

Project plan

- Restaurant Plan

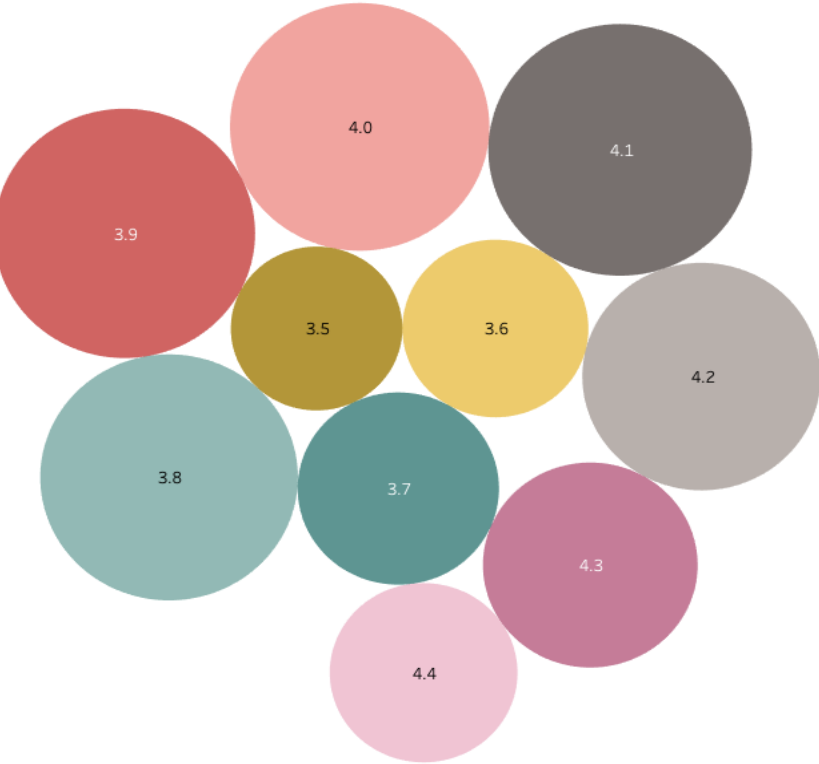
- In this assignment, I will be building worksheets analyzing different views on What restaurants are popular? What restaurants generate the highest revenue? Why? Therefore, I build a plan to do the following task to get the data analysis:
 1. Analysis by a bar chart showing the correlation between total sales and total orders?
 2. Why high number of locations generate the highest revenue?
 3. A map showing total number of restaurants?
 4. The popularity of restaurants by some measure of, rating, month, cuisines and city location to see which one has a better affect to restaurant popularity.
 5. my hypothesis: High revenue is based on 2 measure such as and time of the year and the restaurant popularity is evolving with those measures such rating, cuisines, locations.

Top restaurants

Identify top rated and most popular restaurants in each city based on users rating and order volume

How rating Affects sales

- On this Chart showing that highest rating has positive affect on number of highest sales



How Cusines affects Sales

North Indian/chiness has got the highest sales amount between all cuisines.



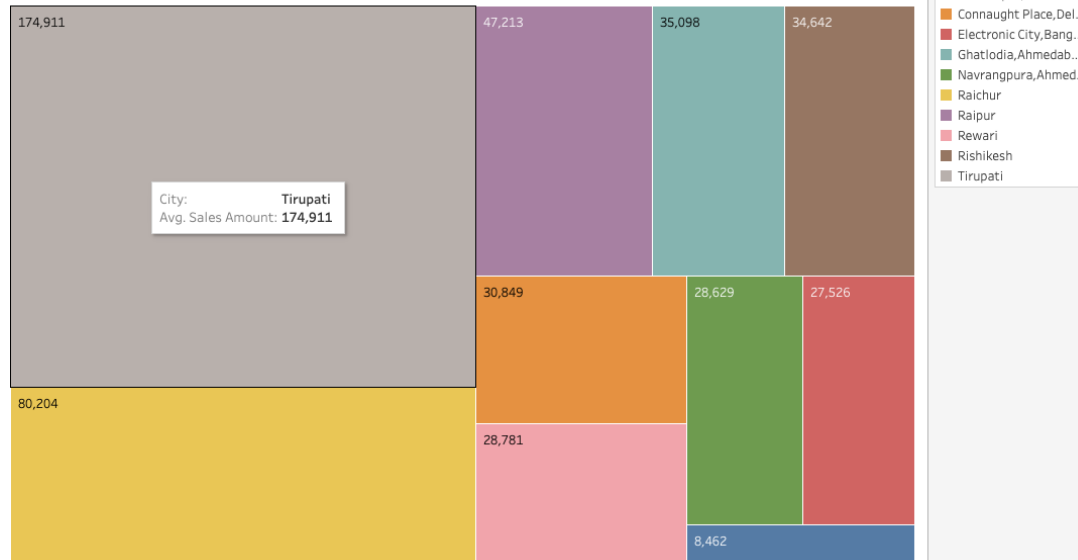
Top and Bottom Cities in Average Sales

On this page there are 2 charts showing top 10 cities with highest and lowest average sales

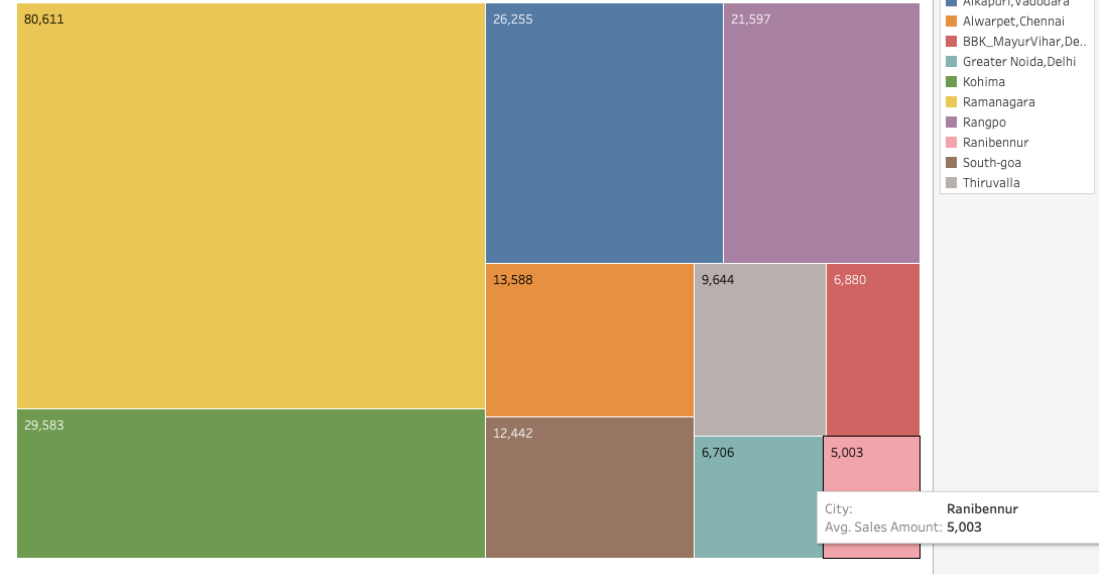
Takeaway

Tirupati has the highest 174,911 sales versus the lowest city Ranibenur has the lowest sales amount as 5003.
The Difference between them is $174,911 - 5,003 = 169,908$

Top Cities in Average sales

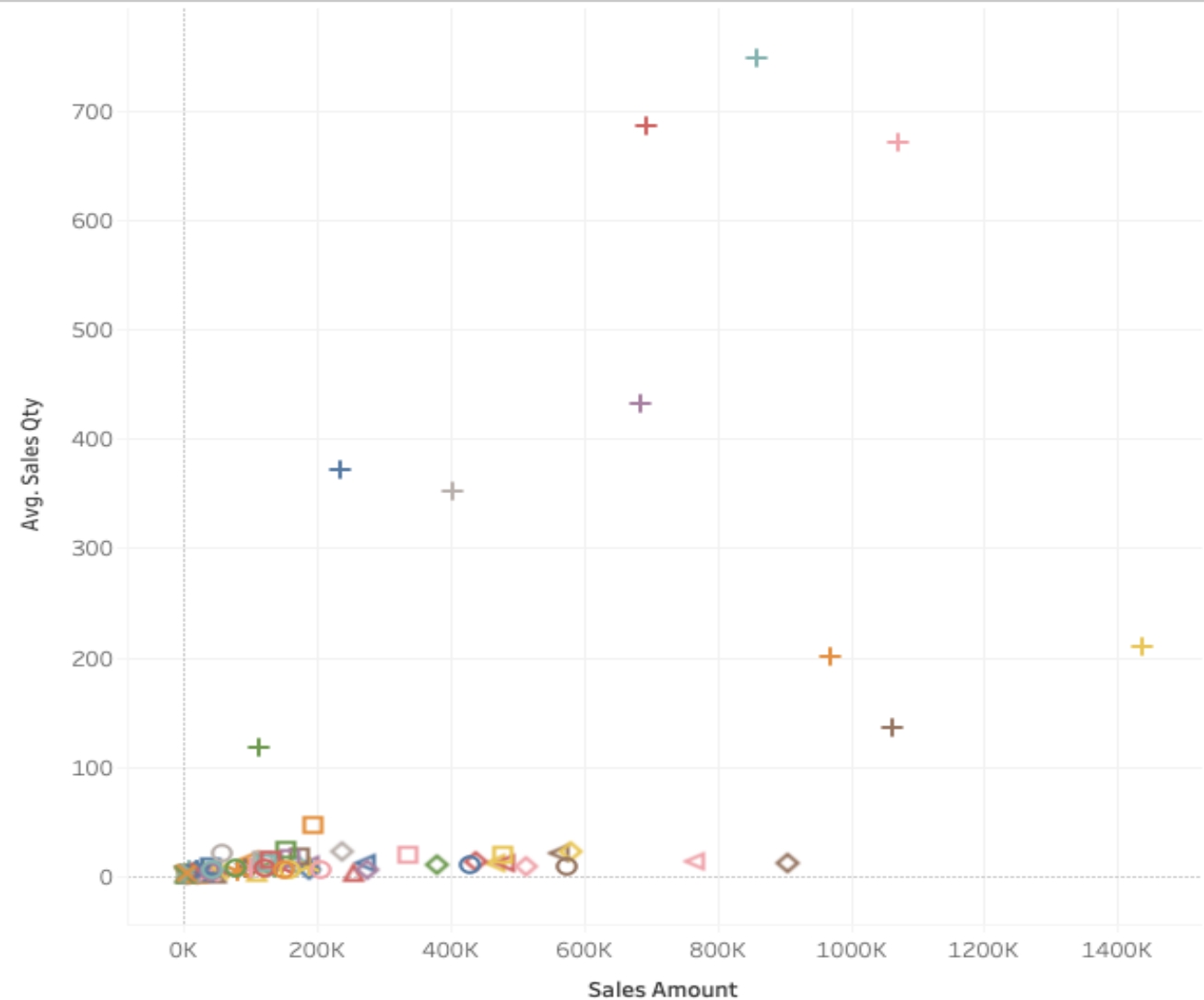


Lowest Cities in Average Sales



Scatter plot showing the total sales quantity VS city, Rating and cuisines

Scator plot showing total sales Quantiy VS sale amonth,city,rating, Cuisine

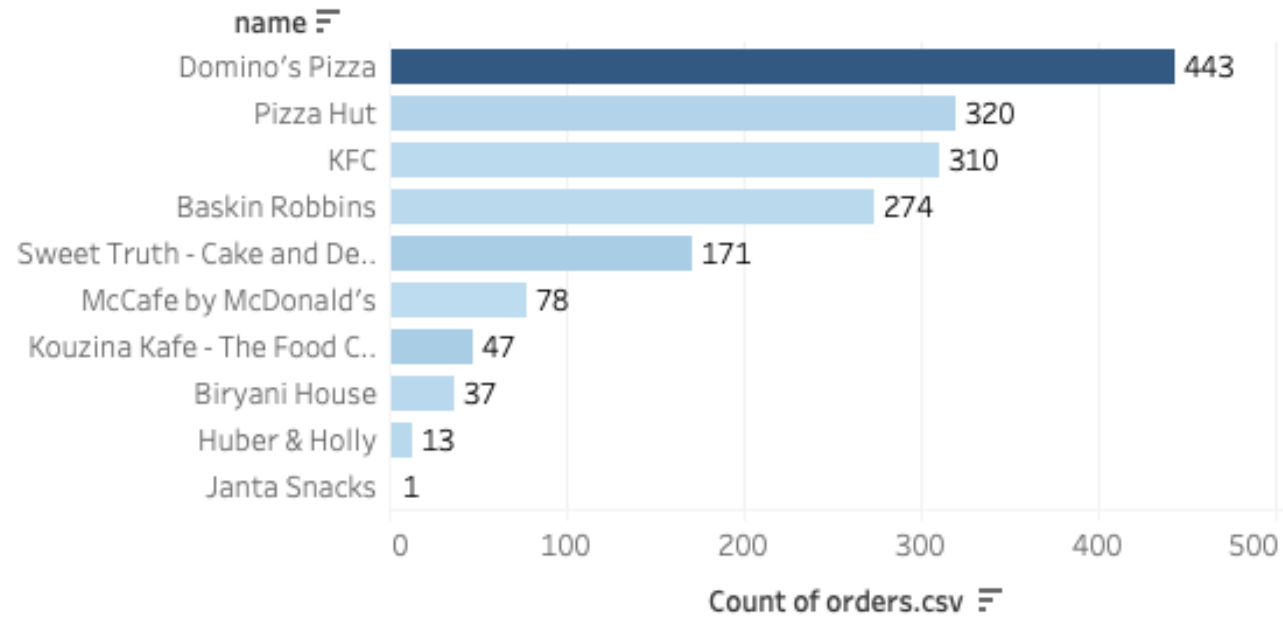


Total Restuarants by Country



Top 10 Restaurants by number of Orders












































































Top 10 Restuarants total sales by orders



Top 10 Restaurants Rating

Top 10 Restuarant Rating


This shows that top 10 restuarants has different rating

	name							
rating	Baskin Robbins	Domino's Pizza	Faasos - Wraps & ..	KFC	Kwality Walls Fr..	LunchBox - Meals a..	Pizza Hut	Subway
3.5								
3.7								
3.8								
3.9								
4.0								
4.1								
4.2								
4.3								
4.4								
--								

name


 Baskin Robbins


 Domino's Pizza

 Faasos - Wraps & Rol..

 KFC

 Kwality Walls Frozen..

 LunchBox - Meals an..

 Pizza Hut

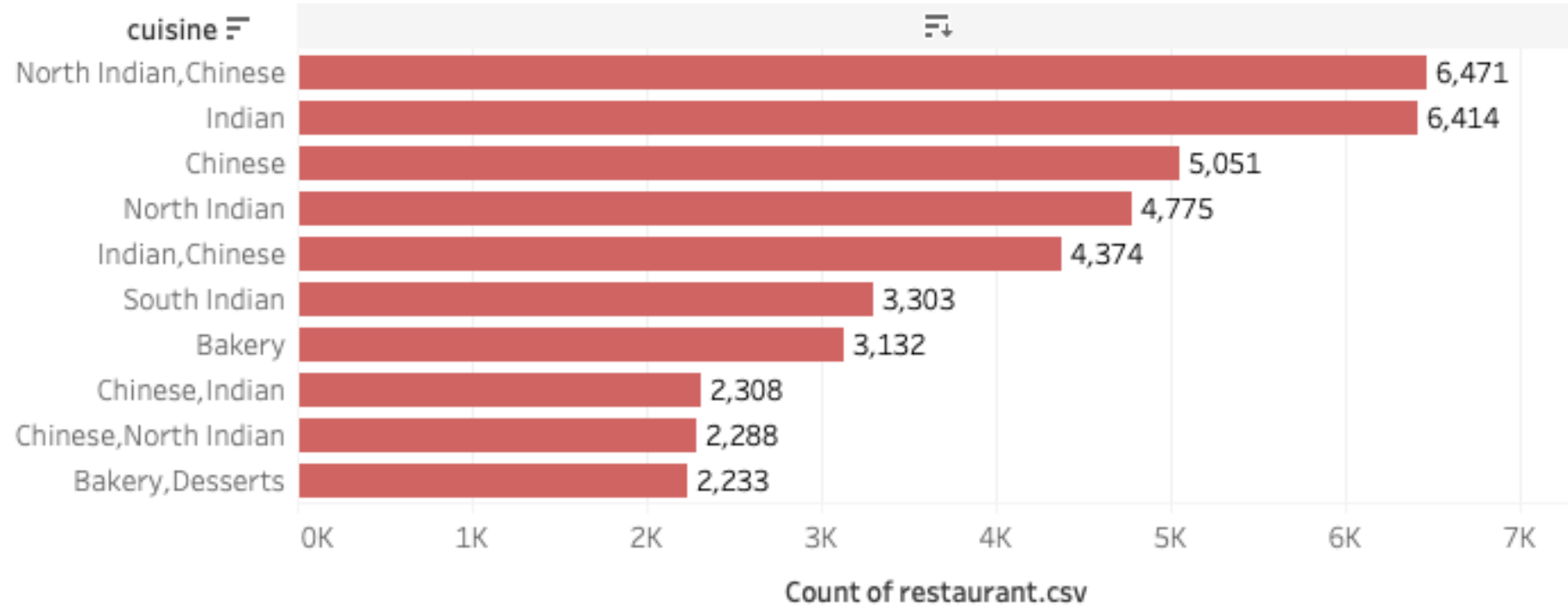
 Subway

 The Biryani Life

 The Good Bowl

Top 10 restuarants by cuisines

Top restuarants by cuisine



Restuarant Analyt

Resturant Analyst

Conclusion

By Analyzing Data, some factors such as cuisines, rating and city has more effects on sales then the quantity or month does. I believ that city, rating and cuisines names are areas that have potential for the most revenue.

How To Increase Sales or Revenue

Focus on Inreasing sales for cities with low averages

Remove cities that have lower than 500 average sales

Focus on Increasing customers for higher rated resturants to dive sales in high and very high priced cuisines

keep the quainty same but increas the sales amonunt to sales prices in very high priced cuisines