

Red Chutney

SOUS CHEF – JOB DESCRIPTION

Experienced event sous 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 are looking for chefs who are interested in moving between sections if required.

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 for the Head 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 use fresh ingredients and cook 'little and often' during service.
- To serve food in its own one portion dish/bowl, with the use of simple garnishes that are effective and relevant.
- To be imaginative and innovative, ideas and innovations adapted to suit customer needs.

- To manage the detail of front of house presentation.
- Implementation of seasonal produce and special days to enhance offering.
- To adopt good food cost management techniques.
- To influence the catering team to instil a 'nothing is too much trouble' approach.
- To consistently 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 have input and to deliver imaginative and innovative menus.
- To adopt good food cost management techniques.
- To be responsible for counter presentation – throughout service.
- To cost out the Menu's and maintain production records.
- To support the Unit 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, stock takes and correct food storage procedures.
- To complete accurately and timely all reports relating to the handling and storage of food using company monitoring systems.
- In the Head Chefs absence be responsible for timely and accurate completion of the weekly and monthly reconciliation reports.

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