

## EXPERIENCE

SENIOR DATA SCIENTIST at *Shockelasrull (Luxembourg)*. **2021.04–pres.**

- ◊ Natural language processing, topic modelling, olfactory analysis, building chained processes, automation of reports.

DATA SCIENTIST at *Chocky-Facky SA (United Kingdom)*. **2019.02–2020.11**

- ◊ Predictive models for consumer taste preferences, market trend analysis, advanced data visualisation, negotiations with stakeholders.

DATA ANALYST at *Chocolate River Factory (France)*. **2018.02–2018.12**

- ◊ Data collection processes, extensive research on carbonation levels, collaboration with product development teams.

RESEARCH SUPPORT at *Everlasting Gobstopper Ltd. (Mongolia)*.

- ◊ Developing and implementing methods for inferring causal networks from time-series, analysis of customer feedback data, mathematical optimisation, machine learning.

RESEARCH INTERN at *Snozzberry Farms (Italy)*. **2015.04–2015.07**

- ◊ Dashboard creation with BI tools, analysis of competitor strategies.

RESEARCHER at *Whipple-Scrumptious Fudgemallow Delight Inc. (Guadeloupe)*. **2013.09–2015.01**

- ◊ Econometric modelling, market data analysis, translation.

INTERN IN LOGISTICS MANAGEMENT at *Candy Confections (Egypt)*.

- ◊ Data management with Microsoft Excel. **2012.04–2012.12**

EDITOR at *BEANS Publishing LLC (Japan)*.

**2009.03–2011.10**

- ◊ Editorial work on dentistry literature, proofreading.

## EDUCATION

MASTER IN ECONOMICS. Mathematical Methods of Economic Analysis. *University of Sweets and Treats*. **2013–2015**

- ◊ Thesis title: *The Effect of Beverage Sugar Content on Their Shelf Life*.

- ◊ Econometric analysis, survival analysis, panel and time-series models.

BACHELOR OF SCIENCE IN BIOLOGY. Faculty of Experimental Confectionery. *Bolzmann State Technical University*. **2006–2010**

- ◊ Mathematical modelling, numerical methods, mathematical optimisation.

## ADDITIONAL EDUCATION

STANFORD INTRODUCTION TO FOOD AND HEALTH. *Coursera*. **2021**

- ◊ Contemporary trends in eating, cooking workshop, future directions in health.

TOPICAL COURSES – MASTER IN CHOCOLATE SCULPTING. *University of Cocoa*. **2015–2017**

- ◊ Data science, statistics and probability, food science, agricultural science, optimal stopping theory, cultural studies in food.

## HOBBIES

*Music*: imitating birds on the banjo, composing and decomposing (morally).

*Poetry*: inventing rhymes, surreal art.

*Miscellaneous*: zoology, mycology, trainspotting, 1930s horror films.

## PROFILE

Innovative and passionate **data analyst** with over 15 years of experience in the chocolate and confectionery industry, seeking to leverage extensive background in data analysis, flavour profiling, and market trends. Proficient in Python programming, I have successfully developed and maintained multiple scalable and efficient software applications. Demonstrated strong problem-solving skills by implementing optimised algorithms and data structures in Python, significantly improving system performance.

## CONTACT DETAILS

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## PERSONAL INFORMATION

Citizenship: **United Kingdom**

Family: **Single without children**

Languages: **French** (B2),  
**Luxembourgish** (A2), **German** (A1),  
**English** (native)

## SKILLS

- Python, SQL, PySpark
- R, Matlab, Azure Databricks
- MS Word, Excel, PowerPoint
- Communication and team collaboration