Food Orders Analytics using SQL

© Objective

The main objective of this project is to analyze food delivery data to uncover insights about:

- Customer behavior and preferences
- Restaurant performance and ratings
- Cuisine popularity across demographics
- City-level and time-based sales trends

The analysis helps in data-driven decision making for food delivery businesses and restaurants.

Dataset Overview

The project is built using four relational tables:

1. Orders

- o Contains transaction details:
 - order_id, order_date, sales_qty, currency, user_id, restaurant_id, quarter, month_name, year.
- o Helps track sales performance across time periods (monthly, quarterly, yearly).

2. Users

- Customer information:
 - user_id, name, age, gender, marital_status, occupation.
- o Enables segmentation based on age, gender, occupation, and marital status.

3. Restaurant

- Restaurant details:
 - id, name, city, country, rating, rating_count, cuisine.
- Used to evaluate performance, ratings, and cuisine diversity.

4. Menu

- Menu information:
 - menu_id, restaurant_id, food_id, cuisine, price.
- o Provides **pricing and cuisine category** data for revenue calculation.

Steps Involved



- Checked the number of **orders**, **users**, **restaurants**, **cuisines**, **and cities**.
- Verified consistency across primary and foreign keys (user_id, restaurant_id).
- Sample query:
- SELECT COUNT(DISTINCT user_id) AS total_users FROM users;

🗸 2. Data Cleaning

- Identified missing/null values in all tables.
- Replaced them with standard placeholders:
 - o cuisine = 'not_specified'
 - o rating_count = 'no_rating_count'
 - o name = 'no_users_specified'
- Ensured referential integrity between orders, users, menu, and restaurant.

i 3. Business Analysis (20+ Queries)

Some key questions answered:

- 1. Top 5 restaurants by revenue in the last year
- 2. **Top 10 users** with the highest purchases
- 3. **City-wise revenue** by year and quarter
- 4. **Bottom 3 restaurants** by performance
- 5. Top cuisines by order count and rating
- 6. Age-wise popular cuisines
- 7. Occupation-wise order distribution
- 8. Year-over-year revenue comparison
- 9. **High demand cuisines** in the last 2 months
- 10. Top-rated vs. lowest-rated cuisines

K Techniques Used

- SQL Joins:
 - o Combined data across multiple tables (users, orders, restaurant, menu).
- Aggregations:
 - o Calculated total revenue, average ratings, and order counts using SUM, COUNT, AVG.
- Window Functions:
 - Used RANK() OVER (PARTITION BY ...) to find top restaurants, users, and cuisines.

Grouping & Filtering:

o Analyzed order trends with GROUP BY, filtered with HAVING.

Time-Based Analysis:

Leveraged year, month_name, and quarter columns for trend analysis.

Insights

Customer Behavior

- Occupation matters: Professionals and students ordered more compared to homemakers.
- **Age groups**: Young adults (18–30) preferred fast food, while older groups preferred traditional cuisines.

Restaurant Performance

- The **top 5 restaurants** contributed significantly to yearly revenue.
- The **bottom 3 restaurants** had consistently low sales despite being in high-demand cities, hinting at poor ratings or limited cuisine options.

City & Cuisine Trends

- Certain metro cities dominate revenue due to higher population density and demand.
- Seasonal cuisines (e.g., winter specials) showed spikes in the last 2 months of the year.
- A few cuisines consistently performed better, regardless of city or age group.

Revenue Patterns

- Year-over-year growth was visible in most cities.
- Peak demand was seen in Q4 (October–December) due to festive seasons.

9 Business Impact

The analysis provides actionable recommendations:

- Focus marketing on top cities and occupations.
- Expand the menu in underperforming restaurants to include high-demand cuisines.
- Provide seasonal promotions during peak months.
- Encourage customer retention by offering **loyalty rewards to top users**.

X Tools & Environment

Database: PostgreSQL

•	Client Tool: pgAdmin SQL Features: Joins, Aggregates, Window Functions, Ranking, Grouping