

Curriculum Vitae

Kokkinakis Emmanuil (BEng, MSc, PhD)

Kato Horio – Ierapetra, Crete, 72200

Phone : 28420-31267, 6932 167981

mkokkinakis@staff.teicrete.gr

manoskokkinakis@yahoo.gr

Current Job

Lecturer

Technological Education Institute (T.E.I) of Crete,

Department of Commerce and advertising,

K. Palama and I. Kakridi Str., 722 00 Ierapetra, Crete, Greece

Quality Control Manager

Food Quality Laboratory,

Department of Commerce and advertising,

K. Palama and I. Kakridi Str., 722 00 Ierapetra, Crete, Greece

Education

- Technological Educational Institute of Kavala, - BSe
- University of Swansea, Biochemical Engineering - BEng
- University of Keele, Business Information Systems - Diploma
- Mediterranean Agronomic Institute of Chania, MAICH - MSc
- University of Swansea, Biochemical Engineering - PhD

Teaching Experience

(Total quality management, Food processing, Decision support systems)

Technological Education Institute (T.E.I) of Crete,

Department of Commerce and advertising,

K. Palama and I. Kakridi Str., 722 00 Ierapetra, Crete, Greece

(Food quality control, Food microbiology)

Technological Education Institute (T.E.I) of Crete, Department of Nutrition & Dietetics, I.

Kondylaki 46 Str., 723 00 Siteia, Crete, Greece

Institutions

Technical Chamber of Greece

Publications in Scientific Journals (peer-review process)

No	Title	Journal
1	Microbiological quality of ice cream after HACCP implementation: a factory case study Kokkinakis E. N., Fragkiadakis G. A., Ioakeimidi S. H., Giankoulof I. B., Kokkinaki A. N.	Czech J. Food Sci. 26 (2008): 383-391
2	Monitoring microbial quality of bottled water as suggested by HACCP methodology Emmanuel N Kokkinakis, Georgios A. Fragkiadakis, Aikaterini N. Kokkinaki	Food Control Volume 19, Issue 10, October 2008, Pages : 957-961
3	Changes in vegetable microbiological quality introduced by processing methods Emmanuel Kokkinakis, Georgios Boskou, Georgios A. Fragkiadakis & Aikaterini Kokkinaki	International Journal of Food Science and Technology, 2008 Volume 43, Issue 4, April 2008, Pages : 603-609
4	European super markets' demand of Good Agricultural Practices (GAP) protocols. The case of Ierapetra, Crete, Greece Emmanuel N. Kokkinakisa,b, Aikaterini N. Kokkinaki a, Charalabos Stratigakisa, Valia Liapataa, Georgios A. Fragkiadakisb	Hellenis Symposium New technologies and Marketing 24 & 25 May 2007 Ierapetra, Crete
5	Survival and evolution of the Mediterranean diet through local-food quality and authentication Fragkiadakis G. A., Zafiroopoulos V., Kokkinakis E., Psaroudaki A., Markaki A. (2007)	3rd International Conference on Traditional Mediterranean diet: past, present and future" (MedDiet 2007) 25 th – 26 th April 2007, Athens, Greece
6	Technological education students in Crete do focus on wine, but not on the overall traditional Mediterranean diet. Kitsos E. Nikitopoulou, Peponi Z., Psaroudaki A., Kokkinakis E., Fragkiadakis G. A. (2007)	3rd International Conference on Traditional Mediterranean diet: past, present and future" (MedDiet 2007) 25 th – 26 th April 2007, Athens, Greece
7	Microbiological quality of tomatoes and peppers produced under the Good Agricultural Practices protocol AGRO 2-1 & 2-2 in Crete, Greece Emmanuel Kokkinakis, Georgios Boskou, Georgios A. Fragkiadakis, Aikaterini Kokkinaki, Nikolaos Lapidakis	Food Control, 2007 Volume 18, Issue 12, 2007, Pages : 1538-1546
8	HACCP effect on microbiological quality of minimally processed vegetables: A survey in six mass-catering establishments. Emmanuel N. Kokkinakis & Georgios A. Fragkiadakis	International Journal of Food Science and Technology, 2007, 42, 18-23
9	Key elements for HACCP implementation in public hospitals	1st International Chester Food Science & Technology Conference

	Emmanuel N. Kokkinakis, Georgios A. Fragkiadakis, Ioanna Maliotaki, Stiliani Pateraki, Maria Terzidaki, Aikaterini Kokkinaki	April 2007
10	Prevalence of <i>L. monocytogenes</i> and <i>Listeria spp.</i>, in the environment and raw meat products during pig slaughtering, deboning and meat cutting operations. Panoulis C., Genigeorgis C., Kokkinakis M., Tselentis, I.	SAFE PORK, 5th International Symposium on the epidemiology and Control of Foodborne Pathogens in Pork, Creta Maris Hotel, 1-4/10/2003
11	Mechanisms of resistance to fluoroquinolones in <i>Coxiella burnetii</i> Ioanna Spyridaky, Anna Psaroulaki, Emmanouil Kokkinakis, Achilleas Gikas and Yannis Tselentis	Journal of Antimicrobial Chemotherapy, 2002 Feb;49(2):379-82
12	Problems and Thoughts from the Implementation of the HACCP Methodology in Hotel Mass Catering E. N. Kokkinakis	INTERNATIONAL CONFERENCE ON 'FOOD QUALITY & SAFETY' Tirana, 21-22 September 2001, Under the auspices of the Minister of Agriculture and Food of Albania
13	Risk Assessment and Risk Management E. N. Kokkinakis	WHO/Mediterranean Zoonoses Control Programme International Training Course on Intersectoral Collaboration in Zoonotic and Foodborne Infections Surveillance, Prevention and Control, Canea, Crete, Greece, 19 February-1 March 2001
14	Measures to Control Foodborne and Zoonotic Outbreaks, E. N. Kokkinakis	WHO/Mediterranean Zoonoses Control Programme International Training Course on Intersectoral Collaboration in Zoonotic and Foodborne Infections Surveillance, Prevention and Control, Canea, Crete, Greece, 19 February-1 March 2001
15	"Manufacture of Durable Immobilized yeast Calcium Alginate Gel Bioparticles" E. N. Kokkinakis and A.J. Knights	The 1994 IChemE Research Event
16	"Interaction Between Gel Strength and Yeast Cells Immobilized in Calcium Alginate Gel Matrix" E. N. Kokkinakis and A.J. Knights	The 1993 IChemE Research Event

Presentations in Conferences (peer-review process)

No	Title	Conference
1	Detection of non specific organophosphate pesticide metabolites in human hair samples Manolis Tzatzarakis, Maria Tutudaki, Andrew Dawson, A.C.M. Fahim, Manolis Kokkinakis, George Maravgakis, Aristidis Tsatsakis	Toxicology Letters Volume 189, Supplement 1, 13 September 2009, Page S162
2	Monitoring of the non-specific metabolites of organophosphate pesticide in amniotic fluid of pregnant women in the region of Crete Manolis Tzatzarakis, Dimitrios Koutroulakis, Stavros Sifakis, Matthaios Kavalakis, Maria Tutudaki, Nikitas Mantas, Ourania Koukoura, Manolis Kokkinakis, Ioannis Mataliotakis, Aristidis Tsatsakis	Toxicology Letters Volume 189, Supplement 1, 13 September 2009, Page S156
3	Decision support system in wine marketing Papanastasiou P., Kokkinakis E., Kokkinaki A.,	2^o International Symposium for the quality and promotion of agricultural products, CRETACERT, Hersonissos Crete, 25-27 September 2008
4	Pesticide sampling methodology in order to sustain agricultural food quality-control, according to Eurepgap protocols Emmanuel N Kokkinakis, Aikaterini Kokkinaki, Maria Tutudaki, Emmanuel Tzatzarakis, Aristidis Tsatsakis	Toxicology Letters Volume 180, Supplement 1, 5 October 2008, Page S69
5	Development of Food Safety Control Systems HACCP in Hospitals and assessment of food quality. Emmanuel N Kokkinakis	4^o Hellenic Symposium ‘Quality in Health Services’ Athens 6-7, December 2007
6	Microbial quality of ready made salads in mass catering establishments. Panoulis C, Kokkinakis E.N, Grafanakis S.	9^o Hellenic Veterinary Symposium, Thessalonica 21-24 November 2002
7	Microbial quality of incoming materials, processed and final products in Hospital catering, before and after HACCP implementation. Panoulis C, Kokkinakis E.N, Grafanakis S.	9^o Hellenic Veterinary Symposium, Thessalonica 21-24 November 2002