



The Food Heritage Foundation

TERMS OF REFERENCE

Agro-Food Quality Control Officer

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The Food Heritage Foundation (FHF) is a non-profit organization that strongly believes in local food heritage being a potent tool for economic development. The FHF aims to revive traditional cuisine and local produce and promotes the livelihoods of rural producers and processors through rural-urban linkages. FHF has been implementing capacity building projects throughout Lebanon promoting the local food system, supporting the livelihoods of small-scale farmers/producers, and fostering sustainability.

FHF is currently implementing a project aiming at fostering food security while promoting resilience and adaptation capacities of vulnerable small and medium-sized agricultural enterprises. The project is implemented by FHF in partnership with GIZ and is commissioned by BMZ.

Within this project, FHF is seeking to recruit a part-time Agro-food Quality control officer having an extensive experience in sustainable agriculture and agro-food processing and quality control, as well as strong communication and coordination skills. The project will be implemented in West Bekaa and the Shouf.

Scope of Work

The Agro-food Quality Control Officer will be primarily responsible of the following activities:

- Prepare training curriculum and training material on food safety, quality control and best manufacturing and handling practices within the agro-food industry.
- Develop and conduct relevant coaching sessions based on beneficiaries needs.
- Provision of support for the implementation of business plans when quality control and products testing services are needed



- Prepare technical specifications and estimated costs for procurements, if required for the training (equipment and material)
- Support FHF team in identifying and selecting entities complying with quality control requirements, to be sustainably linked to marketing channels
- Develop and submit reports as and when required
- Relocate or face a longer commute as and when required

Essential Minimum Qualifications

- University degree in Nutrition, Food Sciences or any other Food Safety relevant fields
- Minimum 3 years of previous job experience relevant to the function or a related field
- Knowledge of best food handling and manufacturing techniques
- Experience working with local communities
- Good reporting skills
- Excellent communication skills
- Excellent knowledge of Arabic and English languages

Period

- 12 months from January 2023 to January 2024 with probation period of 3 months

How to Apply

- Deadline to submit CV: January 10, 2023
- Interested candidates should send their CV to: info@food-heritage.org