approach to traditional gastronomy and benevolence towards children.</p> <p>Association Chypriote des Sommeliers. Knowledge of wine tasting, producers and wineries, preparation of wine list, serving skills, combination of food and wine, organisation of wine cellar. Knowledge of cigars and serving skills.</p> <ul style="list-style-type: none"> • Member of the Cyprus Chef Association • Trainer of Girl Guides Association of Cyprus • Member of Philharmonic (Town Hall) • Member of Radio Amateur Association of Cyprus • Trainer of Civil Defense Force (Trainer twice a month in Radio and responsible for the homeless) training young ladies • Trainer of the programmed AIDS/HIV diseases. Volunteer for the UNOPS programmed with the Turkish Cypriot Guides. Training in different places like schools of elementary and higher education, soldier’s clubs and training them about the virus and ways of protection.
Awards	<p>Jury member of WACS (World Association Cooks Society)</p> <p>Judge in various college competitions local and abroad –Istanbul Turkey, Romania Iasi, Cluj Greece, Norway, Sweden, Israel, Μαγειρεύω Κυπριακά, Gastronomía Gastrognosia.</p> <p>HRDA Trainer (ANAD)- Currently (June 2015) attending ANAD seminars for Hotel Hospitality trainer</p>
Contact People Academic Referees	<p>Ellie Petrou Academic Director of Studies Casa College 3, Jean Moreas street, 1075 Nicosia, Cyprus Tel: +357-22681882, Fax: +357-22662414 Website: www.casacollege.ac.cy</p> <p>Panayiotis Hadjisymeou Head of Hotel Management, Travel & Tourism and Culinary Arts Departments KES College 5, Kallipolis Avenue, 1055 Nicosia, Cyprus Tel.: +357 22 875737, Fax: +357 22 756562 E-mail: culinary.arts@kes.ac.cy Website: https://www.kes.ac.cy/</p> <p>Dr Savvas Kontos Middlesex University, 166-220 Holloway Road, N7 8DB London, UK</p>