

# **WIL PROJECT - Quisine Analytics**

**Program Name:** Business Analytics

Project Code: CPL-5559-BAMM-WIL1713

### Week 6

#### Applicable VLOs or EESs for This Week's Case Study

Customize data models to manipulate data into actionable information that meets the needs of a specific business process.

#### ESS:

- Information management
- Numeracy
- Personal Skills

#### This Week's Detailed Case Study Information

Under the soft pink sky of an early Quebec City evening, you, consultants, are enveloped by the day's vibrant energy as you step into a charming pastry shop. The aroma of butter and sugar, like a daydream, surrounds you. Here, over delicate macarons and robust espressos, you tackle a pressing issue plaguing Quisine Analytics like a misplaced garnish on a meticulously plated dish.

Alice, the culinary mastermind behind Quisine Analytics, has discovered a perplexing anomaly in the data models that predict ingredient popularity. These algorithms, meant to be as customized as the chef's apron and tailored to each locale's tastes, are instead offering generic forecasts like a misguided sommelier pairing a robust red with delicate fish. This error risks increasing the food waste percentage, which proudly sits below 5%, and threatens to lower the customer satisfaction score from its comfortable 8.5 out of 10.



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The key to solving this gastronomic puzzle, you realize, is to refine the data models to provide actionable information that's specific to each business process. Regional variances, like the smoked-meat poutine sales that are 150% higher in Quebec City than in Ottawa, cannot be overlooked. Neither can the vegetarian poutine trend in Toronto, boosting sales by an appetizing 200% compared to other locations. These statistics represent the diverse tastes and preferences of your clientele.

Amidst this culinary haven, you reflect on the importance of the Dish Popularity Index, a critical measure of menu item orders against the total orders per day. This index, essential for menu optimization, must be as finely tuned as the strings of a violin.

As the evening turns to night, you leave the pastry shop with a sweet taste lingering on your lips and a savory challenge weighing on your minds. Tomorrow, you will join Bob, Alice, and the rest of the Quisine Analytics team to scrutinize the data models, ensuring they accurately capture the rich tapestry of customer preferences.

### Deliverables for This Week's Case Study

- 1. Refine the data models to generate a tailored Ingredient Popularity Report, reflecting the unique preferences of each Quisine Analytics location.
- 2. Analyze regional sales data and prepare a Regional Variance Analysis document, focusing on the smoked-meat and vegetarian poutine trends.
- 3. Update the Dish Popularity Index to ensure precision, and create a comprehensive guide for its application in menu optimization.