



Tony Khan:

Bangladeshi chef, Recognized By the world

Tony Khan (also known as Tony Alal Karim Khan) is a Bangladeshi chef and hotelier. He is known for his recipes for healthy eating that he has presented on television shows and in cookbooks. He has received many awards and nominations as a chef.

He started his career in Singapore around 39 years ago and graduated from Sydney, Australia and further studied in Melbourne and Miami, USA. Known for his eclectic style of cuisine he is awarded as a “Top 10 Chef in the world 1998”, in Melbourne and “Chef of the year 1991” in the Pacific, PNG.

Mr. Khan was born on 9 June 1961 in Khulna, Bangladesh. He started life in Khulna where he studied in Khulna Zilla School till 1975 and attended college till 1977 in Shaheed Suhrawardy College in Dhaka, Bangladesh. He went to Singapore for training as an Apprentice Chef and complete his college education from Woodlands Marsiling Secondary School, After arriving in Singapore, he joined Shangri-La Hotel, Singapore as an apprentice chef and later as Chef de Partie from 1978 to 1982 learning to be a chef and kitchen manager. He joined Sheraton Ayers Rock Hotel, now known as Voyages Ayers Rock Resort, as Sous Chef from 1982. In the year of 1992, he majored again in Human Nutrition from University of Sydney, Australia. Then he attended RMIT University, Melbourne to study Hazard Analysis Critical Control Point (HACCP). Afterword he went on to join a cruise line as Executive Chef and Food and Beverages developer on board the Carnival Cruise Line in Miami, United States till 1999.

He then traveled to Saudi Arabia to join Hyatt Regency till August 2006. He has overseen and served at ten five star hotels as Executive Chef and providing corporate support and assistance at the Marriott and Intercontinental Hotels.

He returned to Bangladesh in September 2006 and started employment at Radisson Blue Water Garden Hotel, Dhaka as Executive Chef and Food and Beverages. In 2009, he joined The Westin, Dhaka of Starwood Hotels as Executive Chef and managing the Food and Beverages Administration till 2012. After that joined with Grand Sultan Tea Resort and Golf, Sreemangal as General Manager. In April 2015, he started his own culinary institute, Tony Khan's Culinary Institute to teach amateur chefs to become internationally trained in the hotel industry. His culinary philosophy has been said to be revolved around cooking healthy and nutritious meals.

Global & local recognitions:

Tony Khan played a role in placing intellectually disabled persons to attain full-time restaurant jobs in Nunawading, Australia in 1989. Khan has been a full member of the Australasian Guild Of Professional Cooks since 1986. He is a founding member and President of the Bangladesh Chef's Association. Khan is a member of the Chef's Association of Pakistan as Honorary Vice President. He has been a member of the Industry Skills Council, Funded by the International Labor Organization (ILO)] and operated by the National Skills Development Council (NSDC), Prime Minister's office, Government of the People Republic of Bangladesh. He has contributed recipes to books as Cancer Society, Eat and Enjoy and Restaurant Secrets. He is a speaker for South Asian Association for Gastronomy (SAAG). Khan is well known for his eclectic cuisine and in 1998 won as one of the "10 Best Chefs in the World", and in 1991 was awarded "Chef of The Year" by South Pacific Tourism Board, Papua New Guinea.

He is founder and president of Bangladesh Chef's Association. He has served as a judge at The Malaysian Palm Oil Shera Chef 2011, Curry Chef Awards 2015, Youth Tourism Skills Competition 2015 and Nando's Master Grillers Challenge 2015.