



CAREERS

AT MOWGLI STREET FOOD





MOWGLI EXISTS TO ENRICH LIVES IN THE CITIES WE GO TO, STARTING WITH THE LIVES OF OUR TEAM

The Mowgli Way

Mowgli is all about the type of food that Indians cook and eat at home; born to feed the raw need Indians have for dishes full of fresh, bright, intense flavour. Mowgli is not about the intimate, hushed dining experience, it is about the smash and grab zing of healthy, light, virtuosic herbs, and spices. The simple dishes of a Mowgli menu are a million miles away from the curry stereotype, that bears no resemblance, in name or flavour to the stuff on the high street.

Our culture is built on respect and humility for one another. Mowgli is a safe, ego free environment where you should always feel you are treated fairly and with kindness. In essence, Mowgli captures the love, and the irreverence Nisha feels towards the world around her; its cultures, its accepted norms in terms of food and life.

Mowgli is recognised as not only a Best Place to Work by Sunday Times but also on the Best Companies to work for in the UK.

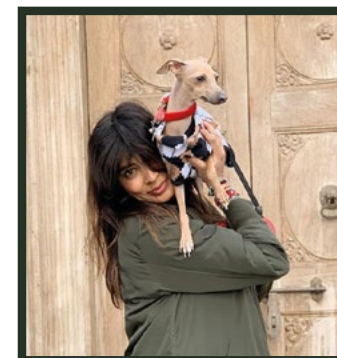
The Mowgli Trust is the charitable limb of our restaurants and remains a central part of our ethos. Within each of the cities that Mowgli goes to, we raise money for a carefully selected local and international charities. Through our £1 discretionary donation added onto the end of every bill, Mowgli supports life-changing services, funds innovative research, and helps charities provide specialist care for the communities that we go to.

We don't just donate to charities; we work alongside them and build everlasting relationships. Mowgli thrives on strong community, and it is down to our staff and their charitable engagement, that these relationships are built, and once in a life time opportunities follow.



The Mowgli

STORY



Nisha always had a nagging obsession to build an eatery serving the kind of food Indians eat at home and on the streets, and in 2014 gave up her 20-year career as a barrister to pursue this.

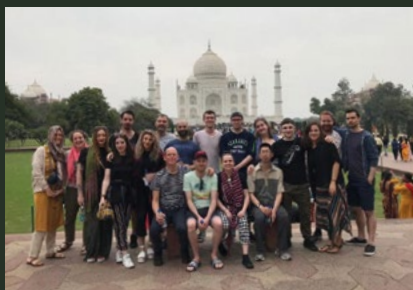
Mowgli Bold Street opened in October 2014, followed by Mowgli Manchester a year later. We now have 27 restaurants across the UK with more planned in the next year.

Nisha, a dedicated 'curry evangelist', has fond hopes for Mowgli's growth and aspires for the restaurant chain to become the national voice of Indian food, spreading Mowgli across the country and fulfilling the mission: to enrich the lives of the cities she goes to.

Her dedication was awarded in 2019 as she received an MBE in the New Year Honours List for services in the Food Industry.

As well as being the Founder of Mowgli, Nisha is also the author of 6 cookbooks, and works extensively as a business and food expert on several projects across the BBC, ITV, Sky News and Channel 4.

She regularly appears as guest chef on ITV's This Morning, Sunday Brunch, Lorraine, and BBC's Great British Menu as part of the judging panel.



BENEFITS

PUP-TERNITY

A paid day off to bring your puppy home & flexible working the following week.

WELLBEING

Free counselling & debt management.

MEDICASH

Your health & wellbeing is a priority so we offer a health plan for all our managers in the form of Mediacash.

STAFF DISCOUNT

50% off food when you bring your friends & family along - up to 6 guests.

MOWGLI FEST

A dedicated day each year, where our restaurants close & teams celebrate.

1ST DAY OF SCHOOL

Take your Child's first day of school off to make sure your there for the moment.

HOLIDAYS

30 days off for the holiday year.

BIRTHDAY OFF

Along with your 30 days annual leave, you will also have your birthday off as paid!

STREAM

Financial wellbeing app allowing employees to stream 40% of their wages earned in real time.

DEVELOPMENT

Learning & development courses & exams that are bespoke to your role.

SABBATICALS

Sabbatical of 2 weeks at 5 years & 4 weeks at 10 years.

INDIA & INTERNATIONAL TRIPS

Every year we aim to send up to 20 team members to India to experience the work of our international charities.

We are continuously looking to build hard working, close-knit teams within the Mowgli Family. We do this by making sure that every employee feels Nourished, Purposeful and Fulfilled.

PURPOSEFUL

Mowgli is about turning jobs into satisfying long-lasting careers. We want to ensure that from the moment a team member joins us that they have a sense of excitement & belonging.

Alongside our benefits we also offer a great work life balance, well-being support & fantastic career progression with our Mowgli Career Tree.

Our Career Tree is designed to offer a clear path of progression. It is ultimately a guide that maps the steps required to get from Kitchen Assistant to Head Chef, Team Member to General Manager. Alongside the Career Tree are training courses to support teams to develop members up the tree.



NOURISHED

Our teams are key to Mowgli's success, we strive for a culture that prioritises wellbeing, we do this by having...

- Wellbeing packages & workshops
- Contentment Assessments
- Providing a healthy working environment
- Industry Leading Contract
- Management Summits & Mowgli Socials

FULFILLED

We believe in the importance of developing a grounded life perspective within our teams by appreciating the lives of others in their communities & across the globe.

- Each restaurant has a dedicated House Charity
- A dedicated Charity Champion is trained in each restaurant to work with the House Charity to organise fun & creative fundraising activities
- We fly our teams across the world to work with our global charity partners



WE CAN'T WAIT FOR
YOU TO JOIN US



For a full list of current vacancies please visit
www.mowglistreetfood.com/careers

or email your CV to
Careers@mowglistreetfood.com





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