

INTRODUCTION

- **≻** Hello, My name is Ashik.
- ➤ I am a data enthusiast with a keen interest in analytics and problem-solving.
- ➤ Currently, I'm actively seeking opportunities as a Data Analyst.
- ➤ In this project, I undertook the analysis of a pizza sales report using SQL queries to gain actionable insights.

PROJECT OVERVIEW

- ➤ The project aimed to leverage data analytics to extract valuable information from the pizza sales dataset.
- > Utilizing SQL queries, I delved into various dimensions of pizza sales data to uncover trends and patterns.
- ➤ The goal was to provide actionable recommendations to improve sales strategies and enhance customer satisfaction.
- ➤ This presentation will showcase my analytical skills and proficiency in deriving insights from data to drive business decisions.

Total Orders Placed

The query returns the total number of orders placed, which is 21,350. This metric provides a fundamental understanding of the volume of orders processed within the dataset.

-- Retrieve the total number of orders placed.

SELECT

COUNT(order_id) AS Total_orders

FROM

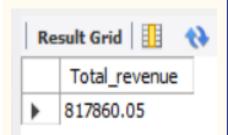
orders;



Total Revenue Generated

This query calculates the total revenue generated from pizza sales, resulting in \$817,860.05. Understanding total revenue is crucial for assessing the financial performance and profitability of the business.

```
-- Calculate the total revenue generated from pizza sales.
SELECT
    ROUND(SUM(pz.price * od.quantity), 2) AS Total_revenue
FROM
    pizzas pz
        INNER JOIN
    order_details od ON pz.pizza_id = od.pizza_id;
```



Highest-Priced Pizza

This query identifies the highest-priced pizza, which is The Greek Pizza priced at \$35.95. Knowing the highest-priced item can inform pricing strategies and highlight premium offerings.



Most Common Pizza Size Ordered

This query reveals the distribution of pizza sizes ordered, with Large (L) being the most common size followed by Medium (M) and Small (S). Understanding size preferences can help optimize inventory management and pricing strategies.

```
-- Identify the most common pizza size ordered.
SELECT
    pz.size AS Pizza Size,
    COUNT(od.order_id) AS Count_Of_Pizza_Size
FROM
    pizzas pz
        INNER JOIN
    order_details od ON pz.pizza_id = od.pizza_id
GROUP BY Pizza Size
ORDER BY Count Of Pizza Size DESC;
```

R	Result Grid		
	Pizza_Size	Count_Of_Pizza_Size	
•	L	18526	
	M	15385	
	S	14137	
	XL	544	
	XXL	28	

Top 5 Most Ordered Pizza Types

This query presents the top 5 most ordered pizza types along with their respective quantities. Understanding customer preferences for these popular pizza types can guide menu planning and promotional efforts.

```
-- List the top 5 most ordered pizza types along with their quantities.

SELECT

pzt.name as Pizza, SUM(od.quantity) AS quantity

FROM

pizza_types pzt

JOIN

pizzas pz ON pzt.pizza_type_id = pz.pizza_type_id

JOIN

order_details od ON pz.pizza_id = od.pizza_id

GROUP BY pzt.name

ORDER BY SUM(od.quantity) DESC

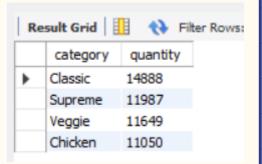
LIMIT 5;
```

	Pizza 🔺	quantity
	The Classic Deluxe Pizza	2453
	The Barbecue Chicken Pizza	2432
	The Hawaiian Pizza	2422
	The Pepperoni Pizza	2418
٠	The Thai Chicken Pizza	2371

Total Quantity of Each Pizza Category Ordered

This query provides the total quantity of each pizza category ordered. It's evident that Classic pizzas are the most popular category, followed by Supreme, Veggie, and Chicken. Understanding category preferences can inform menu optimization and marketing strategies.

```
-- Join the necessary tables to find the total quantity of each pizza category ordered.
SELECT
    pzt.category, SUM(od.quantity) as quantity
FROM
    pizza_types pzt
        JOIN
    pizzas pz ON pzt.pizza_type_id = pz.pizza_type_id
        INNER JOIN
    order_details od ON pz.pizza_id = od.pizza_id
GROUP BY pzt.category
ORDER BY SUM(od.quantity) DESC;
```



Distribution of Orders by Hour of the Day

Peak hours for order placement are observed around lunchtime, with 12 PM showing the highest number of orders (2520), followed by 1 PM (2455). Order volume gradually decreases after the lunch rush, with a slight increase observed during

dinner hours.

```
-- Determine the distribution of orders by hour of the day.

SELECT

HOUR(order_time) AS Hours,

COUNT(order_id) AS Count_Of_Orders

FROM

orders
```

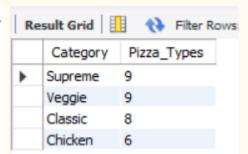
GROUP BY Hours;

Category-wise Distribution of Pizzas

The Supreme and Veggie categories have the highest diversity of pizza types, with 9 varieties each, followed by Classic with 8, and Chicken with 6. Understanding this distribution can inform menu planning and promotional strategies to highlight the variety offered within each category

-- Join relevant tables to find the category-wise distribution of pizzas.

SELECT category AS Category, COUNT(name) AS Pizza_Types FROM pizza_types GROUP BY Category ORDER BY Pizza_Types DESC;



Average Number of Pizzas Ordered per Day

The average number of pizzas ordered per day is 138.47 pizzas. Understanding this average helps in assessing the daily demand for pizzas and can inform inventory management and production planning to meet customer demand effectively.

```
-- Group the orders by date and calculate the average number of pizzas ordered per day.

SELECT

ROUND(AVG(quantity), 2) AS Average_No_Of_Pizzas_per_Day

FROM

(SELECT

os.order_date, SUM(od.quantity) AS quantity

FROM

orders os

JOIN order_details od ON os.order_id = od.order_id

GROUP BY os.order_date) tb;
```

```
Result Grid Filter Rows:

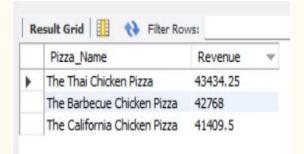
Average_No_Of_Pizzas_per_Day

138.47
```

Top 3 Most Ordered Pizza Types Based on Revenue

The Thai Chicken Pizza leads with a revenue of \$43,434.25, followed by The Barbecue Chicken Pizza with \$42,768, and The California Chicken Pizza with \$41,409.50.

```
-- Determine the top 3 most ordered pizza types based on revenue.
SELECT
    pzt.name AS Pizza Name, SUM(pz.price * od.quantity) AS Revenue
FROM
    pizza types pzt
        JOIN
    pizzas pz ON pzt.pizza type id = pz.pizza type id
        JOIN
    order details od ON pz.pizza id = od.pizza id
GROUP BY pzt.name
ORDER BY Revenue DESC
LIMIT 3;
```



Percentage Contribution of Each Pizza Type to Total Revenue

Classic pizzas contribute the highest percentage at 26.91%, followed by Supreme at 25.46%, Chicken at 23.96%, and Veggie at 23.68%.

```
-- Calculate the percentage contribution of each pizza type to total revenue.
SELECT
   pzt.category,
    ROUND((SUM(pz.price * od.quantity) / (SELECT
                    ROUND(SUM(pz.price * od.quantity), 2)
                FROM
                    pizzas pz
                        JOTN
                    order details od ON pz.pizza id = od.pizza id)) * 100,
            2) AS Revenue percentage
FROM
   pizza types pzt
        JOIN
   pizzas pz ON pzt.pizza_type_id = pz.pizza_type_id
        JOIN
   order_details od ON pz.pizza_id = od.pizza_id
GROUP BY pzt.category
ORDER BY Revenue_Percentage DESC;
```

	category	Revenue_percentage		
١	Classic	26.91		
	Supreme	25.46		
	Chicken	23.96		
	Veggie	23.68		

Cumulative Revenue Over Time

The cumulative revenue over time, providing insight into the revenue trend.

Analyzing cumulative revenue helps in understanding the overall revenue trajectory and identifying periods of significant growth or decline.

```
-- Analyze the cumulative revenue generated over time.
select order_date, sum(Revenue) over(order by order_date) as Cumulative_Revenue
from
(select os.order_date, sum(od.quantity * pz.price) as Revenue
from
order_details od join pizzas pz on od.pizza_id = pz.pizza_id
join
orders os on od.order_id = os.order_id
group by os.order_date) as sales;
```

	order_date	Cumulative_Revenue 2713.85000000000004	
	2015-01-01		
	2015-01-02	5445.75	
	2015-01-03	8108.15	
	2015-01-04	9863.6	
	2015-01-05	11929.55	
	2015-01-06	14358.5	
	2015-01-07	16560.7	
١	2015-01-08	19399.05	
	2015-01-09	21526 4	

Top 3 Most Ordered Pizza Types Based on Revenue for Each Pizza Category

Ranking the pizza types within their respective categories based on revenue, we can prioritize menu offerings and promotional efforts tailored to each category's top sellers.

```
-- Determine the top 3 most ordered pizza types based on revenue for each pizza category.
SELECT *
FROM (
    SELECT *,
           RANK() OVER (PARTITION BY category ORDER BY Revenue DESC) AS Rankings
    FROM (
        SELECT pzt.category,
               pzt.name,
               SUM((od.quantity) * pz.price) AS Revenue
        FROM pizza types pzt
        JOIN pizzas pz ON pzt.pizza type id = pz.pizza type id
        JOIN order details od ON od.pizza id = pz.pizza id
        GROUP BY pzt.category, pzt.name
    ) AS report
) AS b
WHERE Rankings <= 3;
```

	category	name	Revenue	Rankings
	Chicken	The Thai Chicken Pizza	43434.25	1
	Chicken	The Barbecue Chicken Pizza	42768	2
	Chicken	The California Chicken Pizza	41409.5	3
	Classic	The Classic Deluxe Pizza	38180.5	1
	Classic	The Hawaiian Pizza	32273.25	2
	Classic	The Pepperoni Pizza	30161.75	3
	Supreme	The Spicy Italian Pizza	34831.25	1
	Supreme	The Italian Supreme Pizza	33476.75	2
	Supreme	The Sicilian Pizza	30940.5	3
	Veggie	The Four Cheese Pizza	32265.70000	1
	Veggie	The Mexicana Pizza	26780.75	2
•	Veggie	The Five Cheese Pizza	26066.5	3

Summary

- Strong demand for classic and chicken pizzas.
- Peak ordering hours around lunch and dinner times.
- > The Thai Chicken Pizza emerges as the top revenue generator.
- Classic and Supreme categories contribute the most to total revenue.
- Revenue steadily increases over time, indicating consistent growth.

Key Takeaways

- Classic and chicken pizzas are customer favorites and should be emphasized in promotions.
- Consider offering specials during peak ordering hours to maximize revenue.
- Monitor revenue trends over time to identify growth opportunities and adjust strategies accordingly.

