



## **Kitchen Porter**

It's much more than just feeding people. At our restaurant you build authentic connection with our guests through food.

Stork Mayfair is London's leading Pan-African restaurant. Conveniently positioned between Green Park and Regent Street. Our fine dining establishment is set in a cultural hub, neighbouring some of the capital's most iconic art galleries. Flavours, depth, texture, and artistic visuals are central to our menu offerings. Our cuisine is designed to showcase the culinary richness of the African continent and the Diaspora. Our revolving art exhibitions are curated by BetterShared and take diners on a powerful aesthetic journey.

Our mission is to help diners find themselves discovering and rediscovering the flavours of Pan-African cuisine while on a sensory journey through upscale elegant yet approachable service. Our commitment is to be storytellers of African heritage and to guarantee an exceptional experience to our guests as well as team members extended through the culture of continued excellence.

As Kitchen Porter we expect you to effectively run the KP section & follow the cleaning checklists that will be provided by our senior kitchen team

### **We are ideally looking for candidates who:**

- Have a minimum of 1 years' Kitchen Porter experience in a upscale restaurant
- Are excellent team players with a positive and enthusiastic attitude?
- Are motivated and looking to develop in the kitchen environment.

### **Key Responsibilities and Accountabilities:**

- Set up and clean down the kitchen porter area before and after service
- Ensure the kitchen is kept clean and hygienic at all times maintaining the necessary cleanliness steps and procedures
- Assist the Kitchen team with some supervised kitchen prep
- Meet the standards of the personal grooming regarding cleanliness, sanitation and hygiene as stated in Staff Handbook
- Adhere to Health & Safety policies and regulations – complete all checklists accordingly
- Carry out any other duties as assigned by Head Chef or Sous Chef

## **WHAT MAKES US YOUR COMPANY OF CHOICE?**

- Our culture values: we empower, trust and inspire each other
- We promote personal & work life balance
- We contribute to your personal and professional development and well-being
- When we grow, you grow with us!

### **Our benefits include:**

- Pension scheme
- Paid holidays
- Staff meals
- Food and Beverage discounts