



## We're looking for a Sous Chef for Markus Stöckle's new project

### **About the new Project of Markus Stöckle**

Made with Love.

To host, not to judge – that is our philosophy of hospitality, shaped by an attitude that has been cultivated for centuries. We honor tradition and combine it with our experience to create a boundless culinary world together. The work within Markus Stöckle's new project will be precise, skillful, and demanding – perhaps at times even a little obsessive. We are looking for experienced individuals who understand how to meet the highest standards. Above all, however, it is about heart: about who we are and the spirit with which we welcome people. We believe in kindness, in genuine hospitality, and in individuals who make us proud the moment they enter the room.

Do you feel inspired? Then we look forward to receiving your application.



## About Us



Studio ELMA is the home of Elif and Markus. Under one roof, we bring together all our restaurants and projects. We also create diverse collaborations within and beyond the gastronomy sector – nationally and internationally – working with artists, media, universities and partners. Discover our universe at [www.elma-studio.com](http://www.elma-studio.com)



Sevgiyle yap – Do it with love. Gül is the restaurant of Elif Oskan. Here, we believe in true hospitality – welcoming every guest with warmth, generosity and respect. Rooted in centuries of Turkish tradition, we honour the past while pushing beyond it, drawing on our experience to create a culinary world without borders. Working at Gül means striving for excellence. It is precise, skilful and demanding – at times even obsessive. It is also vibrant, creative and full of energy. We look for people with solid experience, but even more importantly, with passion, drive and the determination to make a difference.



## About the Position

We are looking for an experienced and dedicated Sous Chef who is eager to actively contribute to and help shape our kitchen.

Workload: 100% monthly salary  
Start Date: by agreement  
Workplace: Zurich City

- Independent leadership and organization of the entire kitchen operation
- Leading and coaching the kitchen team — with clarity, fairness, and motivation
- Staff scheduling and oversight of working hours, workflows, and team dynamic
- Preparation of the daily mise en place and menu components
- Ensuring smooth and efficient production and service operations
- Responsibility for cost control, food cost management, and inventory evaluations
- Maintaining and further developing the supplier network — sustainably and in partnership
- Strong presence in the kitchen, structured working methods, and close collaboration with management
- General cleaning and maintenance duties in accordance with hygiene regulations

## Your Profile

You are a strong personality in the kitchen, communicative, a team player, and calm—even in hectic moments. You have experience and want to work in an ambitious, friendly team. In addition, you:

- Several years of experience in a similar position



- Experience in fine dining
- Strong execution skills, communicative and team-oriented, remaining calm in high-pressure situations
- A high level of responsibility and strong awareness of quality, cost control, and organization
- Enjoy working with people and present yourself in a warm, guest-oriented manner
- Well-groomed appearance (open kitchen environment)
- Fluent German skills; additional languages such as English are an advantage

### **What you can expect**

- A modern workplace with an open and transparent corporate culture
- A lively and friendly environment with a young, motivated team
- An exciting role with creative freedom and future prospects
- The opportunity to actively and personally participate in day-to-day business and
- company development

### **We offer**

- Fair remuneration in accordance with the L-GAV collective agreement, including transparent tipping regulations
- Work clothing provided, including laundry service or compensation
- Consideration of special requests for time off for special occasions

### **Your Employee Benefits**

- **Because Staff Meals Matter** MAME Speciality coffee, varied family dinners, after-work drinks



- **Be our Guest** Bring a friend to our restaurant and enjoy a 50% discount. Discover our partner restaurant with a 25% discount
- **Food for Thought** Free workshops, visits to producers and exciting wine training with our sommelier
- **Best Party of your Life** Our annual big staff party and a cosy Christmas aperitif before the end of the year
- **Stay Fit** Free access to the private gym right below the Gül
- **Sip for Less** Access to wines and spirits at exclusive catering prices – enjoy a top selection at a fraction of the price
- **Generous Gifts** for your Anniversaries and Employee of the Year are celebrated
- **Be Part of the Adventure** Join Elif & Markus on their exclusive assignments at home and abroad

## Contact

Have we sparked your interest? If so, we look forward to receiving your complete application by email at [hr@elma-studio.com](mailto:hr@elma-studio.com)