



Open A New Restaurant in Auckland(NZ)

The Battle of Neighbourhoods Part 2

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- Open a restaurant is hard, especially for the first time.
- Where the restaurant should be located?
- What kind of restaurant is popular in the area?
- How to conduct an initial investigation to answer the question above.
- All above is import for a new catering business investor.



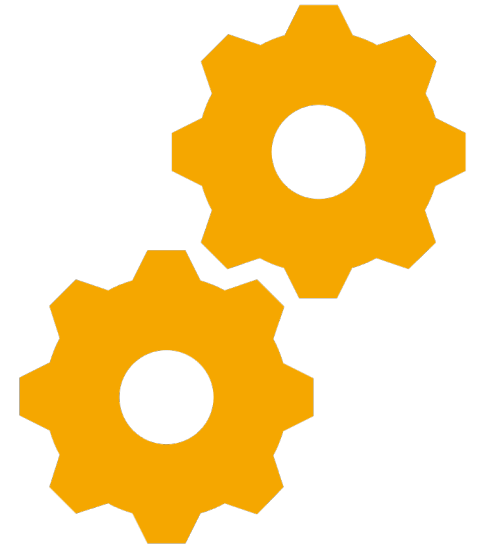
The purpose of this project

- Use the data science methodology and its tools to help the invest to over the the issues mentioned in previously section.
- Build up a model or recommendation system to provide a suggestion on the type of restaurant shall be open in any given suburb of Auckland(NZ).
- Provided a recommendation list for the suburb which used as example.



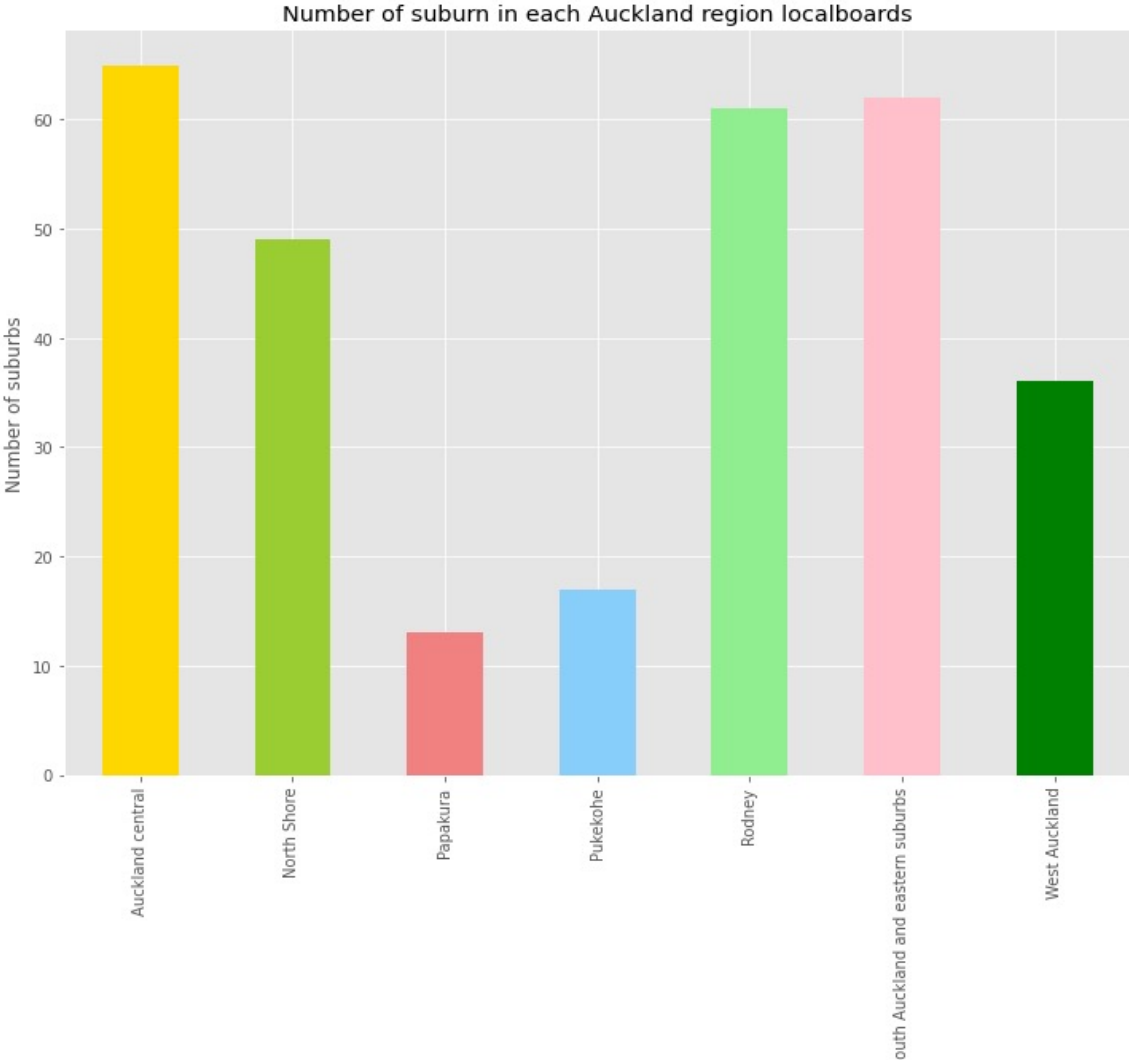
Methodology

- List all the suburb in Auckland
- Pick as much restaurants existed in all suburb as possible.
- Categorize restaurant into different cuisine classes.
- Analysis the ratio for each cuisine in Big Auckland region.
- Use this ratio as baseline.
- Compare the different between ratio of cuisine in desired suburb with the baseline and determine the shortage for a particular cuisine in this suburb.





Auckland Region



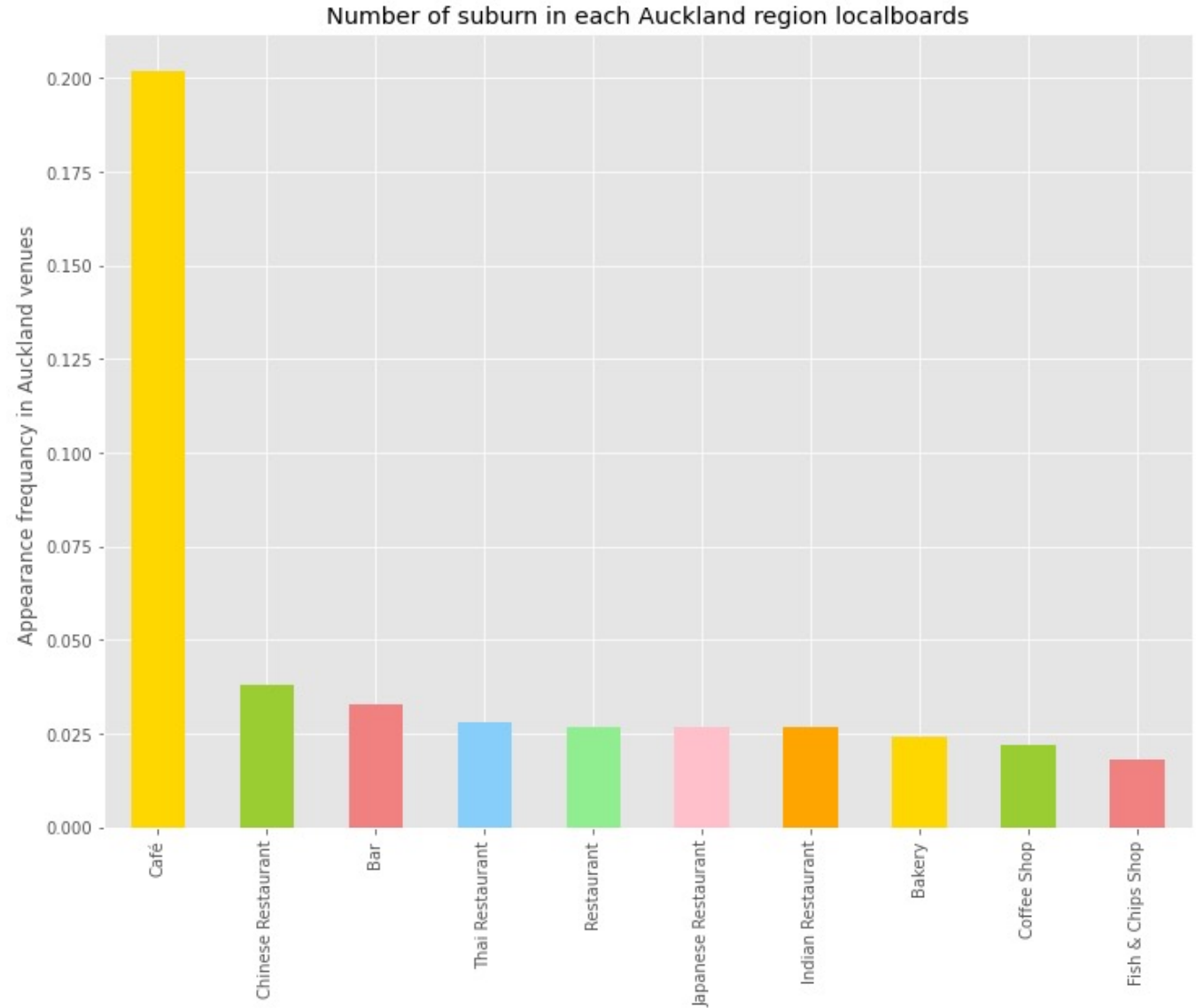
Data mining with Foursquare API

- Find the Venues in each suburbs with the help of Foursquare API
- Deleted venues which are not belong to food and service industries.
- Deleted all the duplicated the venues.
- Sorted all venues according their type of cuisine.
- List the top10 cuisine in Auckland, and this list is the baseline for our analysis.



Top 10 Venues in Auckland

- There are 2986 venues in 303 suburbs
- There are 248 different type of restaurant in total.
- The café is the most common cuisine among 303 suburbs.



Auckland vs Ponsonby

- This process created a content-based recommendation model.
- The system will compare all existing catering classes already have with the top 10 in the Auckland region.
- Find which cuisine classes have been missing.
- Work out the degree of shortage.

----Auckland----		
	venue	freq
0	Café	0.204
1	Chinese Restaurant	0.038
2	Bar	0.035
3	Japanese Restaurant	0.028
4	Bakery	0.026
5	Indian Restaurant	0.026
6	Restaurant	0.025
7	Thai Restaurant	0.025
8	Coffee Shop	0.024
9	Asian Restaurant	0.017

----Ponsonby----		
	venue	freq
0	Café	0.214
1	Italian Restaurant	0.071
2	Restaurant	0.071
3	Wine Bar	0.048
4	Shopping Mall	0.048
5	Burger Joint	0.048
6	French Restaurant	0.048
7	Japanese Restaurant	0.048
8	Pizza Place	0.048
9	Vietnamese Restaurant	0.024

$$\Delta C = \frac{(N_t - N_{baseline})}{N_{baseline}}$$

Conclusion

- The list is worked out from comparing the same cuisine between Auckland and Ponsonby. Dif is $\{\Delta C\}$ from the model.
- $\{-1\}$ mean no same cuisine in the given area, open this kind of cuisine will be facing less competition.
- $\{\Delta C = > 0\}$ there are too many restaurant for this catering type and it has got too many competitors.

		rec_venue	dif
0	Chinese Restaurant	-1.000000	
1	Indian Restaurant	-1.000000	
2	Bakery	-1.000000	
3	Coffee Shop	-1.000000	
4	Bar	-0.314286	
5	Thai Restaurant	-0.040000	
6	Café	0.049020	
7	Japanese Restaurant	0.714286	
8	Pizza Place	1.823529	
9	Restaurant	1.840000	



Thank you!

