KAYLYNN MOSIER

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OBJECTIVE

Data-driven and detail-oriented sensory professional with a strong foundation in data science and sensory research in the food industry. Demonstrated ability to apply sensory principles in large scale, fast-paced environments. Seeking to contribute to cutting edge innovation in sensory analysis through application of statistical methods and data visualization techniques, aiming to further understand consumer perceptions.

EDUCATION

MARCH 2025
M.S. DATA SCIENCE, BELLEVUE UNIVERSITY
Graduated with a 4.0 GPA. Completed specialized courses in statistics, data preparation and mining, predictive analytics, and data visualization.

MAY 2020
B.S. BIOLOGY, MISSOURI STATE UNIVERSITY
Graduated with a 3.26 GPA. Awarded Dean's List for the Spring 2020 semester.

EXPERIENCE

APRIL 2024 – PRESENT
SENSORY LAB SPECIALIST, TYSON FOODS
Executed quantitative and qualitative sensory testing, translating consumer perceptions into actionable insights for the innovation pipeline. Simultaneously performed rigorous maintenance testing on the existing portfolio to guarantee consistent product quality against standardized benchmarks. Supported the execution of descriptive panel using the Spectrum method. Utilized statistical methods, analyzed test data, generated reports, and presented recommendations to cross-functional stakeholders, directly contributing insight to strategic decisions.

FEBRUARY 2023 – APRIL 2024
SENSORY LAB TECHNICIAN, TYSON FOODS
Developed a sensory testing lab by establishing standard operating procedures, building descriptive and discrimination panels, and ensuring continuous improvement. Executed testing used to directly support product innovation and quality control. Coordinated complex testing schedules across multiple cross functional teams, ensuring seamless workflow. Executed end-to-end procurement of laboratory equipment and supplies, ensuring timely availability and cost-effectiveness.

APRIL 2022 – FEBRUARY 2023
LAB TECHNICIAN, UL SOLUTIONS

Independently generated and validated comprehensive test results, maintaining the highest standards of accuracy for client reporting. Conducted precise testing of Class I medical devices, adhering to rigorous FDA and CFR specifications. Ensured client compliance with the Federal Hazardous Substances Act, safeguarding consumer safety. Communicated technical challenges effectively across diverse audiences.

MARCH 2014 – JANUARY 2022
SERVER, LAMBERT'S CAFE

Enhanced customer experience through efficient task management and collaborative teamwork, while maintaining strong individual client relationships.

SKILLS

DATA ANALYSIS
- Python, R, SQL
- Data Visualization (Power BI, Matplotlib, Seaborn)
- Machine Learning Algorithms
- Model Evaluation & Validation
- Data Wrangling & Prepossessing
- Statistical & Predictive Modeling

COMMUNICATION
- Presentation Skills (Technical & Non-Technical Audiences)
- Technical Report Writing

PROJECT MANAGEMENT
- Cross-Functional Team Collaboration
- Time Management

CERTIFICATIONS

SEPTEMBER 2024
SENSORY EVALUATION TECHNIQUES
Sensory Spectrum Training & Education

SEPTEMBER 2022
LEAN SIX SIGMA YELLOW BELT
The Council for Six Sigma Certification (CSSC)