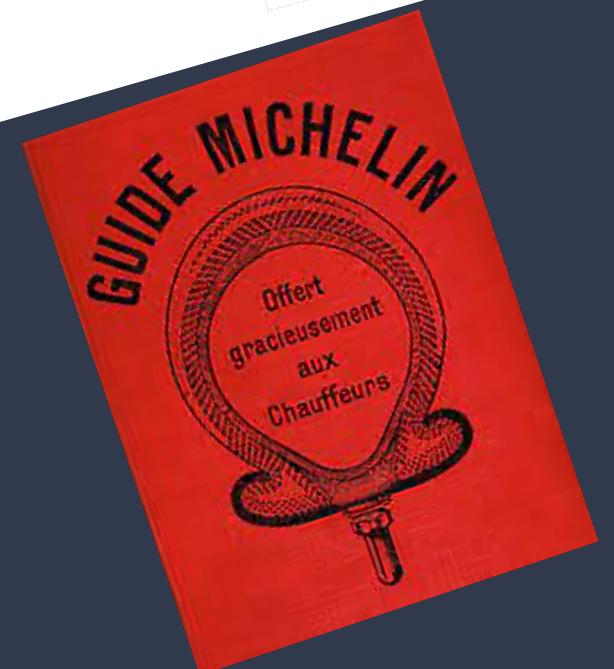




Project 2



Group Members: Sabyasachi Das, Daniel Russell, Stefany Lima

Customer Intro

- The MICHELIN Guide was initially used to encourage motorists to visit restaurants while traveling.



- Over time, stars and growing distinction were awarded to fine dining establishments
- At first, only 1 Star was awarded, but now 3 Stars is the maximum distinction
- World-renowned chefs and attractions

Overview



MICHELIN STAR

Coveted by many chefs but bestowed upon only to an excellent few.
Getting a star (or three) could change the fate of a restaurant.



High quality
cooking,
worth a stop



Excellent cooking,
worth a detour



Exceptional
cuisine, worth a
special journey

Our team aimed to explore how Michelin starred restaurants were distributed among the world's regions.

→ World Map

- ◆ Filter by Regions
- ◆ Restaurant summary

→ Cuisine

- ◆ Categories
- ◆ Frequency

→ Star rating and Price

- ◆ Combination occurrences

Assumptions & Limitations

- Dataset from 2019
 - Pre COVID and resulting impact on hospitality industry could result in closures or score changes
- Limited data
 - No data available for all world countries
 - No price information from the UK so we had to drop N/A
- Price scale
 - Priciness indicated by number of \$ signs can be confusing for clients
 - \$ (1) to\$\$\$\$ (5)



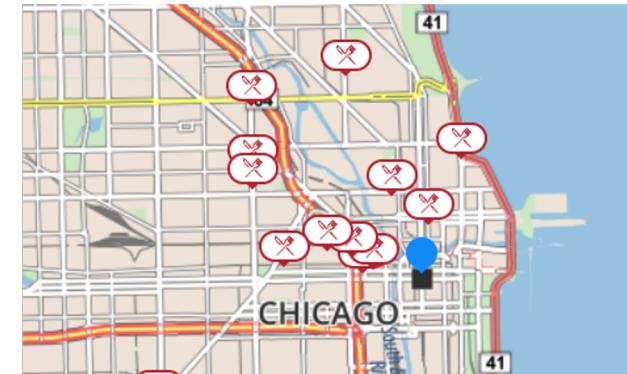
DEMO

Visit our site!

Future Plan

Moving forward, we would like:

- More data available
- Implement ability for customers to filter visualizations further by cuisine, region, price, and stars
- Explore options more locally
- Intuitive legends for more info



Thank You!



Any questions?

