

Farhan Ali

S O U S C H E F

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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.

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

Skills

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

Certifications

- FSSAI Food Safety Supervisor
- HACCP Level 3

Awards

- Gold, Regional Culinary Challenge 2022