

KAYLYNN MOSIER

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OBJECTIVE

Motivated and detail-oriented professional with a strong foundation in data science and consumer research. Eager to apply machine learning, data manipulation, and visualization techniques to a challenging new role. Proven ability to learn quickly and adapt to new environments. Seeking to contribute to a team-oriented environment and develop a successful career in data science.

EDUCATION

MARCH 2025

M.S. DATA SCIENCE, BELLEVUE UNIVERSITY

Graduated with a 4.0 GPA. Attended specialized courses in 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, while simultaneously performing rigorous maintenance testing on the existing portfolio to guarantee consistent product quality against standardized benchmarks. Analyzed 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 and implemented a state-of-the-art sensory testing lab, directly supporting product innovation and quality control. Coordinated complex testing schedules across multiple cross functional teams, ensuring seamless workflow. Executed end-to-end procurement for 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 Modeling

COMMUNICATION

- Presentation Skills (Technical & Non-Technical Audiences)
- 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)