Pizza Sales Analysis

This presentation delves into an in-depth analysis of pizza sales data. We will explore key insights and patterns revealed through SQL queries, complemented by data visualizations created using Tableau, paving the way for strategic improvements.

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content

Introduction

In this project, we combine SQL and Tableau to analyze and visualize pizza sales data, enabling stakeholders to uncover actionable insights for strategic decision-making. The integration of these two tools provides a comprehensive view of the data, from extraction and analysis to visualization.

1 SQL: Data Analysis and Querying:

SQL forms the core of data analysis, allowing us to retrieve, aggregate, and filter pizza sales data. It helps analyze sales by category, identify order and revenue trends, and calculate percentage contributions by pizza size and category. Through SQL queries, we gain insights into total pizzas sold, revenue by pizza type, and sales trends, essential for identifying top sellers, peak periods, and areas for improvement.

2 Tableau: Data Visualization and Interpretation:

After processing the data with SQL, Tableau transforms it into interactive, visually compelling dashboards. Tableau helps explore sales patterns and trends, providing insights into hourly sales, weekly performance, and sales by pizza size and category. With two dashboards—general trends and best/worst-sellers—it enables data-driven decisions on product offerings and sales strategies, all presented in an easy-to-understand format.

Dataset Overview

Dataset Name - Pizza Sales Dataset

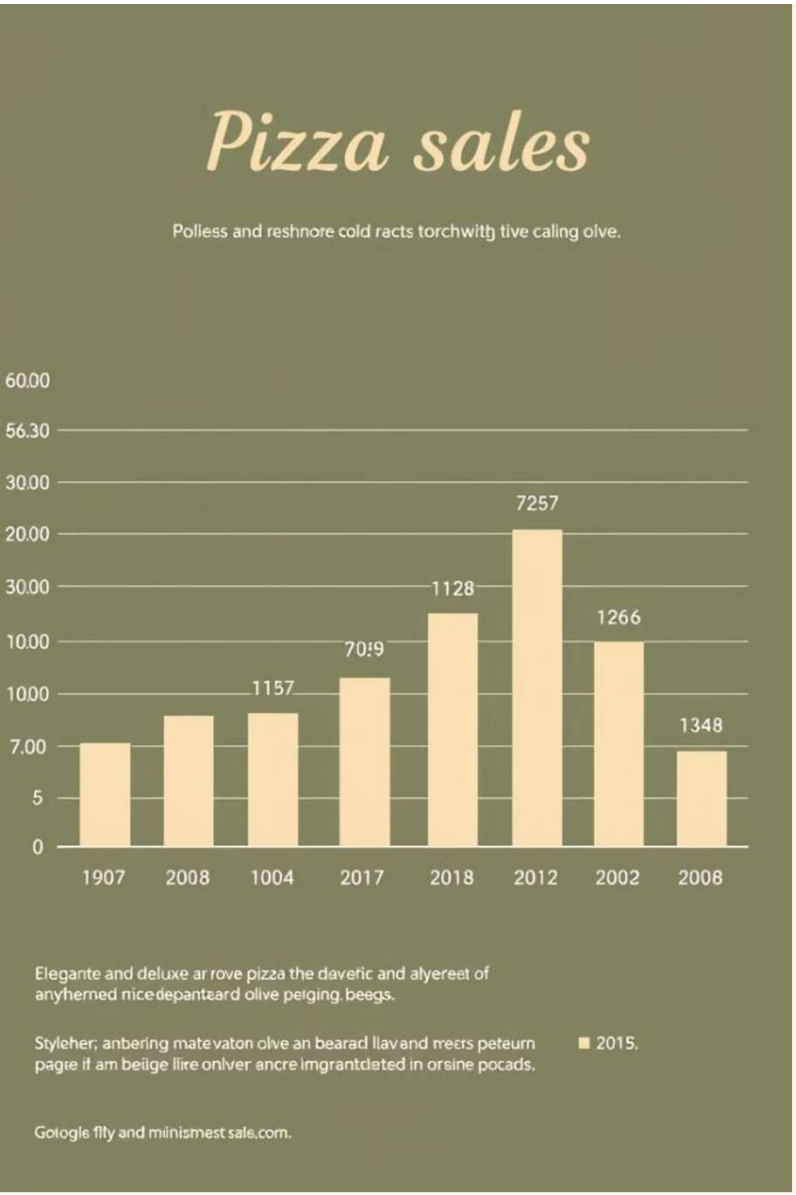
Data Source: The dataset was collected from internet , containing transaction-level details of pizza sales over a specific time period.

Key Features:

1. `order_id`: A unique identifier for each customer order, allowing us to track the number of distinct orders.
2. `pizza_name`: The name of the pizza sold, useful for analyzing the performance of different pizza types.
3. `quantity`: The number of pizzas sold per order, which provides insights into the volume of sales.
4. `total_price`: The total amount paid per order, allowing for revenue analysis.
5. `order_date`: The date the order was placed, critical for time-based trend analysis (e.g., daily, weekly, monthly trends).
6. `order_time`: The time the order was placed, useful for identifying peak hours and periods of high demand.
7. Tableau: This is used for Data Visualization

Data Summary:

- **Size**: The dataset contains **48,620 rows**, representing individual orders.
- **Timeframe**: The data spans a period of [insert duration, i.e. 1 year], allowing for a thorough analysis of seasonal patterns and long-term trends.



Project Objectives

Main Objective: To perform a comprehensive SQL-based analysis and Tableau based Visualization of pizza sales, uncovering key patterns and trends. This includes identifying popular pizza types, understanding customer preferences, and analyzing sales performance to gain valuable insights that can drive business growth.

1 **Sales Performance:**

Analyze overall sales performance and identify areas for improvement.

2 **Performance Insights Segment:**

Analyze which pizzas contribute the most and the least to overall revenue, helping optimize the menu and product offerings.

3 **Product Insights:**

Understand the popularity of different pizza types and toppings to optimize product offerings.

4 **Peak Sales Insights:**

Identify the busiest hours and most profitable days for pizza sales, helping optimize staffing and promotional efforts.

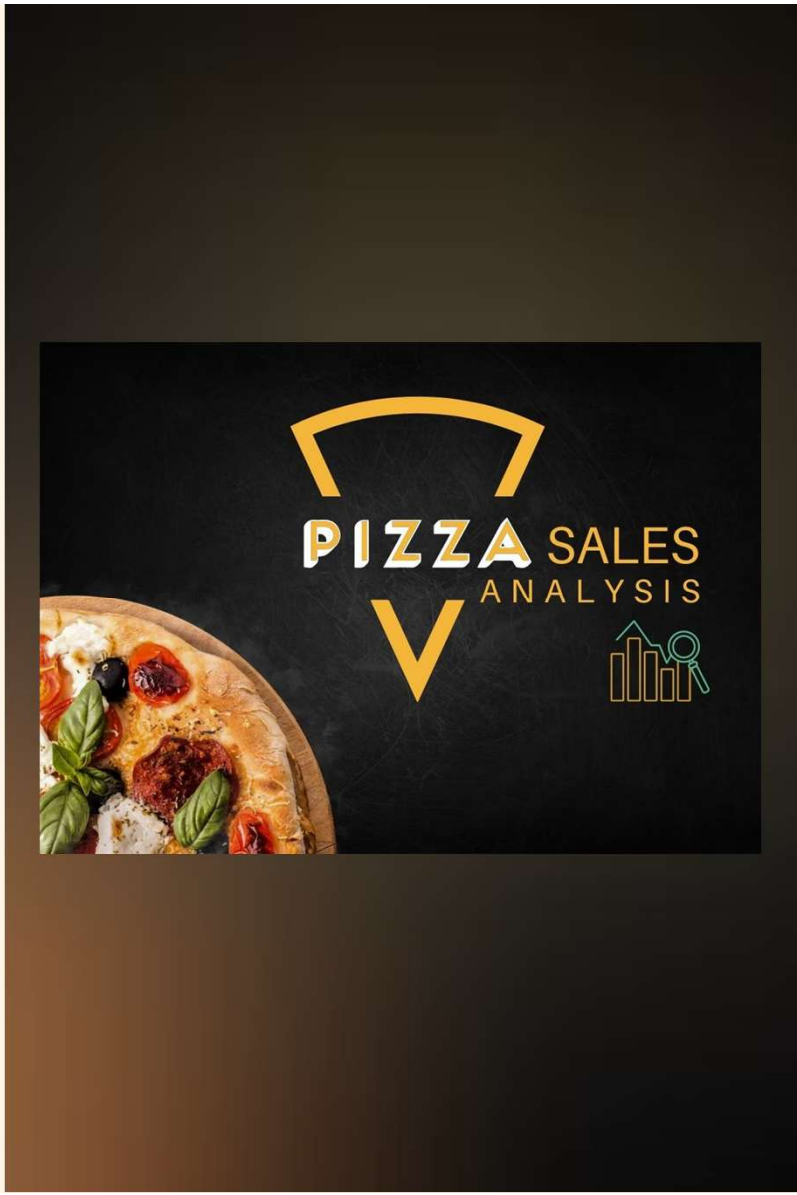
Project Analysis

Challenges Addressed:

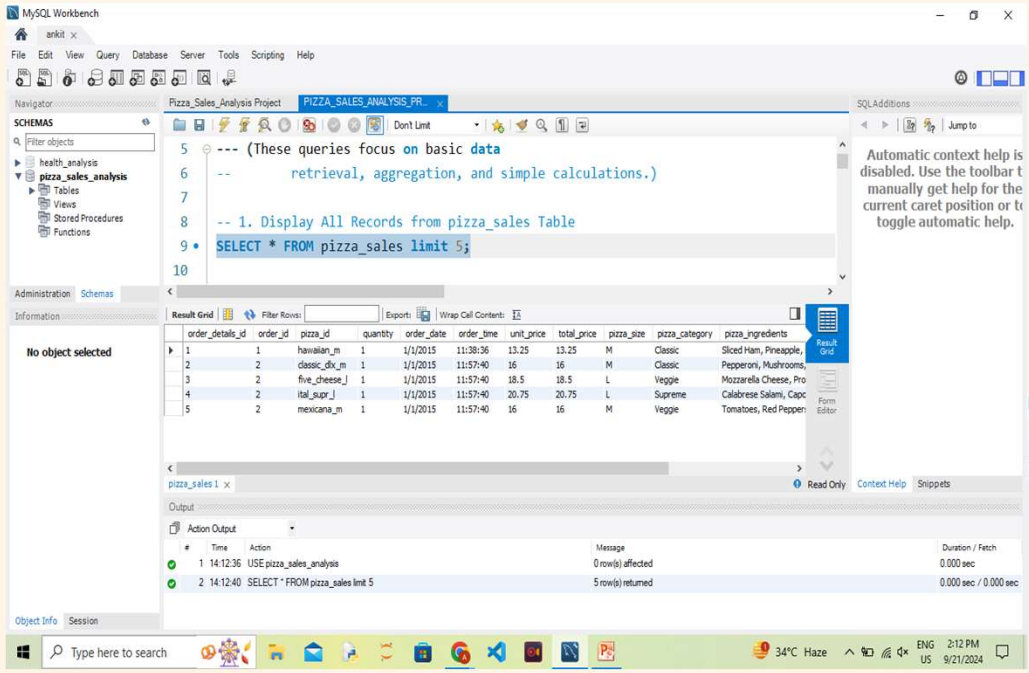
- **Sales Monitoring**: Identify which pizzas are generating the most and least revenue to focus on top-selling products and address underperforming items.
- **Trend Identification**: Discover daily, weekly, and monthly sales patterns to optimize resource allocation, inventory management, and staffing.
- **Customer Behavior**: Understand customer ordering habits, such as the average pizzas per order and peak ordering times, to improve service efficiency and customer satisfaction.

Opportunities:

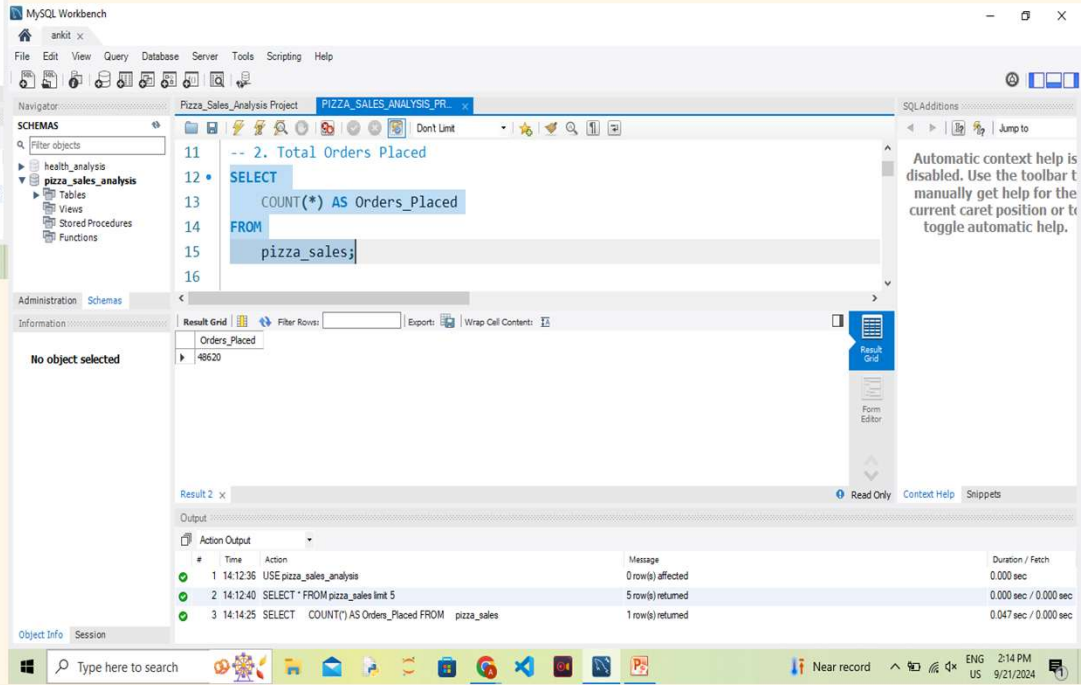
- **Marketing**: Develop targeted promotions and special offers to boost sales of underperforming pizzas and attract customer attention.
- **Staffing Optimization**: Adjust staff schedules to ensure sufficient coverage during peak sales hours, improving operational efficiency and customer experience.
- **Promotions**: Plan promotional events on high-traffic days, leveraging sales trends to maximize engagement and increase revenue.



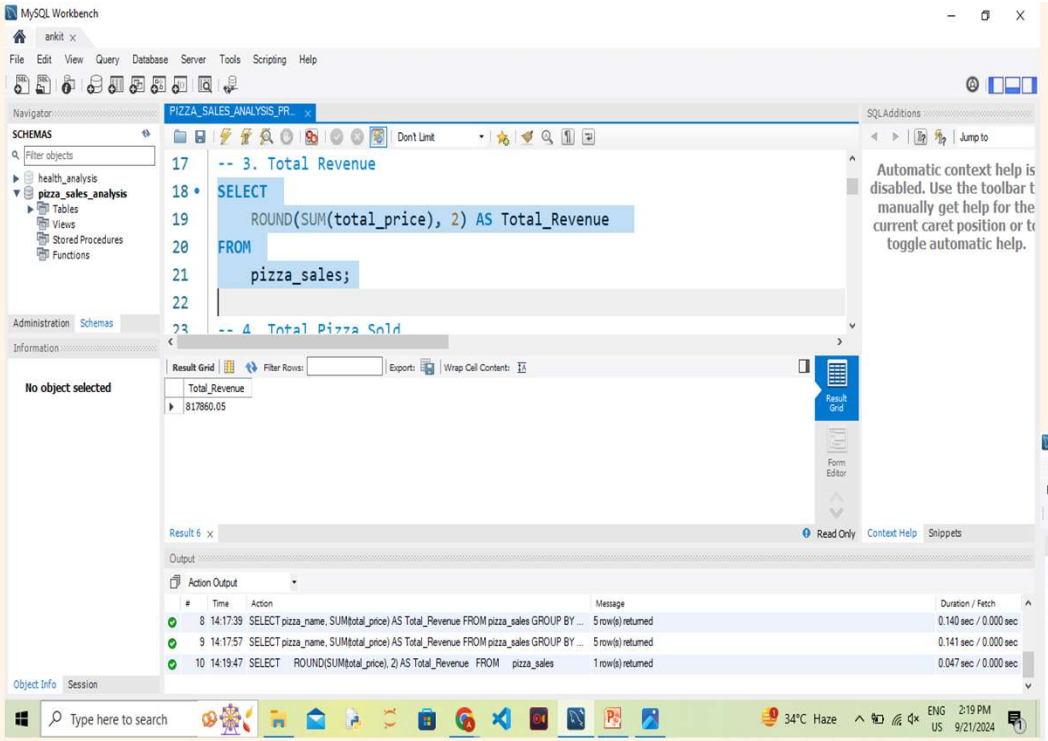
SQL Query Analysis:



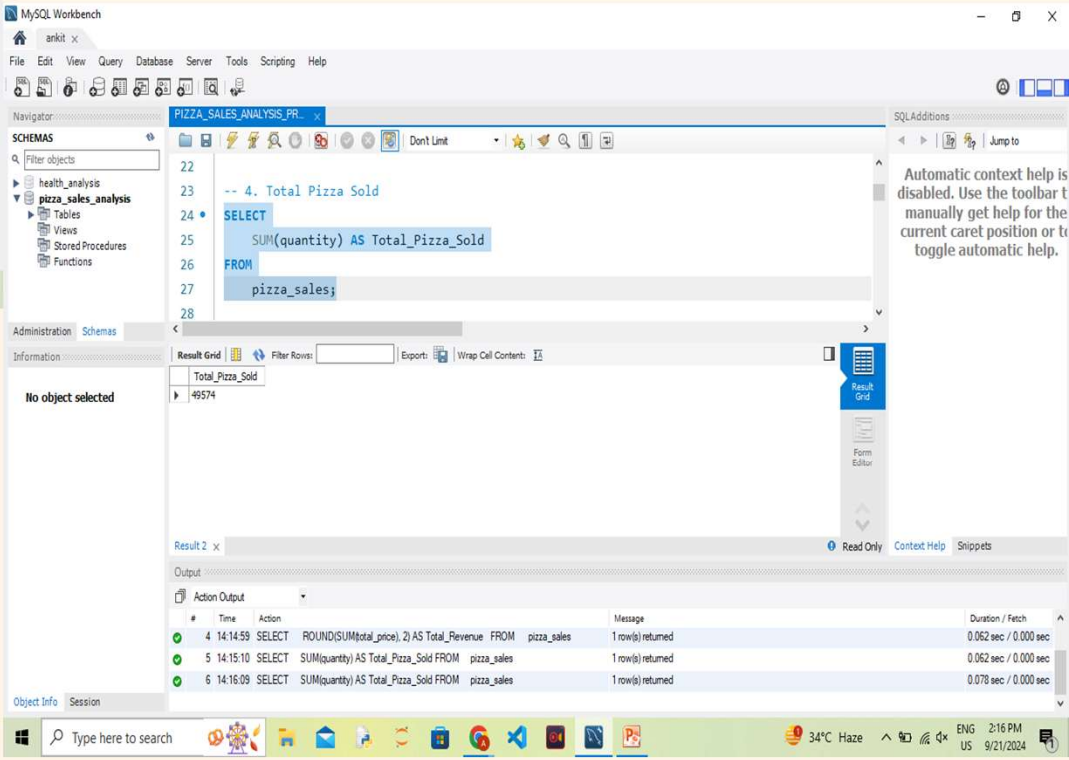
1.This query retrieves all records from the pizza_sales table, displaying a comprehensive view of the dataset. It allows us to examine all transactions and understand the structure of the table, including the various attributes related to each pizza order.



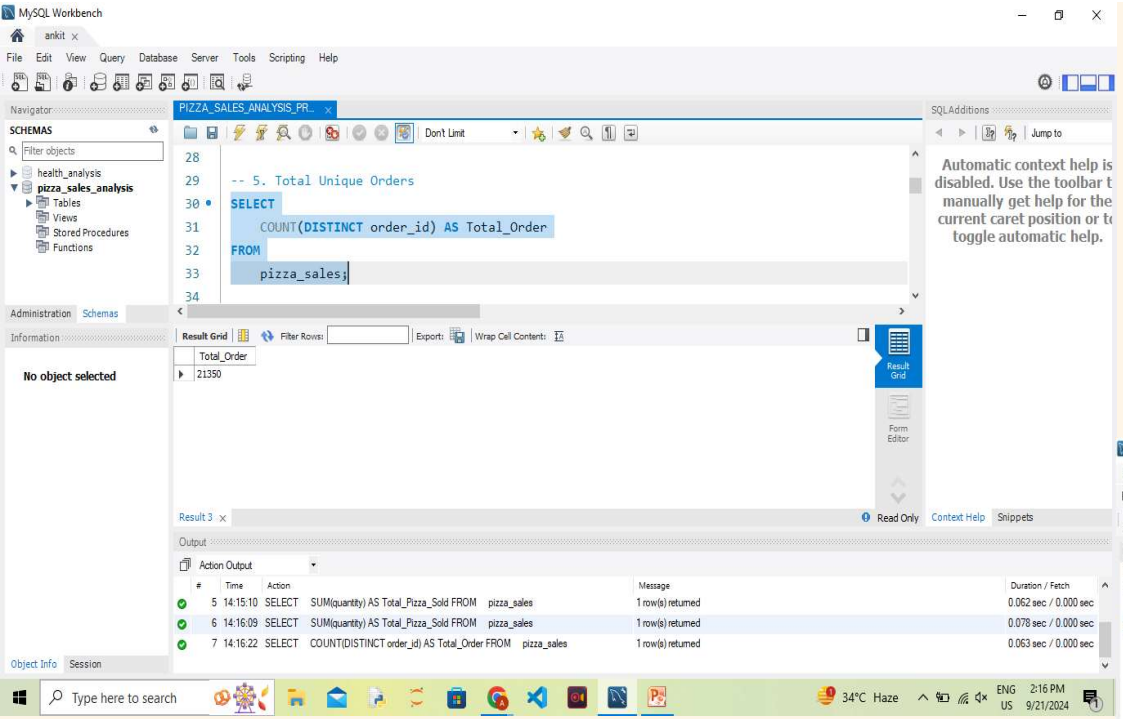
2. This query calculates the total number of orders placed. By using the COUNT(*) function, we capture the total number of rows in the dataset, reflecting how many individual transactions or sales were made.



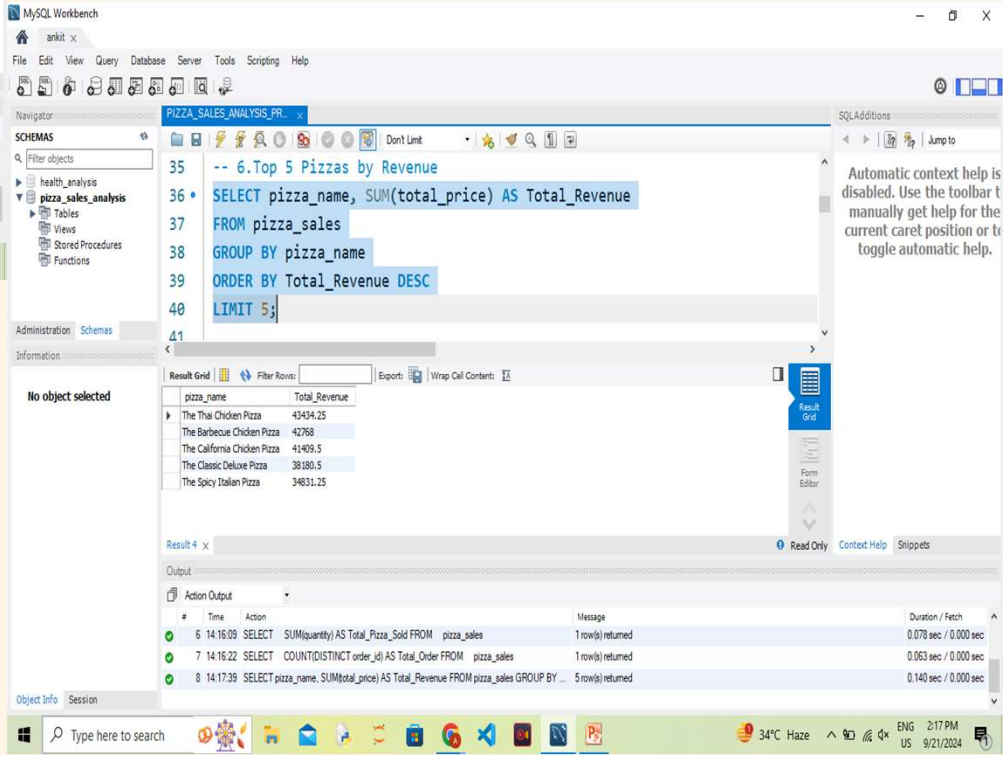
3.Here, we calculate the total revenue generated from pizza sales. The SUM(total_price) function adds up all the values from the total_price column, and the result is rounded to two decimal places for better readability.



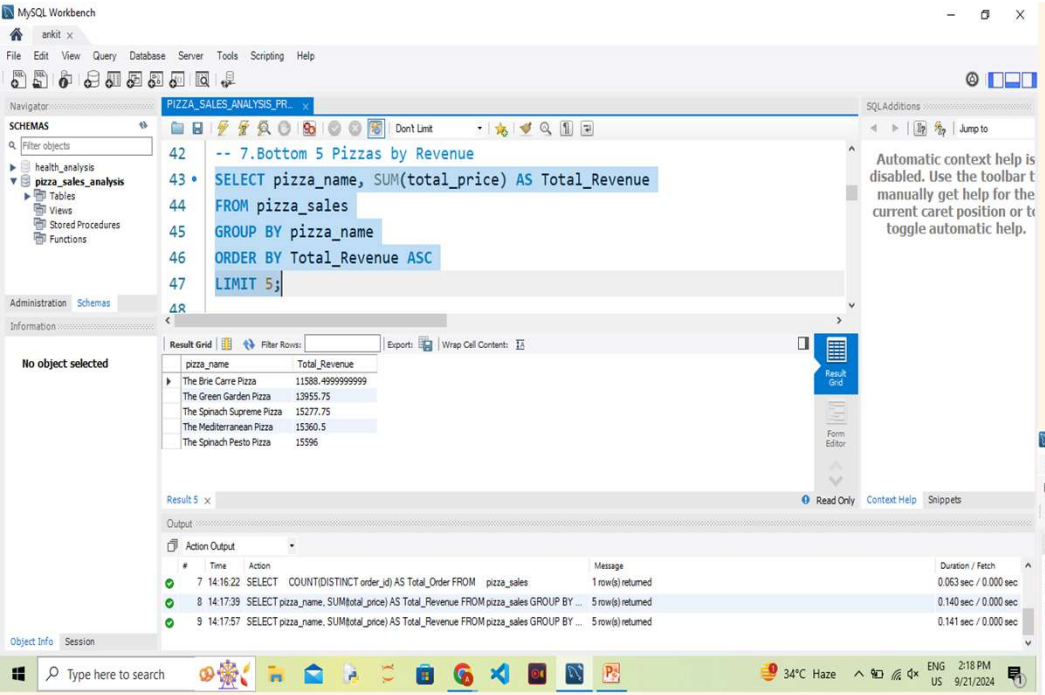
4.This query calculates the total number of pizzas sold by summing the quantity column. It provides a clear picture of the overall volume of pizzas sold across all orders.



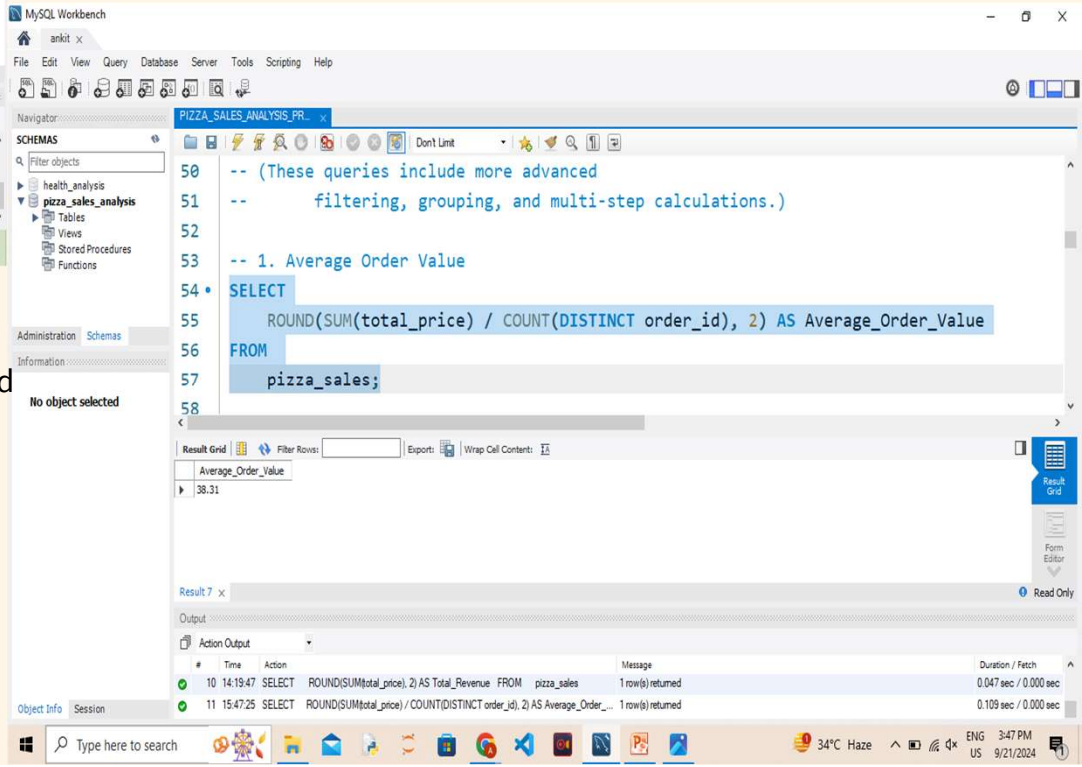
5.In this query, we determine the total number of unique orders placed using the COUNT(DISTINCT order_id) function. This ensures we only count distinct orders, even if an order contains multiple pizzas.



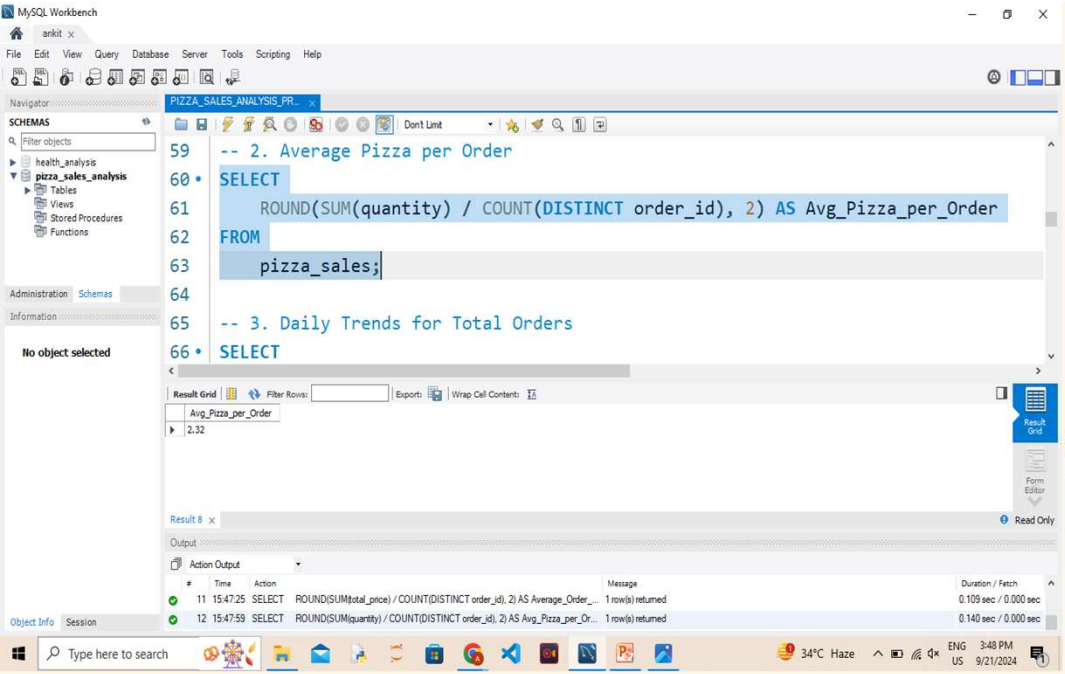
6.This query identifies the top 5 pizzas that generated the most revenue. By grouping the data by pizza name and summing up the total price for each pizza, we can sort the results in descending order to highlight the highest earners.



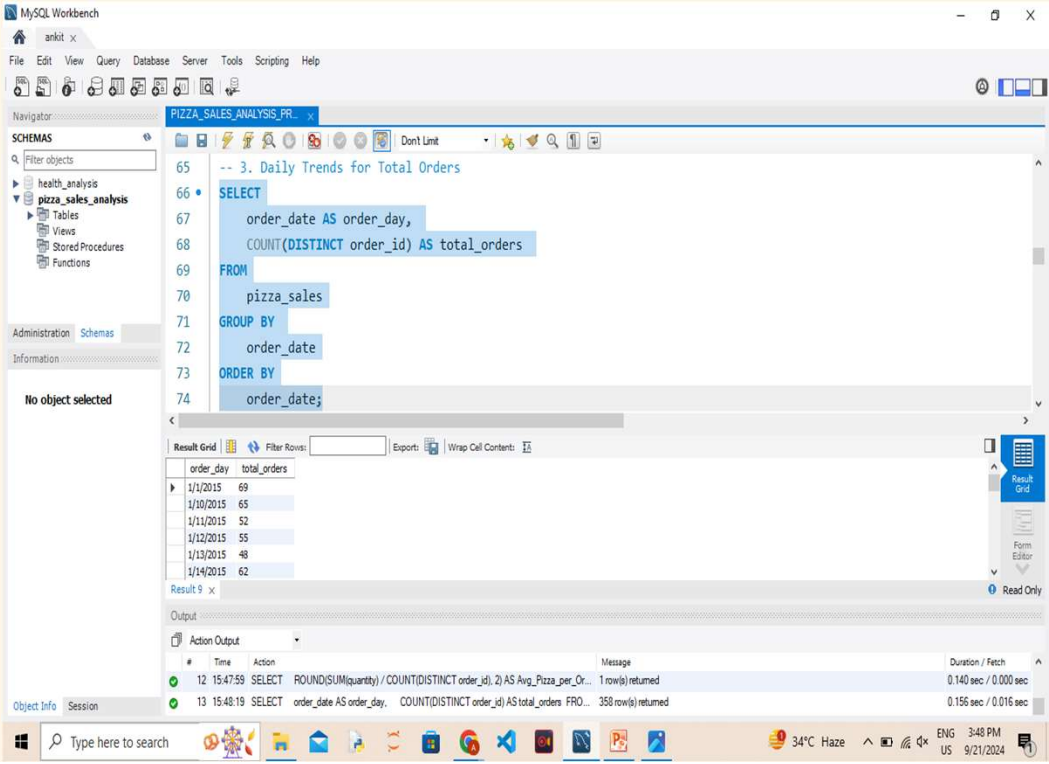
7.Similar to the previous query, this one identifies the bottom 5 pizzas in terms of revenue. It helps us understand which pizzas contributed the least to overall sales, potentially informing decisions on menu adjustments or promotions.



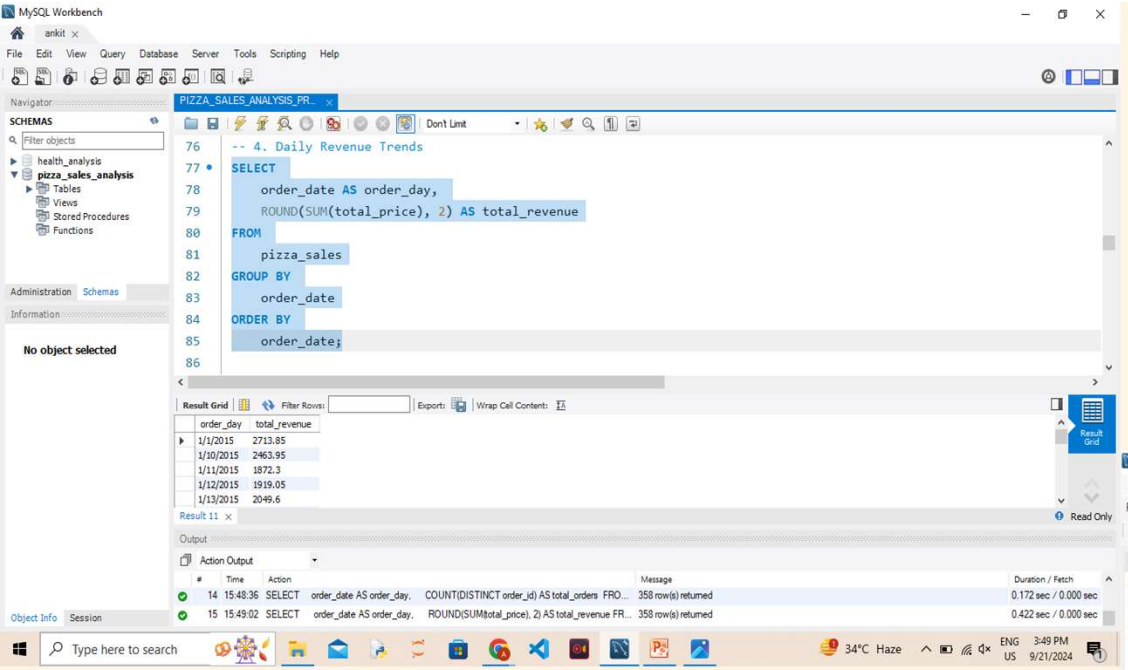
8. This query calculates the **Average Order Value (AOV)**, which is derived by dividing the total revenue by the number of unique orders. It gives an insight into how much revenue, on average, each order generates. Understanding AOV helps in strategizing pricing, discounts, or bundling promotions to increase the value of each order.



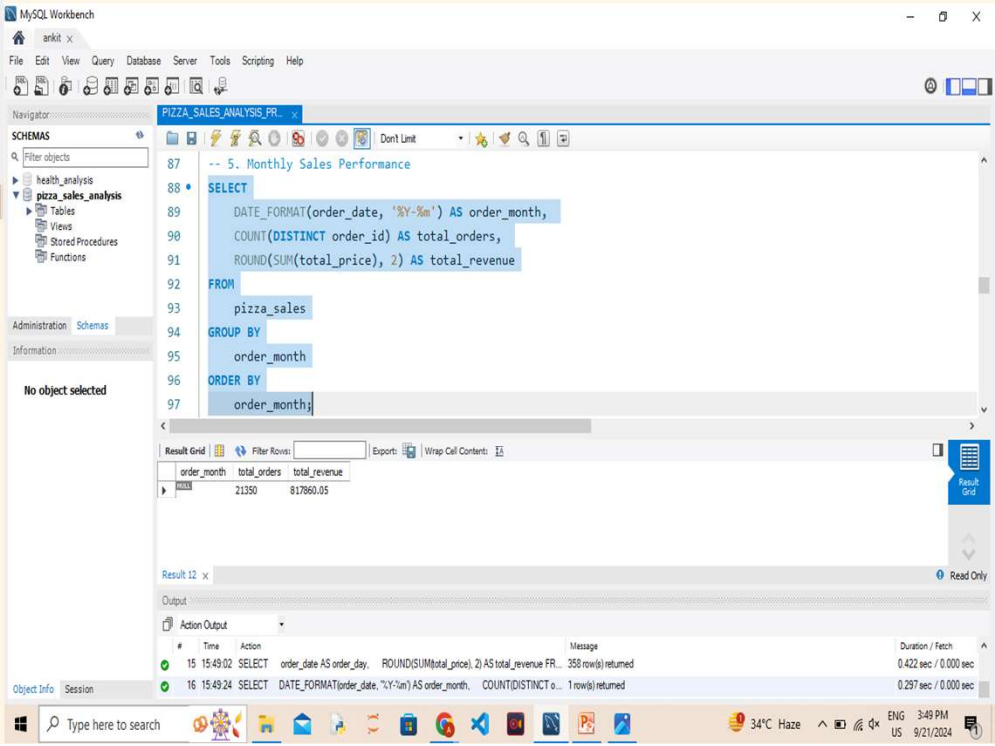
9. This query calculates the **Average Pizza per Order** by dividing the total quantity of pizzas sold by the number of unique orders. This metric reveals customer behavior, such as whether they tend to order a single pizza or multiple pizzas. It can also guide upsell strategies.



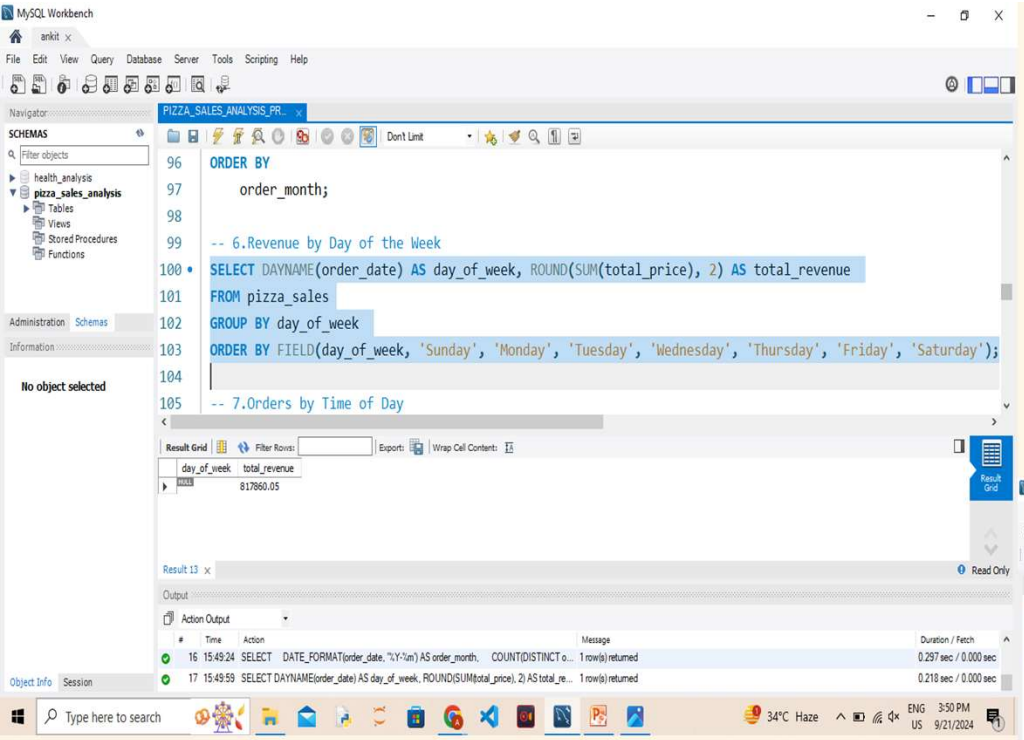
10. The query tracks **Daily Trends** by counting the total number of orders placed each day. This time-based analysis highlights patterns in customer ordering behavior. Analyzing daily order trends can help optimize staffing, inventory, and marketing campaigns around peak sales periods.



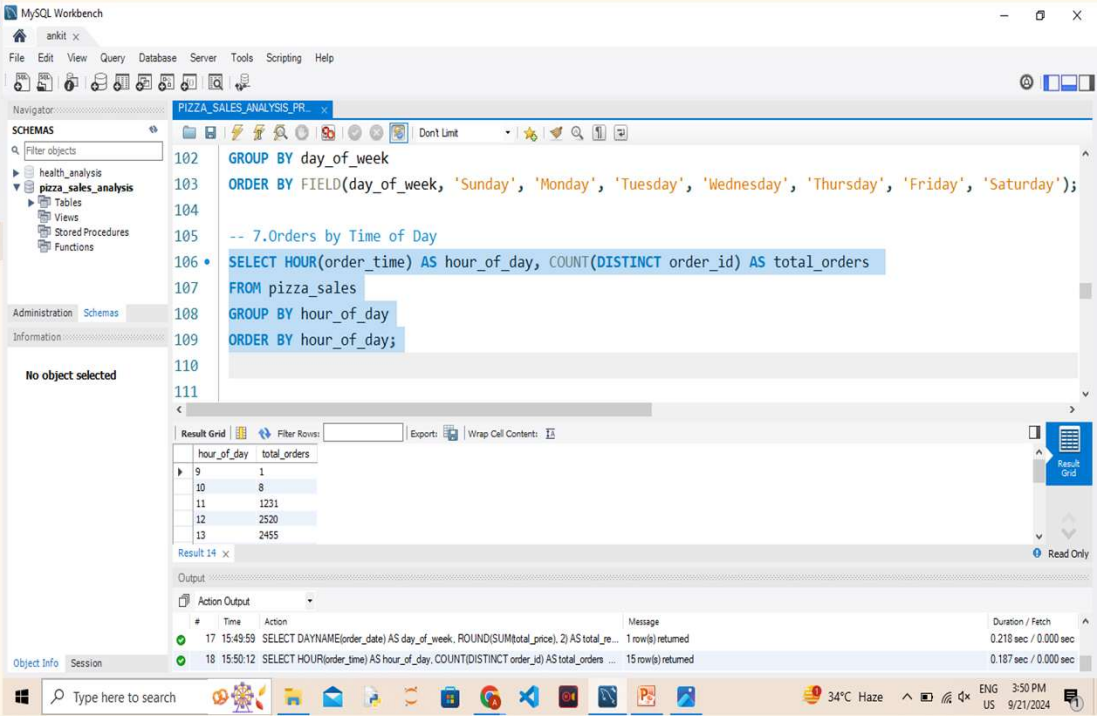
11. This query calculates **Daily Revenue Trends** by summing the total revenue for each day. Monitoring revenue on a daily basis is critical for detecting fluctuations in sales, understanding the impact of marketing efforts, and adjusting strategies as needed.



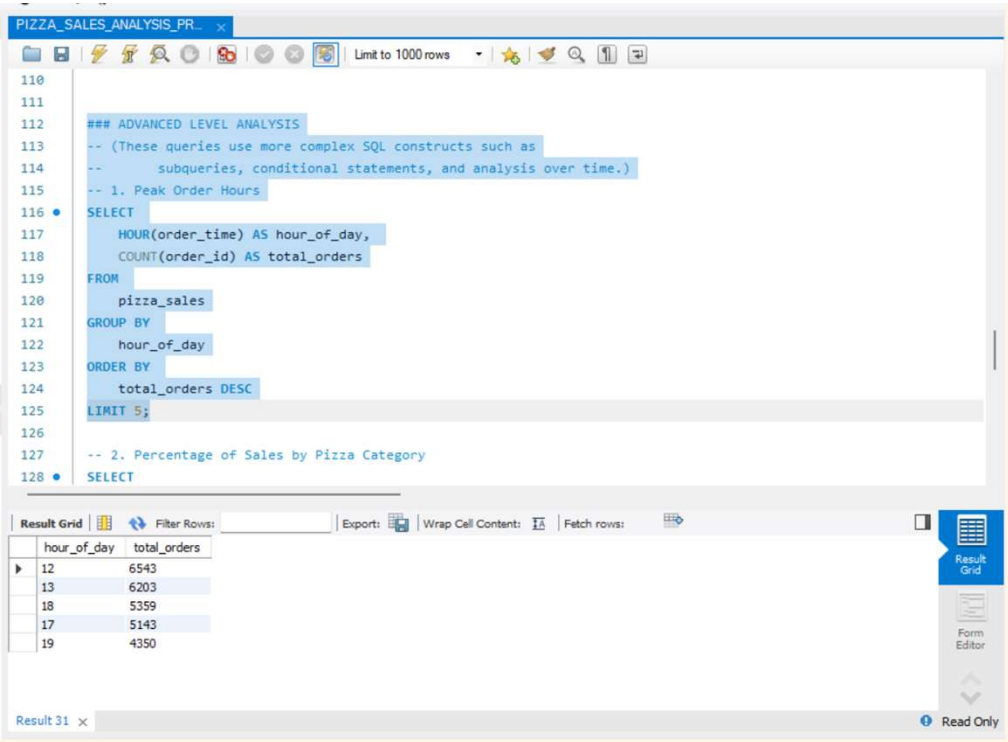
12.This query groups orders and revenue by month, summarizing **Monthly Sales Performance**. It provides a broader view of trends over time. Monthly analysis is important for evaluating the performance of long-term marketing campaigns and promotions, as well as seasonal changes in customer demand.



13. This query shows the total revenue generated for each day of the week, helping identify which days bring in the most revenue. By understanding **which days are most profitable**, businesses can plan promotions or special offers on slower days to boost sales and revenue.

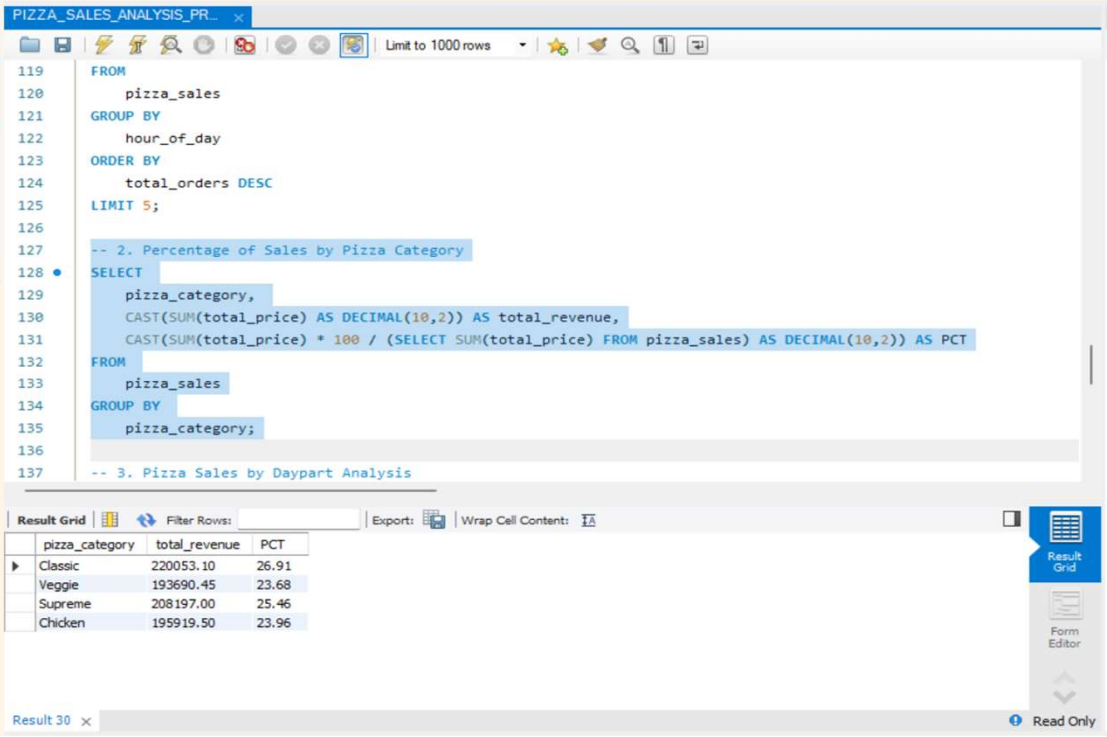


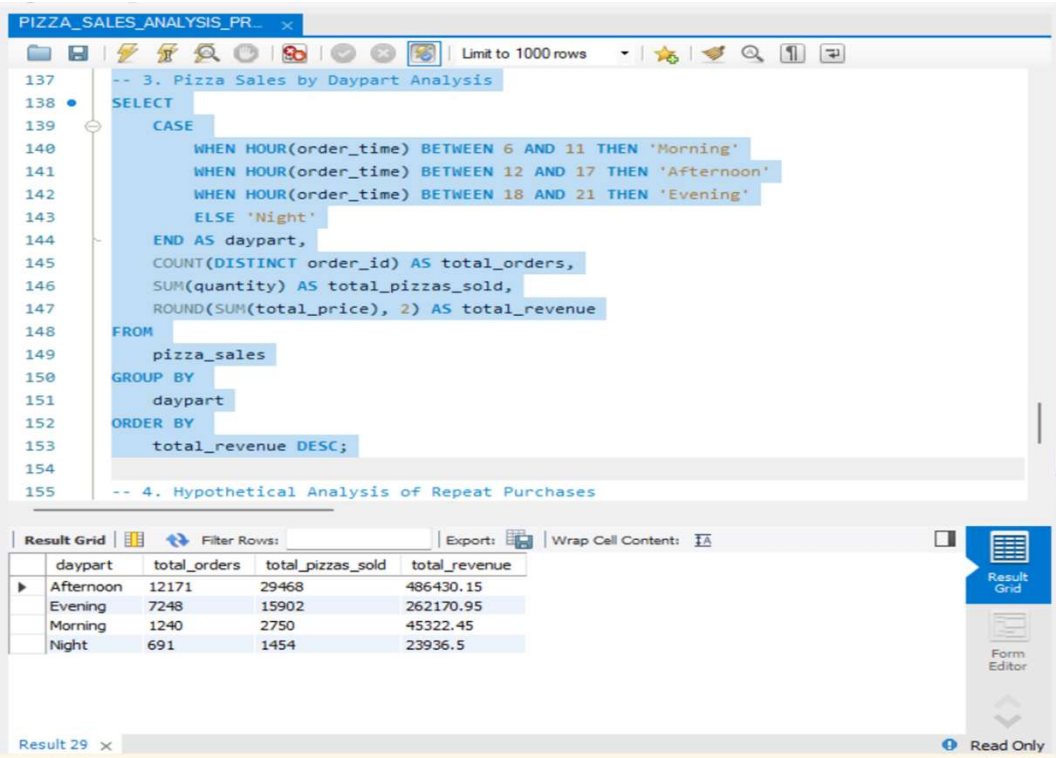
14. This query analyzes orders based on the time of day, revealing the hours during which most orders are placed. Knowing **peak order times** is essential for improving operations, such as adjusting staffing schedules, optimizing delivery times, and running time-sensitive promotions.



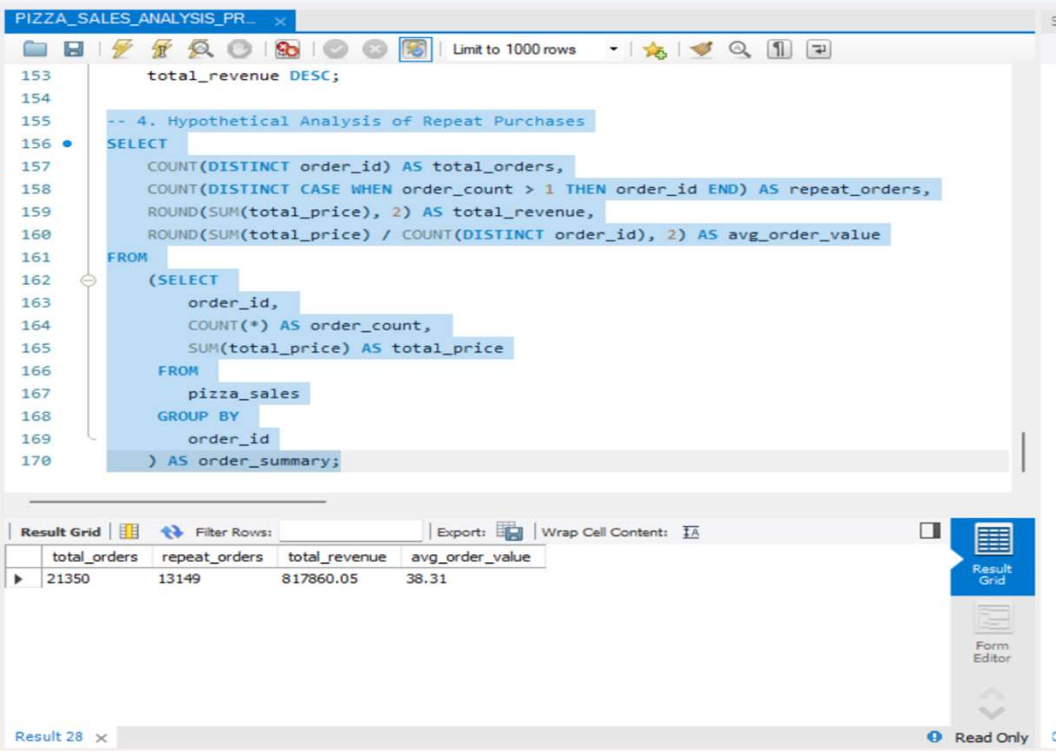
15.This query identifies the five busiest hours for pizza orders by analyzing order times and counting the number of orders during each hour. The results help in understanding customer demand patterns, enabling better resource allocation and staff scheduling during peak hours.

16. The query calculates the total revenue for each pizza category and determines its percentage share of overall sales. It provides insights into customer preferences, helping prioritize high-performing categories and refine marketing strategies for underperforming ones.





17. This query segments sales data into four dayparts—Morning, Afternoon, Evening, and Night—based on order times. By analyzing orders, pizzas sold, and revenue for each segment, it helps identify time-based trends, informing targeted promotions and operational adjustments.



18. The query evaluates customer behavior by analyzing repeat purchases, total revenue, and average order value. This information is valuable for understanding customer loyalty and designing initiatives, such as loyalty programs, to encourage repeat purchases and increase revenue.

Tableau Overview

Tableau is a powerful data visualization tool that transforms raw data into insightful, interactive visualizations and dashboards. By integrating Tableau with MySQL Workbench, I was able to analyze and present pizza sales data in a more accessible and actionable format. The following two dashboards were developed to provide in-depth insights into sales trends, pizza performance, and customer preferences:

1.Home Page Dashboard: Presents an overview of key trends such as total sales, order frequency, and category performance.
2.Best/Worst Sellers Dashboard: Focuses on identifying the highest and lowest-performing pizzas based on revenue, orders, and total units sold, allowing for targeted strategies.

These dashboards are designed to offer a holistic understanding of the data, enabling informed decision-making for better business outcomes.

1. Home Page Dashboard

It provides a comprehensive summary of pizza sales trends and category-wise performance, including the following visualizations:

- **Hourly Trends for Total Pizzas Sold**: Displays how the total number of pizzas sold varies across different hours, identifying peak sales times for targeted promotions.
- **Weekly Trends for Total Orders**: Offers insights into how total orders fluctuate on a weekly basis, revealing seasonal or day-of-week patterns that influence ordering behavior.
- **Percentage of Sales by Pizza Size**: Breaks down the revenue share for different pizza sizes (Large, Medium, Regular, X-Large, XX-Large), helping to understand which sizes dominate the market.
- **Percentage of Sales by Pizza Category**: Shows the revenue distribution among pizza categories (Classic, Veggie, Supreme, Chicken), giving a clear view of which category is performing best.
- **Total Orders & Pizzas Sold by Pizza Category**: Highlights the total number of orders and pizzas sold by each category, offering a comprehensive view of overall demand across the product range.

This dashboard serves as an essential tool for monitoring overall performance and spotting trends that could inform pricing, marketing, and operational strategies, which is shown in the next page.

PIZZA SALES REPORT

01-01-2015 00:00:00- to- 31-12-2015 00:00:00

Pizza Category: All

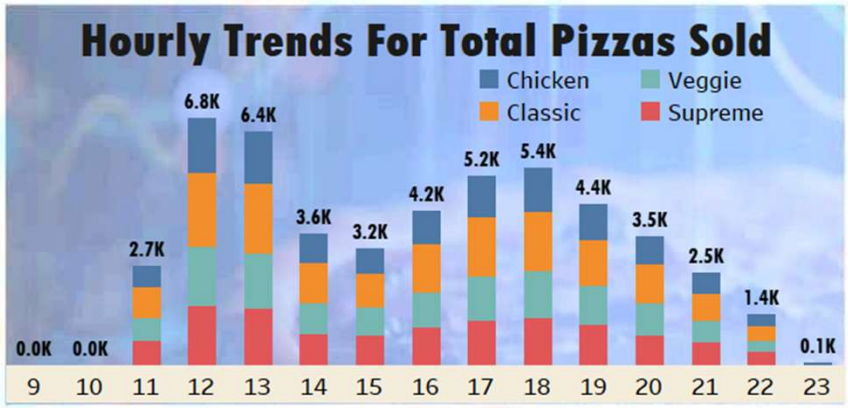
Order Date: 01-01-2015 00:00:00 to..

HOME

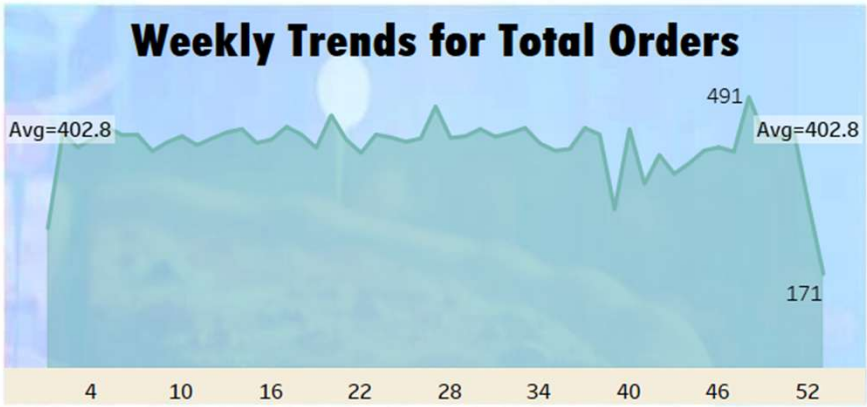
BEST/WORST SELLERS

Total Revene	Avg Order Value	Total Pizza Sold	Total Orders	Avg Pizzas Per Order
$817.86K	$38.31	49.57K	21.35K	$2.32

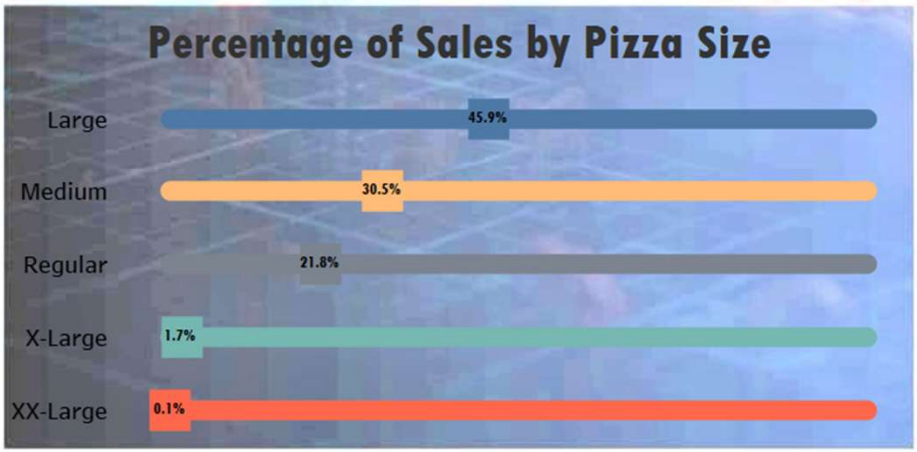
Hourly Trends For Total Pizzas Sold



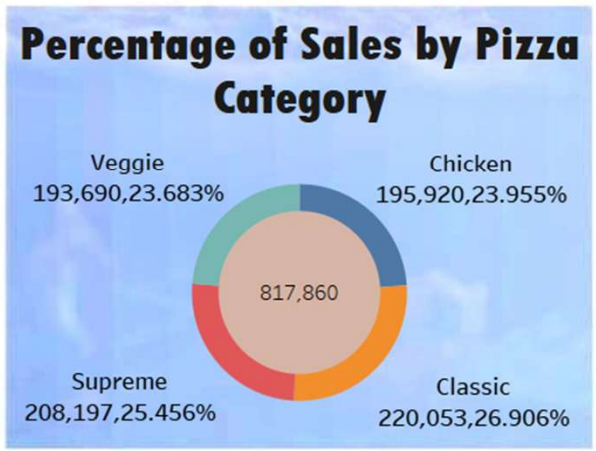
Weekly Trends for Total Orders



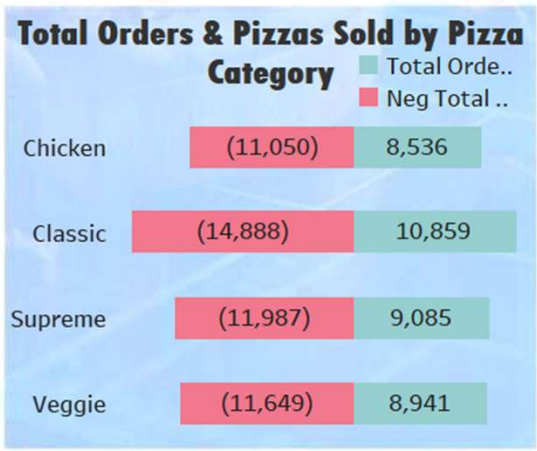
Percentage of Sales by Pizza Size



Percentage of Sales by Pizza Category



Total Orders & Pizzas Sold by Pizza Category



2. **Best/Worst Sellers Dashboard**

It zooms in on individual pizza performance, allowing for deeper analysis of top and bottom performers. Key features include:

- ❑ **Top 5 Pizzas by Revenue**: Highlights the five pizzas that contribute the most revenue, allowing for a focus on the most lucrative products.
- ❑ **Bottom 5 Pizzas by Revenue**: Identifies the five pizzas that bring in the least revenue, providing an opportunity to assess whether adjustments are needed in ingredients, pricing, or marketing.
- ❑ **Top 5 Pizzas by Total Orders**: Lists the pizzas with the highest number of orders, indicating customer favorites and potentially guiding stock or promotional decisions.
- ❑ **Bottom 5 Pizzas by Total Orders**: Shows the least ordered pizzas, allowing for analysis of why certain pizzas may not be as popular and whether they should be repositioned or discontinued.
- ❑ **Top 5 Pizzas by Total Pizzas Sold**: Displays the top-selling pizzas in terms of total units sold, highlighting market demand and consumer preferences.
- ❑ **Bottom 5 Pizzas by Total Pizzas Sold**: Focuses on pizzas with the lowest sales volume, providing valuable insights into product underperformance.

This dashboard helps businesses prioritize high-performing products while addressing potential weaknesses in the product lineup. It enables data-driven decisions on menu optimization, marketing focus, and inventory management, which is shown in the next page.

PIZZA SALES REPORT

01-01-2015 00:00:00- to- 31-12-2015 00:00:00

Pizza Category: All

Order Date: 01-01-2015 00:00:00 to 31..

HOME

BEST/WORST SELLERS

Total Revene	Avg Order Value	Total Pizza Sold	Total Orders	Avg Pizzas Per Order
$817.86K	$38.31	49.57K	21.35K	$2.32

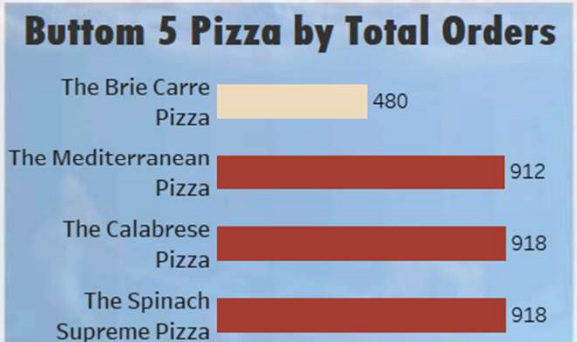
Top 5 Pizza by Revenue

Top 5 Pizza by Total Orders

Buttom 5 Pizza by Total Pizza Solds

Buttom 5 Pizza by Revenue

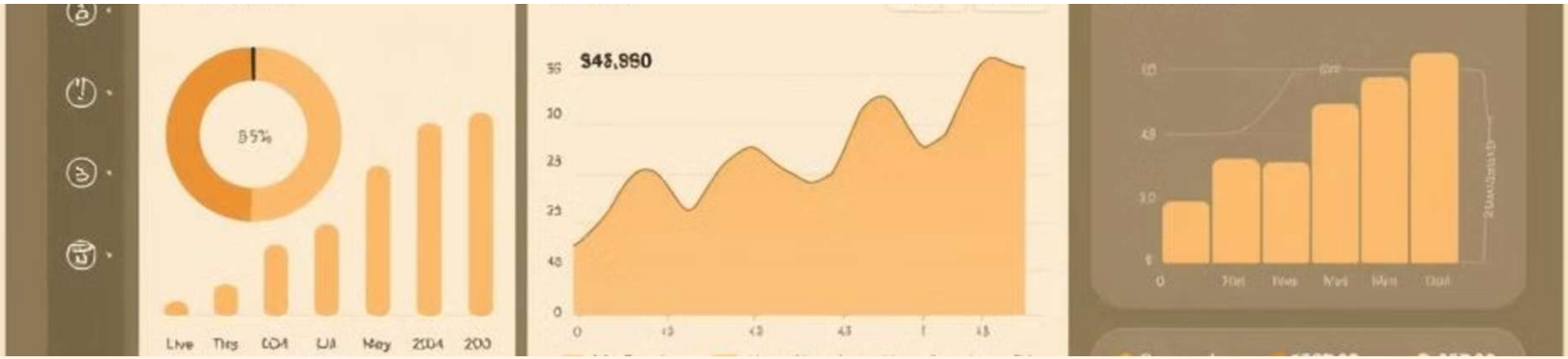
Buttom 5 Pizza by Total Orders



Top 5 Pizza by Total Pizza Solds

Conclusion

This project seamlessly integrated SQL and Tableau to deliver actionable insights from pizza sales data. Using SQL queries, we performed extensive data aggregation and filtering, allowing us to compute key metrics such as total orders, revenue, and pizza sales across different categories, sizes, and time periods. These SQL-based analyses formed the foundation for Tableau visualizations, where interactive dashboards were created to highlight critical trends, including hourly and weekly sales patterns, sales distribution by pizza category and size, and performance of both top and bottom-selling pizzas. The combination of precise SQL queries and Tableau's dynamic visual capabilities provided a comprehensive overview of sales performance, empowering stakeholders to make informed, data-driven decisions. Looking ahead, the incorporation of advanced predictive models could further refine sales forecasting, enhancing strategic planning and operational efficiency.



Future Work

For future work, will focus on integrating Advance predictive analytics, customer segmentation and Feedback Analysis and also Customer Segmentation to enhance decision-making and further optimize sales strategies."

Advanced Predictive Analytics:

Implement predictive models to forecast future sales trends, identify potential growth areas, and predict the impact of promotional campaigns. Machine learning algorithms such as time series forecasting or regression analysis can be used to predict demand and optimize inventory management.

Customer Satisfaction and Feedback Analysis:

Analyzing customer feedback (e.g., reviews, ratings) alongside sales data can provide a more holistic view of product performance. Sentiment analysis and text mining techniques could be applied to gain insights from customer comments and identify potential areas for product or service improvement.

Customer Segmentation:

Create customer segments based on purchase history and demographics to tailor marketing campaigns.

Acknowledgment

We would like to express our heartfelt gratitude to all those who supported and guided us throughout this project. Special thanks to our mentors for their invaluable insights and constant encouragement, which played a crucial role in shaping this analysis. We are also deeply appreciative of the online communities and resources that provided access to the pizza sales dataset, enabling this comprehensive study.