

KAYLYNN MOSIER

417-536-6577 | kaylynn.mosier@yahoo.com | [GitHub Portfolio](#)

OBJECTIVE

Data-driven and detail-oriented sensory professional with a robust foundation in data science and sensory research in the food industry. Proven ability to apply sensory principles in large scale, fast-paced environments. Skilled in leveraging statistical methods and data visualization to derive actionable insights and drive innovation in sensory analysis. Seeking to contribute to cutting edge advancements in research by enhancing the understanding of consumer perceptions through data-driven approaches.

EDUCATION

MARCH 2025

M.S. DATA SCIENCE, BELLEVUE UNIVERSITY

Graduated with a 4.0 GPA. Attended specialized courses in statistics, data preparation and mining, predictive analytics, and data visualization. Completed in-depth research projects exercising abilities learned. See GitHub portfolio for project work.

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 SPECIALIST, TYSON FOODS

Conducted quantitative and qualitative sensory testing, transforming data into actionable insights for the innovation pipeline, ensuring seamless transition from innovation to launch. Performed rigorous maintenance testing on the existing product portfolio to guarantee consistent product quality by benchmarking against standardized metrics. Supported the execution of descriptive panel analysis using the Spectrum method. Utilized statistical methods to analyze test data, generating reports, and detailed visualizations. Presented data-driven recommendations to cross-functional stakeholders, providing critical insights that informed strategic decisions.

FEBRUARY 2023 – APRIL 2024

SENSORY LAB TECHNICIAN, TYSON FOODS

Established a sensory testing lab by developing standard operating procedures and building descriptive and discrimination panels, ensuring continuous improvement through data driven methodologies. Executed sensory testing to support product innovation and quality control, leveraging statistical analysis to derive actionable insights. Coordinated complex testing schedules across multiple cross-functional teams, optimizing

workflow and ensuring seamless execution of testing protocols. Managed 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 & Preprocessing
- 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)