

SQL Data Analysis for Zomato

A comprehensive project demonstrating advanced SQL problem-solving skills through analysis of food delivery data. From database setup to complex business insights, this project showcases 20 real-world solutions.

Sample SQL Queries: Zomato Analysis

Explore real-world examples of SQL queries used to extract valuable insights from the Zomato dataset, demonstrating problem-solving across customer behavior, operational efficiency, and market trends.

Top 5 Customers by Total Spending

This query identifies the customers who have spent the most money on orders, helping to pinpoint high-value patrons.

```
SELECT

c.customer_id,
c.customer_name,
SUM(o.order_total) AS total_spent

FROM
Customers c

JOIN
Orders o ON c.customer_id = o.customer_id

GROUP BY
c.customer_id, c.customer_name

ORDER BY
total_spent DESC

LIMIT 5;
```

Average Delivery Time per Restaurant

Understanding average delivery times for each restaurant can help optimize logistics and improve customer satisfaction.

```
SELECT

r.restaurant_name,

AVG(JULIANDAY(o.delivery_time) - JULIANDAY(o.order_time)) AS avg_delivery_minutes

FROM

Restaurants r

JOIN

Orders o ON r.restaurant_id = o.restaurant_id

WHERE

o.delivery_time IS NOT NULL AND o.order_time IS NOT NULL

GROUP BY

r.restaurant_name

ORDER BY

avg_delivery_minutes ASC;
```

Most Popular Cuisines by Order Count

This query reveals which cuisines are most frequently ordered, informing menu development and marketing strategies.

```
SELECT

m.cuisine_type,

COUNT(o.order_id) AS total_orders

FROM

Menu_Items m

JOIN

Order_Items oi ON m.item_id = oi.item_id

JOIN

Orders o ON oi.order_id = o.order_id

GROUP BY

m.cuisine_type

ORDER BY

total_orders DESC

LIMIT 5;
```

20 Business Problems Solved with Zomato SQL Analysis

This project tackles a wide array of business challenges through detailed SQL analysis, providing actionable insights across key operational and strategic areas for Zomato. Each problem uncovers critical information to drive decision-making and optimize performance.

loyalty programs. SELECT c.customer_	id,
FROM Customers of JOIN Orders of ON GROUP BY	r_total) AS total_spent
ORDER BY total_spent I LIMIT 5;	
·	ng Restaurant Delivery Times verage delivery times for each restaurant can help optimize logistics and improve customer satisfaction by identifying
FROM Restaurants JOIN	DAY(o.delivery_time) - JULIANDAY(o.order_time)) * 24 * 60 AS avg_delivery_minutes
GROUP BY r.restaurant ORDER BY	me IS NOT NULL AND o.order_time IS NOT NULL _name minutes ASC;
3. Understa	anding Cuisine Popularity s which cuisines are most frequently ordered, informing menu development, marketing strategies, and restaurant
onboarding decis SELECT m.cuisine_ty COUNT(o.or FROM	
JOIN	o i ON m.item_id = oi.item_id N oi.order_id = o.order_id Vpe
,	g Customer Order Frequency ners with the highest number of orders to understand repeat purchase behavior and foster stronger customer
SELECT c.customer_ c.customer_ COUNT(o.or FROM	
GROUP BY	l c.customer_id = o.customer_id id, c.customer_name
Calculates the av	g Average Order Value erage spending per customer to identify opportunities for upselling, cross-selling, and optimizing pricing strategies.
FROM Customers of JOIN Orders o ON GROUP BY	name, r_total) AS avg_order_value c. v. c.customer_id = o.customer_id id, c.customer_name
6. Measurir	ng Customer Retention ercentage of customers who have placed more than one order, providing a basic measure of customer loyalty and
SELECT customer ₋	rder_id) AS total_orders
) SELECT	CASE WHEN total_orders > 1 THEN 1 ELSE 0 END) AS REAL) * 100.0 / COUNT(customer_id)) AS _percentage
	g Restaurant Revenue Performance s by their total revenue generated, identifying top performers and potential areas for growth or intervention within the
FROM Restaurants JOIN	r_total) AS total_revenue r r N r.restaurant_id = o.restaurant_id
total_revenu LIMIT 5;	ng Restaurant Rating Trends
Identifies restaura effectively. SELECT r.restaurant	ants with consistently high or low average ratings, crucial for quality control and addressing customer feedback _name,
FROM Restaurants JOIN	N r.restaurant_id = ra.restaurant_id _name
•	ng Menu Item Diversity The staurants, highlighting opportunities for menu expansion or simplification to hands.
FROM Restaurants JOIN	r s mi ON r.restaurant_id = mi.restaurant_id
LIMIT 5;	nu_items DESC ng Underperforming Restaurants
SELECT r.restaurant	with low order volumes or revenue over a specific period to provide targeted support or re-evaluate partnerships. _name, rder_id) AS order_count,
FROM Restaurants LEFT JOIN	r_total) AS total_revenue r v r v v r.restaurant_id = o.restaurant_id
o.order_date GROUP BY r.restaurant HAVING	e BETWEEN '2023-01-01' AND '2023-03-31' Example quarter _name der_id) < 50 Example threshold for low orders
order_count LIMIT 5;	Cuisine Popularity by Location
Understands whice efforts. SELECT	ch cuisines are popular in specific geographic regions, optimizing restaurant placement and localized marketing
FROM Customers of JOIN Orders o ON JOIN Order_Items JOIN Menu_Items	der_id) AS total_orders
GROUP BY c.city, mi.cui ORDER BY c.city, total_c	sine_type orders DESC;
Determines the b SELECT STRFTIME('%	ng Peak Delivery Hours usiest times for deliveries, which helps in efficient allocation of delivery personnel and resources to meet demand. 6H', order_time) AS order_hour, er_id) AS total_orders
total_orders LIMIT 5;	ng Order Delay Incidents
Pinpoints orders SELECT o.order_id, r.restaurant	that exceed a defined average delivery time threshold to investigate root causes and implement corrective measures
o.order_time o.delivery_ti (JULIANDAY(FROM Orders o JOIN Restaurants WHERE o.delivery_ti	e,
LIMIT 5;	ery_minutes DESC ng Delivery Driver Efficiency
Measures the ave performance. SELECT	erage number of deliveries per driver, or average delivery time, to optimize routing and improve overall delivery networ
AVG((JULIAN FROM Delivery_Dri JOIN Orders o ON WHERE o.delivery_ti GROUP BY	ame, der_id) AS total_deliveries, IDAY(o.delivery_time) - JULIANDAY(o.pickup_time)) * 24 * 60) AS avg_delivery_duration_minutes
LIMIT 5;	ries DESC, avg_delivery_duration_minutes ASC g Monthly/Quarterly Revenue Growth
Monitors revenue SELECT STRFTIME('%	e trends over time, providing a clear picture of business growth and financial health for strategic planning. 6Y-%m', order_date) AS month, total) AS monthly_revenue
month; 16. Determi	ining Most Popular Order Days s of the week with the highest order volumes, allowing adjustments to staffing, promotions, and restaurant
availability. SELECT STRFTIME('% CASE STRFTI WHEN '0' WHEN '1' WHEN '2' WHEN '3'	6w', order_date) AS day_of_week_num, 0 for Sunday, 1 for Monday, etc. IME('%w', order_date) THEN 'Sunday' THEN 'Monday' THEN 'Tuesday' THEN 'Wednesday'
WHEN '5' WHEN '6' END AS day COUNT(order FROM Orders GROUP BY	er_id) AS total_orders k_num, day_of_week
17. Analyzin	ng New Customer Acquisition Trends h of new customers over specific periods, helping evaluate marketing campaign effectiveness and market
	6Y-%m', customer_since) AS acquisition_month, comer_id) AS new_customers month
SELECT STRFTIME('% COUNT(cust FROM Customers GROUP BY acquisition_o	tructing Revenue by Cuisine Type Is revenue by different cuisine categories, helping understand which food types are most profitable and popular by
SELECT STRFTIME('% COUNT(cust FROM Customers GROUP BY acquisition_I ORDER BY acquisition_I	
SELECT STRFTIME('% COUNT(cust FROM Customers GROUP BY acquisition_I ORDER BY acquisition_I SELECT minusine_ty SUM(o.order)	ype, r_total) AS total_revenue_by_cuisine
SELECT STRFTIME('% COUNT(cust FROM Customers GROUP BY acquisition_ ORDER BY acquisition_ Acquisition_ SELECT mi.cuisine_ty SUM(o.order FROM Orders o JOIN Order_Items JOIN Menu_Items GROUP BY mi.cuisine_ty ORDER BY	r_total) AS total_revenue_by_cuisine s oi ON o.order_id = oi.order_id s mi ON oi.item_id = mi.item_id
SELECT STRFTIME('% COUNT(cust FROM Customers GROUP BY acquisition_ ORDER BY acquisition_ ORDER BY acquisition_ SELECT mi.cuisine_ty SUM(o.order FROM Orders o JOIN Order_Items JOIN Menu_Items GROUP BY mi.cuisine_ty ORDER BY total_revenu LIMIT 5;	r_total) AS total_revenue_by_cuisine s oi ON o.order_id = oi.order_id s mi ON oi.item_id = mi.item_id ype
SELECT STRFTIME('% COUNT(cust FROM Customers GROUP BY acquisition_I ORDER BY acquisition_I ORDER BY acquisition_I SELECT mi.cuisine_ty SUM(o.order FROM Orders o JOIN Order_Items JOIN Menu_Items GROUP BY mi.cuisine_ty ORDER BY total_revenu LIMIT 5; 19. Evaluati Assesses the imp	r_total) AS total_revenue_by_cuisine s oi ON o.order_id = oi.order_id s mi ON oi.item_id = mi.item_id ype ue_by_cuisine DESC ng Promotion Effectiveness pact of discounts and promotional offers on order volume and revenue generation to optimize future campaigns.
SELECT STRFTIME('% COUNT(cust FROM Customers GROUP BY acquisition_I ORDER BY acquisition_I ORDER BY acquisition_I 18. Decons Breaks down total monetary value. SELECT mi.cuisine_ty SUM(o.order FROM Orders o JOIN Order_Items JOIN Menu_Items GROUP BY mi.cuisine_ty ORDER BY total_revenu LIMIT 5; 19. Evaluati Assesses the imp SELECT p.promotion COUNT(o.order FROM Promotions JOIN Orders o ON WHERE o.order_date GROUP BY p.promotion ORDER BY	r_total) AS total_revenue_by_cuisine s oi ON o.order_id = oi.order_id smi ON oi.item_id = mi.item_id type ue_by_cuisine DESC act of discounts and promotional offers on order volume and revenue generation to optimize future campaigns. a_name, der_id) AS orders_with_promotion, r_total) AS revenue_from_promotion p up.promotion_id = o.promotion_id e BETWEEN '2023-01-01' AND '2023-03-31' Example period

order_count DESC

Made with **GAMMA**

LIMIT 10;



Project Architecture

01

Database Setup

Created zomato_db with five interconnected tables: restaurants, customers, riders, orders, and deliveries.

02

Data Import

Inserted sample data across all tables with proper foreign key relationships and constraints.

03

Data Cleaning

Handled null values and ensured data integrity using COALESCE and validation checks.

04

Business Analysis

Solved 20 complex business problems using advanced SQL techniques and window functions.

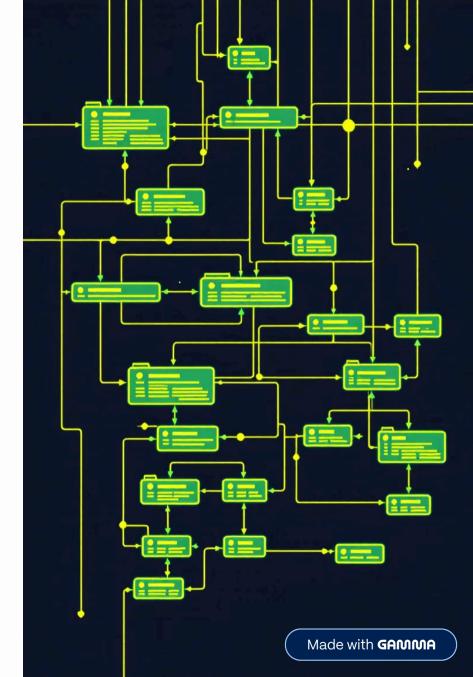
Database Schema

Core Tables

- Restaurants: ID, name, city, opening hours
- Customers: ID, name, registration date
- Riders: ID, name, sign-up date

Transaction Tables

- Orders: ID, customer, restaurant, items, date/time, status, amount
- Deliveries: ID, order, status, time, rider



Customer Insights



Top Dishes Analysis

Identified most frequently ordered dishes by customer "Arjun Mehta" in the last year using DENSE_RANK and date filtering.



High-Value Customers

Listed customers spending over 100K total using aggregation and HAVING clauses for revenue thresholds.



Order Value Analysis

Calculated average order value for customers with 750+ orders to identify premium segments.



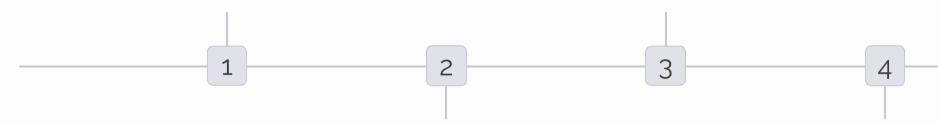
Time-Based Analysis

Peak Time Slots

Identified busiest 2-hour intervals using EXTRACT and FLOOR functions on order timestamps.

Monthly Trends

Compared month-over-month sales using LAG window function to track growth patterns.



Weekly Patterns

Analyzed order frequency by day of week to identify peak days for each restaurant.

Seasonal Demand

Tracked item popularity across seasons (Spring, Summer, Winter) to identify demand spikes.



Restaurant Performance

Revenue Ranking

Ranked restaurants by total revenue within each city using PARTITION BY and RANK functions for last year's data.

Popular Dishes by City

Identified most ordered dish in each city based on order count, revealing regional preferences.

Cancellation Rates

Compared order cancellation rates between 2023 and 2024 using CTEs to calculate year-over-year changes.

20

Business Problems

Solved using SQL

5

Core Tables

In database

Delivery Operations

1

Undelivered Orders

Found orders placed but not delivered using LEFT JOIN and NULL checks across restaurants.

2

Rider Efficiency

Calculated average delivery times using EXTRACT(EPOCH) to convert time differences to minutes.

3

Rating System

Assigned 5-star (under 15 min), 4-star (15-20 min), or 3-star (over 20 min) ratings based on delivery speed.

4

Monthly Earnings

Calculated rider earnings at 8% of order amounts, grouped by month for compensation tracking.

Advanced SQL Techniques



Window Functions

Leveraged RANK, DENSE_RANK, LAG, and PARTITION BY for complex rankings and comparisons across data segments.



Common Table Expressions

Used CTEs to break down complex queries into readable, maintainable components for multi-step analysis.



Advanced Joins

Applied LEFT JOIN, INNER JOIN, and subqueries to combine data across multiple tables efficiently.



Date Manipulation

Extracted year, month, day components and calculated intervals using EXTRACT and date arithmetic functions.





Customer Segmentation & Growth

Gold vs Silver Customers

Segmented customers based on spending above or below average order value (AOV). Gold customers exceed AOV; Silver customers fall below.

- Total orders per segment
- Total revenue per segment
- Lifetime value calculation

Restaurant Growth Ratio

Calculated monthly growth using LAG function to compare current month orders against previous month for delivered orders only.

Customer Churn

Identified customers who ordered in 2023 but not in 2024 using NOT IN subquery.

Key Takeaways

Comprehensive Analysis

Demonstrated ability to solve 20 diverse business problems from customer behavior to operational efficiency.

Advanced SQL Mastery

Showcased expertise in window functions, CTEs, complex joins, and date manipulation techniques.

Real-World Application

Provided actionable insights for food delivery operations including revenue, delivery performance, and customer segmentation.

Notice: All customer names and data are computer-generated for educational purposes only. This project does not represent real Zomato data.

