



We are looking for Chef de Rang 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 Chef de Rang who takes pride in giving a space its character and creating an unforgettable experience for our guests.

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

- Provide a professional and warm welcome to guests, ensuring attentive and service-oriented care throughout their visit
- Ensure a smooth and efficient service flow from arrival to departure
- Actively enhance the guest experience through knowledgeable presentation of food and beverages, personalized recommendations, and attentive consultation
- Support back-of-house preparations, including mise en place, table setup, and general service preparations
- Assist with basic food preparation tasks in the kitchen and the appealing presentation of dishes
- Contribute to the organization and execution of events and special occasions
- Provide general support to the service team in daily operations, including table setting, clearing, and monitoring of service equipment and materials

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:

- Bring several years of experience in a similar position



- Have gained experience in fine dining
- Demonstrate strong execution skills, a high level of responsibility, and excellent organizational abilities
- Possess strong awareness of responsibility, quality standards, cost control, and organization
- Enjoy working with people and have a warm, guest-oriented presence
- Maintain a well-groomed and professional appearance
- 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