

# **Resturant Sales Analysis Dashboard**

## **Introduction:**

Hello all of you, I'm Abhinav Jalan, and I'm thrilled to share my first project with you all as its my first project I am very exciting to share it to all of you. It's all about using data to understand how restaurants work. I dive into the world of restaurant data, covering interesting facts and insights that could help businesses make better decisions.

## **Data Understanding:**

Firstly I started by thoroughly understanding the resturant data, examining its different components such as sales, menu items, orders and many more.

## **Data Cleaning with Power Query Editor:**

Using Power Query Editor, I cleaned the data to ensure its accuracy and consistency. This involved tasks like removing duplicates, handling missing values, Reordering Dates and formatting data appropriately."

## **Data Analysis with Pivot Tables:**

Next, I used pivot tables to analyze the cleaned data. Pivot tables allowed me to summarize and explore the data in meaningful ways, such as identifying sales trends, popular menu items, and peak hours of orders, In Which month were the highest sales.

## **Dashboard creation:**

To present my analysis in a visually attractive and easy-to-understand manner, I created a dashboard using the pivot table insights. The dashboard included various components like charts, slicers and Measures to allow for interactive exploration of the data.

## **Key Insights:**

Through my analysis and dashboard, I discovered several key insights about the restaurant's performance, including its bestselling items, Mostly which Items sold and busiest times of the day.

**Conclusion:**

This project provided valuable insights into the restaurant's operations and customer behavior. By leveraging data analysis techniques and creating a dashboard, I was able to uncover actionable insights that can help the restaurant make informed decisions and improve its overall performance.