



Farhan Ali

SOUS CHEF

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01 Profile

Sous chef with 8 years in fine dining and banquets. Rooted in Hyderabadi and Awadhi cooking, trained in modern technique and obsessed with consistency, hygiene and a happy kitchen.

02 Experience

Sous Chef

2021 — Present

Halcyon Hotels & Resorts, Hyderabad

- Run a 22-member kitchen serving 600 covers a day across two restaurants.
- Created a seasonal tasting menu that became the property's top-rated offering.
- Cut food waste by 25% with better prep planning and stock rotation.

Chef de Partie

2017 — 2021

Saffronleaf Kitchens, Bengaluru

- Led the tandoor and curry sections; trained 10 commis chefs.

Commis Chef

2015 — 2017

Halcyon Hotels & Resorts, Goa

- Worked banquets for events of up to 1,500 guests.

03 Education

B.Sc., Hospitality & Hotel Administration

2012 — 2015

Coromandel Institute of Hotel Management

04 Skills

Menu development / Kitchen management / Food costing / HACCP & hygiene /
Banquet planning / Team training

05 Certifications

- FSSAI Food Safety Supervisor
- HACCP Level 3

06 Awards

- Gold, Regional Culinary Challenge 2022