



## We're looking for a Head 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

To complement our team as the right hand of Markus Stöckle, we are seeking an experienced, dedicated, and highly competent Head Chef.

Workload: 100% monthly salary

Start Date: by agreement

Workplace: Zurich City

- Responsibilities:
- Overall leadership and management of the kitchen department with heart, professional expertise, and strategic vision
- Ensuring smooth daily operations – from goods receiving to service
- Implementation and continuous development of the culinary concept – creative, seasonal, and in close collaboration with the owner / Culinary Director Markus Stöckle
- Leading, mentoring, and coaching the kitchen team – with clarity, fairness, and motivation
- Responsibility for staff scheduling, duty rosters, and oversight of working hours, workflows, and team dynamics
- Ensuring cleanliness, quality standards, and full compliance with all hygiene and operational regulations
- Responsibility for cost control, food cost management, and inventory evaluations
- Maintaining and strategically developing the supplier network – sustainably and in partnership
- Strong presence in the kitchen with a structured working approach and close collaboration with management, including active presence during service



## **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:

- You are execution-driven, communicative, and remain calm and focused even in hectic moments.
- Teamwork comes naturally to you — you contribute proactively and work together with us toward a common goal.
- You take responsibility, demonstrate a strong sense of quality, and keep a close eye on costs and organization.
- We offer an environment that both challenges and supports you — with a strong team, a clear vision, and opportunities for further development.
- You enjoy working with people and present yourself in a warm, professional, and guest-oriented manner.
- You value a well-groomed appearance — our kitchen is open, and the team is visible to guests.
- You speak German confidently; 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)