

Bruno Isidoro

• brunomdisidoro@gmail.com • www.linkedin.com/in/bruno-isidoro-960b8a300/ • www.brunoisidoro.com•

SKILLS

Programming Languages: Html5, Css3, JavaScript, SQL

BI & Visualization Tools: Tableau, MS Excel

PROJECTS

Customer Complaint Tracking (2025)

- Analyzed 62k+ consumer complaints for Bank of America using Excel.
- Created calculated fields (Status, Week start, Month, Day) to structure and categorize data.
- Built interactive report with KPIs, stacked column charts, and timeline filters to track open vs closed complaints weekly.

Coffee Shop Sales Dashboard (2025)

- Analyzed 149k+ transactions from a NYC coffee shop using Excel.
- Prepared and cleaned raw data with calculated fields (Revenue, Month, Day, Hour).
- Built Interactive PivotTable dashboards with slicers, uncovering time, product, and revenue trends.

Traffic Accidents Analysis (2025)

- Built interactive Excel dashboards analyzing 230k+ accident records.
- Cleaned and structured raw data, creating calculated fields (weekday, hour, % dangerous collisions)
- Identified top causes of accidents and temporal patterns, improving data storytelling.

Personal Portfolio Website (2025)

- Designed and developed a responsive portfolio website from scratch using HTML, CSS, and JavaScript.
- Implemented clean UI/UX design principles to enhance recruiter and client accessibility.
- www.brunoisidoro.com

Bike Sales Dashboard (2025)

- Designed an interactive Tableau dashboard showcasing customer demographics and purchasing trends.
- Created visual KPIs and filters for sales managers to track performance across regions.

WORK EXPERIENCE

Sous Chef – Marchal at Hotel D'Angleterre (1 Michelin Star) (Mar 2021 – Sep 2024)

- Managed all day-to-day kitchen operations in high-volume luxury hotel, ensuring flawless service delivery.
- Led, trained, and scheduled a 20+ chef team, including interviewing and onboarding new members.
- Partnered on the creation and development of innovative dishes, aligning with brand standards and guest expectations.
- Maintained highest standards of quality and hygiene, safeguarding consistency and excellence across all services.

Sous Chef – Henne Kirkeby Kro (2 Michelin Stars) (Feb 2019 – Dec 2021)

- Led and trained a team of chefs, ensuring consistent performance in a high pressure, fast-paced environment.
- Assisted in the creation and development of new dishes, contributing to innovation and maintaining Michelin standards.
- Oversaw quality control, guaranteeing excellence in taste, presentation, and food safety.
- Managed the day-to-day kitchen operations, coordinating staff schedules, workflow and communication across departments.

EDUCATION

Escola de Hotelaria e Turismo de Portimão, Certified by EHL Hospitality Business School (May 2014)

Meta Programming with JavaScript, Coursera (Apr 2025)

Google Data Analytics Professional Certificate, Coursera (Jun 2025)

Google Project Management Certificate, Coursera (Aug 2025)