

CONTACT

PHONE

+91 98490 50607

EMAIL

farhan.ali@email.com

LOCATION

Hyderabad, India

PROFILE

instagram.com/chef.farhan

SKILLS

Menu development

Kitchen management

Food costing

HACCP & hygiene

Banquet planning

Team training

TOOLS

POS & inventory systems

Sous-vide

Tandoor

LANGUAGES

Urdu

Hindi

English

Telugu

CERTIFICATIONS

★ FSSAI Food Safety Supervisor

★ HACCP Level 3

FARHAN ALI

Sous Chef

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PROFILE

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

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.

EDUCATION

B.Sc., Hospitality & Hotel Administration

2012 — 2015

Coromandel Institute of Hotel Management