Frank Novak

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Skills

Languages: Python, SQL, HTML, Bash, Scala, Visual Basic, MATLAB
Libraries: Sci-kit Learn, Pandas, BeautifulSoup, Matplotlib, Seaborn, Spark, Tensorflow / Keras, NLTK, Statsmodels
Infrastructure: Git/GitHub, AWS, Docker, Databricks
Computer Skills: ML/AI, predictive modeling, data visualization, Linux, Microsoft Office Suite, Adobe Suite

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Projects

[Sommeliers and BERT Grape Variety Classification](#)   January 2023
- Using BeautifulSoup, I scraped 20,000+ Sommeliers wine reviews from winemag.com as a means to classify 10 different grape varieties. Tensorflow's wrapped pre-trained BERT model was employed with 90% accuracy and used as a prototype Streamlit app to recommend wine bottles based on user imputed tasting notes and price.

[NIJ Recidivism Forecasting Group Project](#)   December 2022
- Processed and analyzed parole data using Pandas to classify persons with a high risk of recidivism. Using SKLearn machine learning models and Keras neural nets to optimize Brier Score and predict high risk individuals.

[Reddit API and NLP Analysis](#)   December 2022
- Collected and preprocessed text data using Pushshift API, NLTK, Pandas, NumPy, and SKLearn Vectorizers.Built machine learning classification models that predict between subreddits based on specific vocabulary and sentiment analysis values.

Professional Experience

Fellow | General Assembly | Remote   October 2022 - January 2023
- A full time, 12-week, Python based data science bootcamp focused on analytical, statistical, and programming skills, artificial intelligence / machine learning, algorithms, SQL, distributed processing systems, and portfolio development via individual and group projects.

Quality Control Manager | Cerebral Brewing | Denver, CO   August 2019 - October 2022
- Subject matter expert in problem-solving, sanitation, flavor treatments, yeast management, and quality control
- Saved 99.5% of yeast costs through effective in-house yeast propagation procedures and data driven action
- Created and deployed microbial integrity program for the 2200+ bbl. of product using qPCR; resulting in 0 volume of lost product
- Created, standardized, and implemented Standard Operating Procedures for 20+ critical production processes
- Developed recipes and products that won 7+ national level awards

Cellarman | Parish Brewing Company | Broussard, LA   March 2017 - July 2019
- Responsible for CIP, sanitation, and regular maintenance of fermentation vessels, brite tanks, and general brewery equipment
- Proven multitasking and time-management skills to fulfill 15,000+ bbl./year production schedule
- Developed products, art direction, and social media campaigns for special release collaborations

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Education

General Assembly | Remote   January 2023
Data Science Immersive

University of Louisiana | Lafayette, LA   May 2016
Bachelor of Science Chemical Engineering GPA: 3.4 / 4.0