

Coffee Shop Sales Analysis

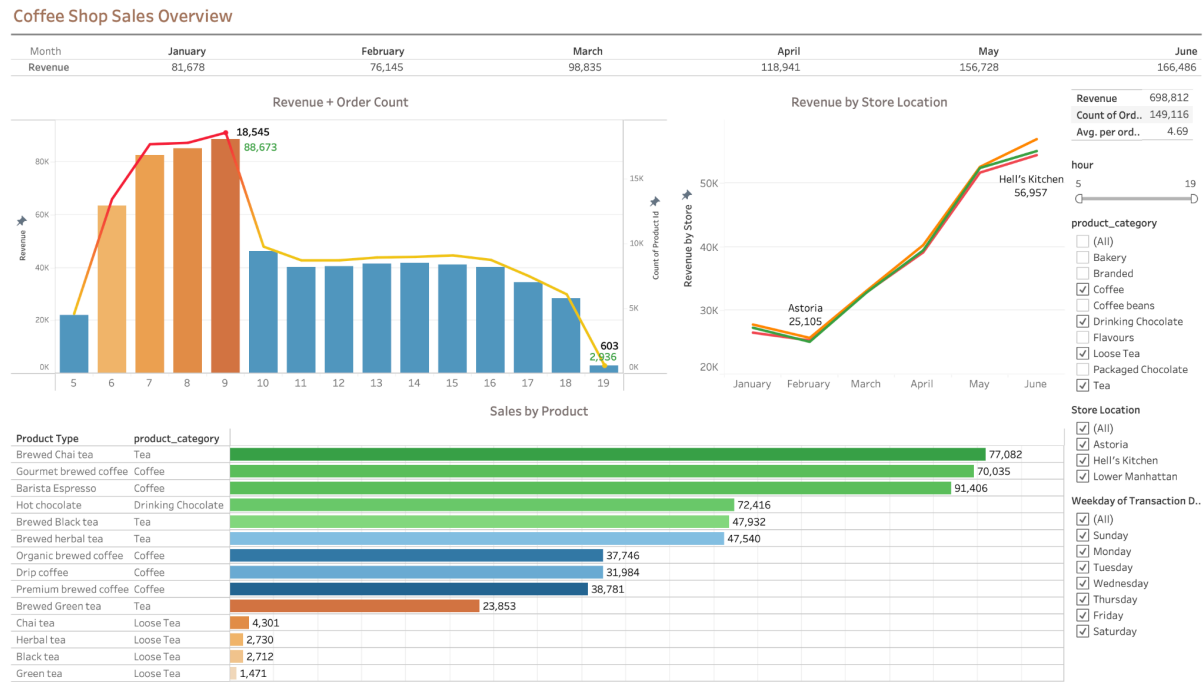
Task Statement

This analysis was inspired by my previous working experience as a barista, where I observed common patterns in customer behavior such as peak hours, order volume fluctuations. Focusing on analyzing coffee shop sales data to support operational decision-making with the goal of improving staffing efficiency, product focus, and overall operational performance.

Key Questions

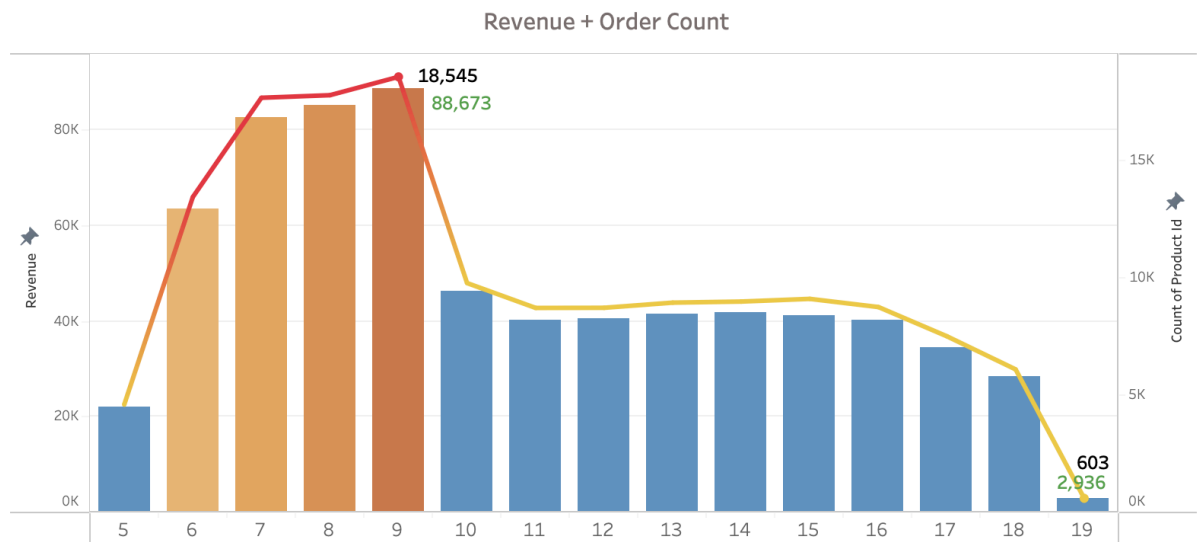
1. How can we optimize staff scheduling based on peak and off-peak traffic patterns? (Efficiency)
2. Which product categories are most popular, and how do these trends change throughout the day? (Product Performance)
3. Which is the top-performing store, and how can we adjust promotions for top-performing and low-performing locations? (Location Performance)

Dashboard Visualization (Tableau)



Key Analysis

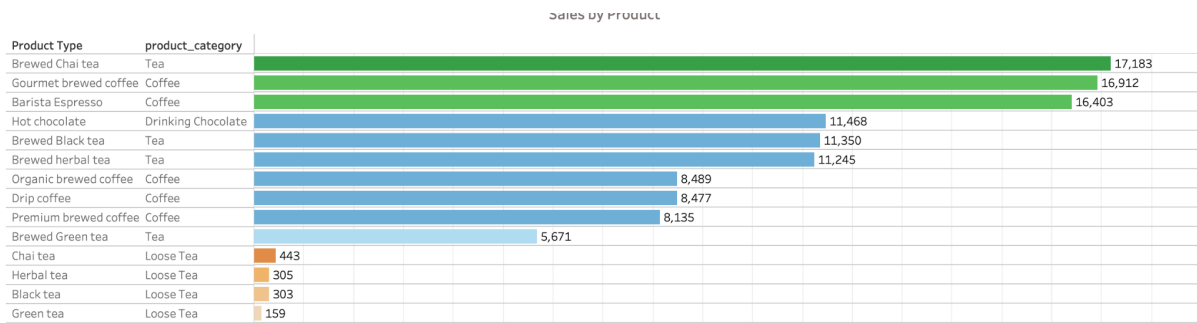
1. Labor & Shift Optimization



Key Insight:

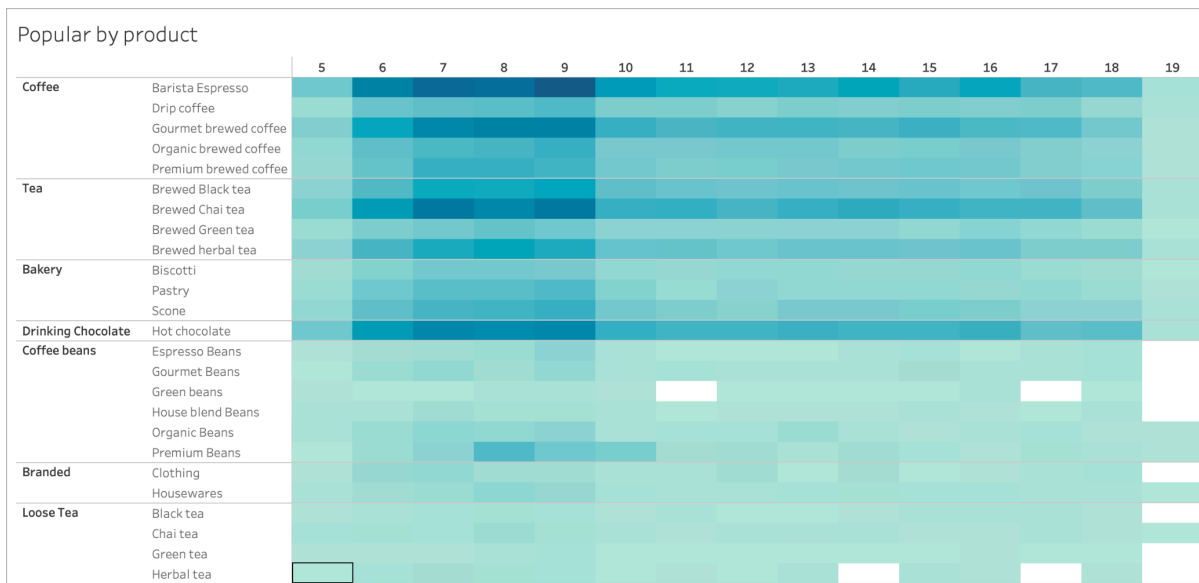
- Analysis of hourly order volume indicates that the **between 6AM to 9AM represents the primary peak period** with order volume double than the other hours. Since the customer traffic is higher, the **additional staff** is recommended during this period to meet the demand.
- From 10 AM to 4 PM, traffic remains stable. Staff can also focus on **restocking products, refilling, and performing cleaning tasks**.
- From 10 AM to 12 PM and after 4 PM, the customer traffic decreases. These periods provide the time **to arrange staff breaks**.
- After 7:00 PM, order volume drops sharply as the store approaches its 8:00 PM closing time. **Maintaining minimal staffing levels** allowing for cost-efficient operations, such as one to two staff members.

2. Product Performance



Key Insight:

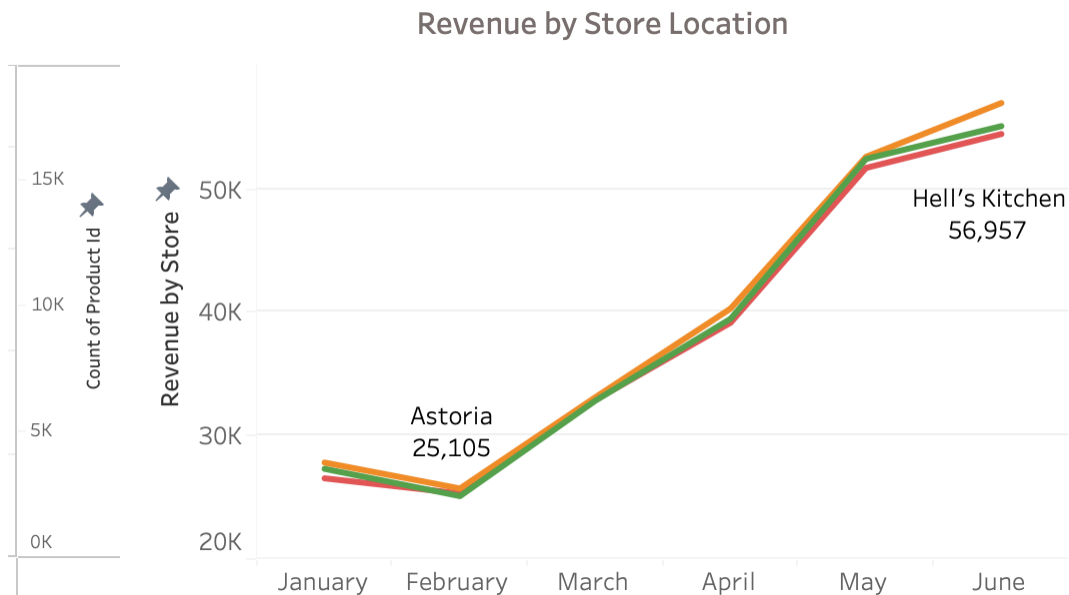
- Product ranking analysis shows the top 3 products (brewed chia tea, Gourmet brewed coffee, and Barista Espresso) with double sales numbers from the most other items, while the bottom 4 products (chai tea, herbal tea, black tea, and green tea) contribute minimally to overall sales.
- Given the strong performance of selected pastry items and the relatively low sales of certain tea products, **bundled promotions** during afternoon hours may support lower-performing tea items, improving cross-category sales.
- Hot chocolate demonstrates relatively strong performance. This suggests an **opportunity to explore seasonal or flavored chocolate drinks**, particularly for winter-focused offerings.
- For low-performing products, may be evaluated through **targeted promotions or limited-time offers** to determine whether demand can be improved.



Key Insight:

- The product heatmap analysis indicates that coffee and brewed tea show a strong demand during morning hours (6–9 AM), particularly barista espresso, Gourmet brewed coffee, brewed chai tea, and hot chocolate demonstrate more stable demand during the day.
- Among the bakery products, **scone has higher demand** than other products, and may **consider having more flavor scone** for more sales.
- Coffee beans and branded products show no distinct peak hours. This indicates that these items are primarily **non-immediate consumption products** and are less influenced by peak service periods. The promotional efforts for coffee beans and branded items may not need to align with peak operational hours.

3. Location Performance



Key Insight:

- The Store performance chart indicates that Hell's Kitchen has slightly higher revenue compared to the other two locations, although the overall performance gap is relatively small.
- Revenue trends across the three locations **move in a highly similar pattern** with peaks and declines occurring simultaneously. This suggests that **location is not the primary driver of revenue differences**. Seasonality or overall demand trends may have a stronger influence.
- Sales appear relatively **lower at the beginning of the year**, reaching a low point in February. This pattern suggests a possible seasonal effect. **Additional marketing** efforts such as early-year promotions, email campaigns or increased social media content may be considered during January to March to bring more customer traffic.
- Since location is not the primary factor to affect revenue, we may consider **developing time-based or product-based strategies** rather than location-based ones.

Skills Demonstrated in This Project

This project demonstrates an end-to-end data analysis workflow, from problem definition to insight generation.

- Problem definition and analytical thinking through defined business questions.
- Data cleaning and transformation using SQL.
- Data visualization and dashboard design using Tableau.
- Business insight development and analytical storytelling through structured reporting.

Data Information

Data Category

- Transaction Information (Date, Time, Quantity)
- Order details (Type, Category)
- Store information (Location, Store id)

Key Analysis

- Labor & Shift Optimization
 - order by hour / revenue by hour
- Category Trends
 - Count by product_type by hour
- Location Performance
 - Sum revenue by location

Key Data Cleaning (SQL)

- Transaction time was cleaned by extracting the hour value to support hourly grouping.
- Revenue was calculated at the transaction level and aggregated for analysis.

Data Sources

[Mavon Coffee Shop Sales](#)

Tools

Data Cleaning	SQL, MS Excel
Data Visualization	Tableau