

# Red Chutney

## **FRONT OF HOUSE – JOB DESCRIPTION**

**Film location catering company working on major feature films are currently looking for front of house crew.**

Front of house crew members are vital to the running of the daily operation. This is a great opportunity to be part of a diverse, exciting and friendly team. You will have the opportunity to grow and learn invaluable catering experience within the company. We are looking for individuals who have great interpersonal and communication skills, work well in a team and whom takes pride in their appearance.

We work across various sites & locations, including Leavesden Studios (Watford), Pinewood Studios (Slough), Shepperton Studios (Shepperton) and possibly various other locations around the M25. There may also be the opportunity for short term travel with the film crew across the UK and overseas.

### **Roles and Responsibilities**

- Front of house breakfast and lunch serving and interacting with clients
- To ensure services are carried out in a professional way
- To be able to understand Natasha's law and allergens- Red Chutney will provide training and support with this.
- Setting up and derigging of front of house areas
- Putting away front of house deliveries
- Can do attitude towards assisting the team with additional duties
- Ensuring service areas are clean and hygienic for crew

### **General Responsibilities**

- To follow instruction from the manager or supervisor
- To maintain good relationships with colleagues and be a team player

### **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 an occasional Saturday)
- Eligible to work in the UK

### **In return, we offer:**

- £135 per day with overtime, holiday pay in addition. Access to company pension scheme
- Access to training, employee support, genuine opportunities for career progression
- Working in an exciting and vibrant environment where no two days are the same

A full training week will be required prior to coming on board at your preferred location to understand the requirements of the company, review skillsets and receive H & S training.

When applying, please state which of the above locations you can travel to. New starters will be required to take a covid test and complete our company online health & safety, food safety & hygiene module before starting.

Please submit your CV and covering letter for an immediate response to [staffing@redchutney.co.uk](mailto:staffing@redchutney.co.uk)