

CHAOS IN THE KITCHEN, CALM BEHIND THE SCENES

HOW BAD CHEFS TURNED A COMPLEX TV FORMAT INTO A RECIPE FOR SUCCESS.

Bad Chefs, a 10-part ITV2 series, debuted on-demand in September 2022. Produced by Lifted Entertainment and ITV this innovative format (cooking competition meets with 24/7 reality TV) needed a trusted partner to help deliver the equipment, installation and engineering aspects of filming the show. Prestaigne were asked to work together with the Lifted Entertainment/ITV team to take the production from inception to reality.



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However, as the name suggests, Bad Chefs proved to be a recipe for health and safety disaster as a contestant even caused a fire at one point. The set also happened to be in a Grade II listed building, so had specialist installation requirements. Every part of the production behind-the-scenes needed a calming and expert approach.

How did Prestaigne help ITV create compelling TV without adding to the chaos in the kitchen?

We supplied the engineering foundations - bridging together the three main venues for recording back to the production gallery and control room. Whilst being sensitive to the careful integration needed whilst working in a Grade II listed property.

Partnering with Prestaigne, to deliver on the technical side of the production, allowed the Lifted Entertainment/ITV crew to concentrate on producing their show.

"As a new show with specific filming challenges, we needed to work with a company we trusted, who could not only technically deliver but also collaborate as a real partner with us to ensure all those challenges were met. Prestaigne's production team did this with ease and expertise."

CTO, Simon Atkinson says: "New projects such as Bad Chefs can create a lot of technical unknowns along the way. ITV/Lifted Entertainment had trust in us to overcome these end-to-end. Being able to provide them with our best engineering solutions and using the latest equipment meant we could provide a thorough full turn-key service. Collaborating with ITV allowed us to combine our collective years of experience in the business. The Bad Chefs production was an absolute pleasure to be part of."

Prestaigne work with production companies to deliver solutions that go beyond dry-hire. Get in touch with our team to discuss your next project, we'd be delighted to support you.

Bad Chefs is available now via the ITV Hub ready to stream.