

## **Assistant Quality and Food Safety Manager Head Office - Hallab 1881**

*Hallab 1881 is a pioneer in the world of Lebanese sweets since 1881, with 142 years of experience and 18 branches*

Major: degree in Chemistry, Food Science and Technology, or any related field

Experience: 1-3 years of experience

### Major Responsibilities:

- Implement and monitor quality control procedures.
- Conduct regular inspections and audits to ensure compliance with quality standards.
- Analyze quality control test results and provide reports.
- Ensure compliance with food safety regulations and standards (e.g., HACCP, ISO 22000, FDA, USDA).
- Develop and maintain food safety plans and protocols.
- Conduct risk assessments and implement corrective actions.
- Train staff on quality control and food safety procedures.
- Develop training materials and programs for continuous improvement.
- Maintain accurate records of quality control and food safety activities.
- Prepare and present reports on quality and safety performance.
- Work with suppliers to ensure raw materials meet quality and safety standards.
- Address customer complaints and investigate quality issues.
- Identify areas for improvement in quality and safety processes.
- Implement new techniques and technologies to enhance quality and safety.

### Additional Requirements:

- Certifications in food safety (e.g., HACCP, SQF, BRC) are highly desirable.
- Proficiency in using quality control software and tools.
- Understanding of laboratory testing methods and equipment.

### How to Apply:

Kindly send your CV or contact the Career Services Center, e-mail: [career.services@balamand.edu.lb](mailto:career.services@balamand.edu.lb), Ext. 7801; 7802