



Executive Summary

- **The** Pizza Sales Report offer a user-friendly interface to provide a comprehensive view of our pizza sales data.
- They encompass various key insights, including daily and monthly sales trends, sales breakdown by pizza category, distribution of sales by pizza size, identification of top-selling pizzas based on various metrics, and identification of least-selling pizzas based on multiple criteria.
- These views empower us to make informed, data-driven decisions, optimizing our pizza sales and business performance for sustained success.

Highlight

- 1. Important KPIS (Revenue, Quantities, Orders)
- 2. Series Time Dashboard Through 2015.
- 3. Sales Performance Dashboard.
- 4. Quantity Performance Dashboard.
- 5. Summary Table For Important Data.



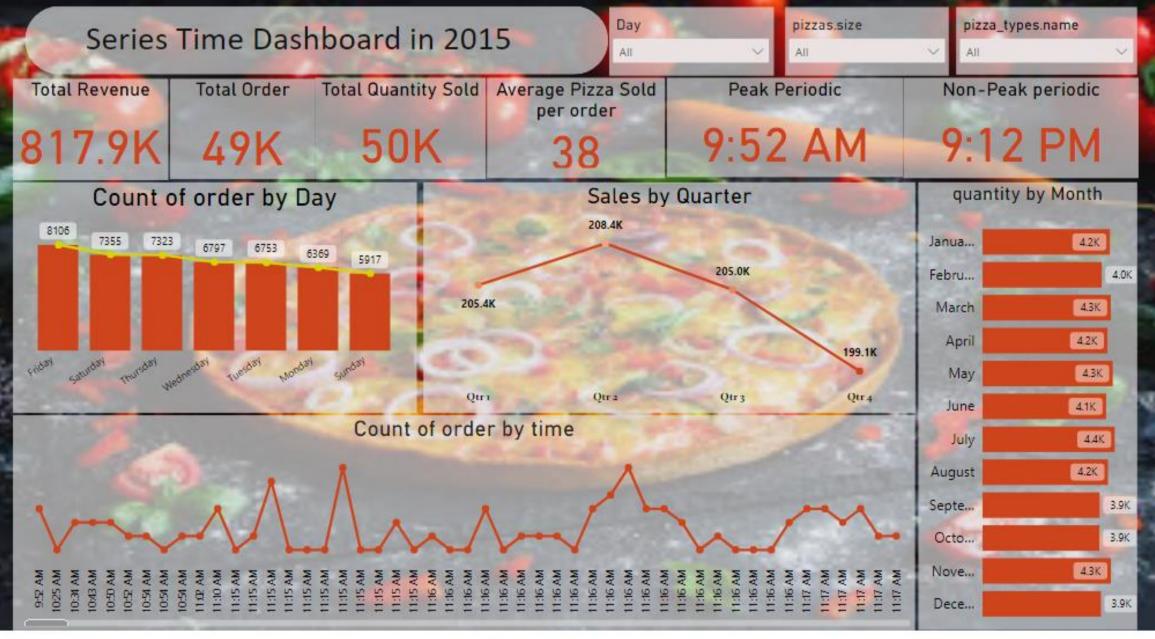


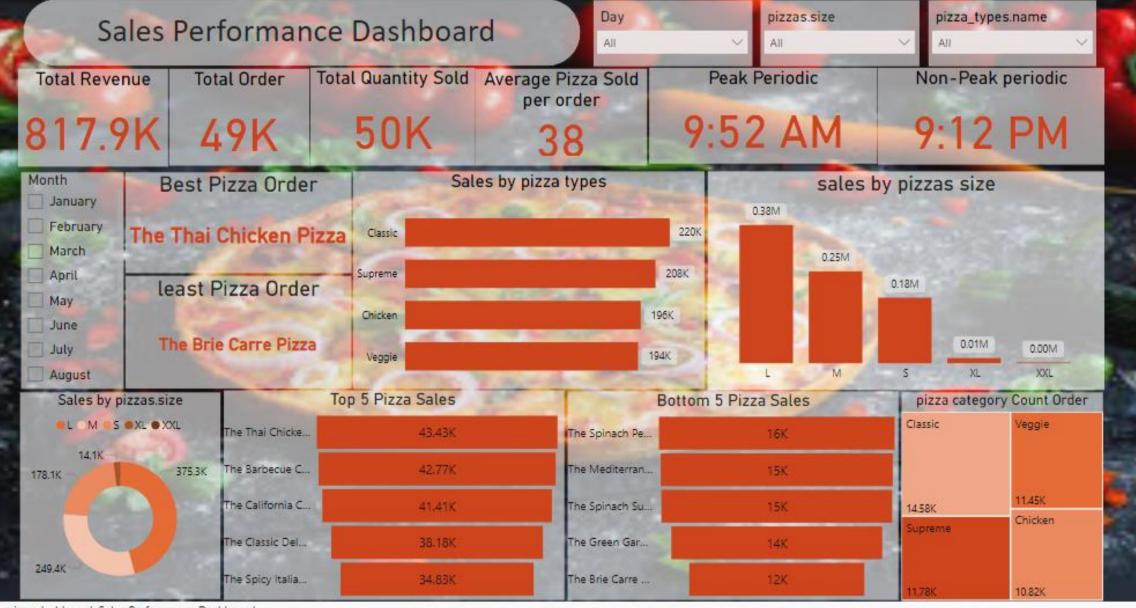
Important KPIS (Revenue, Quantités, Ordrés)

- Using Power BI tools helped me to extract the major key performance indicators for the pizza shop database after I understood the data, cleaned it and then analyzed it.
- Which is to understand the trend represented by sales operations inside the pizza shop, and this is what we will explain in this and the following slides.
- Where it was found that the total sales obtained by the store are (817.9K)
- And the total number of orders is (49K) and the quantities sold are (50K) during the year 2015
- It also became clear that the best time and which is achieved that the peak time is (9:52 AM) (which achieves the highest time to increase the number of orders) and (9:12 PM) (which is the least time for the number of orders.)

Dashboard Of Pizza Restaurant 2015 Total Revenue Total Order 817.9K 49K Total Quantity Sold Average Pizza Sold per order Peak Periodic Non-Peak periodic 9:12 PM 9:52 AM

(This is what this part of the interactive dashboard explained...).

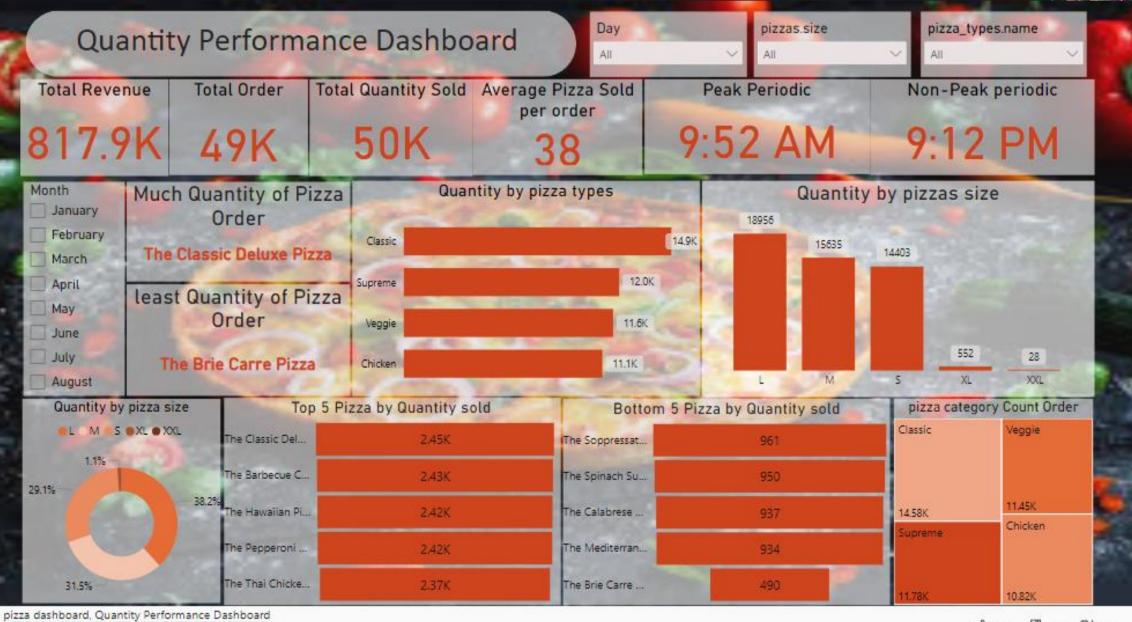




pizza dashboard, Sales Performance Dashboard

Live data
Data updated on 9/12/24, 11:20 PM





Data updated on 9/12/24, 11:20 PM





Summary Table

Day

pizzas.size

pizza_types.name

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Day	Friday			Monday			Saturday			Sunday			Thursday		
pizza types.category	al Sales	Total quantity	Total order	Total Sales	Total quantity	Total order	Total Sales	Total quantity	Total order	Total Sales	Total quantity	Total order	Total Sales	Total quantity	Tot: ord:
□ Classic	133.65	2506	2463	28,451.10	1933	1898	33,503.00	2252	2207	26,673.30	1830	1789	33,257.50	2256	22
The Classic Deluxe Pizza	,402.00	410	404	5,126.50	328	326	5,674.50	366	362	4,310.00	277	273	5,831.00	376	3
The Hawaiian Pizza	,962.75	374	367	4,284.00	325	320	4,816.75	361	355	3,967.75	299	289	4,950.50	372	3
The Pepperoni Pizza	,877.50	468	462	3,450.75	282	278	4,400.00	352	344	4,079.25	327	322	4,517.75	359	3
The Greek Pizza	,860.40	239	237	3,713.85	189	186	4,928.75	239	236	2,989.30	155	154	3,977.75	207	2
The Italian Capocollo Pizza	,601.50	263	259	3,121.50	182	178	3,490.00	202	201	3,109.00	175	169	3,926.50	228	2
The Napolitana Pizza	,668.50	225	225	3,127.00	186	183	3,685.50	223	222	2,905.50	179	179	3,927.50	236	2
The Big Meat Pizza	,672.00	306	289	3,024.00	252	240	3,636.00	303	282	3,096.00	258	246	3,252.00	271	2
The Pepperoni, Mushroom, and Peppers Pizza	,089.00	221	220	2,603.50	189	187	2,871.50	206	205	2,216.50	160	157	2,874.50	207	2
□ Supreme	900.40	1953	1923	26,720.05	1515	1493	30,778.05	1793	1764	25,760.25	1482	1453	31,805.60	1827	17
The Spicy Italian Pizza	,835.75	325	318	4,694.25	256	249	5,065.25	282	280	3,856.25	211	206	5,476.25	301	2
The Italian Supreme Pizza	,440.00	304	300	4,292.00	241	234	4,760.75	272	268	4,194.25	236	232	5,294.50	295	2
The Sicilian Pizza	,051.25	317	310	3,692.50	226	225	4,828.50	306	297	3,787.50	238	229	4,859.50	302	2
The Pepper Salami Pizza	,163.25	238	234	2,984.25	170	169	3,963.75	221	216	3,323.50	187	184	4,009.25	231	2
The Prosciutto and Arugula Pizza	,181.25	248	243	3,035.75	179	177	3,569.00	217	213	3,004.50	187	186	3,302.25	202	1
The Soppressata Pizza	,600.00	151	151	2,114.75	119	117	2,351.25	142	142	1,879.50	112	111	2,347.25	136	1
Total	073.90	8242	8106	107,329.55	6485	6369	123,182.40	7493	7355	99,203.50	6035	5917	123,528.50	7478	73

pizza dashboard, Summary Table

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Summary

- From the previous dashboards visualization, we conclude that the highest quarters through the year'2015' were (the second quarter), which represented (208.4 K) of sales, and this was similar to the months (May June July August), the four months that achieved the highest sales, led by the month (July) which achieved the highest sales month.
- The interactive board also showed that (Friday) represents the golden day, as it achieves the highest sales and orders, especially in the (early hours of the morning). On the other hand, we find that (Sunday) achieves the lowest sales compared to the rest of the days of the week.
- As for the pizza categories, we find that the (Classic) category is at the top in terms of public demand and attraction to it, especially the (large and X-large) sizes. These two types of sizes and this category take the lead over the rest of the categories and sizes.
- Although type (The Thai Chicken Pizza) is the one that achieves the most profits over other ty pes of pizza, but type (The Classic Delux Pizza) takes the lead in the number of orders and quantities sold, but each has its own owner.
- Another type, we don't forget it, is (The Brie Carre Pizza) is the lowest type of pizza ordered to it achieve lowest quantity and sales.

Some suggestions that will help in improving sales operations ..?

- Providing different offers to attract the largest number of customers such as friends offers or school and university offers especially during school days or offers for families and children especially during holidays and summer vacations.
- Conducting advertising campaigns to raise awareness about the types of pizza that achieve the lowest sales in order to draw attention to it by placing special offers for it such as offering a free drink with the order or drinks at a lower price than their price outside, while also paying attention to other types of pizza.
- Providing some additions with the order such as some crunchy or appetizers such as potatoes of all kinds or fried onion slices and others in addition to different types of hot and cold drinks.
- Providing fast delivery services to any place and at any time, especially at night to compensate for the decrease in sales at that time.
- Create a more accurate database containing customer data to identify the target group, attract them, acquire them continuously, and create special offers for them, and the non-targ et group to know how to deal with them and attract them to become customers of the store.

