



FOOD INDUSTRY & SCIENCE RECRUITING

ABOUT KAYE/BASSMAN

Kaye/Bassman was founded in 1981 with the mission to positively impact companies and enhance careers by providing the finest in professional, executive, technical and scientific search.

Our mission coupled with our *Client Focused Search™* approach and *Market Mastery* has vaulted us to become the largest single-site search firm in the country.

It is our **Specialization** by functional area, industry sector, position and geographic location; **Flexibility** in customizing our process, relationship and terms around the unique needs and expectations of our clients; **Array of Services** that ensures our ability to handle any staffing challenge; and **Track Record** of success enables our clients to gain a competitive advantage and candidates to advance their careers.

KAYE/BASSMAN INTERNATIONAL, CORP.

5851 Legacy Circle, Suite 500
Plano, Texas 75024
972.931.5242 **main**
972.931.9683 **fax**



WWW.KBIC.COM

Kaye/Bassman Food Industry & Science practice is devoted exclusively in the recruitment of food industry professionals on a national basis. The unique nature of the food industry requires a distinct and often elusive skill set. We understand and excel at identifying, attracting and hiring professionals with the skills necessary to thrive in this specialized environment. We succeed by focusing on Food Safety, Quality, Regulatory Affairs, Sanitation, Research & Development, Product Development, Menu Development, Restaurant Operations and Manufacturing Operations.

Our expertise stems from over 22 years of experience in the food industry in both CPG and QSR. We have the ability to discuss the most technical and complex of roles and bring a firsthand understanding of processes, systems and tools. Our expertise encompasses the complete product lifecycle from ideation through sunset / reinvention. Our team's industry experience ranges from processed meats to many successful menu items in the Restaurant industry. In addition, the team has senior management level strategic responsibility for Innovation, R&D, Product Development, Core Product Maintenance, Culinary Innovation, Food Safety, Quality, Regulatory Affairs and Sanitation.

Through the flexibility of our *Client Focused Search®* approach, which provides proper alignment of expectations based on the service level and urgency our client requires, and our *Market Mastery* model of proactively developing candidate relationships in core functional disciplines ahead of need, Kaye/Bassman's Food Science & Industry Practice has the experience, process and tools to help our clients tap into the strategic leadership and tactical talent they need.



SPECIALTY EXPERTISE

Food Safety & Quality Assurance

Regulatory Affairs

Sanitation

Research & Development

Product Development

Menu Development

Restaurant Operations

Manufacturing Operations