

CURRICULUM VITAE

Hend Letaief, PhD

Assistant Professor
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RESEARCH INTERESTS

- Wine industry oriented research experience with a focused attention on the processes of problem solving and quality improvement.
- Developing novel strategies to relate grape quality to the process:
 - Identification of new indicators of grape quality for application in the winery.
 - Planning and managing the process according to grape quality

EXTENSION

- Established partnerships between universities: Montpellier SupAgro, FESIA
- Established partnerships with industry and research centers
- Involved in the development of professional Masters.
- Involved in the organization of Grape day 2014
- Wine Industry consultant: worked with winemakers to optimize wine production in Tunisia.

PROFESSIONAL ACTIVITIES AND SERVICES

- Academic Program Committee, Jordan College of Agricultural Sciences and Technology, CSU Fresno – 2013 – current
- Graduate Scholarship/Awards Committee, CSU Fresno – 2014 - current
- New Faculty Search Committee, Viticulture position – 2013 – current
- Vinifera International Master Search Committee – 2012 – current
- Vintage International Master partner – 2012 – current
- Advisor – Enology society – 2013 – current
- Member of Wine Science Forum advisory board
- Reviewer for American Journal of Viticulture and Enology
- Co-Editor and Reviewer for Wine Studies

TEACHING

Department of Viticulture & Enology, Fresno State – 2013 - Current

- ENOL 114 – Wine Laboratory Analysis I - Undergraduate Level
- ENOL 116 – Wine Laboratory Analysis II - Undergraduate Level
- ENOL 164 – Wine Analysis and Production - Undergraduate Level
- ENOL 162T and VEN 210 – Grape and wine chemistry - Undergraduate and Graduate Level

Higher Institute of Food Industries of Tunisia (ESIAT), Tunisia - 2009 – 2013

- Fermented Beverages– Graduate Level
- Food Texture and Sensory Analysis – Graduate Level
- Enology– Undergraduate Level

- Brewery– Undergraduate Level
- Sensory Analysis– Undergraduate Level

National Institute of Agronomy of Tunisia (INAT), Tunisia – 2013

- Enology– Graduate Level

Institute of Health Science of Tunisia (ESSTST), Tunisia – 2012

- Enology– Undergraduate Level

ESA Angers, France – 2008

- Wine Production in France- Summer Course
- Cheese Production in France – Summer Course

University of Turin, Italy – 2007

- Varietal Enology – Graduate Level (Teaching Assistant)

PROFESSIONAL EXPERIENCE

Assistant Professor

Department of Viticulture & Enology, Fresno State – 2013 – Current

Translator

VINIDEA, Internet Journal of Viticulture and Enology Infowine – 2009 – Current

Assistant Professor

Department of Food Technology, Higher Institute of Food Industries of Tunisia (ESIAT), Tunisia-2009-2013

Marketing & Communication Manager

Les Vignerons de Carthage, Tunisia - Jan 2009 - Nov 2009

Postdoctoral fellow

Laboratoire GRAPPE, Ecole Supérieure d'Agriculture d'Angers, France – Jan 2008 - Dec 2008

FUNDED RESEARCH PROJECTS

- Cross-border project (Programme de coopération transfrontalière) Italy-Tunisia
 - Project Title: “Divin” Valorization of Autochthonous Mediterranean Wine grape Varieties
 - Duration: 18 months
 - Amount: \$ 129,939.00

EDUCATION

PhD in Food Science and Technology

University of Turin, Italy – 2007

- Dissertation title: Application of chemical-physical and mechanical tests for the definition of wine grape quality
- Attended and presented at several national and international conferences in Italy, France and Hungary
- Assisted in the preparation and teaching of the Varietal Enology Course

MSc in Viticulture & Enology - National Degree of Enologist

Montpellier SupAgro, France – 2004

- Completed graduate level course in Viticulture, Enology, Vine and Wine Economics, Management and Marketing.
- Completed Professional internships: winemaking, post-fermentation treatments, vineyard management practices
- Completed a Research Thesis entitled: Control of the micro-oxygenation process through the analysis of the acetaldehyde content.

BSc Food Engineering

Higher Institute of Food Industries of Tunisia (ESIAT), Tunisia - 2002

- Completed Fundamental Sciences and Food Engineering courses.
 - Main subjects: chemistry, biochemistry, microbiology, statistics, economics, materials sciences, Food Technologies, sensory analysis, biotechnology, food conservation techniques
- Completed Professional internships:
 - *Huilerie Najjar – Tunisia – 2001*: Olive oil production
 - *Cave Coopérative Viticole de Bouargoub – Tunisia – 2001* : Winemaking
 - *Nestlé Tunisia – 2001*: Analysis of Nescafé packaging loss
 - *GIPA Tunisia –2000*: Internship in Dairy industrial Plant environment
- Completed a Research Thesis at *Centre Wallone de Biologie Industrielle, Liège, Belgium*
 - Thesis title: How to produce good vinegars by using bad quality Tunisian wines

SCHOLARSHIPS

- Pays de Loire region Scholarship : 2008
- Italian Government Scholarship : 2004-2007
- Tunisian Government Scholarship : 2002-2004
- Centre Wallon de Biologie Industrielle Scholarship 2002

INTERNSHIPS

The University of Adelaide, School of Agriculture, Food and Wine, Adelaide, Australia - May 2006- Aug 2006

- Optimization of grape skin and seeds phenolic extraction
- Characterization of grape and wine tannins by Gel Permeation Chromatography.

Casa Vinicola Triacca S.A., Villa di Tirano, Italy – Feb 2004 – Aug 2004

- Professional internship in Viticulture and Enology: vineyard management practices (pruning, cluster thinning, leaf removal), wine post fermentation treatments (fining, tartaric stabilization, aging, filtration, bottling, blending), wine analysis.

Antica Contea di Castelvero, Castelboglione, Italy – Aug 2003 – Nov 2003

- Professional internship in winemaking: harvest, monitoring red and white wine fermentation, pneumatic press and maceration.

Dipartimento di Valorizzazione e Protezione delle Risorse Agroforestali, Turin University, Italy - Apr 2003-Aug 2003

- Research experience: Control of the micro-oxygenation through the analysis of the acetaldehyde in Barbera wines

Centre Wallon de Biologie Industrielle, Liège, Belgium - Apr 2002-June2002

- Research experience: Production of Wine vinegar from Tunisian wines, using acetic bacteria extracted from fermented Mango juice

PEER-REVIEWED PUBLICATIONS

- Letaief H, Zemni H, Mliki A, Chebil S (2013) Quality and nutritional value of *Citrus sinensis* (L.) Osbeck cv « Maltaise demi-sanguine » juice. A comparison between organic and conventional farming. Food Chemistry. Submitted.
- Letaief H, Maury C, Symoneaux R, Siret R (2013) Sensory and instrumental texture measurements for assessing grape seed parameters during fruit development, Journal of the Science of Food and Agriculture. 93 (10), 2531–2540. (Impact Factor : 1.759)
- Letaief H, Rolle L, Gerbi V (2008) Mechanical behavior of wine grapes under compression tests. American Journal of Enology and Viticulture. 59 (3), 323-329. (Impact Factor : 1.826)

- Letaief H, Rolle L, Zeppa G, Gerbi V (2008) Assessment of grape skin hardness by a puncture test. *Journal of the Science of Food and Agriculture*. 88, 1567-1575. (Impact Factor: 1.759)
- Letaief H, Rolle L, Zeppa G, Orriols I, Gerbi V (2007) Phenolic characterization of grapevine varieties from Galicia (Spain) : Brancellao, Merenzao and Mencia (*Vitis vinifera* L.). *Italian Journal of Food Science*. 19 (1), 111-119. (Impact Factor: 0.5)

NON-PEER REVIEWED PUBLICATIONS

- Letaief H (2014) Exploring a new technique for grape measurements : Instrumental Texture Analysis. *The Catch Wire*. 2 (1), 24-25.
- Maury C, Siret R, Letaief H, Symoneaux R, Jourjon F (2008) Un nouvel indicateur pour définir le potentiel œnologique des raisins: La Maturite Texturale. *Revue Suisse Vitic. Arboric. Hortic.* 40 (6), 359-364.
- Rolle L, Zeppa G, Letaief H, Gerbi V. (2007) Phenolic characteristics and wine quality of autochthonous grapevine variety Brunetta di Rivoli (*Vitis vinifera* L.): promotion of the sustainable use of local biodiversity. In *Macromolecules and secondary Metabolites of Grapevine and Wines*, edited by Jeanden P., Clément C., Conreux A. Editions TEC&DOC, Lavoisier, Paris, 281-285. ISBN 978-2-7430-0965-6.
- Rolle L, Zeppa G, Letaief H, Ghirardello D, and Gerbi V (2007) Methods for the study of the mechanical properties of the wine grape. *Riv. Vitic. Enol.* 2:59-71.
- Gerbi V, Letaief H, Zeppa G, Rolle L (2006) Caratterizzazione del profilo antocianico di vitigni liguri. In *Ricerche e innovazioni nell'industria alimentare*, Vol. 7, a cura di S. Porretta, Chiriotti Editori, Pinerolo (TO), 508-511. ISBN 88-85022-96-0.
- Rolle L, Letaief H, Cagnasso E, Ghirardello D, Zeppa G, Gerbi V (2006) Studio delle proprietà meccaniche di uve Nebbiolo coltivate in ambienti diversi. *Quad. Vitic. Enol. Univ. Torino*, 28, 185-194.
- Rolle L, Zeppa G, Letaief H, Gerbi V (2006) Un approccio innovativo nella valutazione della qualità dell'uva da vino: la texture analysis. In *VitEnda 2007*, 266-267. Ed. Vit. En., Calosso (AT). ISBN 88-86055-15-3.
- Rolle L, Letaief H, Cagnasso E, Zeppa G, Gerbi V (2006) Studio delle proprietà meccaniche di uve Nebbiolo coltivate in ambienti diversi. *Quad. Vitic. Enol. Univ. Torino*, 28, 185-194.

ORAL PRESENTATIONS

- Letaief H, Development of a new analytical method for assessing grape texture and relationship to wine composition and quality. E & J Gallo technical seminar, Modesto, USA, April 21, 2014
- Letaief H, Impact of bottling on wine quality. Wine science forum, Napa, USA, February 26, 2014
- Letaief H, Winemaking in the Mediterranean. Viticulture and Enology Fall Seminar Series, Fresno, USA, October 2, 2013
- Zouid I, Siret R, Letaief H, Maury C, Jourjon. Variation de la texture du raisin Cabernet Franc au cours de la maturation. OIV Congress , Verona, Italy, June 15-20, 2008.
- Le Moigne M, Maury C, Letaief H, Siret R, Jourjon F. Intérêt de la maturité texturale des raisins comme nouvel indicateur de caractérisation des raisins issus de différents terroirs, Application au Cabernet Franc en Vallée de la Loire. VIIth International Congress of Vitivinicultural Terroirs, Nyon, Switzerland, May 19-23, 2008.
- Rolle L, Letaief H, Gerbi V. Valutazione delle proprietà meccaniche delle uve per una corretta gestione della macerazione. *Il Futuro del Vino*, Sondrio, Italy, May 11, 2007.
- Rolle, Letaief H, Gerbi V. The application of texture analysis for evaluation of the wine grape quality. XXXth OIV World Congress of Vine and Wine, Hungary, Budapest, June 10-16, 2007.

- Letaief H, Rolle L, Zeppa G, Gerbi V. Grape skin and seeds hardness assessment by texture analysis. IUFoST 13th World Congress of Food Science & Technology. Food is Life, Nantes, France, September 17-21, 2006.

POSTER PRESENTATIONS

- Selmi A, Letaief H, Zemni H, Chebil S, Hassouna M. Dietary juice from prickly pear cladodes, comparison between two varieties and improvement of the juice sensory quality. Premières Journées Scientifiques de l'Agro-alimentaire, Sousse, Tunisia, May 24-26, 2013
- Rolle L, Letaief H, Zeppa G, Gerbi V. Evoluzione delle proprietà meccaniche dei vinaccioli durante la maturazione delle uve. Atti 8° CISETA, Rho, Italy, May 7-8, 2007.
- Rolle L, Letaief H, Gerbi V, Zeppa G, Mannini F. Valutazione dell'effetto del virus GLRAV-3 sulle proprietà meccaniche delle uve. Enoforum– Innovazione ed eccellenza, Italy, Piacenza, March 13-15, 2007.
- Letaief H. The impact of grape chemical and physical properties on the wine process planning. XIth Workshop on the Developments in the Italian PhD Research on Food Science and Technology, Mosciano Sant' Angelo, Italy, September 27-29, 2006.
- Rolle L, Letaief H, Zeppa G, Gerbi V. Texture characteristics appraisal of mountainous Nebbiolo grapes. Premier Congrès International sur la viticulture de montagne et en forte pente, Saint-Vincent, Italy, March 17-18, 2006.
- Gerbi V, Letaief H, Zeppa G, Rolle L. Caratterizzazione del profilo antocianico di vitigni liguri. 7° CISETA. Cernobbio, Italy, September 19-21, 2005.
- Gerbi V, Rolle L, Letaief H, Guidoni S, Schneider A, Zeppa G. Phenolic characterization of Piedmont mountain grapevine varieties. In *Vino Analytica Scientia*, Montpellier July 7-9, 2005.

LANGUAGES

- Arabic: native
- French: fluent
- English: fluent
- Italian: fluent
- Spanish: basic