



Job Description – C50 Sous Chef

We are hiring: C50 Sous Chef – Join Germany’s Most Refined Culinary Collective

Join a small, hand-selected culinary collective dedicated to redefining modern gastronomy
for the world’s most discerning guests.

What We Offer

Step into a world where every detail matters, every plate tells a story, and excellence feels effortless.

At CLOUD50 Switzerland, we craft extraordinary culinary experiences for the world’s most influential guests — designed for Private Jets, Royal Guests, CEOs, and ultra-high-net-worth clientele.

This is more than a job.

It’s an invitation to join a hand-selected inner circle of chefs who share one mindset: quiet mastery, creative precision, and true pride in their craft.

Here, you’ll work in an environment built around trust, focus, and refined aesthetics — where talent is nurtured, ideas matter, and quality always comes before quantity.

You’ll cook with rare ingredients, work with exceptional people, and help define the future of modern Swiss gastronomy at the highest level.

Welcome to a team where your work becomes your signature — and your signature becomes part of something remarkable.

Highlights of what you can expect:

- Lead a compact, high-performing kitchen unit within the CLOUD50 production structure — guiding and supporting your team in daily operations.
- Work at Michelin-level precision in a calm, structured, and design-driven environment near Munich Airport.
- Collaborate directly with the Head Chef on process optimization, recipe development, and daily planning.
- Drive innovation together — test techniques, refine dishes, and elevate products as a collective.
- Champion consistency and quality across all production stages, mentoring junior chefs and apprentices along the way.
- Work with the finest regional and sustainable ingredients, sourced from partners who share our values.
- Be part of a team culture built on respect, trust, and motivation — where professional excellence and personal balance go hand in hand.



Job Summary

As Sous Chef at CLOUD50 Germany, you are the operational backbone of our culinary atelier. You combine high-end technique with teamwork, discipline with curiosity, and precision with creativity. Your role is both operational and leadership-driven: you plan, execute, and oversee production while actively shaping the evolution of our products and workflows.

Together with the Executive Chef, you coordinate mise en place, quality control, and team performance — ensuring every order meets CLOUD50's exacting standards of taste, structure, and aesthetics.

You'll also play a central role in team development, product research, and innovation. Through shared testing, creative sessions, and open collaboration, you'll contribute to new processes, recipes, and ideas — building an environment that feels like a high-end restaurant, but with a more relaxed, respectful, and forward-thinking rhythm.

Main Duties & Responsibilities

- Culinary Execution: Prepare and assemble fine-dining dishes to exact specifications for VIP and VVIP clients.
- Production Planning: Coordinate mise en place, timing, and portioning for multiple daily orders.
- Team Collaboration: Actively participate in daily briefings, idea exchanges, and development sessions.
- Menu Implementation: Translate Head Chef concepts into flawless operational delivery.
- Process Improvement: Support ongoing optimization of recipes, workflows, and technical standards.
- Quality Assurance: Maintain strict standards for taste, texture, hygiene, and consistency.
- Communication: Ensure seamless coordination with logistics, procurement, service, and management teams.
- Training & Mentorship: Guide junior staff and apprentices through calm leadership and structure.
- Documentation: Apply and maintain HACCP, allergen, and labelling protocols consistently.

Qualifications & Skills

Education

- Certified Professional Cook (IHK, Germany)
- Further education in leadership, culinary innovation, or operational management is an advantage.
- Background in 5* luxury hospitality or Michelin-level gastronomy is required.
- Demonstrated ability to support or lead teams within fine-dining or high-end hotel environments.

Work Experience

- Minimum 5 years in Michelin-starred restaurants and/or 5* hotels.
- Experience in international fine dining; aviation, yachting, or luxury hospitality is a plus.
- Previous experience as Junior Sous Chef or equivalent in fine dining is an advantage.



- Experience in menu design, supplier collaboration, and sustainable gastronomy.
- Experience in precision cooking, plating, and quality-controlled production.

Technical Skills

- Expert understanding of modern European and Swiss cuisine.
- Advanced proficiency in HACCP, allergen management, and temperature control.
- Excellent organisational and multitasking skills.
- Understanding of packaging, transport, and presentation requirements for off-site service.
- Solid computer literacy (Excel, production tracking tools).
- Valid driver's license (Class B) required.

Soft Skills

- Calm, structured, positive, and collaborative.
- Motivated by teamwork, innovation, and shared success.
- Reliable, respectful, and detail oriented.
- Curious and proactive in refining systems and products.
- Balanced personality – disciplined, yet relaxed and open-minded.

Language Skills

- German: required (native or fluent)
- English: an advantage
- French: an advantage

Employment Details

- Title: C50 Sous Chef
- Department: CLOUD50 Germany
- Employer: CLOUD50 Germany GmbH
- Type of Employment: Full-time, permanent (German law)
- Reporting Line: CLOUD50 Executive Chef Germany
- Schedule: Two-shift system (Monday–Sunday, 05:00–22:00)
- Compensation: competitive salary, structured within the OPEX framework, with a defined development pathway.
- Career Development: Growth opportunities within TCA-GROUP ecosystem (VAIS GROUP, gala d'or, CLOUD50, Zurich Hospitality Group, SORA Academy).

Performance Indicators

- Culinary precision, consistency, and presentation quality.
- Workflow & team collaboration
- Timely and flawless execution of VVIP orders
- Hygiene and compliance performance



- Contribution to product innovation & process development

Ready to join our journey?

Send us your CV and portfolio to careers@cloud50.ch and become part of the CLOUD50 Family – where precision meets passion, and every detail defines excellence.

TCA-GROUP Values

Excellence

We raise the bar every day, delivering Michelin-level results under pressure and at altitude.

Authenticity & Integrity

We remain real, respectful, and trustworthy, honoring our word and our discretion.

Innovation & Creativity

We dare to rethink inflight gastronomy, combining bold ideas with practical solutions that work in the air.

Responsibility

We take ownership for people, planet, and products: from ethical sourcing to safety and sustainability.