

Red Chutney

CATERING MANAGER – JOB DESCRIPTION

Experienced Catering Managers required for film production catering

Red Chutney are a film and television set catering company, working with the likes of Disney, Netflix, Universal, and many more!

As a catering manager, you are essentially the motivator to your team. You have strong leadership skills, and a positive and inclusive management style. Crew catering is diverse, fast paced and unpredictable, you must be able to think on your feet, remain calm and act accordingly.

We work across various studios & locations, including Leavesden Studios (Watford), Pinewood Studios (Slough), Shepperton Studios (Shepperton).

Essential:

- Previous operational, event or restaurant experience at managerial level in a busy hospitality environment
- Driver with access to own transport or very local to studio
- Available to work weekends (normal working week is Monday- Friday, however there may be occasional weekends required)
- Eligible to work in the UK
- Organised and excellent communication skills
- Confident with Microsoft Office

Roles and Responsibilities:

- Oversee all processes and activities in the lead up to the delivery of food service
- Managing and supporting staff to allow them to perform to their full potential
- Liaise with production regarding requirements, numbers, planning logistics
- Work closely with the head chef in development of menu, ordering and innovative ideas
- Ensuring all paperwork is completed and submitted in a timely manner
- Monitor staff hours and spend per head, and where necessary be able to rectify
- Monitor and maintain operational standards through I-Auditor (H & S platform)
- Commercially driven to keep to budgets
- Put through orders (food and disposables) and ensure that stock levels are controlled and polices are adhered to

- Ensure effective communication with your team

Please submit your CV to recruitment@redchutney.co.uk