



Job Description – C50 Chef de Partie (CDP)

We are hiring: C50 Chef de Partie – Where Precision Meets Passion

Join CLOUD50 Switzerland, a premium culinary company redefining modern fine dining and aviation hospitality through precision, design, and creativity.

What We Offer

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

At CLOUD50, you'll work in a high-performance culinary environment built on structure, respect, and creativity. We combine the excellence of fine dining with the precision of aviation-grade production — delivering world-class menus for VIP and VVIP clients.

Here, you'll be part of a compact, supportive team that values quality over quantity, collaboration over chaos, and consistency over compromise. You'll learn from some of the most talented chefs in the industry and grow in an environment that rewards calm focus, craftsmanship, and teamwork.

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

Highlights of what you can expect:

- Work with premium ingredients and produce dishes to fine-dining standards, emulating high-volume and elite level operations.
- Operate in a design-driven kitchen environment near Zurich Airport, structured with clear processes, refined presentation, and a culture of continuous improvement.
- Collaborate daily with the Sous Chef and the Executive Chef on mise-en-place, production planning and section management — ensuring consistency, precision and pace.
- Contribute to process optimization, recipe refinement and product testing, supported by a culture of innovation and quality.
- Grow your skills in cooking techniques, logistics, packaging for off-site or aviation delivery, and team leadership — setting you on a path toward senior roles.

Job Summary

As Chef de Partie, you are responsible for the independent execution of your station within the kitchen. You manage your section's mise-en-place, coordinate daily production and ensure that every dish leaving your station meets CLOUD50's standards for taste, texture and presentation.

You'll work closely with the Sous Chef and Executive Chef to maintain structure, consistency, and calm performance — even during peak hours. Your role includes managing co-workers in your section, training juniors,



and ensuring that all production quotas, portioning standards, client specifications, and HACCP guidelines are consistently met — maintaining the structure and precision expected in high-end culinary operations.

In this role, you will combine technical mastery with attention to detail, contributing to a workflow that runs with precision and pride. Your station becomes part of the broader brand promise — where your hands create, your discipline defines, and your teamwork delivers.

Main Duties & Responsibilities

- Culinary Execution: Prepare and assemble fine-dining dishes to exacting standards and recipes, ensuring every plate reflects the quality and design of the CLOUD50 brand.
- Section Management: Oversee your assigned station with full responsibility for mise en place, preparation, and plating during daily production.
- Production Support: assisting the Sous Chefs and the Executive Chef in coordinating workflow, timing, and multi-order execution for VIP and VVIP clients.
- Menu Implementation: Execute new dishes, components, and plating concepts according to the direction and specifications provided by the Executive and Sous Chefs.
- Quality Assurance: Maintain the highest standards of taste, texture, hygiene, and consistency across your section; perform visual and sensory checks before service.
- Operational Discipline: Ensure recipes, portioning, and presentation always follow set standards and client-specific requirements.
- Collaboration: Work closely with the procurement, logistics, and service teams to ensure smooth daily operations and timely delivery.
- Training & Mentorship: Support Commis and apprentices within your section through structured guidance, knowledge sharing, and professional role-modelling.
- Process & Innovation: Contribute to continuous improvement by providing input on workflow optimisation, plating refinement, and ingredient innovation.
- Hygiene & Compliance: Maintain strict compliance with HACCP, allergen labelling, and safety standards; ensure cleanliness and order within your station and actively participate in internal hygiene audits.

Qualifications & Skills

Education

- Completed apprenticeship or culinary training (EFZ or equivalent).
- Further training in fine-dining techniques or kitchen management is an advantage.

Work Experience

- Minimum 1–3 years in fine-dining, high-end gastronomy, or luxury hospitality kitchens.
- Experience in highly structured, quality-driven kitchens preferred.

Technical Skills

- Strong command of classical and modern cooking techniques.
- Excellent knowledge of food safety, HACCP, and hygiene standards.



- High level of organisation, timing, portion control and presentation skills.
- Experience with off-site catering or aviation production (asset).

Soft Skills

- Calm structured and reliable under pressure.
- Team-player with professional integrity and high personal standards.
- Detail-oriented and committed to craftsmanship.
- Motivated and willing to contribute to continuous improvement and innovation.

Language Skills

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

Employment Details

- **Title:** C50 Chef de Partie
- **Department:** CLOUD50 Switzerland
- **Employer:** CLOUD50 Switzerland GmbH
- **Type of Employment:** Full-time, permanent (Swiss law)
- **Reporting Line:** CLOUD50 Sous Chef & Executive Chef Switzerland
- **Schedule:** Zurich based; Two-shift system (Monday–Sunday, 05:00–22:00)
- **Compensation:** Competitive salary 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

- Consistency, quality, and accuracy of station output
- Accuracy, timing and presentation of dishes
- Collaboration and communication within the section and with cross-functional teams
- Hygiene, organization and compliance performance
- Contribution to process improvement and product innovation



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.