

## Lauren Miller

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[Portfolio Website](#)

### EDUCATION

#### Drexel University

Philadelphia, PA

*MS in Data Science*

*September, 2023 - Present*

- Coursework: Data Acquisition and Pre-Processing, Programming Foundations, Information Visualization, Data Analysis and Interpretation, Database Management Systems, Quantitative Foundations of Data Science, Applied Machine Learning, Natural Language Processing, Information Systems Analysis | GPA: 4.00

*BS in Food Science*

*Graduation Date: June 2021*

- Minors in Food Studies and Business Administration | GPA: 3.76 | Pennoni Honors College, Student Ambassador

### EXPERIENCE

#### Drexel Food Lab

Philadelphia, PA

*Senior Data Analyst*

*September 2023 - Present*

- Lead the facilitation of surveys and data collection for innovators dedicated to addressing practical challenges in the food system, with a focus on sustainability and health promotion. Projects utilize data visualization tools, Python, and Qualtrics.
- Executed comprehensive data analysis in collaboration with a team for an Environmental Protection Agency (EPA) grant project, focused on upcycling initiatives and minimizing food waste.

#### Avanade

Philadelphia, PA

*Associate, Data Engineering Intern*

*May 2024 - July 2024*

- Conducted data validation to ensure accuracy and consistency of data throughout the project lifecycle.
- Supported the ETL team by designing, optimizing, and implementing quality validation within data pipelines using Azure Data Factory and Snowflake.
- Collaborated with cross-functional teams and presented on technical topics three times to the entire data engineering team.

#### Superbrewed Food Inc.

New Castle, DE

*Food Scientist - Food Lab Manager*

*November 2021 - April 2023*

- Managed the development of functionality and sensory data for a postbiotic protein ingredient, emphasizing a data-driven approach to assess and enhance product attributes.
- Conducted research to identify potential grant funding opportunities and collaborated with relevant stakeholders to progress grant applications.
- Functioned as the primary contact for external partners, including suppliers (flavors, texture ingredients, equipment).
- Facilitated data-centric collaboration across internal teams, including CEO, manufacturing, business development, fermentation, and operations, aligning day-to-day activities and long-term strategic objectives.

### SKILLS

**Programming Languages:** Python, SQL, R

**Databases:** MySQL, Oracle, Snowflake

**Tools:** ETL tools, Data visualization tools, Databricks, Microsoft Fabric

**Cloud Platforms:** Azure

#### Certifications:

Microsoft Azure Fundamentals

Microsoft Azure Data Fundamentals

Microsoft Azure AI Fundamentals

Databricks Lakehouse Fundamentals

### PUBLICATIONS

- Co-author, Culinary Home Empowerment for Food Waste Prevention and Minimization (CHEF-WPM): Protocol to investigate the feasibility, acceptability and preliminary efficacy of a household food waste prevention and minimization, *MDPI*, September 2024
- Co-author, Umami Taste for Health, *Food and Health*, July 2023.
- Co-author, "No Need to Get Salty" Or Is There? Sodium Functionality as a Consideration in Nutrition Public Health Policy *Food and Nutrition Sciences (FNS)* Vol.12 No.2, 2021.
- Co-author, Culinary Scientists Collaborating with City Health Department and Manufacturers to Improve Public Health: A Case from Philadelphia's Sodium Reduction in Communities Program, *Journal of Culinary Science and Technology*. 27 September 2019.