

# INTRODUCTION

This project aims to provide valuable insights from our pizza sales data, enhancing business decision-making and improving sales performance.

## l'veanalyzed data from:

- Orders: Details of each order, including date and time.
- Order Details: Specifics about the pizzas ordered, including type, size, and quantity.
- Pizzas: Information about different pizza offerings, including prices.
- Pizza Types: Categories and characteristics of pizzas.

Also, using Power BI, I created interactive dashboards to visualize these insights. These dashboards include various charts and slicers, enabling easy filtering and exploration of the sales data.

https://github.com/HarshadKamble77/My-Projects/tree/main/Dashboard/Pizza%20Sales%20Dashboard

# **KEY QUESTIONS**

# **Analysis addressed the following questions:**

#### **Basic:**

- Total number of orders.
- Total revenue generated.
- Highest-priced pizza.
- Most common pizza size.
- Top 5 most ordered pizza types.

#### Intermediate:

- Total quantity of each pizza category ordered.
- Order distribution by hour.
- Category-wise distribution of pizzas.
- Average number of pizzas ordered per day.
- Top 3 pizza types based on revenue.

#### Advanced:

- Percentage contribution of each pizza type to total revenue.
- Cumulative revenue over time.
- Top 3 pizza types based on revenue within each category.

# DATA DESCRIPTION

In data there are four tables as follows:-

#### 1. Orders:

- order\_id: Unique identifier for each order.
- date: Date when the order was placed.
- time: Time when the order was placed.

#### 2. Order Details:

- order\_details\_id: Unique identifier for each order detail.
- order\_id: Reference to the order.
- pizza\_id: Identifier for the specific pizza.
- quantity: Number of pizzas ordered.

#### 3. Pizzas:

- pizza\_id: Unique identifier for each pizza.
- pizza\_type\_id: Identifier for the type of pizza.
- size: Size of the pizza (S, M, L, XL, XXL).
- price: Price of the pizza.

### 4. Pizza Types:

- pizza\_type\_id: Unique identifier for each pizza type.
- name: Name of the pizza type.
- category: Category of the pizza (e.g., Vegetarian, Non-Vegetarian).
- ingredients: Ingredients used in the pizza

# DATA PREPARATION

#### 1. Data Collection:

Collected data from four tables: Orders, Order Details, Pizzas, and Pizza Types.

### 2. Data Cleaning:

Checked for missing values and inconsistencies,

Standardized date and time formats,

Ensured data types were correctly assigned.

## 3. Data Integration: Merged Tables:

- Orders and Order Details: Combined on order\_id to get detailed order information.
- Order Details and Pizzas: Joined on pizza\_id to get pizza size and price.
- Pizzas and Pizza Types: Joined on pizza\_type\_id to get category and ingredients.

### 4. Data Transformation: Created new columns for analysis, such as:

- Revenue: Calculated as quantity \* price.
- Order Date and Time: Combined date and time for detailed time analysis.

Grouped data for various aggregation purposes, such as total orders, total revenue, and quantity of each pizza type.

### 5. Data Validation:

Ensured the integrity and accuracy of the merged data.

Verified key metrics with raw data to check for discrepancies.

## 6. Data Import into Power BI:

Loaded the cleaned and integrated data into Power BI.

Created relationships between tables within Power BI for seamless data analysis.

## 7. Creation of Calculated Columns and Measures:

Used DAX functions to create necessary measures.

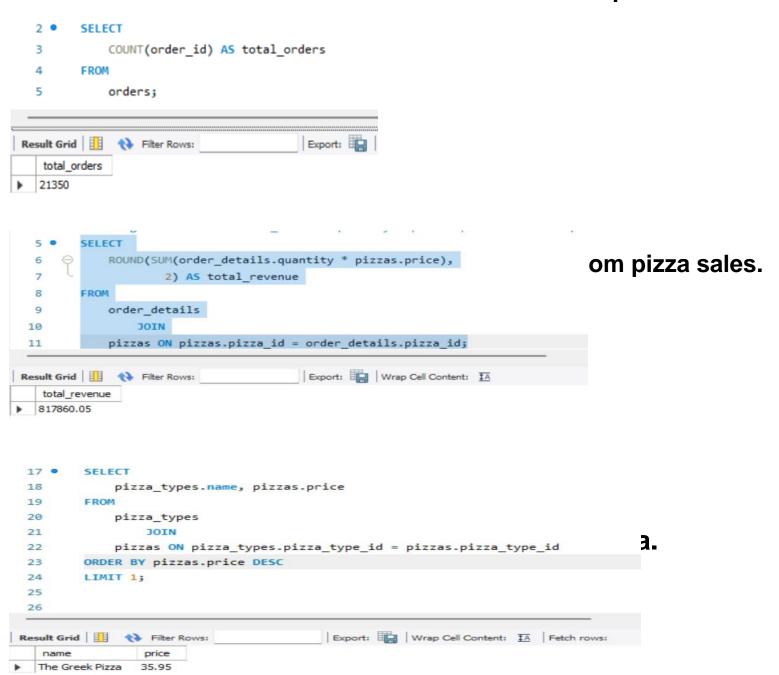
This thorough data preparation ensured that the dataset was ready for effective analysis and visualization in Power BI, leading to the insights presented in this project.

# **BASIC ANALYSIS**

```
-- Importing Data
       create database pizzahut;
       FROM
           pizzahut.pizzas;
 7 • G CREATE TABLE orders (
           order_id INT NOT NULL,
           order_date DATE NOT NULL,
10
           order_time TIME NOT NULL,
           PRIMARY KEY (order_id)
11
12
     -);
13
       SELECT
15
16
       FROM
17
           pizzahut.orders;
18
19 • GREATE TABLE order details (
20
           order_details_id INT NOT NULL,
           order_id INT NOT NULL,
21
22
           pizza_id TEXT NOT NULL,
           quantity INT NOT NULL,
23
           PRIMARY KEY (order_details_id)
     -);
25
```

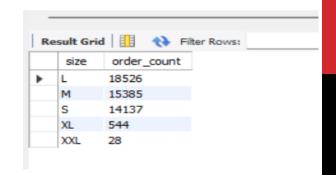
Pizzas & Pizz\_types data imported by adding table to created tables.

## #Retrieve the total number of orders placed.



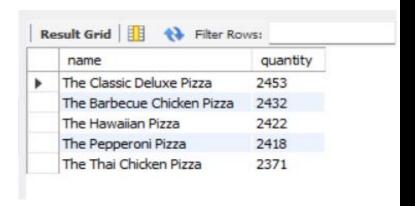
# Identify the most common pizza size ordered.

```
31 •
       SELECT
           pizzas.size, COUNT(order details.order details id) as order count
32
33
       FROM
           pizzas
34
               JOIN
35
           order details ON pizzas.pizza id = order details.pizza id
36
       GROUP BY pizzas.size
37
       ORDER BY order count DESC;
38
```



# List the top 5 most ordered pizza types along with their quantities.

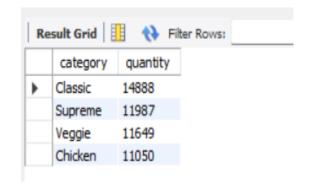
```
SELECT
45
           pizza_types.name, SUM(order_details.quantity) AS quantity
46
       FROM
47
           pizza_types
48
               JOIN
49
           pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
50
51
               JOIN
           order_details ON order_details.pizza_id = pizzas.pizza_id
52
       GROUP BY pizza_types.name
53
       ORDER BY quantity DESC
54
55
       LIMIT 5;
```

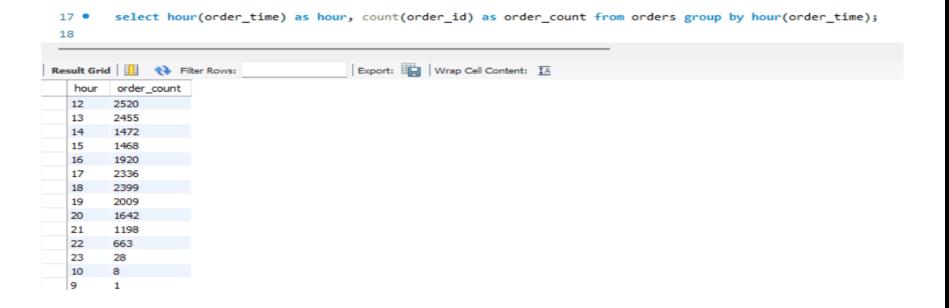


## **INTERMEDIATE ANALYSIS**

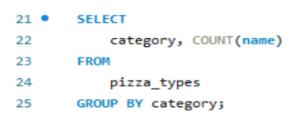
**#Join the necessary tables to find the total quantity of each pizza category ordered.** 

```
SELECT
           pizza types.category,
           SUM(order details.quantity) AS quantity
       FROM
 8
           pizza_types
 9
               JOIN
           pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
10
11
           order_details ON order_details.pizza_id = pizzas.pizza_id
12
13
       GROUP BY pizza types.category
       ORDER BY quantity DESC;
14
```

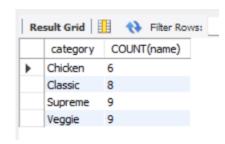




#Join relevant tables to find the category-wise distribution of pizzas.



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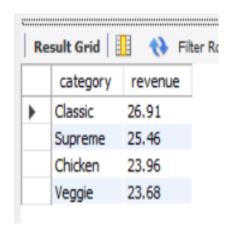
```
SELECT
#Grou
                                                                                              er day.
                     ROUND(AVG(quantity), 0) as Average_quantity
         30
                 FROM
         31
                     (SELECT
         32
                         orders.order date, SUM(order details.quantity) AS quantity
         33
                     FROM
                         orders
         34
         35
                     JOIN order_details ON orders.order_id = order_details.order_id
                     GROUP BY orders.order date) AS order quantity;
         36
         37
                                                  Export: Wrap Cell Content: IA
        Result Grid
                      Filter Rows:
           Average_quantity
```

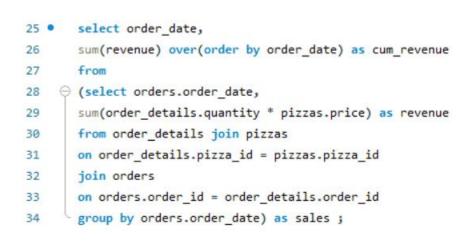


# **ADVANCED ANALYSIS**

## #Calculate the percentage contribution of each pizza type to total revenue.

```
SELECT
           pizza_types.category,
           ROUND(SUM(order_details.quantity * pizzas.price) / (SELECT
                            ROUND(SUM(order_details.quantity * pizzas.price),
 8
                                        2) AS total sales
 9
                        FROM
                            order_details
10
                                JOIN
11
                            pizzas ON pizzas.pizza id = order details.pizza id) * 100,
12
13
                   2) AS revenue
       FROM
14
15
           pizza types
16
               JOIN
17
           pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
18
           order_details ON order_details.pizza_id = pizzas.pizza_id
19
       GROUP BY pizza types.category
20
       ORDER BY revenue DESC;
```







1	Re	sult Grid	♦ Filter Rows:
Г		order_date	cum_revenue
	•	2015-01-01	2713.8500000000004
		2015-01-02	5445.75
		2015-01-03	8108.15
		2015-01-04	9863.6
		2015-01-05	11929.55
		2015-01-06	14358.5
		2015-01-07	16560.7
		2015-01-08	19399.05
		2015-01-09	21526.4
L		2015-01-10	23990.350000000002
L		2015-01-11	25862.65
		2015-01-12	27781.7
		2015-01-13	29831.300000000003
		2015-01-14	32358.700000000004
		2015-01-15	34343.50000000001

# **ADVANCE ANALYSIS**

Determine the top 3 most ordered pizza types based on revenue for each pizza category.

```
select name, revenue from
   ⊖ (select category, name, revenue,
       rank() over(partition by category order by revenue desc) as ranks
39
       from
40
    (select pizza types.category, pizza types.name,
41
       sum((order_details.quantity) * pizzas.price) as revenue
42
       from pizza types join pizzas
43
       on pizza types.pizza type id = pizzas.pizza type id
44
       join order details
45
       on order details.pizza id = pizzas.pizza id
46
       group by pizza types.category,pizza types.name) as a) as b
47
       where ranks <=3;
48
```

	name	revenue	
•	The Thai Chicken Pizza	43434.25	
	The Barbecue Chicken Pizza	42768	
	The California Chicken Pizza	41409.5	
	The Classic Deluxe Pizza	38180.5	
	The Hawaiian Pizza	32273.25	
	The Pepperoni Pizza	30161.75	
	The Spicy Italian Pizza	34831.25	
	The Italian Supreme Pizza	33476.75	
	The Sicilian Pizza	30940.5	
	The Four Cheese Pizza	32265.70000000065	
	The Mexicana Pizza	26780.75	
	The Five Cheese Pizza	26066.5	

# CONCLUSION

SQL-based analysis of the pizza sales data provided significant insights that can drive strategic decisions for improving sales and operational efficiency.

The SQL queries used in this project efficiently extracted and transformed data to provide these insights. These results form a strong foundation for making data-driven decisions that enhance business performance, customer satisfaction, and profitability.