

C-Lovers Restaurant Price Analysis

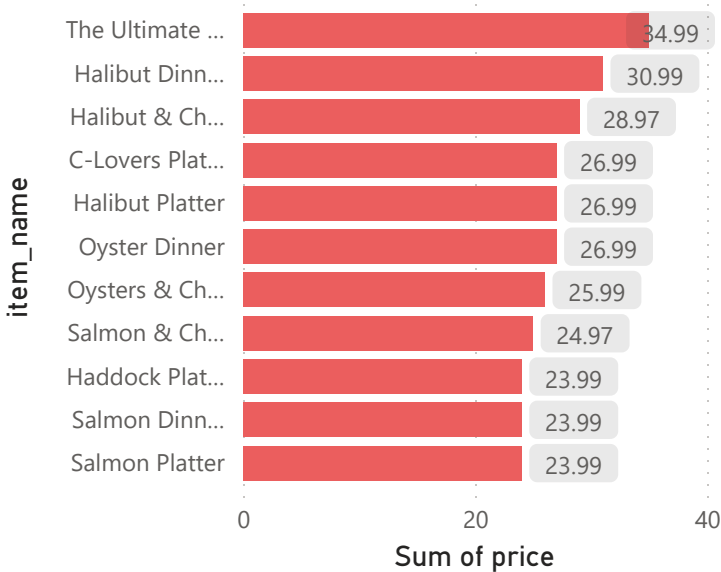
item_name	category	Sum of price
2L Pop	beverage	2.99
591ML Pop	beverage	2.29
Add Chips to Burger	burger	4.49
Apple Juice (large)	drink	2.39
Apple Juice (small)	drink	1.89
Battered Mushrooms	appetizer	10.99
Battered Mushrooms (12)	appetizer	10.99
Bun & Butter	side	1.25
Cab Merlot (½ liter)	drink	15.99
Cab Merlot (1 liter)	drink	22.00
Cab Merlot (Glass)	drink	6.99
Caesar Salad (large)	side	9.99
Caesar Salad (small)	side	6.99
C-Dog	side	7.98
C-Food Chowder (large)	side	7.49
C-Food Chowder (small)	side	5.49
Chardonnay (½ liter)	drink	15.99
Chardonnay (1 liter)	drink	22.99
Chardonnay (Glass)	drink	6.99
Chicken Strips	dinner	16.49
Chicken Strips & Caesar 5 strips	take_out	16.99
Chicken Strips & Chips adult 5 strips	take_out	14.99
Chicken Strips & Chips child 3 strips	take_out	10.49
Chocolate Milk (large)	drink	2.49

Total 1,408.63

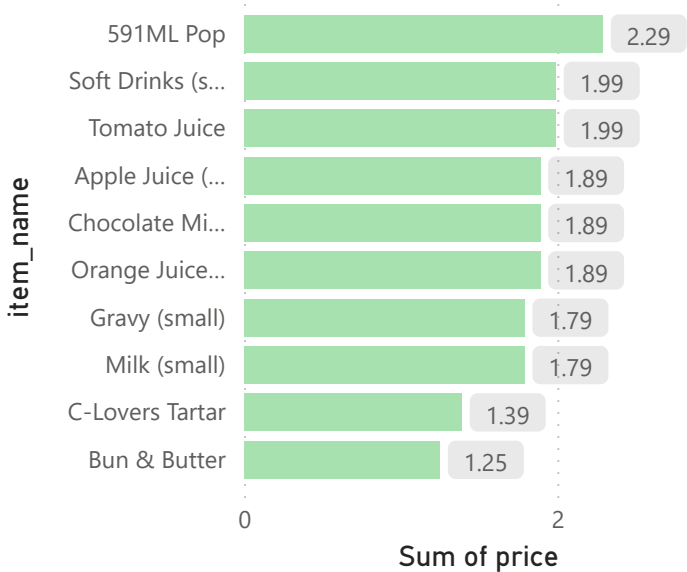
At 23.02, dinner had the highest Average of price and was 771.95% higher than beverage, which had the lowest Average of price at 2.64.

Across all 9 category, Average of price ranged from 2.64 to 23.02.

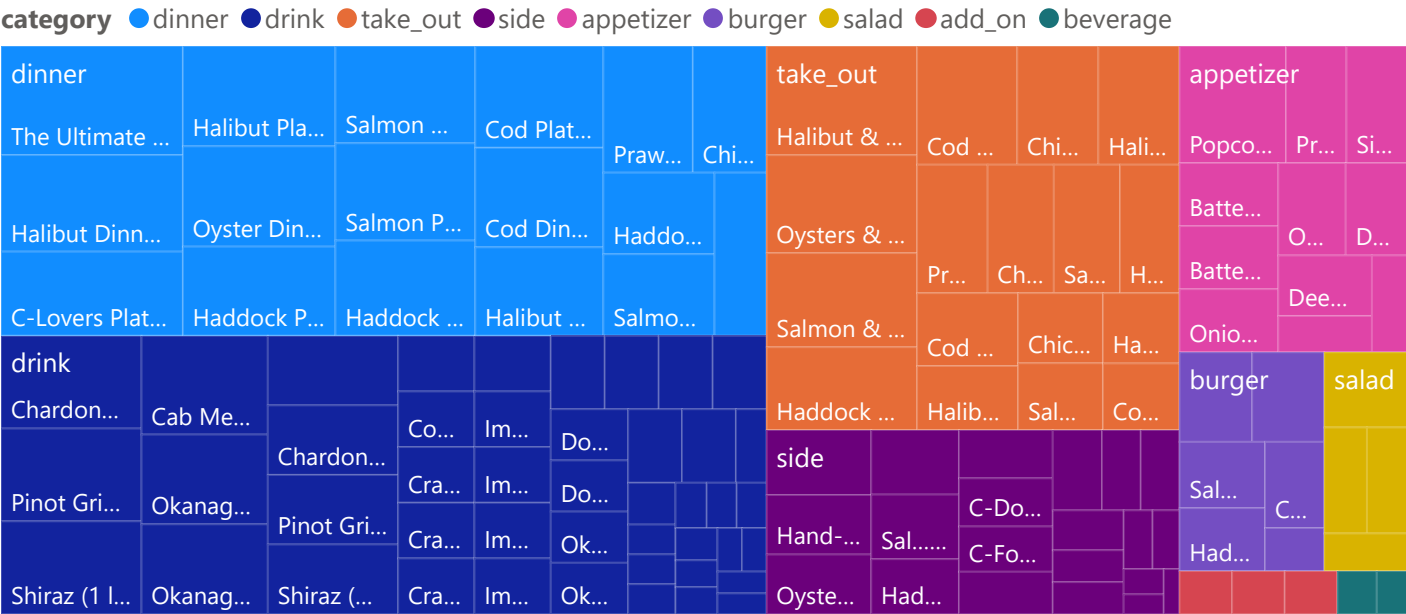
Top 10 Costliest Items



Top 10 Cheapest Items



Price by Category and Name



beverage
2.64
Average of pr...

add_on
3.99
Average of pr...

side
5.36
Average of pr...

salad
7.99
Average of pr...

drink
8.35
Average of pr...

burger
9.31
Average of pr...

appetizer
10.24
Average of pr...

take_out
16.45
Average of pr...

dinner
23.02
Average of pr...

C-Lovers Restaurant Inventory Analysis (Conceptual)

id	Name	Type	Item ingredient used in	Sum of Quantity	Unit	Sum of Cost per unit
24	All-purpose flour (for batter and coating)	Baking and grains	menu_item	200.00	count	8.99
24	All-purpose flour (for batter and coating)	Baking and grains	menu_item	150.00	kg	9.00
18	Bacon (for chowder)	Proteins	menu_item	21.00	count	53.50
18	Bacon (for chowder)	Proteins	menu_item	15.00	kg	6.50
25	Baking powder	Baking and grains	menu_item	5.00	count	149.98
25	Baking powder	Baking and grains	menu_item	100.00	kg	14.50
30	Beef tallow	Oils, condiments, and sauces	menu_item	10.00	count	39.99
30	Beef tallow	Oils, condiments, and sauces	menu_item	50.00	kg	6.75
30	Beef tallow	Oils, condiments, and sauces	menu_item	2.00	l	14.99

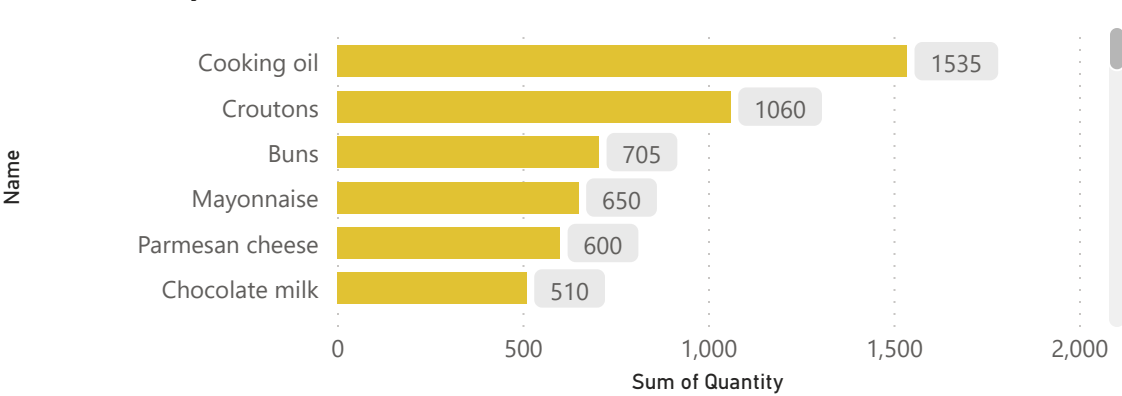
To tal	8,171.00	981.17
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At 10,969.90, Cooking oil had the highest Sum of Total Cost and was 219,298.00% higher than Relish, which had the lowest Sum of Total Cost at 5.

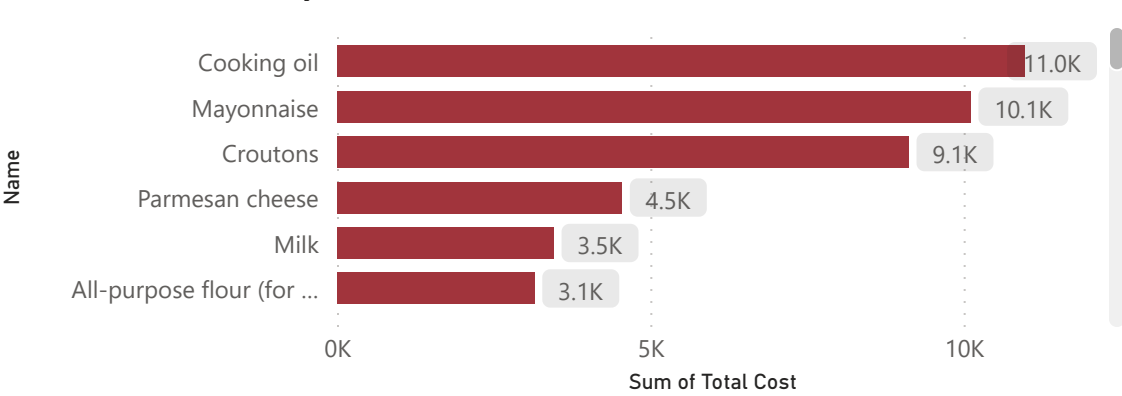
Cooking oil accounted for 18.38% of Sum of Total Cost.

Across all 41 Name, Sum of Total Cost ranged from 5 to 10,969.90.

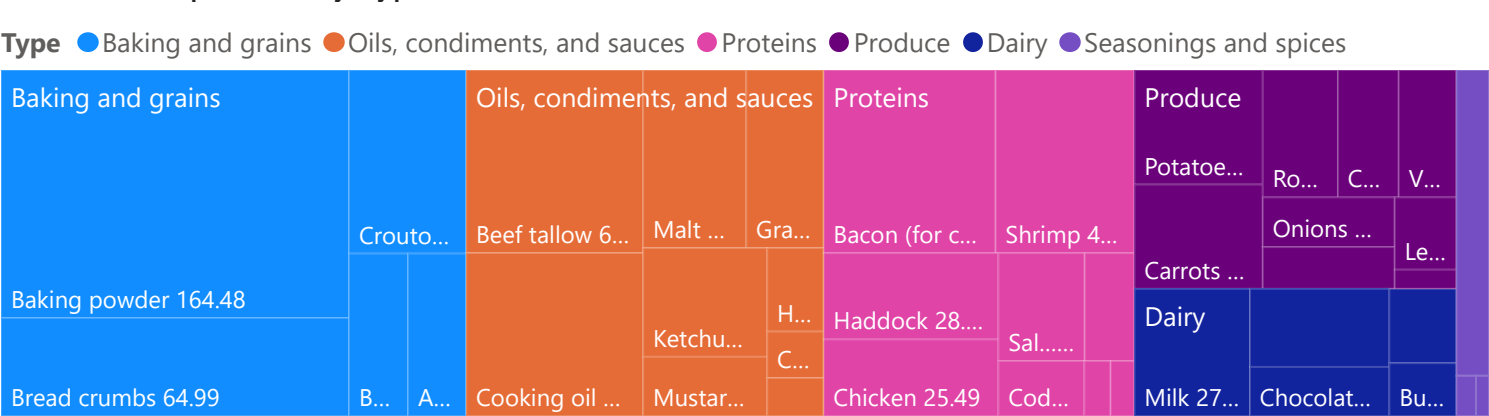
Total Quantity of Each Item



Total Cost of Quantity



Sum of Cost per unit by Type and Name



Baking and grains	21.91	Average of Cost per unit
Dairy	6.50	Average of Cost per unit
Oils, condiments, and sauces	11.23	Average of Cost per unit
Produce	14.92	Average of Cost per unit
Proteins	8.91	Average of Cost per unit
Seasonings and spices	7.16	Average of Cost per unit