

# **Food Trends Understanding Customer Preferences using Power BI**

## **Team D**

### **Problem Statement**

In the highly competitive food and beverage industry, changing customer tastes and operational inefficiencies can lead to revenue loss. The objective of this project is to utilize Power BI to analyze transactional data and customer feedback. By visualizing ordering patterns, peak hours, and cuisine popularity, we aim to identify emerging food trends, optimize menu planning, and personalize marketing strategies to enhance customer retention and profitability.

### **Dataset**

Table Name	Rows	Columns
food.csv	3,71,489	3
restaurants.csv	2,56,447	11
orders.csv	1,47,063	9
customers.csv	1,00,000	10
menu.csv	18,78,898	5

#### **food.csv**

Column	Description
FID	Unique food identifier
Item	Name of food item
Veg_or_NonVeg	Category of food item

**restaurants.csv**

Column	Description
RID	Identifier from each restaurant
Name	Specify restaurant name
Menu_ID	Relate to the menu of a restaurant
Cuisine	Type of foods available
Locality	Locality where restaurant belongs
City	City from where restaurant belongs
Ratings_Count	Ratings of a restaurant
Ratings_Bound	Lower bound of ratings for sorting
New_Restaurant	Check if the restaurant is a new one
Cost	Average cost of person eating in restaurant

**orders.csv**

Column	Description
OID	Identifier for each order
Order_Date	Date when order was placed
Order_Day	Day of order
RID	Identifies restaurant where food was purchased
UID	Identifies the customer
Sales_Amount	Amount of order
Amount_Ruppes	Amount of order in rupees
Currency	Type of currency

**customers.csv**

Column	Description
UID	Identifies the customer
Age	Age of the customer
Name	Name of the customer
Gender	Gender of the customer
Monthly_Income	Income of customer monthly
Income_Bound	Lower bound of the income range
Marital_Status	Whether customer is married/unmarried
Occupation	what is the customer profession
Family_Size	Size of customer family
Qualifications	Qualification of customer

**menu.csv**

Column	Description
Menu_ID	Id of the menu
RID	Identifies the restaurant
FID	Identifies food in the menu
Cuisine	Determines the type of food
Price	Price of the food item

## **Relationships Established**

The dataset contains 5 relationships

1. menu[FID]  $\leftarrow$  food[FID]
2. order[RID]  $\longleftrightarrow$  restaurant[RID]
3. orders[UID]  $\leftarrow$  customers[UID]
4. restaurant[Menu\_ID]  $\longleftrightarrow$  menu[Menu\_ID]
5. restaurant[RID]  $\longleftrightarrow$  menu[RID]

1 and 3 are **One to Many**

2, 4 and 5 are **Many to Many**

## **Preprocessing Steps**

### **food.csv**

1. Capitalized columns FID, Item and Veg\_or\_NonVeg
2. Trimmed all the columns
3. Removed duplicate rows
4. Removed rows containing empty or null values
5. Auto detected data types of each columns

### **restaurants.csv**

1. Capitalized and Trimmed column Name
2. Added custom column New\_Restaurant depending on Rating  
If Rating = NULL, then New\_Restaurant = 'Yes'  
Else New\_Restaurant = 'No'
3. Added custom column Ratings\_Bound depending on Rating used to store mid point of the Ratings range
4. Splitted column Cuisine(initially multi valued) using ',' delimiter and then unpivoted the Cuisine.1 and Cuisine.2 columns

5. Splitting column City (initially containing Locality and City) while some of the restaurant do not have Locality such that a new custom column named Locality was added
  - If City.1 = NULL and City.2 != NULL then Locality = City.2
  - Else if City.1 != NULL and City.2 != NULL then Locality = City.1
6. Removed duplicate rows
7. Removed rows containing empty or null values
8. Auto detected data types of each columns

#### **orders.csv**

1. Prefixed 'U' to UID, 'R' to RID and 'O' to OID to get more clarity
2. Added a new custom column Amount\_Ruppees such that
  - If Currency = 'INR' then Sales\_Amount
  - Else if Currency = 'USD' then Sales\_Amount \* 89.92
3. Added a new custom column Order\_Day that saves the day of order placed using Order\_Date column
4. Removed duplicate rows
5. Removed rows having negative amount under Sales\_Amount
6. Auto detected data types of each columns

#### **customers.csv**

1. Capitalized and Trimmed columns like Name, Occupation, Qualifications
2. Removed unwanted columns like Email, Password
3. Added new custom column Income\_Bound to keep track of lower bound of income range used to help in sorting

#### **menu.csv**

1. Splitting column Cuisine (initially multi valued) using ',' delimiter and then unpivoted the Cuisine.1 and Cuisine.2 columns
2. Prefixed 'F' to FID, 'R' to RID and 'M' to Menu\_ID to get more clarity.
3. Removed unwanted columns like LicenseNo, Restaurant Link
4. Auto detected data types of each columns
5. Removed duplicate rows

## **Conclusion**

The Power BI implementation provides actionable insights via visual dashboards on food trends, ordering patterns, and customer preferences. This enables optimized menu planning, targeted marketing, and enhanced customer retention, boosting overall profitability.