Executive Summary for StarRez Data Analysis

Introduction

StarRez is an Australian accommodation solution platform that specializes in managing college student housing. The program assists schools and institutions with managing their boarding students. This examination of dormitory operations utilizing power BI helps provide a deeper insight into student residence, food plan utilization trend, and room occupancy.

Sales and Room Utilization

The research on student residency patterns reveals a substantial decrease from 2016 to 2023, particularly around 2020, which can be attributed to the global pandemic. Upon analyzing the data, it is evident that the occupancy of rooms fluctuates on a monthly basis, aligning with the academic calendar of the institute. Primarily during June, May, and July, there is a higher occupancy rate and a greater number of check-ins. The most probable reason for this is summer programs or extended academic semesters. Specifically, the graph also indicates a low occupancy rate in April and August. This data emphasizes the limited usage of rooms during periods when they are not being rented out, such as holidays or breaks. This pattern gives a chance for universities to employ innovative strategies during the downturn in order to generate additional revenue.

Meal Swipe Patterns and Dining Hall Ultilization

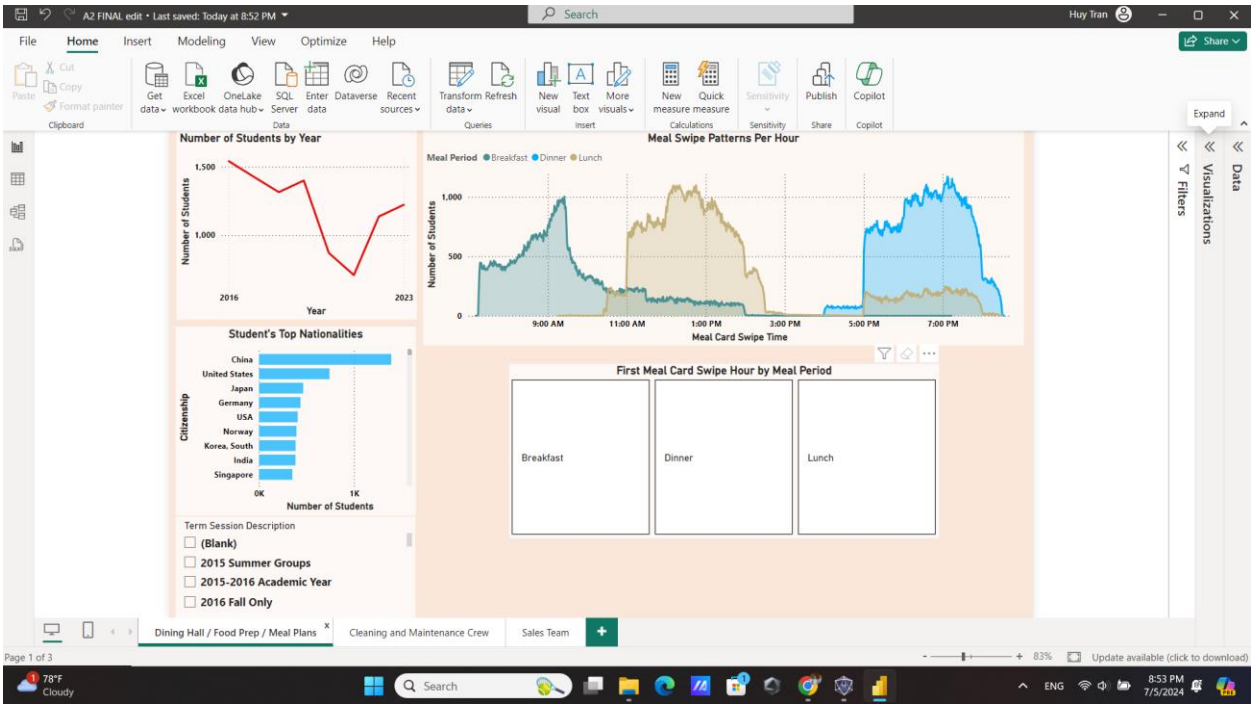
In another dashboard, the trends that we can observe are the clear peak hours for meal swipes, which occur at 9:23AM, 12:20PM, and 7:00PM, corresponding to breakfast, lunch, and supper, respectively. These patterns serve to highlight the peak hours for the dining hall, allowing staff to strategically plan and prepare to optimize operations. Another crucial visualization present in the dashboard is the count of students and their nationalities over the years. Significantly, there is a discernible downward tendency in the number of students, as well as a notable variation in the international student population.

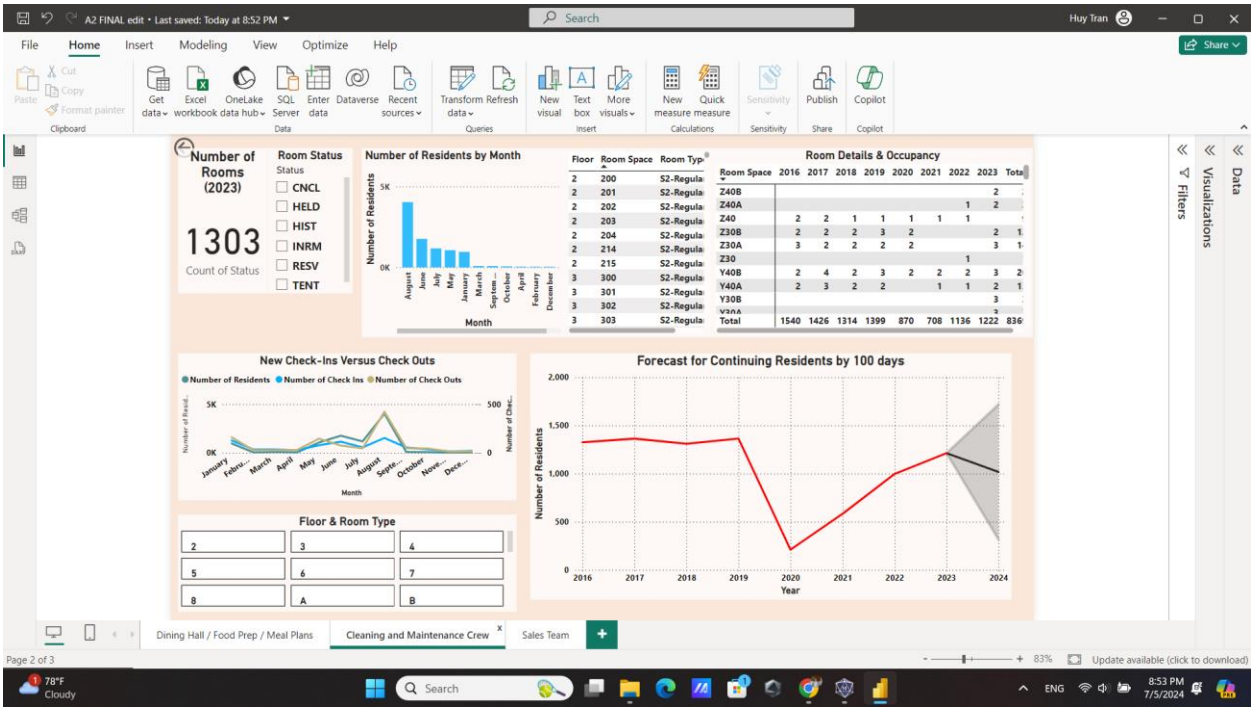
Room Occupancy and Cleaning Schedules

The dashboard displays a projection of future occupancy for the next 100 days, allowing the staff to get valuable insights and better prepare for potential scenarios of either high turnover or high occupancy. Moreover, the graph comparing check-in and check-out times emphasizes the importance of synchronizing the cleaning plan with real-time data to prevent superfluous labor and reduce expenses, while ensuring that rooms are promptly accessible.

Business Recommendations

The dining hall can utilize the identified pattern and trend of peak hours to implement a real-time monitoring system. This system would help the dining team adjust their schedule for meal preparations based on anticipated fluctuations, allowing them to plan accordingly and improve efficiency. Moreover, the available data indicates a wide range of nationalities inside the dormitory environment. Therefore, offering a meal plan that caters to cultural preferences in the residence is an added advantage. Implementing a residency system that can monitor room check-ins and check-outs can effectively manage labor expenses and guarantee prompt room availability. This system offers enhanced planning capabilities for operators, particularly in the areas of cleaning and maintenance. The technology can assist in achieving low turnaround times and optimizing time.




Number of Rooms (2023)
1303
Count of Status
Room Status
Status
CNCL
HELD
HIST
INRM
RESV
TENT
Number of Residents by Month
Number of Residents
Month
Room Details & Occupancy
New Check-Ins Versus Check Outs
Number of Residents
Number of Check Ins
Number of Check Outs
Forecast for Continuing Residents by 100 days
Number of Residents
Year
Floor & Room Type
Dining Hall / Food Prep / Meal Plans
Cleaning and Maintenance Crew
Sales Team
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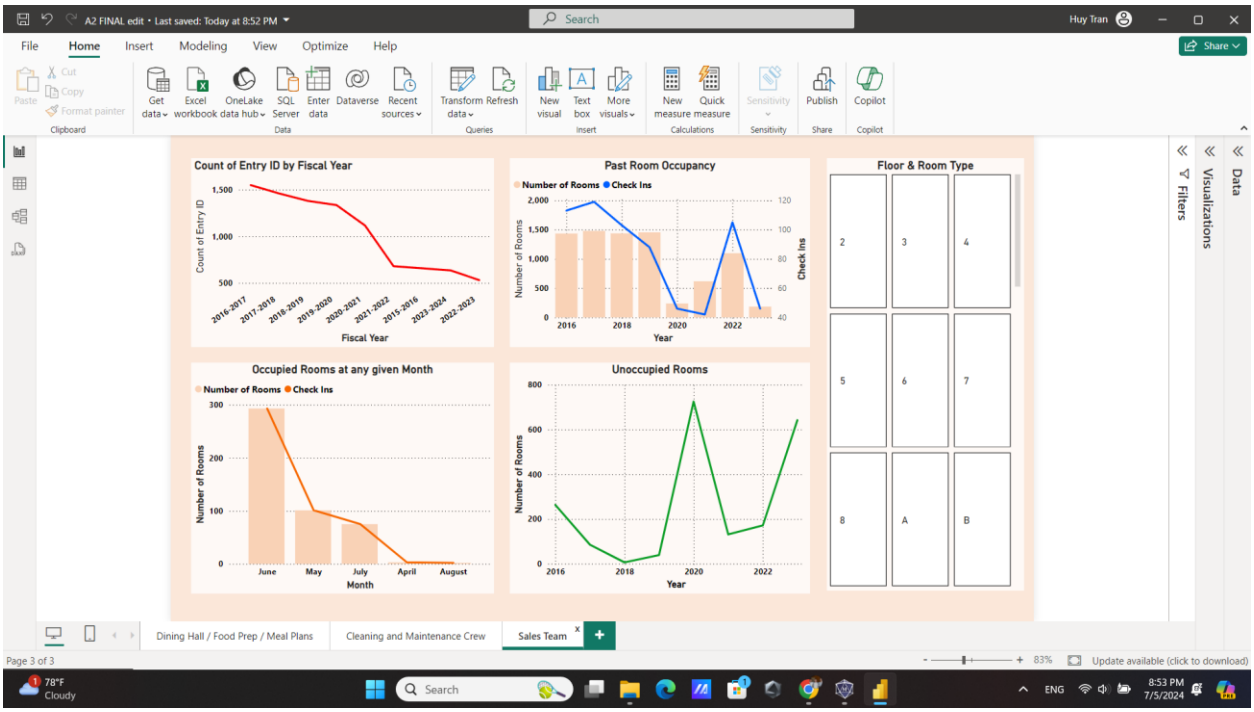
Count of Entry ID by Fiscal Year
Count of Entry ID
Fiscal Year
Past Room Occupancy
Number of Rooms
Check Ins
Year
Floor & Room Type
Occupied Rooms at any given Month
Number of Rooms
Check Ins
Month
Unoccupied Rooms
Number of Rooms
Year
Dining Hall / Food Prep / Meal Plans
Cleaning and Maintenance Crew
Sales Team
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