

HUSSEIN MEGHANI

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SUMMARY

Passionate and detail-oriented culinary student with hands-on experience gained through a professional internship at a prestigious JW Marriott, Mumbai. Skilled in food preparation, plating, hygiene standards, and working under pressure in a fast-paced kitchen environment. Eager to bring creativity, precision, and dedication to a dynamic culinary team.

EDUCATION

- Completed B. Sc in Culinary Studies in the year 2025 from D. Y. Patil School of Hospitality & Tourism Studies
- Completed Higher Secondary Studies in the year 2017 from Maharashtra State Board.
- Completed Secondary Studies in the year 2015 from Maharashtra State Board.

EXPERIENCE

Culinary Intern

1st June 2024 – 2nd June 2025

JW Marriott, Juhu – Mumbai

- Worked extensively at **Dashanzi**, the hotel's modern Asian restaurant, gaining deep exposure to sushi, dim sum, and wok-based dishes
- Trained under top chefs to execute authentic and contemporary Asian flavors with precision and presentation
- Assisted in buffet preparations for Sunday Brunch, managing high-volume mise en place and maintaining quality across multiple counters
- Supported Chef Gaggan Anand's Pop-Up at **Saffron**, working directly under his team and learning modern techniques and flavor fusion from one of Asia's best-known chefs

- Participated in stock ordering and store knowledge for kitchen supplies and inventory control
- Was Awarded Mstar Intern certificate.

Freelance

1st June 2024 – Present

- Developed customized menus and innovative recipes for diverse clients, aligning with brand concepts and customer preferences.
- Conducted detailed food costing and established profitable selling prices to maintain optimal margins.
- Managed ingredient sourcing and quality control while ensuring consistency in taste and presentation.
- Delivered end-to-end culinary solutions from concept creation to final execution.

SKILLS

- **Asian Cuisine:** Sushi rolling, wok cooking
- **Continental Cuisine:** Grilling, pasta, soups, sauces
- Buffet service and banquet-style plating
- Mise en place, garnishing, and modern presentation
- Food safety and hygiene (FSSAI certified)
- Stock and ordering process knowledge
- Strong communication and teamwork skills
- Ability to perform under pressure in high-end kitchen
- Participated at the 15th India International Hotel, Travel and Tourism Conference.

CERTIFICATIONS

- FSSAI Food Safety Certification - License No. ACACOV1D2001958490

PERSONAL DETAILS

Date of Birth: 26th September 1999

Languages known: English, Hindi and Marathi (Written and spoken)

REFERENCES :

Sanket Satare – Executive Sous Chef at JW Marriott, Juhu

Yashraj Ranade – Chef De Cuisine at Comorin Mumbai.

Tara Contractor – Training Manager at J.W. Marriott, Juhu

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