

The background of the entire slide is a repeating pattern of various pizza slices. The slices are drawn in a simple, hand-drawn style with black outlines. They feature different toppings: some have pepperoni (represented by small circles), some have hearts, and some have a single pepper. The slices are scattered across the entire background, creating a playful and thematic environment for the presentation.

Pizza ABC restaurant Analysis

FSDA - BERLIN - Group K

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Data visualizations, Dashboards & Present)

1 Current Business Situation

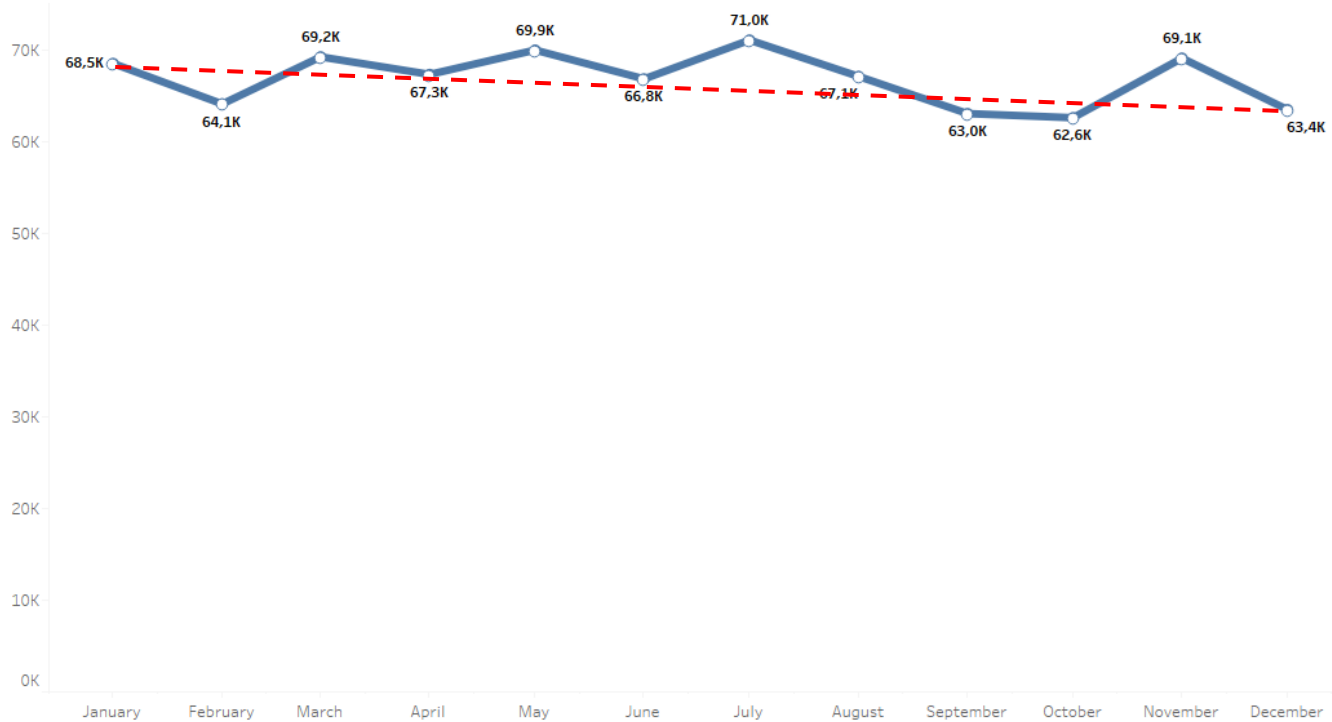
2 Revenue Creation Analysis

3 Cost Reduction Analysis

4 Suggested Approach

CURRENT BUSINESS SITUATION

Our Revenue by monthly in a year back was Stagnant



Revenue Gross
\$802K

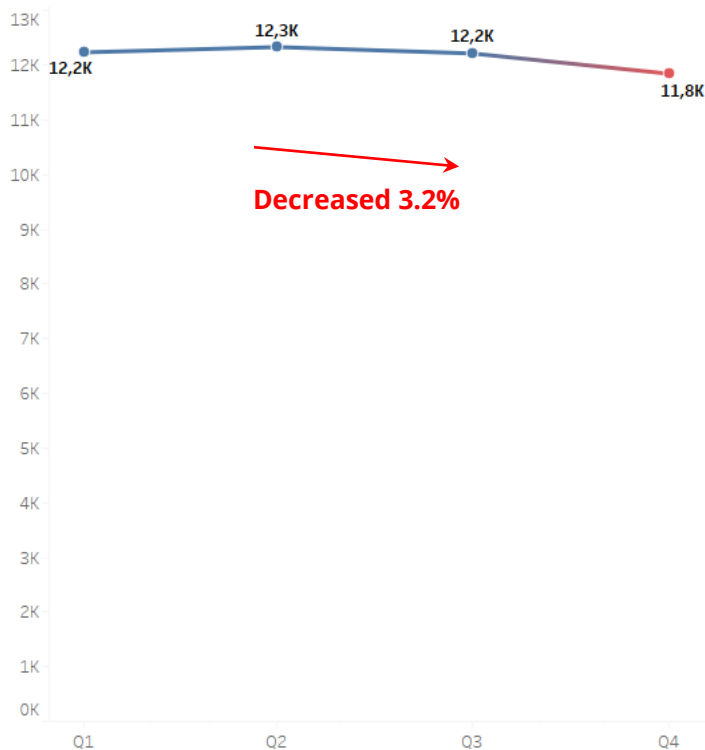
Total of Orders
48,620

In 2015, we gained total \$802K from 48K Pizza orders. However if we look from our revenue month by month, the trend is stagnant, range from 63K to 71K (peaked on July 2015)

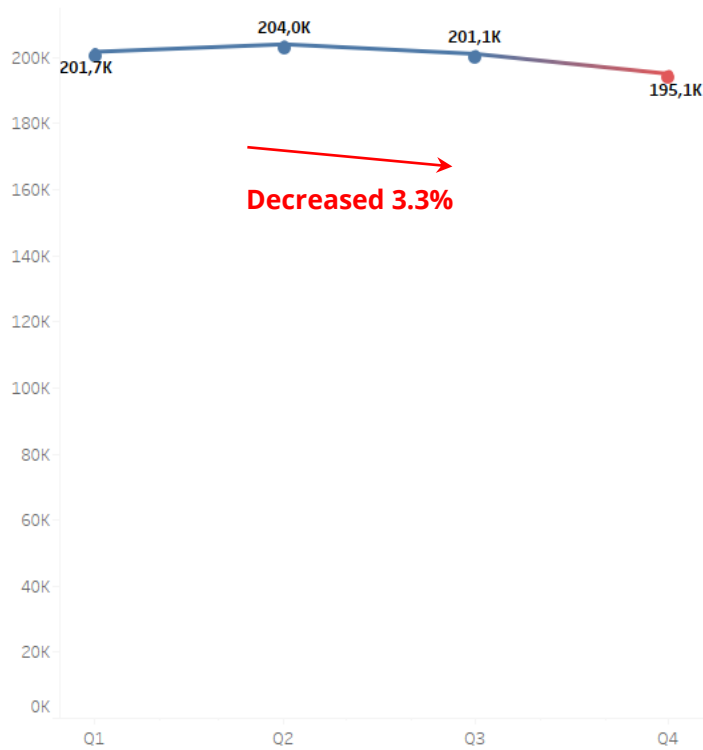
CURRENT BUSINESS SITUATION

Quarterly, number of orders and total revenue decreased

Total Order by Quarter



Total Revenue by Quarter

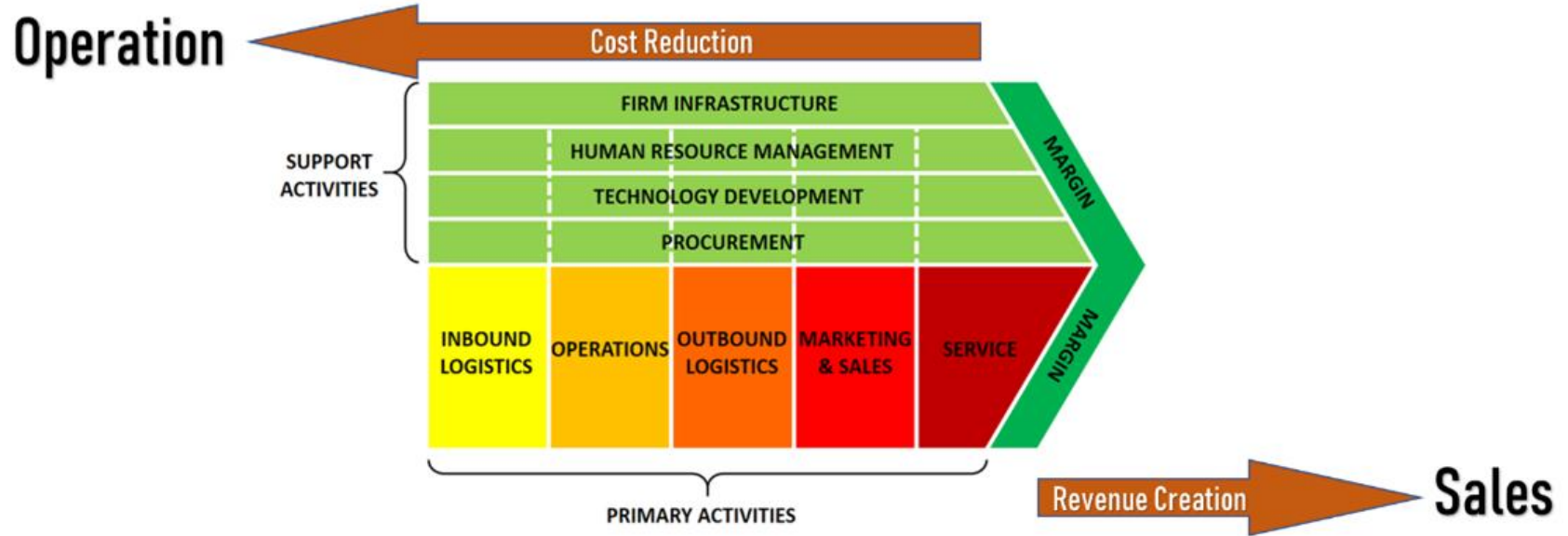


The background of the entire slide is a repeating pattern of black and white line drawings of pizza slices. The slices are arranged in a grid-like fashion, with some slices showing different toppings like pepperoni, mushrooms, and hearts. The pattern is dense and covers the entire area.

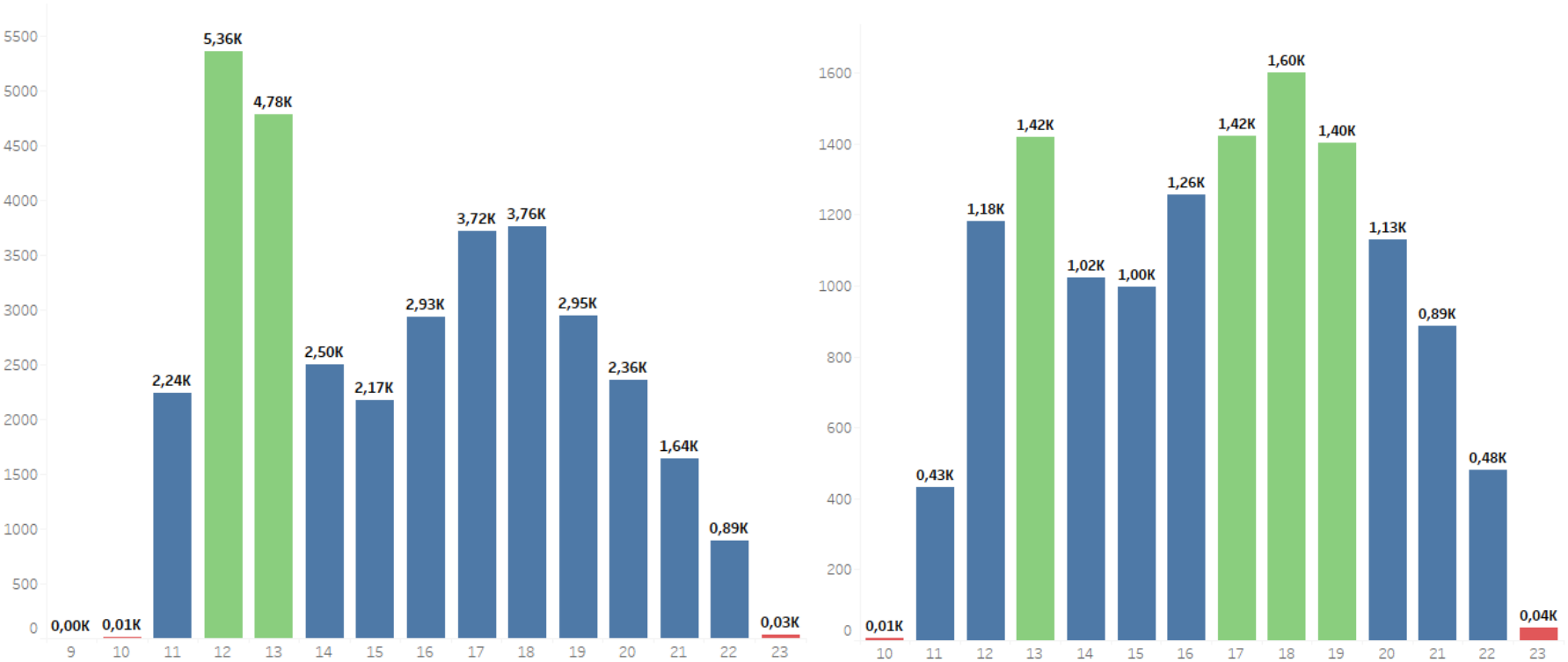
PROBLEM STATEMENT

How to increase our number of orders and revenue for the next 1 year?

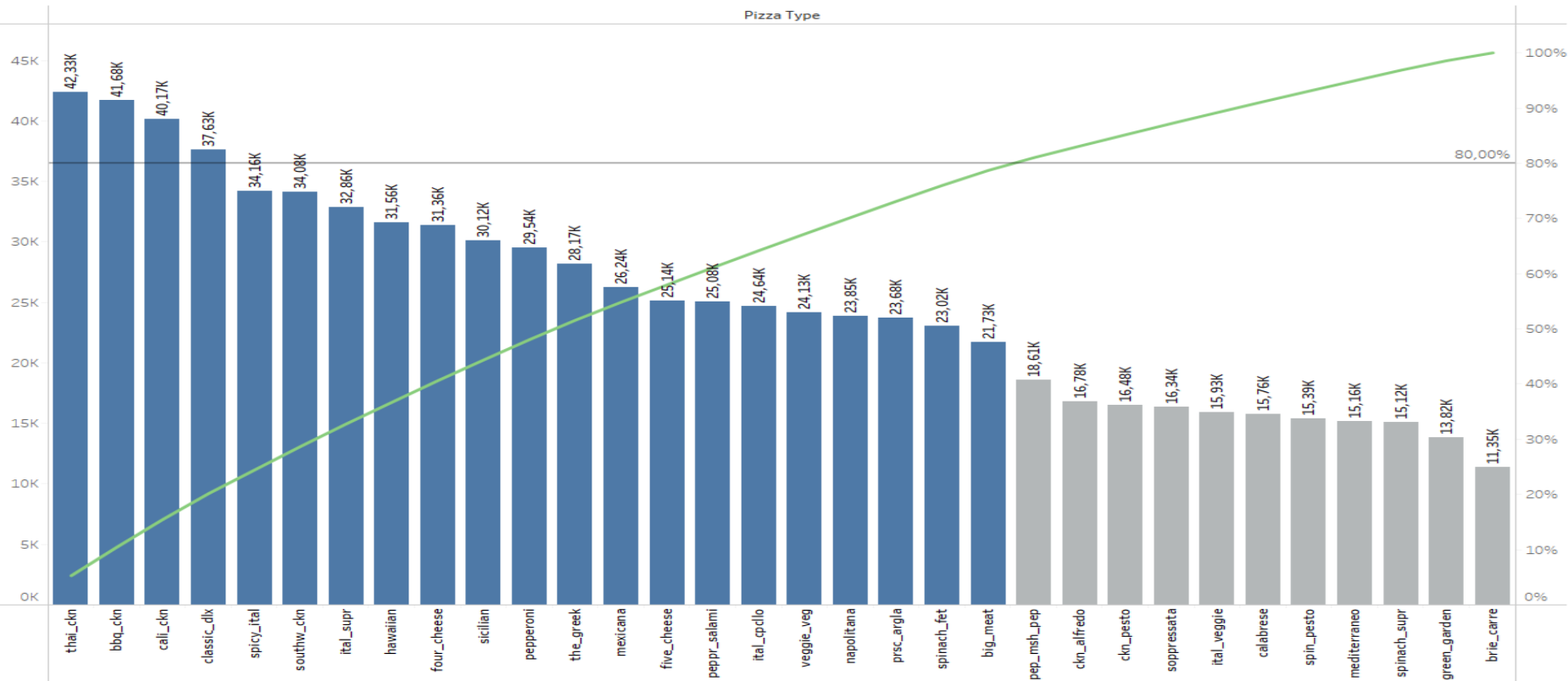
Two Strategies in increasing our Business Performance



Effectiveness Operational Hours



Focus on only 80% pareto pizza menu



Five top and lowest menu by order & Revenue

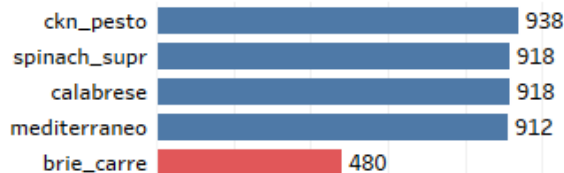
Top 5 of Menu by order



Top 5 of Menu by Revenue



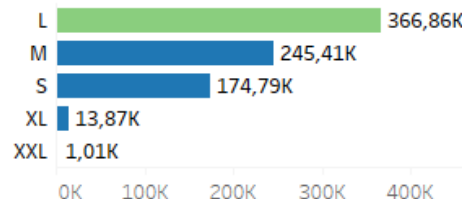
Lowest 5 of Menu by order



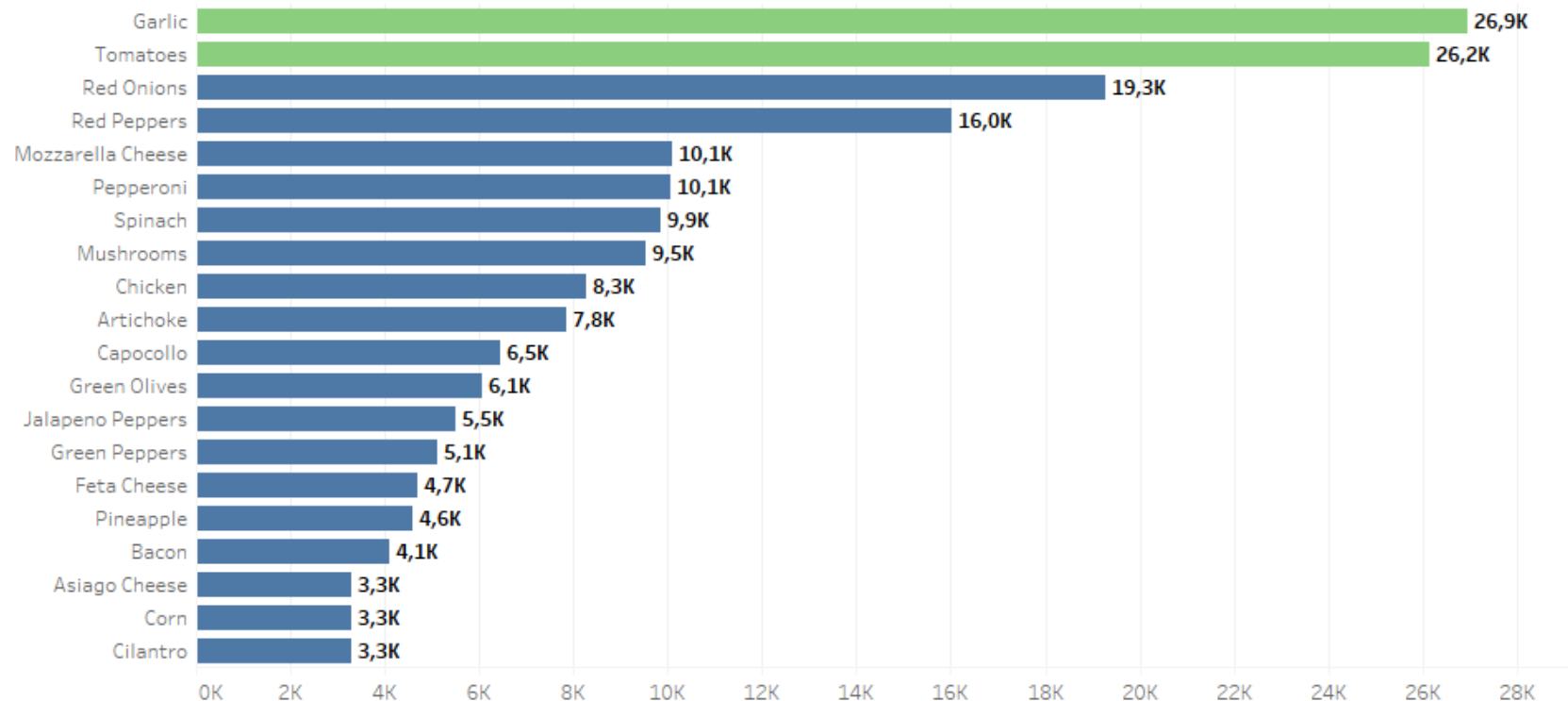
Lowest 5 of Menu by Revenue



Revenue by Pizza Size

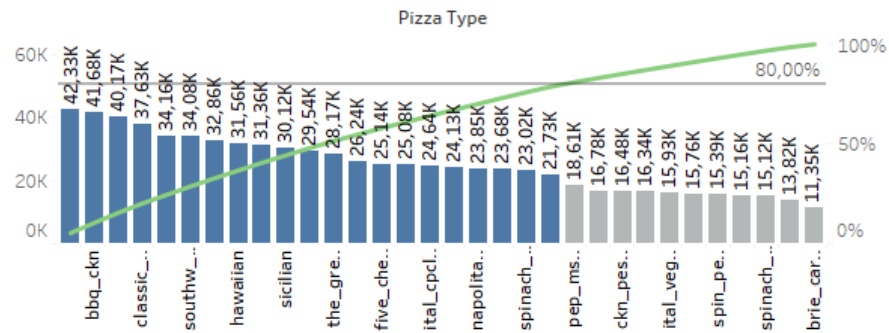


Top 20 of Ingredients

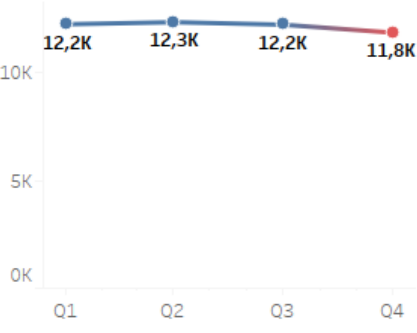


Pizza ABC Orders and Revenue Dashboards

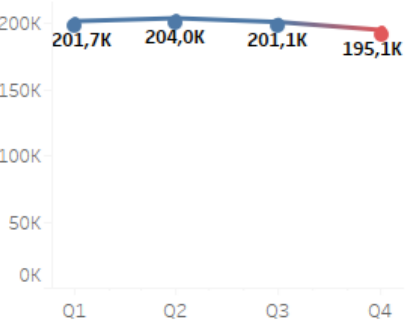
Lowest 5 of Menu by order



Total Order by Quarter



Total Revenue by Quarter



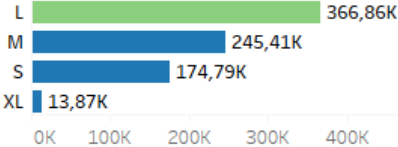
Revenue Gross

\$802K

Total of Orders

48,620

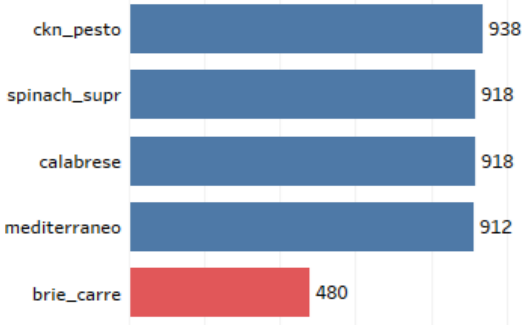
Revenue by Pizza Size



Top 5 of Menu by order



Lowest 5 of Menu by order



Suggested Approaches

Strategy	Recommendations
Revenue Creation	<ol style="list-style-type: none">1. <u>Research new menu</u> based on favorite pizza ingredients2. Happy Hour from <u>2 PM to 5 PM on weekdays</u>3. Giving Discount on <u>80% pareto pizza menu & XL size</u>4. Make a loyalty program ex, <u>offering every 10 pizza free one side dish</u> or <u>every transaction has points that can be traded for one free pizza when reaching certain points</u>
Cutting Cost	<ol style="list-style-type: none">1. <u>Reducing</u> operational hours2. Eliminate unnecessary <u>pizza size, menu, and Ingredients</u>

Dashboard: [Link Here](#)

Google Colab: [Link Here](#)