RACHEL G. HERTEL

DATA ANALYST | EVENTS MANAGEMENT SPECIALIST

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I have extensive experience as a project leader working in teams, building communication skills, performing under pressure, multi-tasking, facilitating conflict resolution, and managing people. My logical approach to decision-making and problem-solving positions me for a successful transition to a career in data analytics. I am seeking a position in which I can utilize my proficiency in relevant technical skills and dive deeper into the world of data.

SKILLS

- SQL (PostgreSQL, Querying, CTEs, Joins, Filters)
- pgAdmin
- Python (Pandas, Matplotlib, Seaborn)
- Jupyter Notebook
- Power BI & Tableau
- Excel (Google Sheets, PowerPivot, V-Lookups, Aggregation, Conditional Formatting, IF Statements)

EDUCATION

- Nashville Software School Nashville, TN (June 2021)
 Data Analytics Certification
- Udemy: From Zero to Hero in Python Online Complete Python Bootcamp
- DataCamp Online Courses on SQL, Python, and Excel/Google Sheets
- Kendall College Chicago, IL
 Bachelor of Arts in Hospitality Management

RELEVANT EXPERIENCE

NASHVILLE SOFTWARE SCHOOL, NASHVILLE, TN

January 2021 - June 2021

A 6-month, comprehensive bootcamp working with real-world data to prepare for a career in analytics and business intelligence. Hands-on training includes SQL, Python, Power BI, Tableau and more, workflow of projects using real-world data, and presenting conclusions through reports, visuals, and dashboards.

DATA ANALYTICS APPRENTICE (projects include):

- Baseball Stats Analysis (PostgreSQL): Analyzed a comprehensive data set of baseball statistics from 1871 to 2020, provided on SeanLahman.com. Answered guided questions to thoroughly explore the scope of SQL, using pgAdmin.
- Wine Enthusiast Exploration (Tableau): Created a visual using Tableau, intended to guide prospective wine buyers in choosing wine that fits their preferences. It involves interactivity between the following characteristics: varietal, region, price, and reviews.
- Reducing Hospital Readmission Rates (Python): Tackled the role as project manager for a presentation of hospital readmission and PCP visit rates and how to improve them. Teamed up with other leaders to coordinate 24 students' work into one cohesive Power Point to present to Ursa Health.

STRATEGIC HOSPITALITY/LE SEL, NASHVILLE, TN

October 2015 - March 2020

A prominent, local hospitality group running a variety of restaurants. Le Sel was a French-influenced restaurant offering refined, bistro-style cuisine, with attentive service in a comfortable atmosphere.

ACCOUNTS PAYABLE ANALYST/ADMINISTRATIVE ASSISTANT

March 2019 - March 2020

- Utilized QuickBooks and CTUIT to assist accounting team in ensuring a timely and well-run accounts payable process.
- Managed cash drops and audited accounts payable history to allow for more focus on direct reports for the executive team.
- Inspected and inputted new employee paperwork from multiple restaurants into CTUIT and Inova, ensuring proper legal compliance, and sparing managers more time to concentrate on operational duties.

EVENTS MANAGER

October 2015 – March 2019

- Worked closely with clients to create professional, private events from conception through a smooth and personalized
 execution. Focused on maximizing restaurant revenue, and consistently increased event sales annually, resulting in keeping
 the restaurant afloat financially longer than expected.
- Leveraged my computer skills in Gather, Excel, and Open Table to keep event details organized and maintain P&L statements. Staying organized in this area kept the lines of communication open among all teammates, resulting in seamless, successful events and happy customers.
- Oversaw training of new employees to uphold our standards of service, and actively engaged in employee and guest conflict resolution, providing a consistent and engaging dining experience.

THE PHOENICIAN, A LUXURY COLLECTION RESORT, SCOTTSDALE, AZ

September 2012 – September 2014

A Marriot Luxury Collection property for leisure and business travelers. Offers fine dining, multiple restaurant and bar outlets, and catering and conference services.

MULTI-OUTLET MANAGER

- Managed four outlets, focusing particularly on the high-volume Thirsty Camel lounge, offering luxury service for both business and leisure clientele. Duties included scheduling, inventory, ordering, training, anticipating guests' needs, conflict resolution, assisting servers and bartenders when needed.
- Maximized revenue by managing financial responsibilities, including keeping beverage and food costs in line, regularly
 reporting to resort managers on productivity and profit, and helping plan special menus for large groups.
- Received a 100% in leadership and engagement on the StarVoice survey from our staff as part of the Thirsty Camel Complex management team.
- Participated in a Six Sigma program which focused on how to increase beverage revenue per guest and helped execute our solutions throughout the hotel.

ADDITIONAL EXPERIENCE

GREEN CITY MARKET CHICAGO, IL

One of Chicago's largest farmers market, which promotes sustainability and locality, connects chefs and farmers, and educates the public on supporting farmers.

CREPE STAND MANAGER

 Operated and managed the crepe stand at the market: planned menu, ordered supplies, managed finances through tracking profits, expenses, and labor; improved cost in all areas.