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**Michelin-Starred Restaurants Across the Globe**

* **Beat the hunger.**

**Abstract: -**

The " Michelin-Starred Restaurants " data provides a complete collection of restaurant features such as names, addresses, locations, pricing, cuisine varieties, and honors won. This analysis aims to uncover significant insights into the culinary environment by investigating geographical distributions, pricing patterns for awards, cuisine variations based on costs, the number of awards per location, and the most common cuisine kinds. This study sheds insight on various culinary preferences, pricing patterns, and regional concentrations of acclaimed dining venues using visualizations and data.

**Introduction: -**

Many people travel to different places to explore and to know and see the culture, art, and history, and as part of that, the most important thing for the people is dining. By traveling to different places, they want to eat the best food in that area. So, that comes under the criteria of my project to suggest good Michelin-starred restaurants. The star rating given considering the location, quality, ambience etc. Finding excellent locations to dine while traveling, such as Michelin-starred restaurants.

**Problem Statement: -**

How can we improve the travel experience by giving personalized Michelin-starred restaurant suggestions and employing data analysis to match passengers with outstanding dining options? The goal of this project is to address the difficulty of directing and proposing unique culinary experiences, ensuring that travelers not only discover top-tier restaurants but also discover the cultural and sensory richness that those businesses reflect.

**Targeted audience: -**

People from all over the world, such as tourists, food vloggers, food enthusiasts, and people who want to try new foods while traveling.

**Competitors: -**

Travel guide services, internet platforms, food-centric applications, restaurant review websites, food journals, and travel influencers who also provide suggestions compete with curated dining experiences.

**Geographical Distribution of Restaurants:**

A map of the world with different colored spots

Description automatically generated

Longitude and latitude plotted against the number of stars could identify the concentration of Michelin-starred restaurants in different regions/countries.

From the above graph observed that the most restaurants are lies in the Switzerland, Berlin, France, Span, Italy, Netherlands, UK.

The least restaurants were observed in the Norway, Athens, Hungary, Austria, Singapore, Japan etc.

By pointing on to the point knows us Address, Award, Location, Url, Name of the cuisine.

**Average Price by Award of Top 20 cuisines:**

A graph of different colored bars

Description automatically generated

Analyzing the relationship between the number of Michelin stars (award) and the price range can indicate whether there is a correlation between higher pricing and more stars.

From the above observed that the graph reveals that the average price of the top 20 MICHELIN Star restaurants worldwide varies significantly by city. Hong Kong has the highest prices at $300 per person, followed by New York, Paris, and Tokyo. The graph reveals that the cost of living in these cities correlates with the price of Michelin Star restaurants. Additionally, regional variations exist, with Hong Kong's prices being nearly twice as high as Bangkok's.

**Cuisine by Max and Min Prices:**

A graph with colored dots

Description automatically generated

The plot to compare cuisine types against their price ranges could reveal patterns in pricing based on cuisine styles.

The graph displays the average prices of various cuisines, with the most expensive having high minimum prices and the least expensive having low minimum prices. The maximum prices vary within each cuisine, with American cuisine having a wide range from $10K to $100K, while Basque and Beef Specialties have narrower ranges. Many cuisines have data points around the $20K to $30K price range, suggesting a popular price point for many diners. Alpine, Modern Cuisine, and French are the most expensive, while Barbecue, Basque, and Beef Specialties are the least expensive.

**Total number of awards for each location:**

A group of colorful circles

Description automatically generated

The number of Michelin stars awarded to each location (city or region) may identify locations with a larger concentration of fine dining businesses.

The graph shows that the cities with the most awards are Tokyo, London, New York, Hong Kong, and Berlin. The sites with the most awards are also the ones with the most money. This suggests these locations serve as worldwide collaboration and innovation hubs.

**Top 10 cuisine types:**

A pie chart with different colored circles

Description automatically generated

The graphs above illustrate the top ten cuisine types depending on the number of cuisine types. Modern cuisine is the most popular of all; second is creative cuisine; and third is Japanese cuisine; these three are occupied by most locations around the world, and it has been noticed that these types of dishes have been adopted by a wider set of people worldwide.

**Interactive Dashboard:**

A screenshot of a computer screen

Description automatically generated

The Michelin-Starred Restaurants Dashboard displays the global geographic distribution, average price, and cuisine of Michelin-starred restaurants. The costliest restaurants can be in big cities such as Tokyo, Paris, New York, and Hong Kong, while the least expensive ones can be found in countries with lower living costs. French food is the most popular, followed by Japanese and Italian. The average price of Michelin-starred restaurants is inversely proportional to the number of Michelin stars given, with the most expensive restaurants being in major cities with wealthy populations.

**Conclusion:**

In conclusion, the analysis of the "Michelin-Starred Restaurants" reveals several key insights into the culinary landscape. Geographically, Michelin-starred restaurants are concentrated in Europe and Asia, with notable clusters in Switzerland, France, Spain, Italy, and Japan. Price patterns vary significantly by city and cuisine, with higher prices generally associated with more Michelin stars and certain types of cuisine. The top cuisine types are modern, creative, and Japanese, reflecting global trends in culinary preferences.