

Quality Controller- Hallab

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

Location: Tripoli

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

Experience: fresh graduates are accepted

Major Responsibilities:

- Oversee production processes to ensure products meet quality standards
- Inspect products, test materials, identify defects, and recommend improvements to processes or products.
- Handle documentation, record keeping, and collaboration with other teams to resolve quality issues

How to Apply:

Kindly send your CV or contact the Career Services Center, E-mail: career.services@balamand.edu.lb,
Ext. 7801; 7802