CT College Dublin

**Assessment Cover Page**



| **Module Title:** | Strategic Thinking |
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| **Assessment Title:** | Report 2 CA2 |
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| **Assessment Due Date:** | 29/12/2024 |
| **Date of Submission:** |  |



**Declaration**



# Introduction

This assignment requires the compilation of a comprehensive analysis of a chosen dataset using a project management methodology. I have chosen the CRISP-DM methodology as showcased by Taylor, 2017. This involves:

1. Business Understanding: Defining the business problem and its significance.
2. Data Understanding: Exploring the dataset's structure, quality, and initial insights.
3. Data Preparation: Cleaning, transforming, and preparing the data for analysis.
4. Modeling: Applying appropriate techniques to extract insights.
5. Evaluation: Assessing the model's performance and refining it as needed.
6. Deployment: Integrating the model into a real-world application.

Also acknowledging this is an open process prone to reevaluation, transformation and adaptation to Porter’s 5 forces.

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| **CRISP-DM Model Taylor, 2017** | **Porter’s Five Forces** |
| --- | --- |

For the purpose of getting an understanding into the pizza restaurants market, I have examined a dataset pizza\_sales.csv from kaggle, that contains the transactional data for the year 2015 of the restaurant Plato's Pizza. The information extracted from this dataset will decide whether using such a business model to our restaurant will increase revenue and profits.

# Business Objective

To assess the feasibility of implementing a similar business model as Plato's Pizza to increase revenue and profits of our cafe restaurant business.

## Key Questions to Answer

Based on the business objective and the available data, we can formulate the following questions in product popularity and sales trends:

* + What are the best-selling and worst-selling pizza items?
  + What is the most popular pizza size?
  + What is the busiest month of the year for pizza sales?
  + What are the busiest days of the week?
  + What are the peak hours for pizza orders?
  + What are the most popular pizza toppings?

By answering these questions, we can gain valuable insights into customer preferences, sales trends, and operational efficiency. These insights can be used to inform business decisions such as menu optimization, inventory management, and staffing schedules.

# Business Understanding

## 

## About the Dataset[¶](https://www.kaggle.com/code/kazeel/pizza-data-data-analysis#About-DataSet)

This pizza\_sales dataset contains information about pizza sales. Each column represents a specific attribute related to the pizza sales. It’s made up of 48621 orders of pizza and customer transactions and make up 12 relevant features:

* order\_details\_id: a unique identifier for each pizza placed within each order
* order\_id: a unique identifier for each order placed
* pizza\_id: a unique key identifier that ties the pizza ordered to its details, like size and price
* quantity: the quantity ordered for each pizza of the same type and size
* order\_date: the date the order was placed
* order\_time: the time the order was placed
* unit\_price: the unit price of the pizza
* total\_price: unit\_price x quantity
* pizza\_size: the size of the pizza (Small, Medium, Large, X Large, or XX Large)
* pizza\_category: the unique key identifier that ties the pizza ordered to its details, like size and price
* pizza\_ingredients: toppings used for pizza
* pizza\_name: the name of each pizza in the menu

Tools used for Data Visualisation: I imported pandas, numpy, matplotlib, seaborn and plotly libraries and kept it simple in order to focus on the key findings.

# Findings and Recommendations

The average of 2.32 pizzas per order indicates the main customer base is made up of groups and families.

It looks like the best selling pizzas are The Thai Chicken Pizza, followed by The Barbeque Chicken Pizza, The California Chicken Pizza, The Classic Delux Pizza and the fifth best selling pizza is The Spicy Italian Pizza. Pizza preferences are usually trending everywhere. This is very helpful in compiling our own pizza menu. These five pizza recipes will definitely be on the menu. The Thai Chicken Pizza, despite limited availability, brings a high unit revenue, attracting a niche market willing to pay for its unique flavour.

The pizza size most sold is the Large one. We also know that the less revenue brings the XXL pizza. This helps in keeping the menu as simple and profitable as possible. For this reason we won’t be having XXL or XL pizza size in our menu. This is good to know because the largest sizes are the most unprofitable sizes to produce.

Looking at the days of the week we observe that the busiest day is Friday followed by Saturday and Thursday. This is common within the hospitality industry and is valuable in preparing with the right amount of staff and enough stock to be able to keep up with customers’ needs. We also notice that Sunday is the quietest day. It can also depend on the location, however this will also help in deciding whether it will be more cost efficient to close on Sundays.

In finding the busiest time of the day, I first tried with counts of 5, then 10, and I realised the sales are still high around lunch time, so I expanded to 30 counts for a more accurate result. Therefore the busiest time of the day is between 11:57 to 13:33. This is again a very common occurrence in the industry at lunch time. Considering we grouped the data by delivery\_time, allowing for the cooking time as well, we can estimate that we should be busiest between 11:45 to 13:30. This helps in being prepared with the right amount of staff and ingredients.

In terms of seasonal demand, the data shows that the busiest month is the month of July. This helps to better plan for staff annual leaves. We are interested in the least busy months. Those being October in the winter and June in the Summer.

In terms of the most popular pizza based on three categories: pizza\_name, pizza\_size and order\_id, the winner is The Big Meat Pizza in size S. The Big Meat Pizza's high demand shows a preference for its meaty toppings, even if it's not the highest revenue generator.

The lowest priced pizza is The Pepperoni Pizza at €9.75 and the highest priced pizza is The Greek Pizza at €35.95. The latter is quite expensive. It might be linked to the highly priced ingredients used and the extra time required to produce it. I will work on a more cost efficient way to source ingredients and produce it at a lower price. In terms of pricing I will rework some of the prices to fit our own business.

By calculating the pizza count by type, I produced pie charts for a better visualisation , and in the pizza size distribution it shows the huge gap between the better sold sizes L, M and S opposed to less sold XL and XXL sizes. Which makes it obvious to create a menu with the pizza sizes Large, Medium and Small only.

Garlic and Tomatoes are the most popular ingredients/ pizza toppings. Followed by Red Onions and Red Peppers. The most relevant toppings are the top 9. Knowing this can help optimize stock levels, reduce wastage and increase profits.

# Key Performance Indicators

#### 

| Total Revenue | €817,860 |
| --- | --- |
| Average Amount Spent per Order | €38.30 |
| Total Pizzas Sold | 49,574 |
| Average Pizzas per Order | 2.32 |
| Total Orders | 21,350 |

#### Highest and Lowest Revenue Generator Categories

| CATEGORY | HIGHEST | LOWEST |
| --- | --- | --- |
| Pizza | The Thai Chicken Pizza | The Brie Carre Pizza |
| Pizza Size | Large | XXL |
| Pizza Category | Classic | Veggie |

#### Most and Least Ordered Categories[¶](https://www.kaggle.com/code/yuvaranijagathesan/data-visualization-pizza-sales#Most-and-Least-Ordered-Categories)

| CATEGORY | MOST ORDERED | LEAST ORDERED |
| --- | --- | --- |
| Pizza | The Big Meat Pizza | The Brie Carre Pizza |
| Pizza Size | Small | XXL |
| Pizza Category | Classic | Chicken |

#### Seasonal Analysis Statistics

| TIME PERIOD | HIGHEST REVENUE | LOWEST REVENUE | MOST ORDERED | LEAST ORDERED |
| --- | --- | --- | --- | --- |
| Day of Week | Friday (Revenue - €136,073) | Sunday (Revenue - €99,203) | Friday (Orders - 3,538) | Sunday (Orders - 2624) |
| Month | July (Revenue - €72,557) | October (Revenue - €64,027) | July (Orders - 1,935) | October (Orders 1,646 |

#### Pizza Analysis Statistics[¶](https://www.kaggle.com/code/yuvaranijagathesan/data-visualization-pizza-sales#Pizza-Analysis-Statistics)

##### Pizza with Highest and Lowest Price

| CATEGORY | HIGHEST PRICE | LOWEST PRICE |
| --- | --- | --- |
| Pizza | The Pepperoni Pizza | The Greek Pizza |

##### Most Used Ingredients

| NAME | COUNT |
| --- | --- |
| Garlic | 27,422 |