



We are looking for a Commis de Cuisine 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



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 Commis de Cuisine who is eager to actively contribute to and help shape our kitchen.

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

- Shared responsibilities of your assigned kitchen station
- Preparation of the daily mise en place and menu components
- Ensuring smooth production and service operations
- Ordering and control of incoming goods
- Maintaining hygiene and cleanliness standards in accordance with 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:

- Have several years of experience in a similar position
- Have gained experience in fine dining
- Demonstrate strong implementation skills, a sense of responsibility, and organizational talent
- Possess a high level of responsibility and awareness of quality, costs, and organization
- Enjoy working with people and have a warm, guest-oriented manner
- Maintain a well-groomed appearance (open kitchen environment)
- Speak German confidently; English or additional languages 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