**Nikko Bronzan**

**Las Vegas, NV | nikkobronzan@gmail.com | (702) 807-0915 |** [**https://www.linkedin.com/in/nikko-bronzan-/**](https://www.linkedin.com/in/nikko-bronzan-/)

**EDUCATION**

**Eastern Oregon University |** *Associate Degree La Grande, OR* **| 07.2000-06.2002**

* Cumulative **GPA:** 3.8/4.0
* General Course Studies
* Student Athlete

**Additional Courses:**

Relevant Coursework: Finance, Statistics, Economics

**University of Oregon |** *Data Analytics Bootcamp Remote* **| 06.2022-02.2023**

* Cumulative **GPA:** 97.22%
* Real-World Data Analytics Training
* Market-Driven Skills

**Course Description:**

- Completed numerous projects using data sets from the worlds of finance, healthcare, government, and social welfare

- Learned skills in Excel, Python programming, JavaScript Charting, HTML5/CSS, API interactions, PostgreSQL/pgAdmin, Tableau, fundamental statistics, machine learning, Git/GitHub, and more

**SKILLS**

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| **Database & Programming Languages**  SQL, R, Python, Java, JavaScript, MATLAB, Hadoop, HTML/CSS,  PySpark, Supervised/Unsupervised Learning models, Tensorflow | **Software Tools**  Microsoft Excel  VS Code  Jupyter Notebook  Tableau | **Leadership qualities**  Effective communication  Ability to teach & mentor  Decision-maker & problem-solver |

**PROJECTS**

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| --- | --- | --- |
| **Course Projects**  Created over 15 different projects over the course work with many different databases, programming languages and software tools | **Group Project**  Took data from NDOT, cleaned and reclassified data and created a random forest model with a 76% accuracy score. Created an interactive heat map dashboard that used average collision per geographical data point. | **Self-Projects**  As a data analytics enthusiast, I have completed several self-projects that involved analyzing data to derive valuable insights. |
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**EXPERIENCE**

**Bar Avignon |** *Executive Chef Portland OR / Las Vegas, NV,* **| 02.2017-03.2020**

* Maintained a safe, clean, and organized kitchen environment in accordance with health and safety regulations.
* Continuously sought to improve the dining experience, introduced new dishes and techniques to keep up with changing trends and tastes.
* Maintained strong relationships with vendors and suppliers to ensure high-quality ingredients and timely delivery.
* Represented the restaurant or organization at culinary events and engaged with guests to promote the brand and drive business growth.

**Sous Chef |** *Carnevino Las Vegas, NV* **| 03.2012-10.2016**

* Assisted the executive chef in all aspects of kitchen management, from food preparation to menu planning and staff training.
* Maintained a clean and organized kitchen environment, overseeing the prep and cooking of multiple dishes simultaneously.
* Coordinated with other kitchen staff to ensure timely and efficient service, prioritizing orders and delegating tasks as necessary.
* Ensured that all dishes were cooked to perfection, meeting the highest standards of taste, presentation, and quality.

**Executive Chef |** *Charlies Bistro Portland, OR* **| 06.2004-01.2012**

* Oversaw all aspects of food preparation and presentation, from menu planning to final plating.
* Developed recipes, trained kitchen staff, and ensured that all dishes met high standards of taste and quality.
* Managed inventory, ordering, and budgets to ensure efficient use of resources and controlled costs.
* Collaborated with other departments to ensure smooth operations and guest satisfaction.