Lauren Miller

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Portfolio Website

EDUCATION

Drexel University   **Philadelphia, PA**
MS in Data Science   *Graduation Date: March 2025*
- Coursework: Data Acquisition and Pre-Processing, Programming Foundations, Information Visualization, Data Analysis and Interpretation, Database Management Systems, Quantitative Foundations of Data Science, Cloud Computing, Applied Machine Learning, Natural Language Processing, Information Systems Analysis | GPA: 3.97

BS in Food Science   *Graduation Date: June 2021*
- Minors in Business Administration and Food Studies | GPA: 3.76 | Pennoni Honors College, Student Ambassador

EXPERIENCE

Drexel University   **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.
- Conduct comprehensive data analysis using Python and Qualtrics in collaboration with a multidisciplinary team for an Environmental Protection Agency (EPA) grant project, focusing on upcycling initiatives and food waste reduction.

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.
- Delivered three presentations to the data engineering team on a pipeline technical overview, a team project review, and a hands-on Azure AI demonstration.

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	**Cloud Platforms**: Microsoft Azure
Databases: MySQL, Oracle, Snowflake	**Certifications:**
Data Tools: ETL tools, Tableau, Power BI, Databricks, Jupyter Notebooks, Google Colab	Microsoft Azure Fundamentals (AZ-900) Microsoft Azure Data Fundamentals (DP-900)
Version Control: Git, Github	Microsoft Azure AI Fundamentals (AI-900) 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.