



## Contact

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## Education

2021  
**National Diploma in Oenology**  
University of Bordeaux

2017  
**National Diploma of food processing  
Engineer**  
Higher Institute of food industries of  
Tunis

## Skills

- Analytical skills
- Problem solving
- Collaboration and communication
- Decision making
- Positive attitude and creativity
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## Languages

English :C1  
French : C1  
Arabic : native  
German : A2  
Italian : A2

## Marwa HAMROUNI

### FOOD AND BEVERAGE PROCESSING ENGINEER & WINE MAKING.

## Experience

•2023: Merci Marcel Group, French House, Bordeaux, France.  
**Kitchen Manager, sous-chef.**

•2022-2023: Chez Oumie, Villenave d'Ornon, France.  
**Sommelière .**

•2021-2022: Les Petits Nuages, Begles, France.  
**kitchen Head Chef.**

•2020 (July - December): Domaine de Chevalier, Leognan,  
France.

#### **Professional internship: Comparative study between horizontal and vertical wine press on Petit Verdot and Cabernet Sauvignon.**

*Maturity control, quality inspector, vinification, wine tasting, hygiene control,  
wine blending, internal audit, aging in barrels, cleaning and disinfecting.*

•2019: Lycée Viticole, Amboise, France.

#### **Apprenticeship for millésime 2019**

*Carbonic maceration for red wine, Crémant wine bottling, white wine blending, white wine  
maturity control of Chasselas, Chenin and White Sauvignon, etc.*

•2018: Château Fontbaude, Saint Magne de Castillon, France.

#### **Apprenticeship for millésime 2018**

*Claret wine vinification, organic wines' vinification, co-consulting during the vinification process,  
white wine pressing, organic red wine bottling, maturity control, etc.*

•2017: Wine Cooperative Reserve de President, Aleria, Corsica, France.

#### **Professional internship: Implementation of a new hygiene process in bottling line approved by the laboratory ECOLAB.**

*Applying HACCP, ISO 22000, ISO 9001, ISO 22004, ISO 21469,  
5 M method, quality control, bottling line responsible,  
contributing in wine blending with wine makers, etc.*

•2015-2016: confirmed internships in F&B industries, Tunisia.

**Brewery : SFBT      Olive Oil production**  
**Dairy products : Vitalait      Flour mill factory**  
**Ice Cream production      Soda production : Coca Cola**

## Reference

### Antoine Rolland

CEO, Merci Marcel Group

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### Vincent BERNARD

COO, Demaine de Chevalier

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