



Job Description – Executive Chef Munich

We are hiring: Executive Chef – Lead Germany’s Most Exclusive Culinary Operation

Join the leadership circle of CLOUD50 Germany, the country’s most refined culinary collective serving the world’s most discerning guests — from private aviation to diplomatic hospitality.

What We Offer

Step into a role that goes far beyond day-to-day kitchen operations.

At CLOUD50 Germany, you will lead a team of exceptional professionals and shape the culinary vision of a brand that is redefining modern Swiss gastronomy through precision, design, and innovation.

This is not a standard kitchen position — it is a chance to build and inspire a culture of excellence that is quiet, structured, and deeply human.

You’ll work in an environment that values calm leadership, collaboration, and uncompromising quality — leading by example and mentoring others toward a shared goal: perfection with purpose.

You will have the autonomy to develop people and processes, to drive creative and operational standards, and to collaborate directly with CLOUD50 Management on the continued evolution of the CLOUD50 brand.

Welcome to a team where your leadership defines the standard — and your creativity shapes the future.

Highlights of what you can expect:

- Lead the complete culinary division of CLOUD50 Germany — overseeing menu direction, production, and quality.
- Manage and mentor a compact, high-performing team within a respectful and motivated culture.
- Drive process innovation, recipe refinement, and brand evolution through structured creativity.
- Collaborate with the management board and international divisions on product and operational development.
- Represent the brand in client tastings, supplier partnerships, and media-facing occasions.
- Build a legacy of calm excellence — Michelin-level precision with a modern, balanced rhythm.
- 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 Executive Chef of CLOUD50 Germany, you hold the culinary helm of one of Germany’s most exclusive hospitality brands.

You are both visionary and operator — leading a talented team, crafting the product philosophy, and ensuring that every dish reflects the brand’s DNA of refinement, precision, and balance.



Your leadership style combines structure with empathy, performance with collaboration, and creativity with purpose.

You guide, mentor, and motivate your team to deliver exceptional results while fostering growth, discipline, and respect.

In this role, you orchestrate daily production and long-term innovation alike: developing menus, refining processes, researching techniques, and integrating new culinary technologies into our operations.

You partner closely with logistics, procurement, and operations to ensure efficiency and continuity across all levels of production.

At CLOUD50, leadership means more than management — it's the ability to create a culture where talent flourishes, standards rise naturally, and excellence feels effortless.

Your decisions will shape the product. Your mentorship will shape the people. Your vision will shape the future.

Main Duties & Responsibilities

- **Leadership & Team Management:** Oversee, train, and inspire a team of chefs and assistants. Ensure motivation, structure, and accountability.
- **Menu & Product Development:** Design and implement premium menus for aviation and VVIP clients in coordination with brand standards.
- **Operational Oversight:** Manage production flow, mise en place, scheduling, and quality control across shifts.
- **Quality Assurance:** Maintain and elevate taste, consistency, hygiene, and presentation standards in all operations.
- **Procurement & Supplier Relations:** Collaborate with the Procurement Manager on sourcing, pricing, and sustainability initiatives.
- **Innovation & Research:** Lead ongoing testing and refinement of products, recipes, and culinary methods.
- **Client Collaboration:** Support business development, tastings, and presentations with potential and existing clients.
- **Cross-Department Communication:** Ensure synergy between kitchen, logistics, and operations teams.
- **Budget & Cost Control:** Monitor food cost, waste reduction, and overall efficiency.
- **Team Culture:** Build an environment based on respect, trust, and shared pride.

Qualifications & Skills

Education

- Certified Executive Chef or equivalent (IHK+ advanced culinary or management training).
- Further education in leadership, culinary innovation, or business operations 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 8 years in Michelin-starred restaurants and/or 5* hotels.
- At least 3–5 years in a leadership role (Head Chef / Executive Chef / Sous Chef).
- Experience in international fine dining; aviation, yachting, or luxury hospitality a plus.
- Proven success in managing small, high-performance teams and premium clients.
- Experience in aviation, catering, or luxury hospitality environments is a strong advantage.

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 driving licence (Class B) mandatory.

Soft Skills

- Natural leadership with empathy and a hands-on mentality.
- Exceptional sense of organisation, precision, and creativity.
- Ability to perform under pressure with calm professionalism.
- Excellent communication and intercultural awareness.
- Discreet, respectful, and emotionally intelligent.

Language Skills

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

Employment Details

- Title: Executive Chef Munich
- Department: CLOUD50 Germany
- Employer: CLOUD50 Germany GmbH
- Type of Employment: Full-time, permanent (German law)
- Reporting Line: CLOUD50 Management
- Schedule: Two-shift system (Monday–Sunday, 05:00–22:00)
- Compensation: Competitive salary, structured within OPEX framework, performance-based bonus
- Career Development: Executive advancement opportunities within TCA-GROUP ecosystem (VAIS GROUP, gala d’or, CLOUD50, Zurich Hospitality Group, SORA Academy).



Performance Indicators

- Team performance and motivation
- Product quality, consistency, and innovation
- Food cost and operational efficiency
- Leadership effectiveness and communication
- Client satisfaction and brand representation

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.