William M. Prunty

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About Me

Hospitality professional of 15 years transitioning into analysis to further hone a new skillset while lending a well-developed set of soft skills. Critical thinker and problem solver who thrives in a team-oriented environment. Passionate about finding the connections between data to help solve complicated questions and reporting them in a digestible format.

Skills & Abilities

- SQL
- Microsoft Excel
- Git/GitHub
- Power BI
- Microsoft Office Suite
- Python
- Pandas
- Adobe Lightroom

Technical Experience

NASHVILLE SOFTWARE SCHOOL | APPRENTICE | 01/2023 – CURRENT

Intensive full-time bootcamp focusing on data analytics fundamentals and problem solving. Used real-world datasets and included projects where findings were presented to stakeholders from the community.

- Analyzed data using Microsoft Excel, including utilizing pivot tables and lookups, and connected to external data sources using the PowerPivot add-on.
- Retrieved and analyzed data using PostgreSQL.
- Source code version control, project management/tracking with Git/GitHub.
- Built and deployed dashboards using Power BI.

Projects

LAHMAN BASEBALL PROJECT

Exploratory analysis of the Sean Lahman baseball database utilizing PostgreSQL

- Team project practicing source code version control through GitHub.
- Answered a series of questions utilizing intermediate functions of PostgreSQL including subqueries, joins, and window functions.
- https://github.com/WilliamPrunty/lahman_baseball_group_project

Experience

ETCH | SENIOR SOUS CHEF | 11/2019 – 12/2022

Globally inspired, fine dining concept in the heart of downtown Nashville.

- As part of a 3-person kitchen management team, led a team of 20+ members through the daily operations of the restaurant.
- Tracked inventory and shrinkage by overseeing the purchasing and receiving of goods.
- Planned and executed special events with the management team such as the holiday dinner series, beverage paired dinners, and packaging and delivering meals to frontline workers during the height of Covid-19.
- Supported other restaurants in the company during the initial Covid-19 shutdowns as we transitioned towards a to-go only concept, creating and executing new menus to better be served at home.

CAMPGROUP | SOUS CHEF | 05/2018 – 09/2019
 Summer camp hosting more than 500 children for cultural, educational and athletic development.
- Co-managed a team of 20 through all operations of the dietary department.
- Planned, prepared, and executed meals for 700+ people, 7 days a week. As well as serving up to 2000 people for family days and visiting camps.
- Facilitated communication between Executive Chef, dining staff, and porters.

Education

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PIERPONT COMMUNITY AND TECHNICAL COLLEGE | A.A.S | 2013