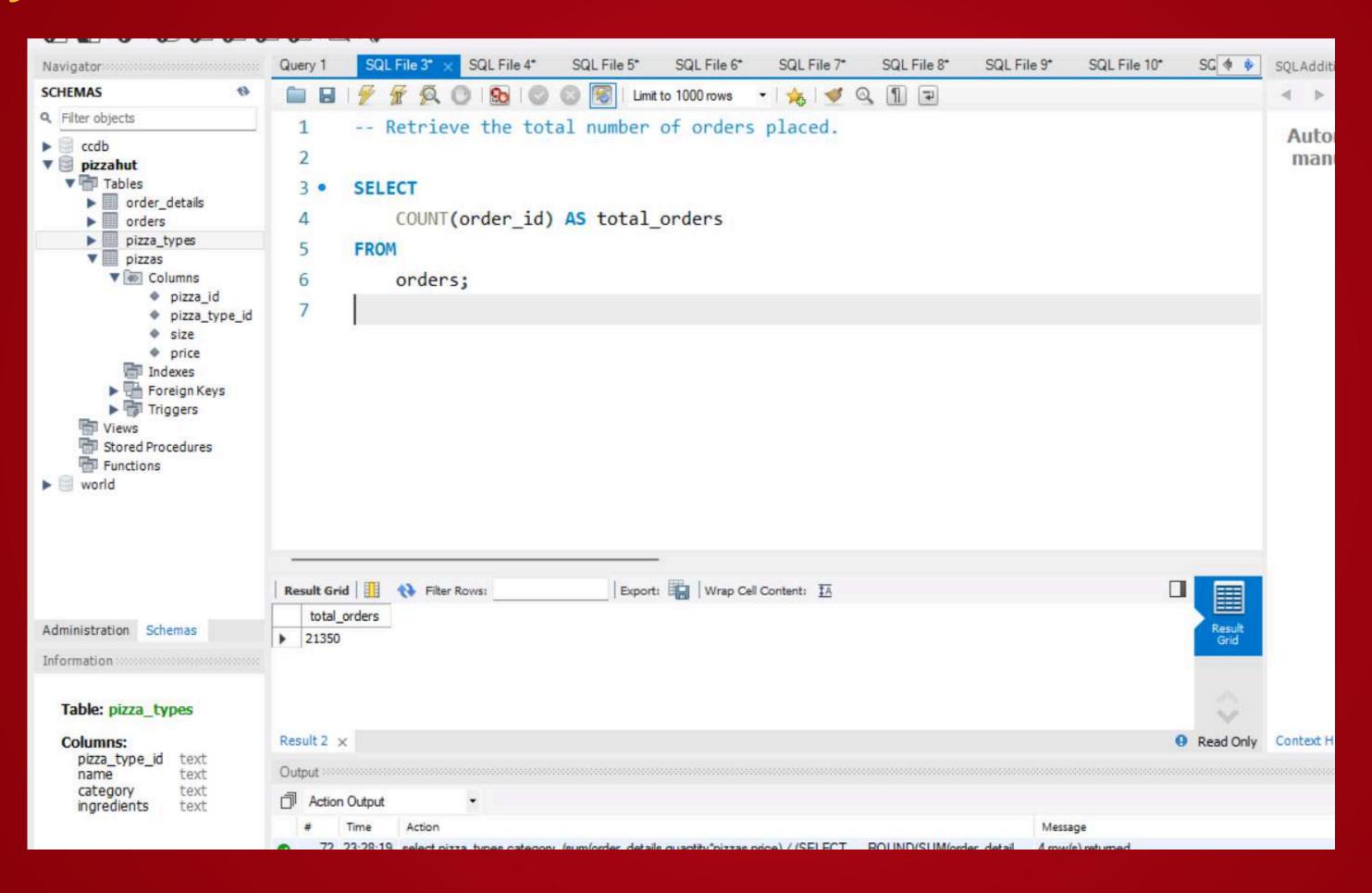


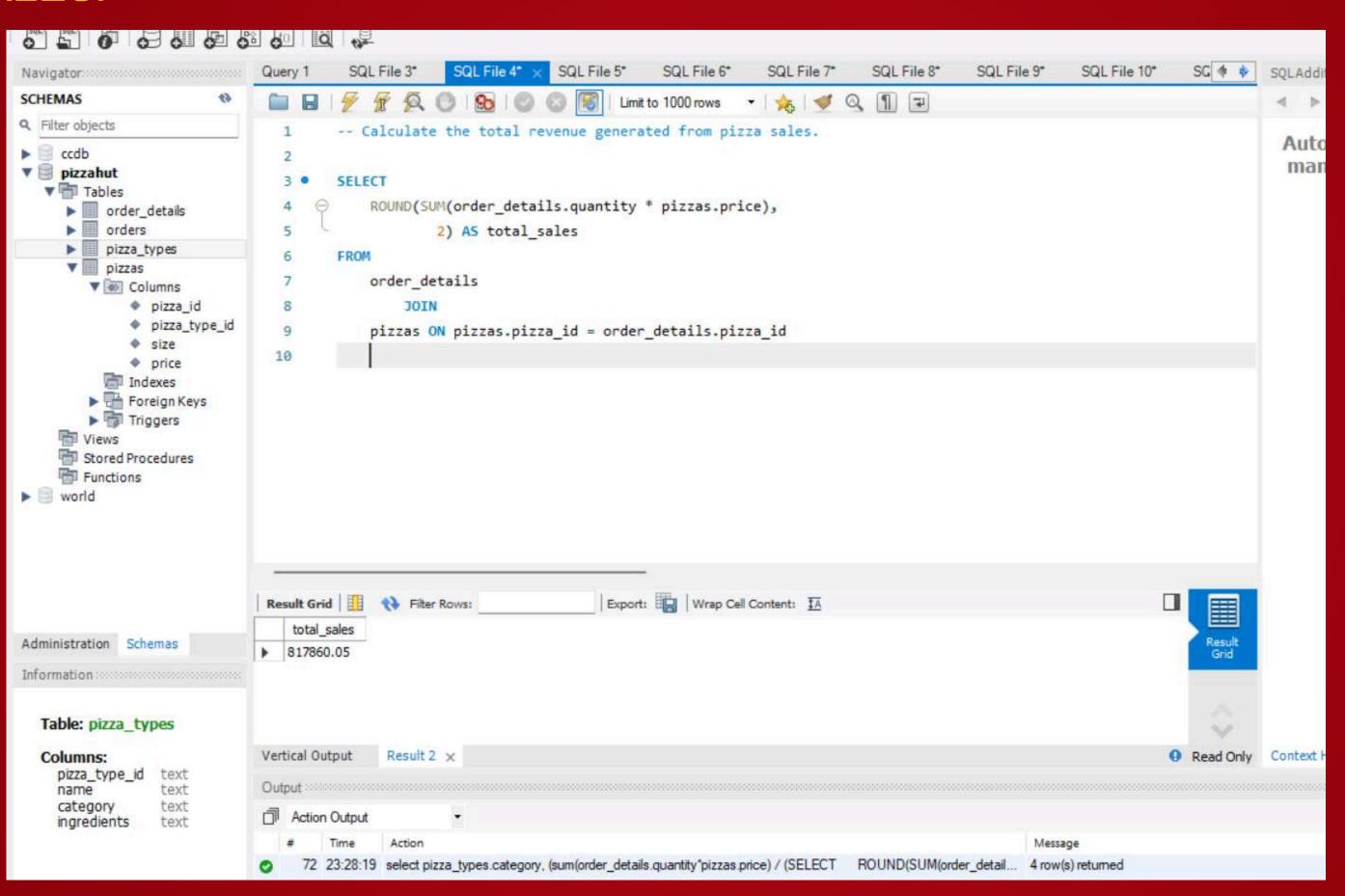
INTRODUCTION:

This project presents a comprehensive sales analysis of a pizza business using SQL querying techniques on transactional and product data. The analysis involves joining multiple related tables such as pizza types, individual pizzas, and order details to calculate key performance metrics like revenue by pizza category and size. Advanced SQL functions including aggregation and window functions are utilized to rank pizza categories based on sales performance.

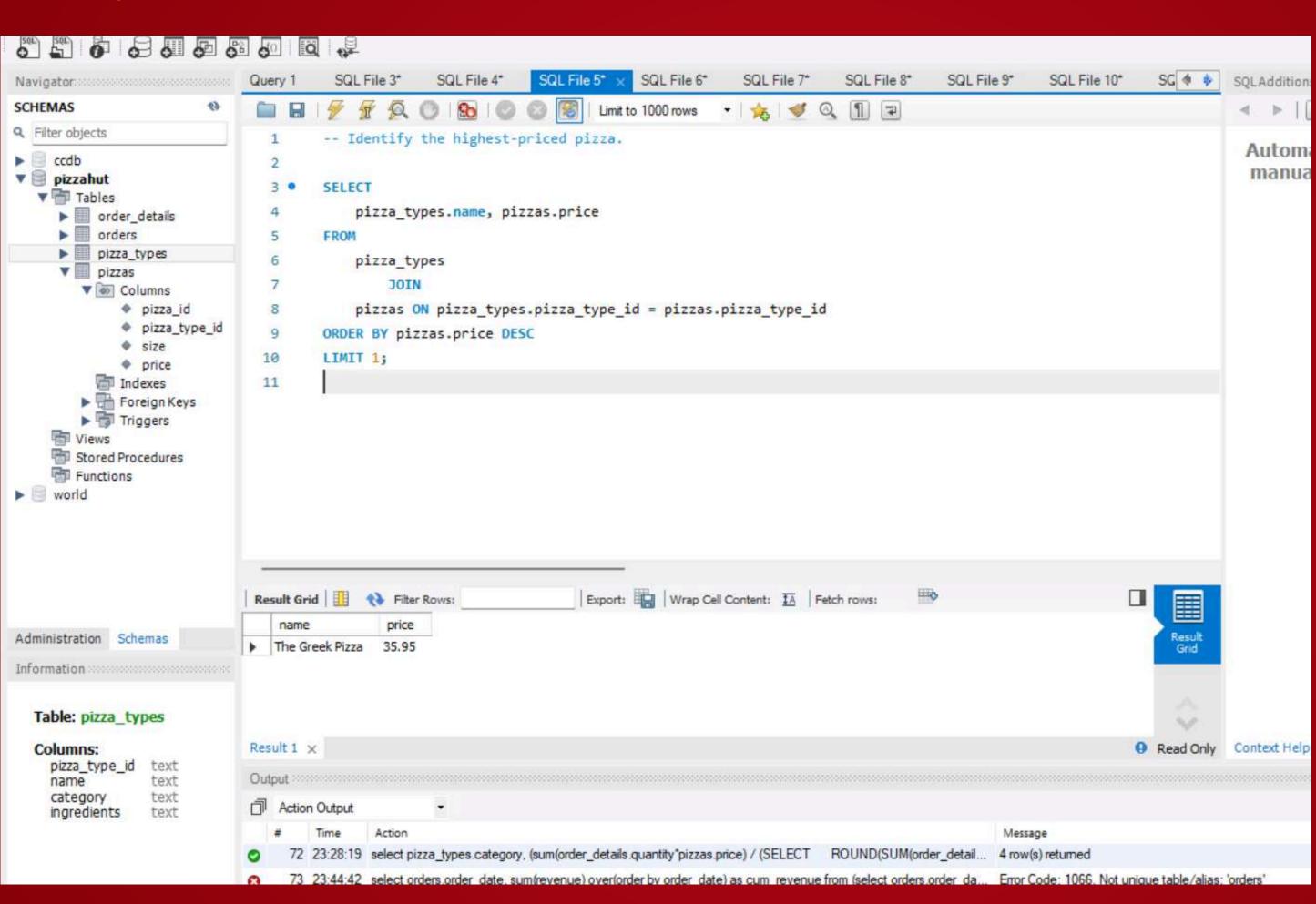
Q)1 - RETRIEVE THE TOTAL NUMBER OF ORDERS PLACED



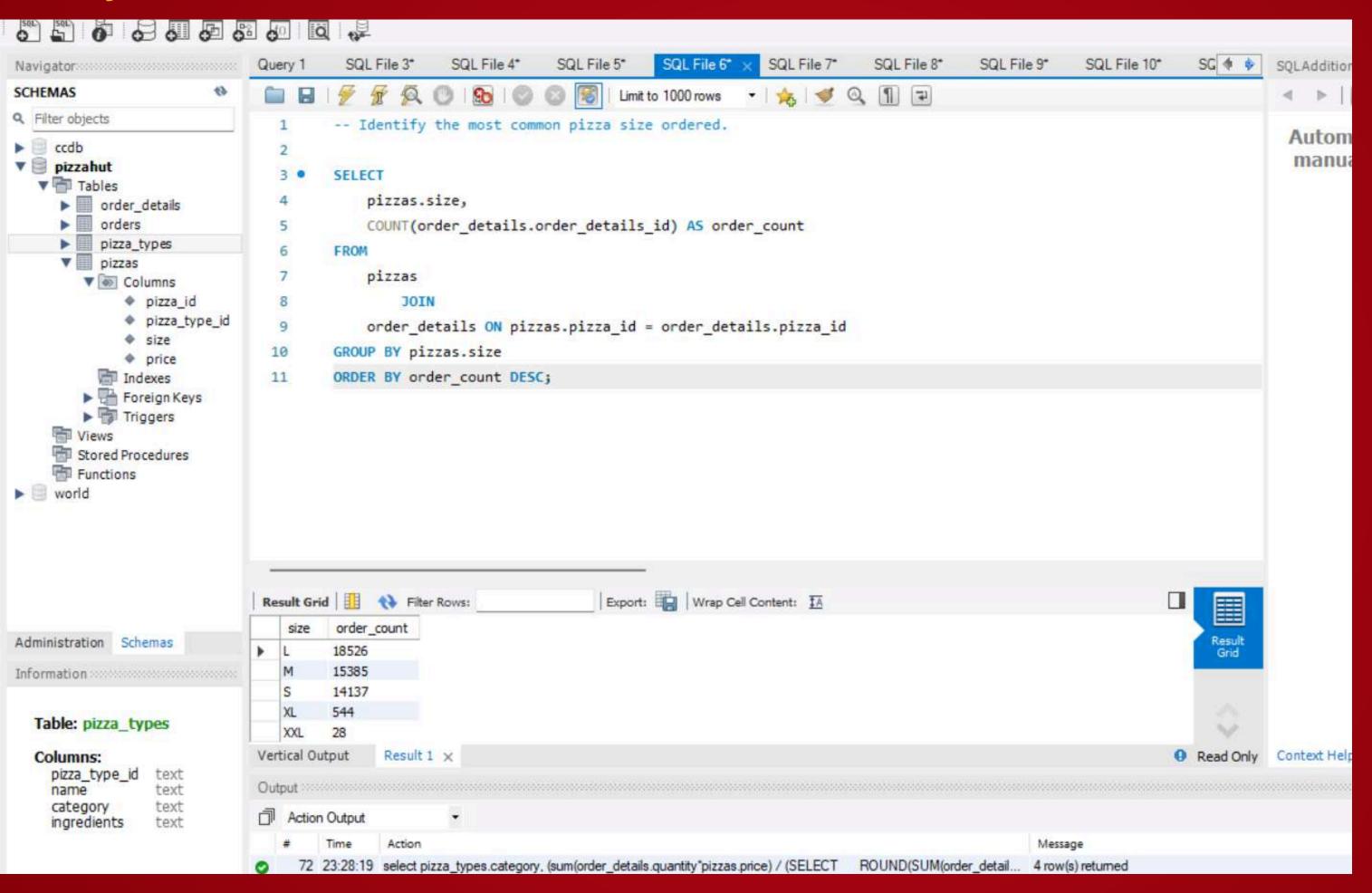
Q2) CALCULATE THE TOTAL REVENUE GENERATED FROM PIZZA SALES.



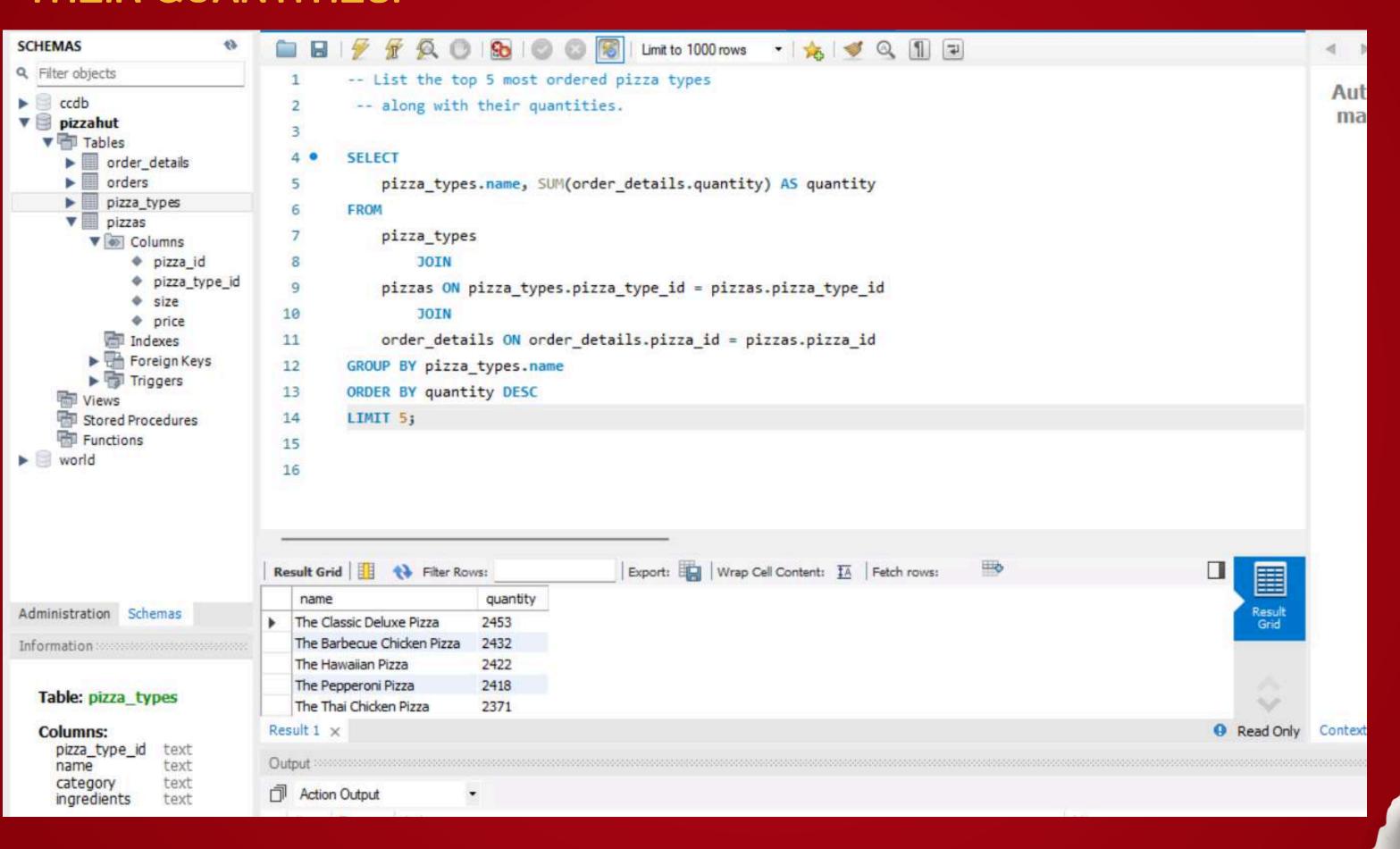
Q3) IDENTIFY THE HIGHEST-PRICED PIZZA.



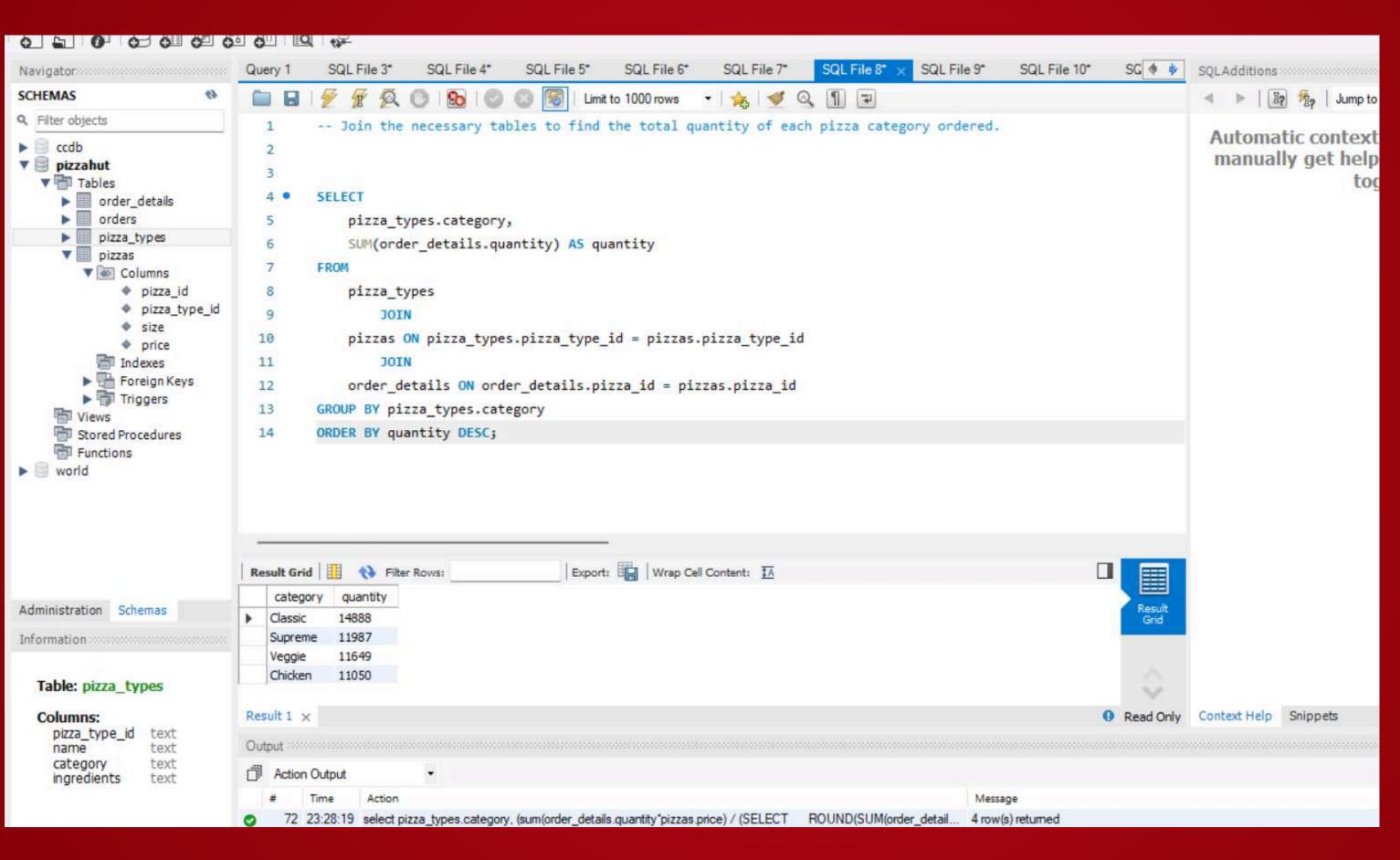
Q4) IDENTIFY THE MOST COMMON PIZZA SIZE ORDERED.



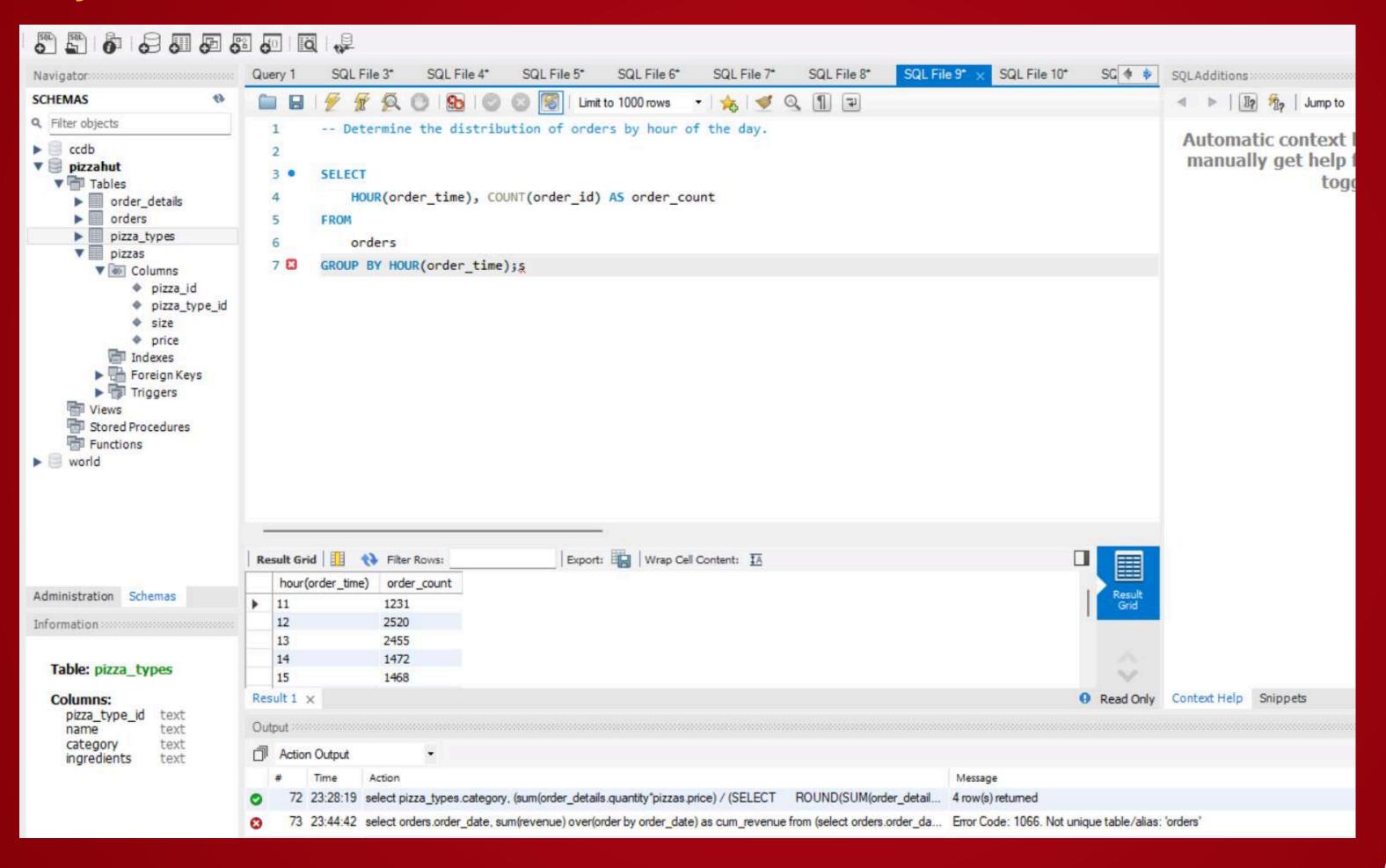
Q5) LIST THE TOP 5 MOST ORDERED PIZZA TYPES ALONG WITH THEIR QUANTITIES.



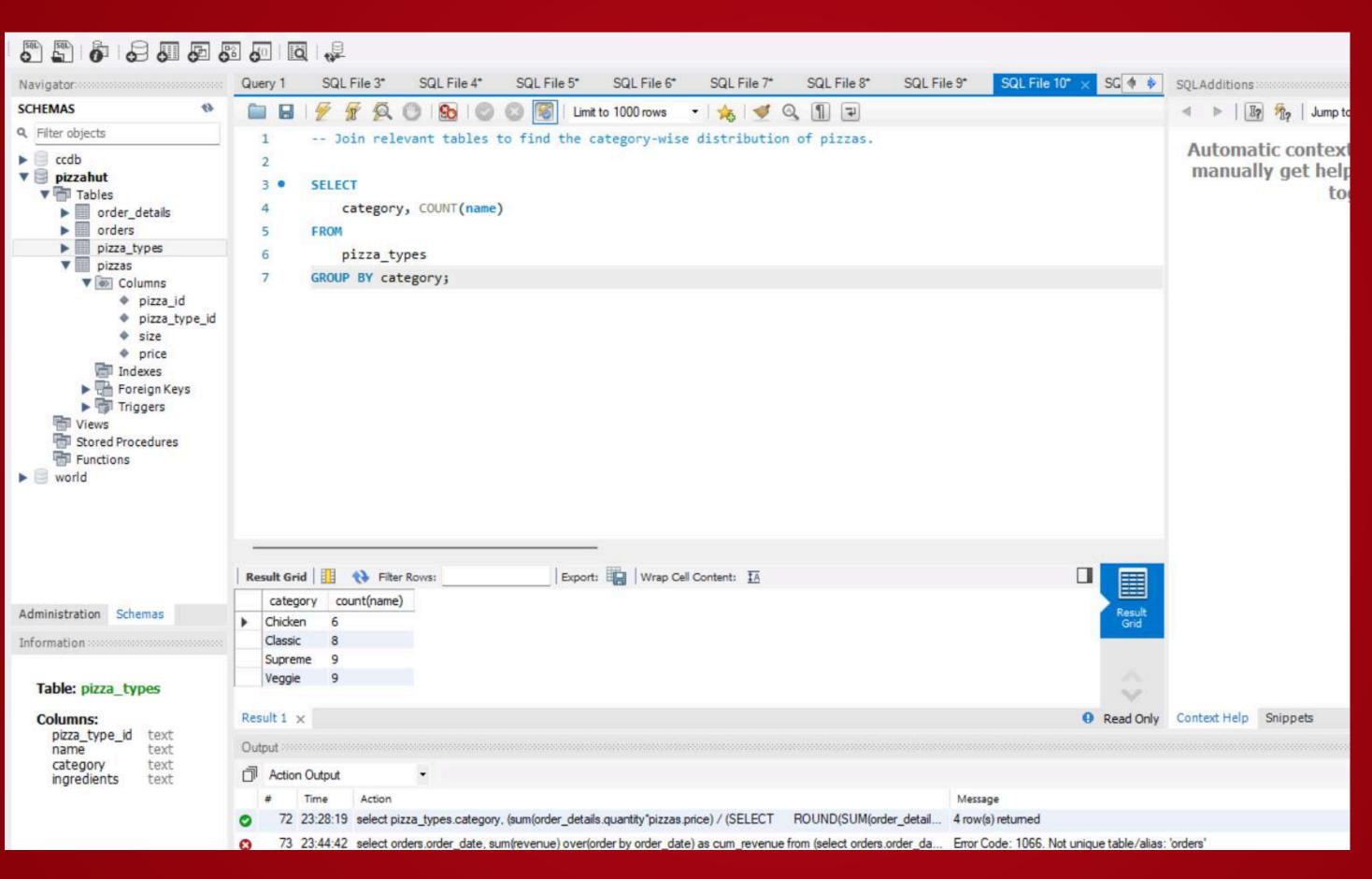
Q6) JOIN THE NECESSARY TABLES TO FIND THE TOTAL QUANTITY OF EACH PIZZA CATEGORY ORDERED.



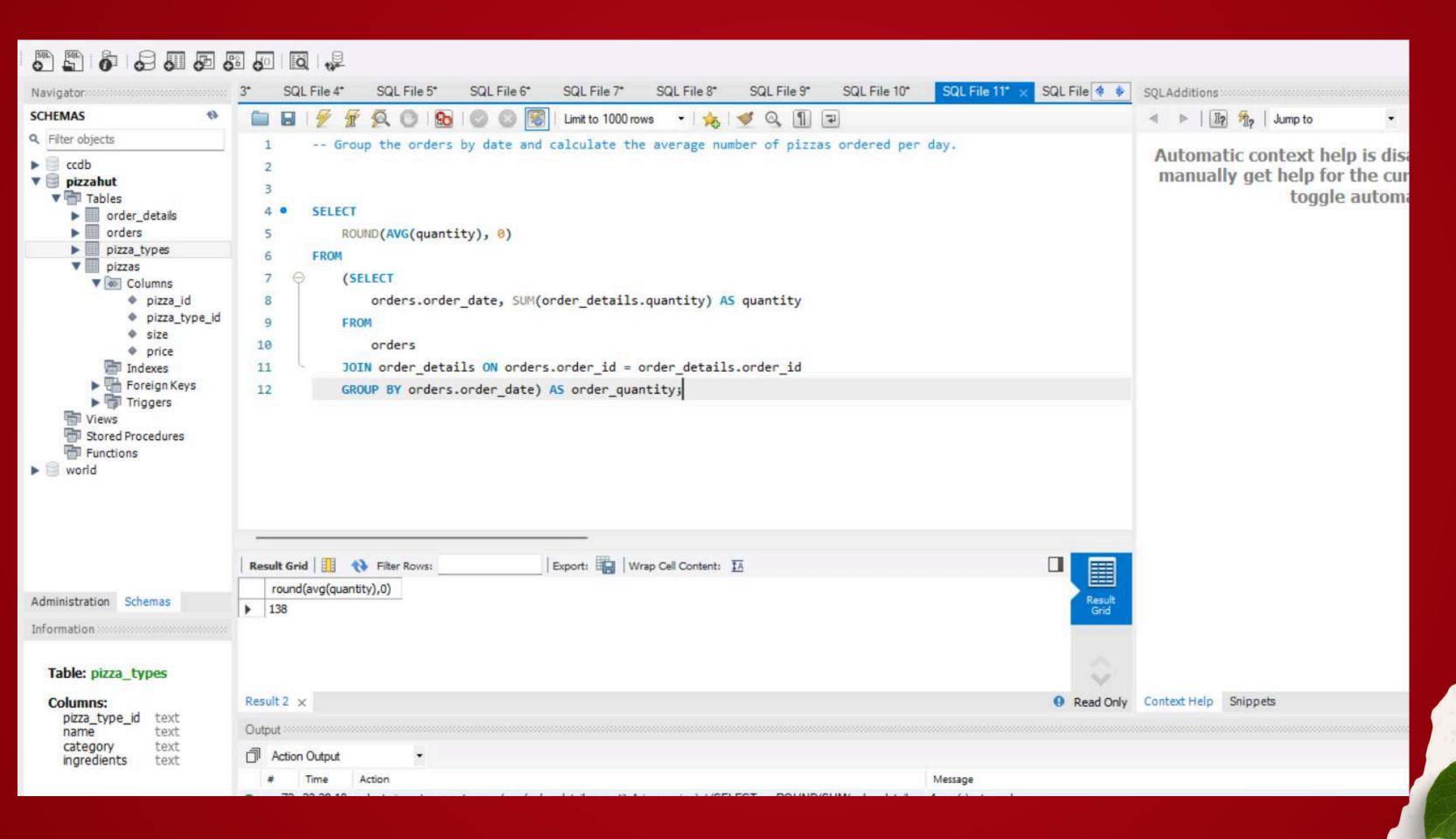
Q7) DETERMINE THE DISTRIBUTION OF ORDERS BY HOUR OF THE DAY.



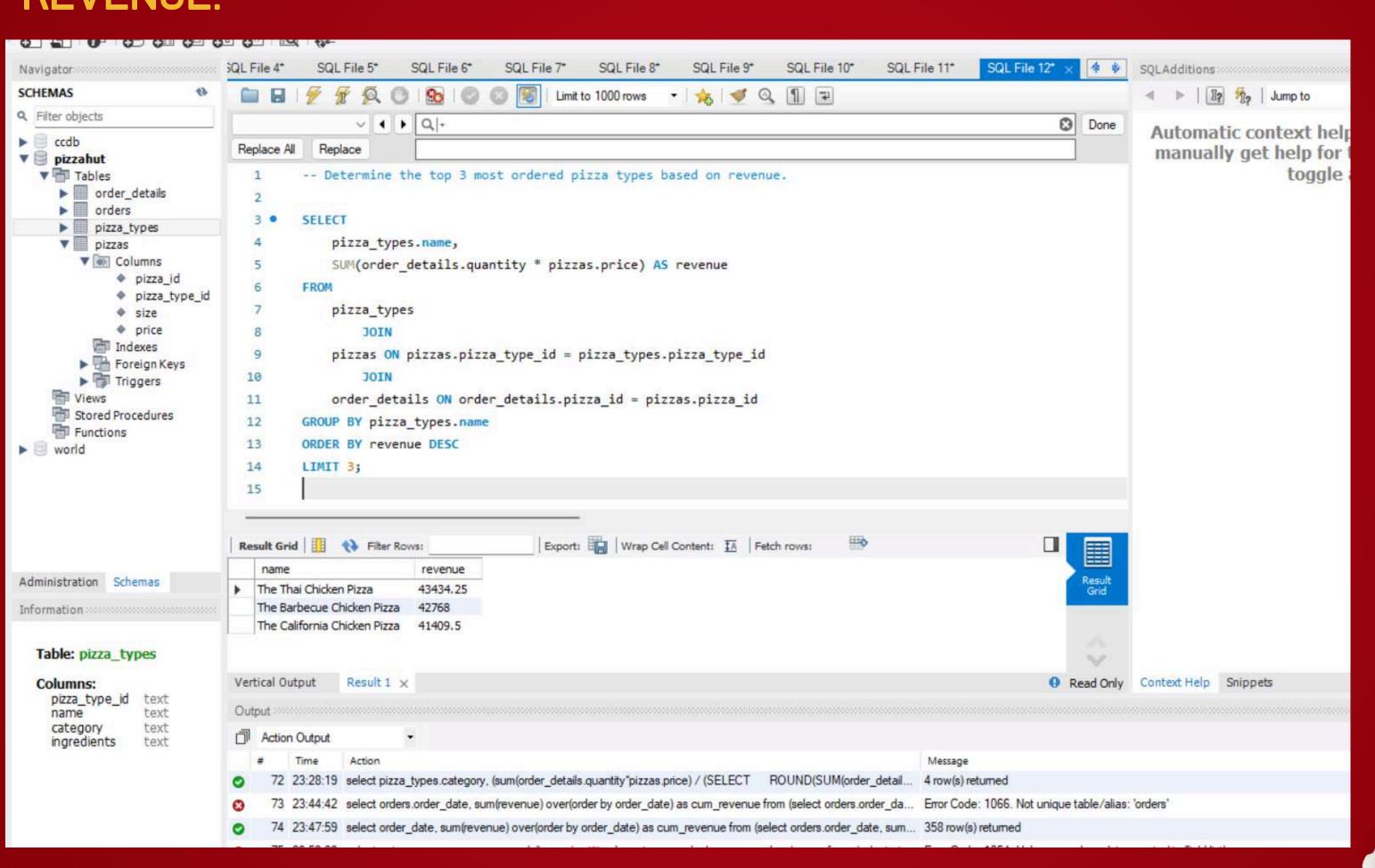
Q8) JOIN RELEVANT TABLES TO FIND THE CATEGORY-WISE DISTRIBUTION OF PIZZAS.



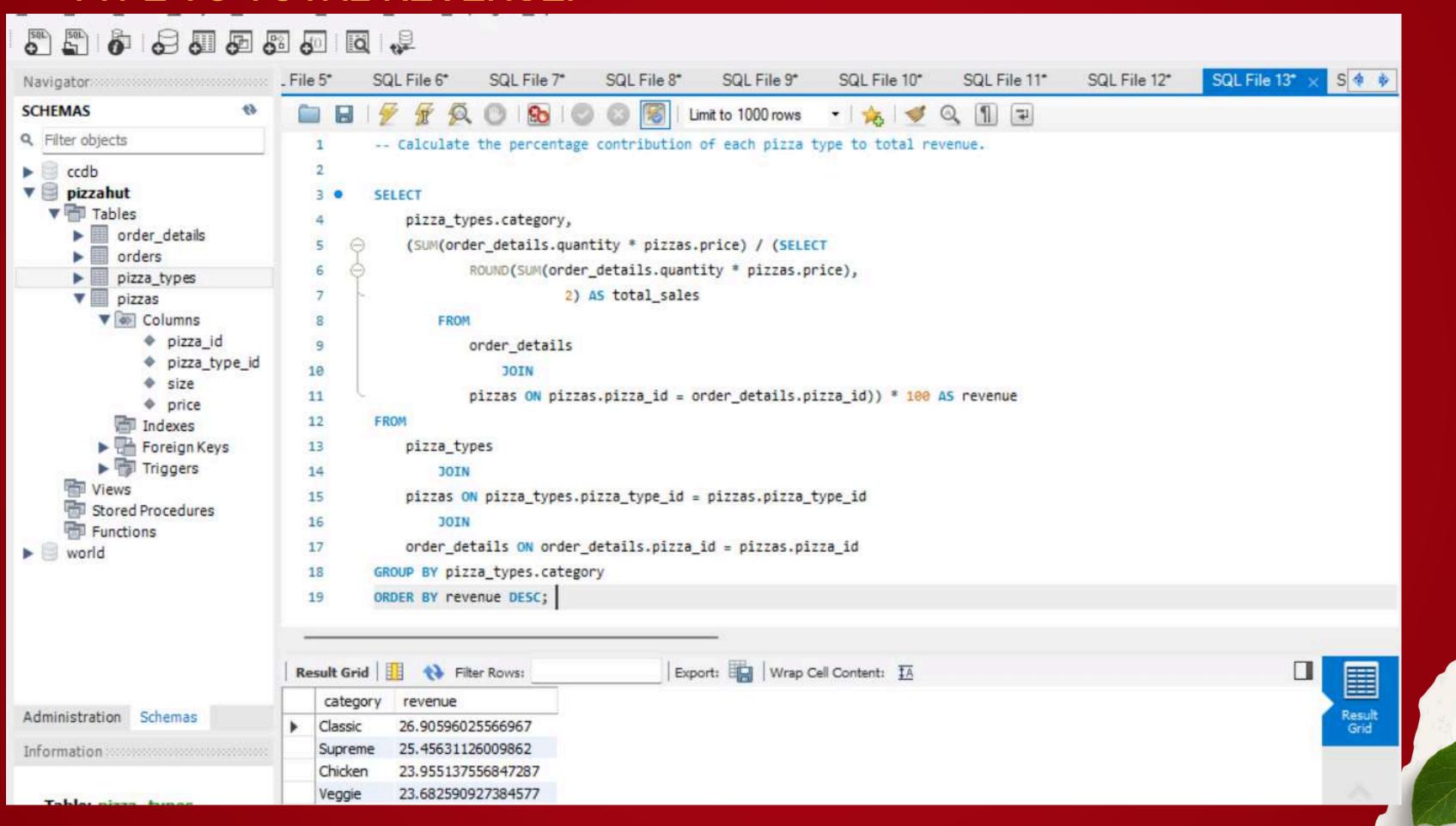
Q9) GROUP THE ORDERS BY DATE AND CALCULATE THE AVERAGE NUMBER OF PIZZAS ORDERED PER DAY.



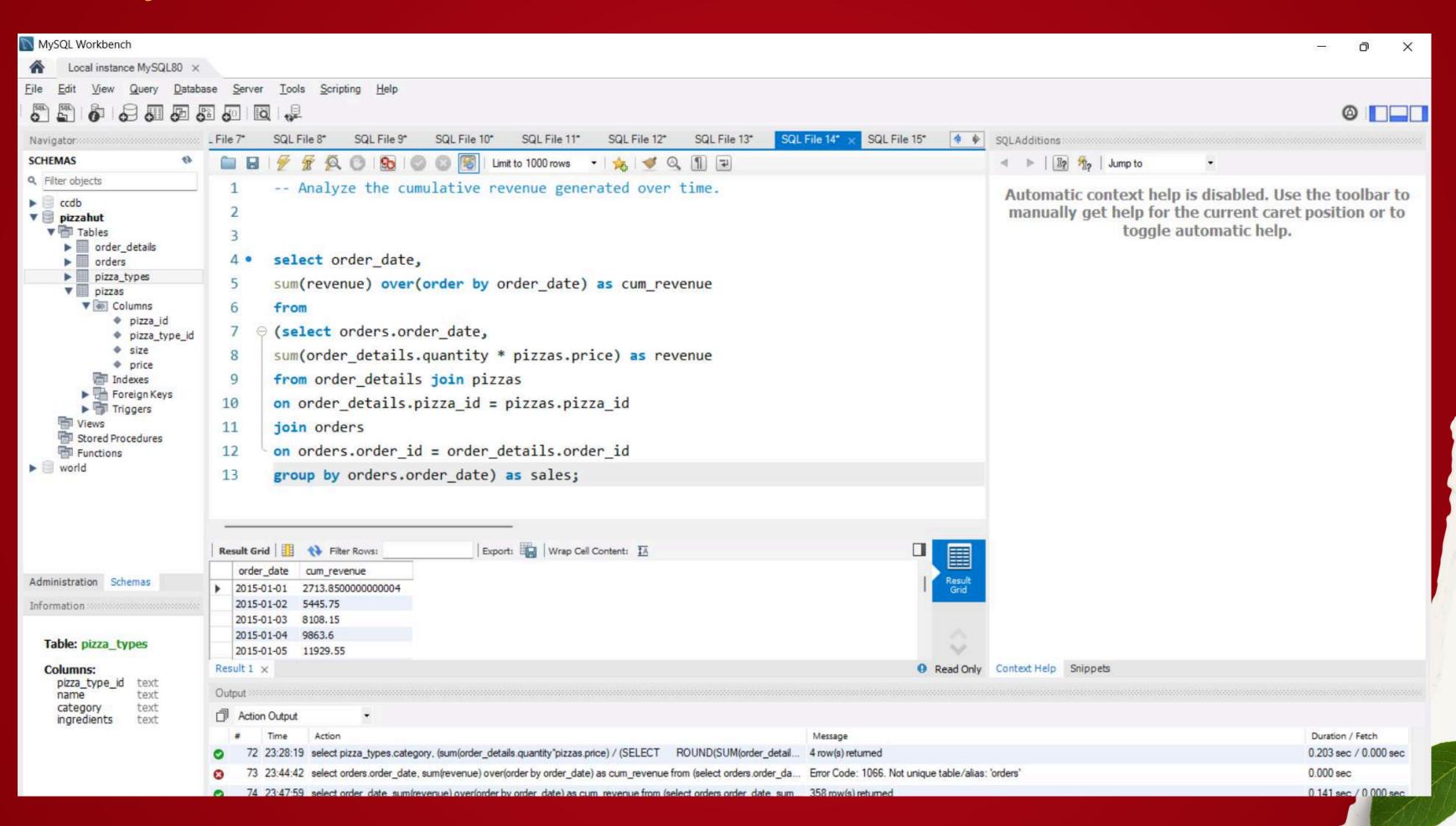
Q10) DETERMINE THE TOP 3 MOST ORDERED PIZZA TYPES BASED ON REVENUE.



Q 11) CALCULATE THE PERCENTAGE CONTRIBUTION OF EACH PIZZA TYPE TO TOTAL REVENUE.



Q12) ANALYZE THE CUMULATIVE REVENUE GENERATED OVER TIME.



Q13) DETERMINE THE TOP 3 MOST ORDERED PIZZA TYPES BASED ON REVENUE FOR EACH PIZZA CATEGORY.

