Basic:

- 1) Retrieve the total number of orders placed.
- 2) Calculate the total revenue generated from pizza sales.
- 3) Identify the highest-priced pizza.
- 4) Identify the most common pizza size ordered.
- 5) List the top 5 most ordered pizza types along with their quantities.

Intermediate:

- 1) Find the total quantity of each pizza category ordered (this will help us to understand the category which customers prefer the most).
- 2) Determine the distribution of orders by hour of the day (at which time the orders are maximum (for inventory management and resource allocation).
- 3) Find the category-wise distribution of pizzas (to understand customer behaviour).
- 4) Group the orders by date and calculate the average number of pizzas ordered per day.
- 5) Determine the top 3 most ordered pizza types based on revenue (let's see the revenue wise pizza orders to understand from sales perspective which pizza is the best selling)

Advanced:

- 1) Calculate the percentage contribution of each pizza type to total revenue (to understand % of contribution of each pizza in the total revenue)
- 2) Analyse the cumulative revenue generated over time.
- 3) Determine the top 3 most ordered pizza types based on revenue for each pizza category (In each category which pizza is the most selling)