# ProgLab Chart description

## Revenue Store Page

### Bar Chart

This chart shows every store ranked by revenue.

### Revenue Line Chart

This chart shows every store ranked by revenue.

By clicking custom more stores can be added to the graph.

Stable shows the best 5 Stores.

Unstable shows the worst 5 Stores.

### Pizza Ranking

This chart shows the popularity of all pizzas over time.

## Franchised Store Page

### Quality

this chart shows the Quality of the Store.

Overall:

Loyalty:

Orders:

Single:

### Store Revenue

This chart shows the Revenue of the store over time.

### Pizza sold together

this chart shows a heatmap of pizzas that are getting ordered together.

### Ordered Pizza Sizes

this chart shows all Pizzas with their size and how much they were ordered.

### ABC Analysis Customer 1

### ABC Analysis Customer 2

### ABC Analysis Pizza 1

### Ingredient Consumption in kg per Week

This chart shows how much ingredients are getting used per week.

# Chart Use case

### Revenue Charts

This chart allows the business to compare the revenue performance of each store. By ranking the stores, management can quickly identify top-performing and underperforming locations.

With a clear view of which stores are generating the most revenue, the business can allocate resources (e.g., marketing budgets, staff, inventory) more effectively to maximize overall revenue.

The line chart helps visualize revenue trends over time for each store, enabling the business to identify patterns, seasonal impacts, or other temporal factors influencing revenue.

### Pizza Ranking

This chart tracks the popularity of different pizza offerings over time, helping the business understand customer preferences and shifts in taste.

Data on pizza popularity can guide menu adjustments, such as introducing new variations of popular pizzas or discontinuing unpopular ones.

Plan targeted marketing campaigns and promotions around the most popular pizzas to drive sales and customer engagement.

### Store Revenue

This chart helps in analyzing revenue trends over time, identifying periods of high and low sales, and understanding seasonal variations.

Continuous monitoring of revenue helps in assessing the impact of marketing campaigns, promotions, and other strategic initiatives on sales.

Historical revenue data can be used to forecast future revenue, aiding in budget planning and financial projections.

### Pizza Sold Together

The heatmap can identify popular pizza combinations, which can be promoted as combo deals to increase average order value.

Understanding which pizzas are frequently ordered together can help in designing the menu layout, placing complementary items close to each other.

Knowing popular combinations can aid in better inventory planning, ensuring that ingredients for frequently ordered pairs are always stocked.

Develop targeted promotions and discounts for popular combinations to drive sales and customer loyalty.

### Ordered Pizza Sizes

This chart provides insights into which pizza sizes are most popular, helping to understand customer preferences and demand patterns.

Optimize inventory by ensuring that the most popular pizza sizes have sufficient stock, reducing waste and avoiding stockouts.

Analyze the popularity of different sizes to inform pricing strategies, such as offering discounts on less popular sizes to boost sales.

### Ingredient Consumption in kg per Week

Analyze weekly consumption trends to predict future ingredient needs, ensuring that the right amount of stock is ordered.

By closely monitoring ingredient usage, the business can minimize overstocking and understocking, reducing waste and spoilage.

Implement just-in-time inventory practices to keep inventory levels low without risking stockouts, optimizing cash flow.

Use consumption data to place timely and accurate orders with suppliers, avoiding last-minute rush orders and ensuring a steady supply of fresh ingredients.

Evaluate suppliers based on their ability to meet the demand consistently and on time, fostering better relationships and negotiations.

Identify ingredients with high or low consumption rates and adjust the menu to optimize the use of inventory, such as promoting dishes that use excess stock or removing items that require rarely used ingredients.