

Red Chutney

KITCHEN PORTER – JOB DESCRIPTION

Experienced kitchen porters 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!

As a Kitchen Porter you are effectively the engine room of the kitchen. Working under the guidance of the head chef and catering manager, your job is to ensure that the kitchen is clean and operational. In some kitchens, you may also be involved in supporting the chefs with preparing food.

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

Essential:

- 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

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

- To maintain the highest standards of back of house presentation, cleanliness and food preparation (where applicable) working as part of the team with great customer care skills and attention to detail
- To help the chef and Chef Manager with food preparation (if applicable)
- To ensure all trays are kept clean and well stocked
- To be willing to undertake any training to enhance the role as necessary.
- To help customers where possible and provide good customer relations,
- To report to the Manager any customer problems
- To work in a tidy, organized and clean way
- To ensure washing up does not build up
- To ensure that all pans are cleaned and dried
- To ensure that all washing up is put away in the correct locations
- To empty any bins into the bin area
- To ensure that if the Unit recycles that all items are separated and put in the correct bin.
- To sweep and mop the floor to the highest standard
- To put away all deliveries ensuring that all paperwork is completed, and delivery notes are given to the Head Chef/Catering Manager
- To help ensure the kitchen is maintained to the highest standards of cleanliness.
- To ensure correct stock rotation and food storage procedures.
- Where required to take temperatures of equipment and / or food and record.

- To complete allocated cleaning duties to the required standard including equipment, walls to 6ft, floors, fixtures, fittings, pots, pans, etc. and use the correct chemicals. Cleaning schedules to be signed. To ensure all hygiene and cleaning procedures are adhered to.
- To always wear the full correct Company uniform in a clean and tidy fashion.
- To use the Personal Protective Equipment provided.
- To assist with any other duties as required by the Head Chef/Catering Manager.
- To attend any reasonable request by the Head Chef/Catering Manager.

In return, we offer:

- From £13.50/hour (overtime after 12 hours)
- Access to training, employee support, and genuine opportunities for career progression
- Working in an exciting and vibrant environment where no two days are the same

Please submit your CV for an immediate response to staffing@redchutney.co.uk