

Red Chutney

HEAD CHEF – JOB DESCRIPTION

Experienced event head chefs required for film production catering

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

We are seeking passionate, skilled event / touring chefs to create delicious meals for our clients. You will enjoy the pressure of an event kitchen with no two days being the same. Our kitchens are converted trucks that are fully equipped to a high spec with all necessary equipment.

Chefs work closely as a team creating exciting and innovative dishes in trailer and static kitchens divided into sections: mains, salads and desserts, snacks, street food and omelettes.

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

Essential:

- A valid level 2 or above Food Safety Qualification
- 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
- Own chef whites, suitable footwear (location work, uneven floor) and knives

Roles and Responsibilities (Skills and experience dependant on level):

- To prepare the freshest food to the highest standard whilst achieving company and client financial targets. To support and assist the Executive Chef, to have specific responsibilities for staff training, kitchen management and purchasing.
- To create and serve imaginative food which is designed to exceed expectations.
- To be imaginative and innovative, ideas and innovations adapted to suit customer needs.
- To adopt good food cost management techniques.
- To lead and motivate the catering team, to instil a 'nothing is too much trouble' approach.

- To constantly motivate staff, encouraging them to bring new ideas and look at new ways of completing tasks.
- Timely managing of staff to ensure that tasks are completed in the allotted time to ensure efficient running of the unit.
- To be responsible for counter presentation – throughout service.
- To support the Catering Manager in decisions and the implementation of policies and procedures for the unit.
- If any changes or substitutions to ingredients are made to the dishes prepared please ensure that the Catering Manager and all staff concerned are informed and menus must be amended to incorporate these changes
- To ensure correct stock rotation and food storage procedures.
- To be involved in stock takes and an element of company bookwork.
- To ensure company Health, Safety and hygiene policies and practices are maintained.
- To complete accurately and timely all reports relating to the handling and storage of food using Company monitoring systems.
- To be involved and complete weekly stock takes and be involved in generating accurate weekly and monthly reconciliation reports. In the Executive Chef absence be responsible for timely and accurate completion of the weekly and monthly reconciliation reports.
- To assist in the training of staff so that staff are able to develop skills to enhance the unit.

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