

ALI MOTAMED

BORN IN 1998
TEHRAN,IRAN

CORE SKILLS

•Menu Engineering & Food Cost Control
•Kitchen Setup & Concept Development
•Staff Training & Culinary Instruction
•Fermentation, Pizza, Pasta, Continental Cuisine
•Team Leadership & Communication

CONTACT

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Ali_motamed_official

HEAD CHEF

Experienced in setting up and managing diverse kitchen operations with a strong background in Mediterranean, Italian, and contemporary cuisine. Proven leadership in concept development, team training, and high-performance kitchen execution. Currently seeking to leverage a decade of hands-on experience in a culinary education or instructor role.

CURRENT POSITION

Head Chef / F&B Operations Lead – Hello Cafe & Hello Park (Oman) | June 2026 – Present

- Led kitchen and BOH setup for a multi outlet concept, including workflow design, supplier coordination, and operational readiness.
- Involved in bar and service setup coordination, procurement followups, and pre opening planning.
- Supported cost planning, par levels, and overall operational structuring for launch phase.

Head Chef | Tala Restaurant, Muscat, Oman Jan 2025 – may 2026

- Solely responsible for all kitchen operations, menu development, and team coordination in a premium concept restaurant.
- Designed and implemented all production systems from scratch, ensuring consistency and high quality.
- Played a key role in building a structured kitchen culture aligned with international culinary standards.

• Co-developed three successful pizzeria branches from the ground up.
• Standardized recipes, trained kitchen teams, and optimized processes.
• Achieved over 100,000 OMR in revenue during the first year.

head Chef | Vamonos Tex Mex, Salalah, Oman 2022 – setting up

- Led a fast-casual concept specializing in Tex-Mex cuisine.
- Increased average ticket value by 26% through strategic menu improvements.
- Built a loyal customer base through consistent quality and team leadership.

Head Chef | Crepe Lounge, Muscat, Oman Oct 2019 – 2022

- Developed 35+ new menu items and reduced food cost by 30%.
- Managed Arabic and continental cuisine within a limited-space kitchen.
- Mentored junior chefs and elevated team efficiency

Head Chef | Beckett Restaurant (Fine Dining), Cyprus July 2018 – Aug 2019

- Set up and operated a fine-dining concept and two casual brands.
- Handled complete kitchen operations from concept to daily service.
- Customized menus for diverse target audiences.

Sous Chef | Level 4 Restaurant & Teagarden, Tehran, Iran 2017 – 2018

- Supported executive chef in pre-opening setup and kitchen execution.
- Led line operations and coordinated team workflows.

Commie Chef to Junior Chef | Various Restaurants, Tehran, Iran 2013 – 2017

- Progressed from entry-level to key station responsibilities in high-volume kitchens.
- Built foundational knife skills and station efficiency.

Participating in molecular gastronomy conference(emu university online modern gastronomy course)COMPLETED HIGHSCHOOL (DEPLOMA) 2014 ISO 22000-ISO 9001 course HACCP course

