SWIGGY DATA ANALYSIS

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INTRODUCTION

The online food ordering market includes foods prepared by restaurants, prepared by independent people, and groceries being ordered online and then picked up or delivered. The first online food ordering service, World Wide Waiter (now known as Waiter.com), was founded in 1995. Online food ordering is the process of ordering food from a website or other application. The product can be either ready-to-eat food or food that has not been specially prepared for direction consumption.

OBJECTIVE

Objective:

In the world of rising new technology and innovation, Food industry is advancing with the role of Data Science and Analytics. Data analysis can help them to understand their business in a quiet different manner and helps to improve the quality of the service by identifying the weak areas of the business.

Benefits:

- Help out to make better business decisions.

- Help analyze customer trends and satisfaction, which can lead to new and better products and

  services.

- Helps in easy flow for managing resources.

PROBLEM STATEMENT

Food industries are having important reflection of the economy from past few decades. Online food ordering is the process of ordering food from a website or other application.

In this project, we are analyzing the various aspects with different use cases which covers many aspects of Swiggy Food Delivery Service. It helps in not only understanding the meaningful relationships between attributes, but it also allows us to do our own research and come-up with our findings.

# 1. DISTRIBUTION OF 'RATING':
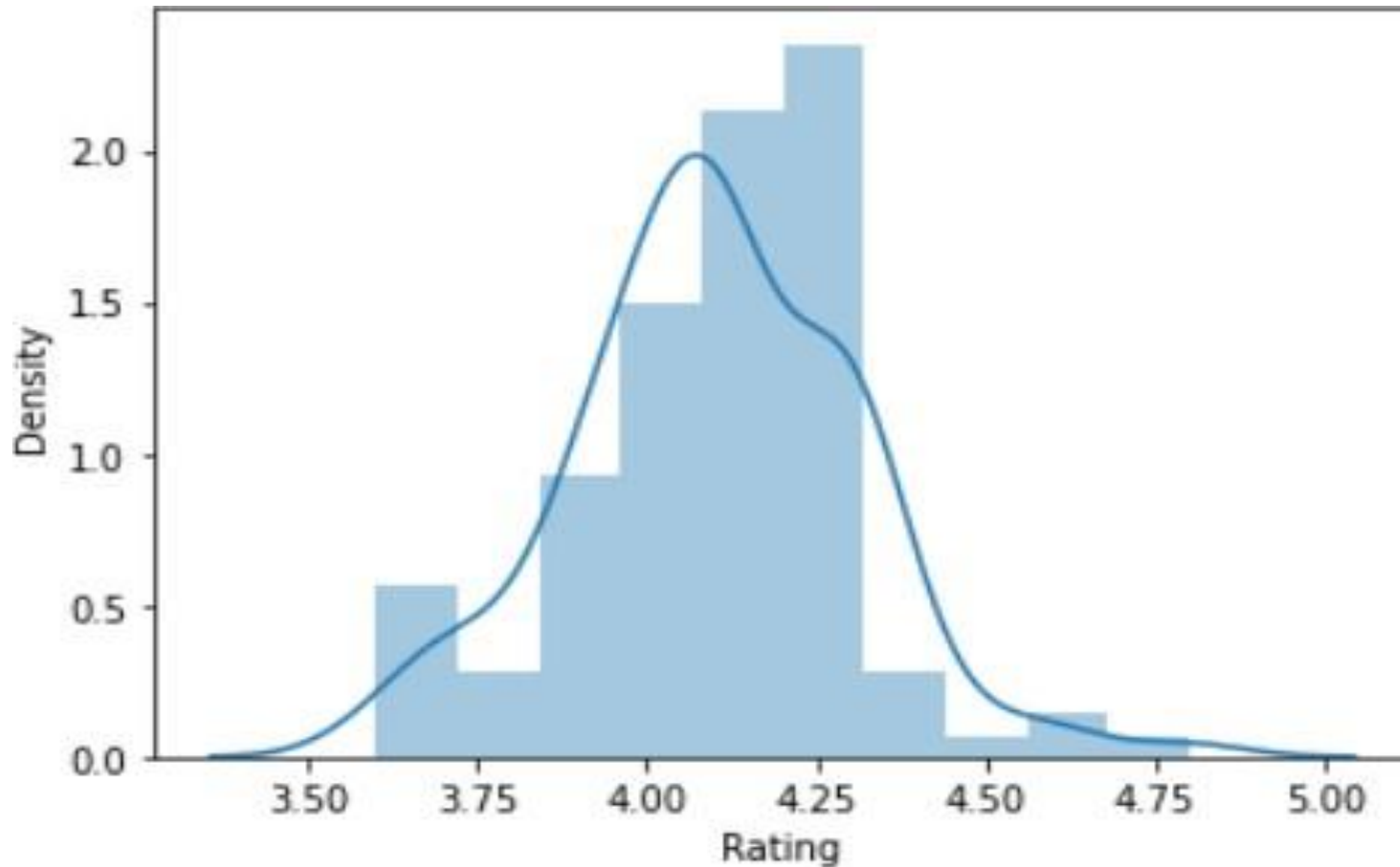
- ## **Conclusion:**

  - From this **Distribution Plot**, We can conclude that ***More that '50%' of Restaurants*** are having a ***Rating*** greater than **"4.1"** with a ***Maximum Rating*** of **"4.8"** which is considered as a decent Rating.
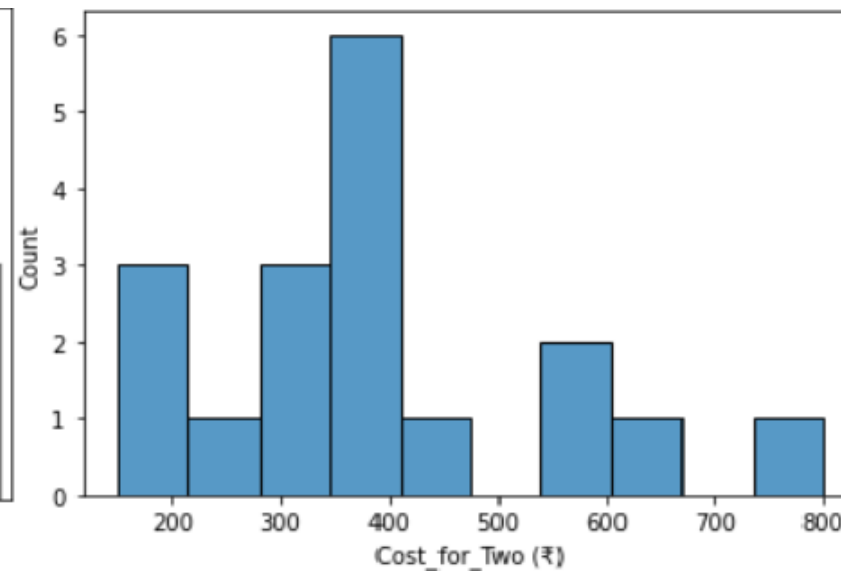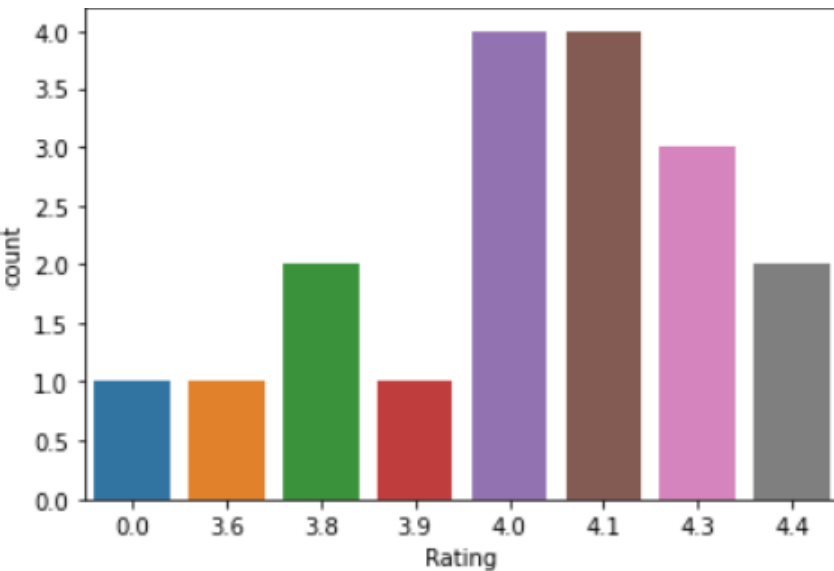
  .

- **BTM Area:**

• Conclusion:

- From this, you can produce Various Conclusions like –
- **BTM**: Most has **4.0** to **4.2** Rating and Approx. Cost for Two People lies between **200** to **350**. (Max. Cost goes upto **600**)
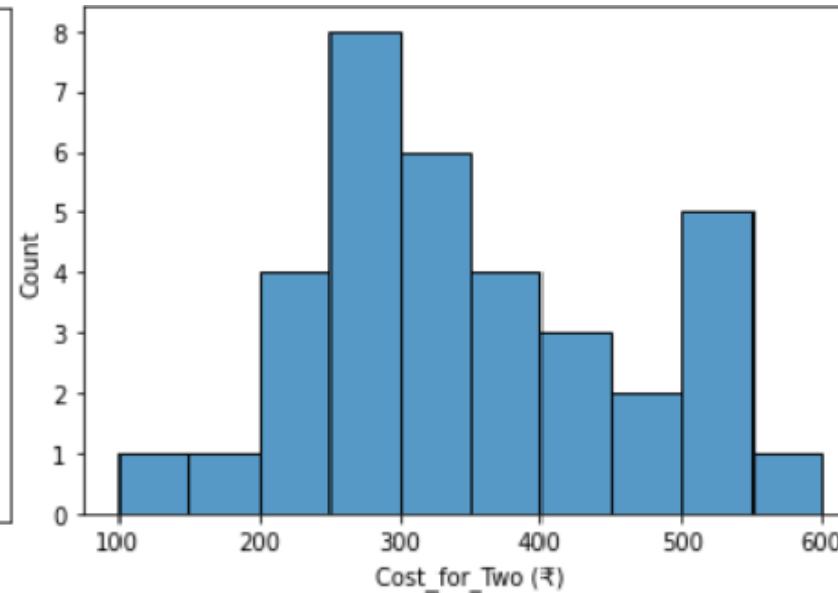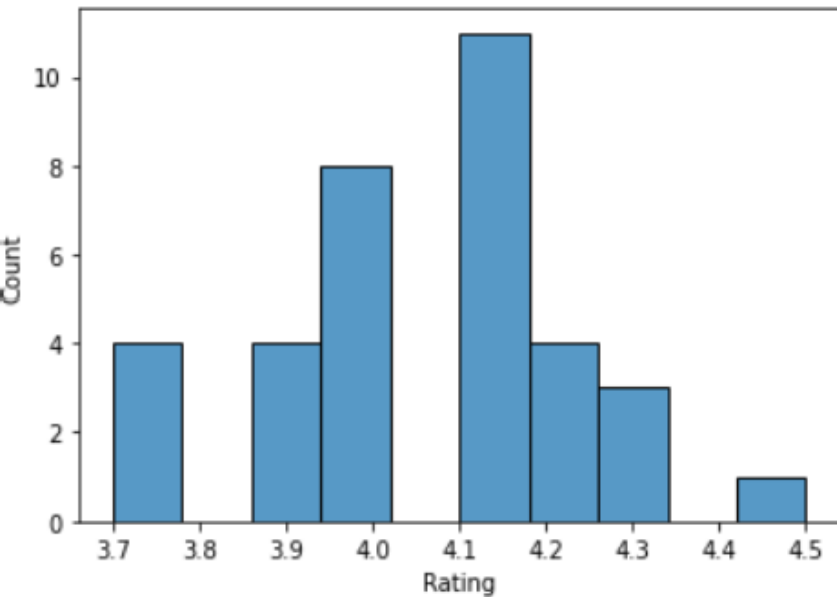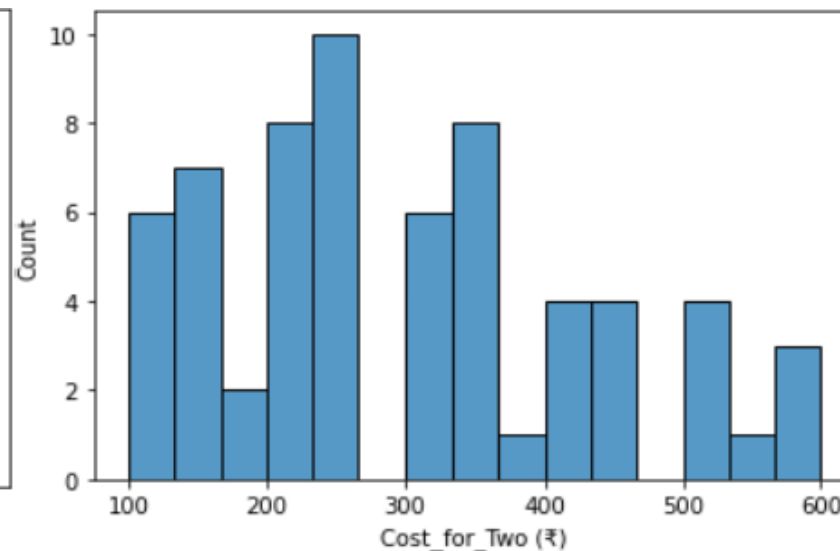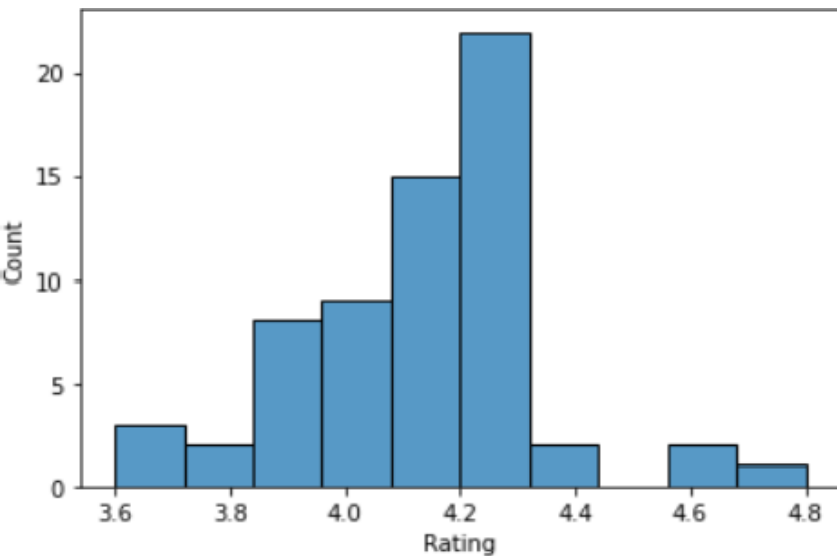
- **HSR Area:**

- **Conclusion:**

- From this, you can produce Various Conclusions like –

- **HSR**: Most has **4** or above Rating and Approx. Cost for Two People lies between **300** to **400**. (Max. Cost goes upto **800**)

• **Koramangala Area:**

• **Conclusion:**

• From this, you can produce Various Conclusions like –

• **Koramangala**: Most has **4.0** to **4.3** Rating and Approx. Cost for Two People lies between **200** to **350**. (Max. Cost goes upto **600**)

• With this we can conclude the Most Costly Area is **HSR**.

3. ANALYSE "APPROX COST OF 2 PEOPLE" VS "RATING".
## FIND OUT THE RELATIONSHIP BETWEEN THEM:

Analyse 'Approx Cost of 2 People' vs 'Rating'
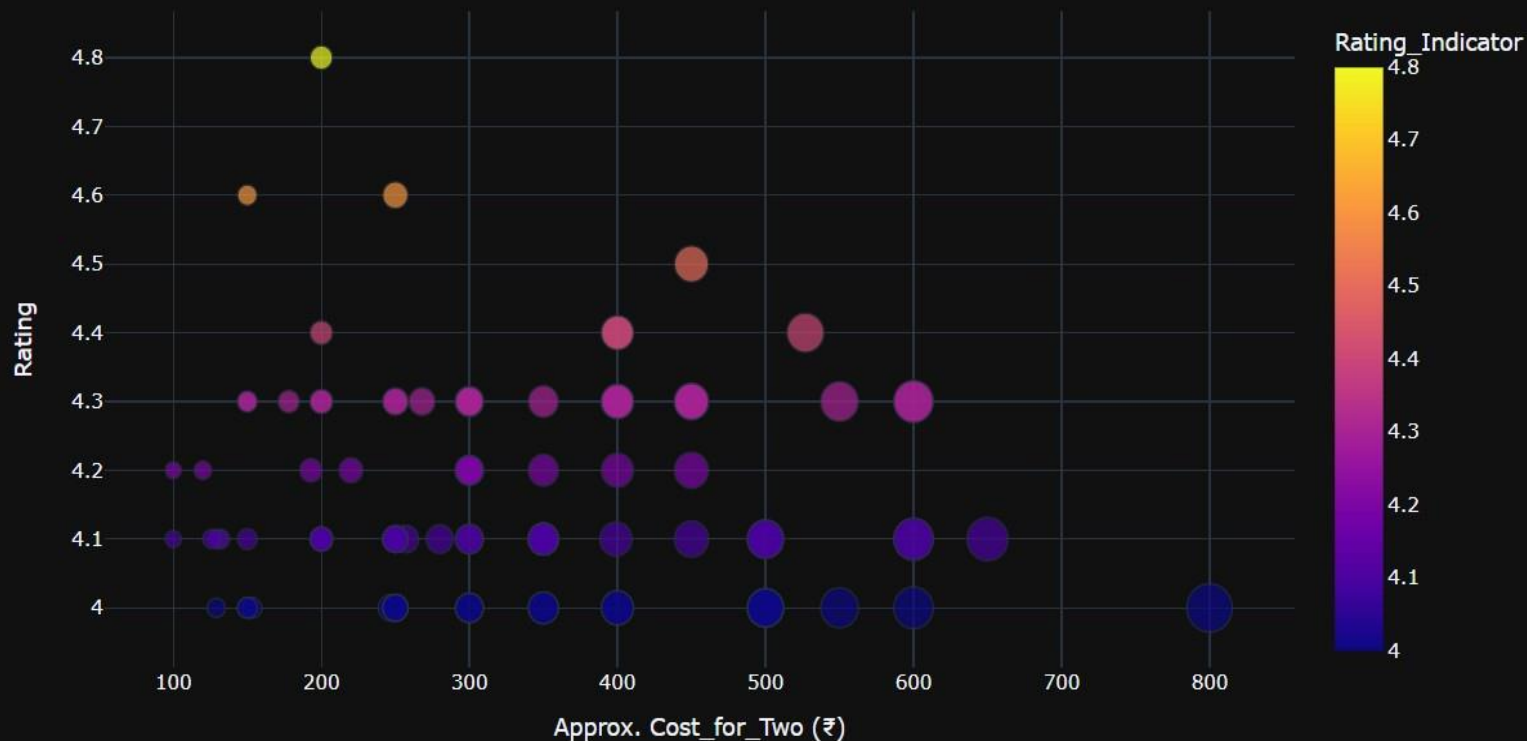
- ## Conclusion:
  - *Most of the Affordable/Budgeted Restaurants* are having *Excellent Rating* as well.
  - Same we can see, For *Approx. Cost* of **"200", "150", "250"**, and **"450"**, the *Ratings* were **"4.8", "4.6"**, and **"4.5"** respectively.
  - This might be because *Most of the people prefer Affordable/Budget-Restaurants* which also provides *good quality* of *Cuisines*.
  - and On the other hand, There are *few Expensive Restaurants* who *doesn't* have that much *Rating* and they are *Expensive*.
  - *Restaurants* which *Costs* around **"600"** to **"800"** for *Two People* are having the *Ratings in between '4.0' to '4.1'* which is *too less* as compared to *Affordable/Budgeted Restaurants*.
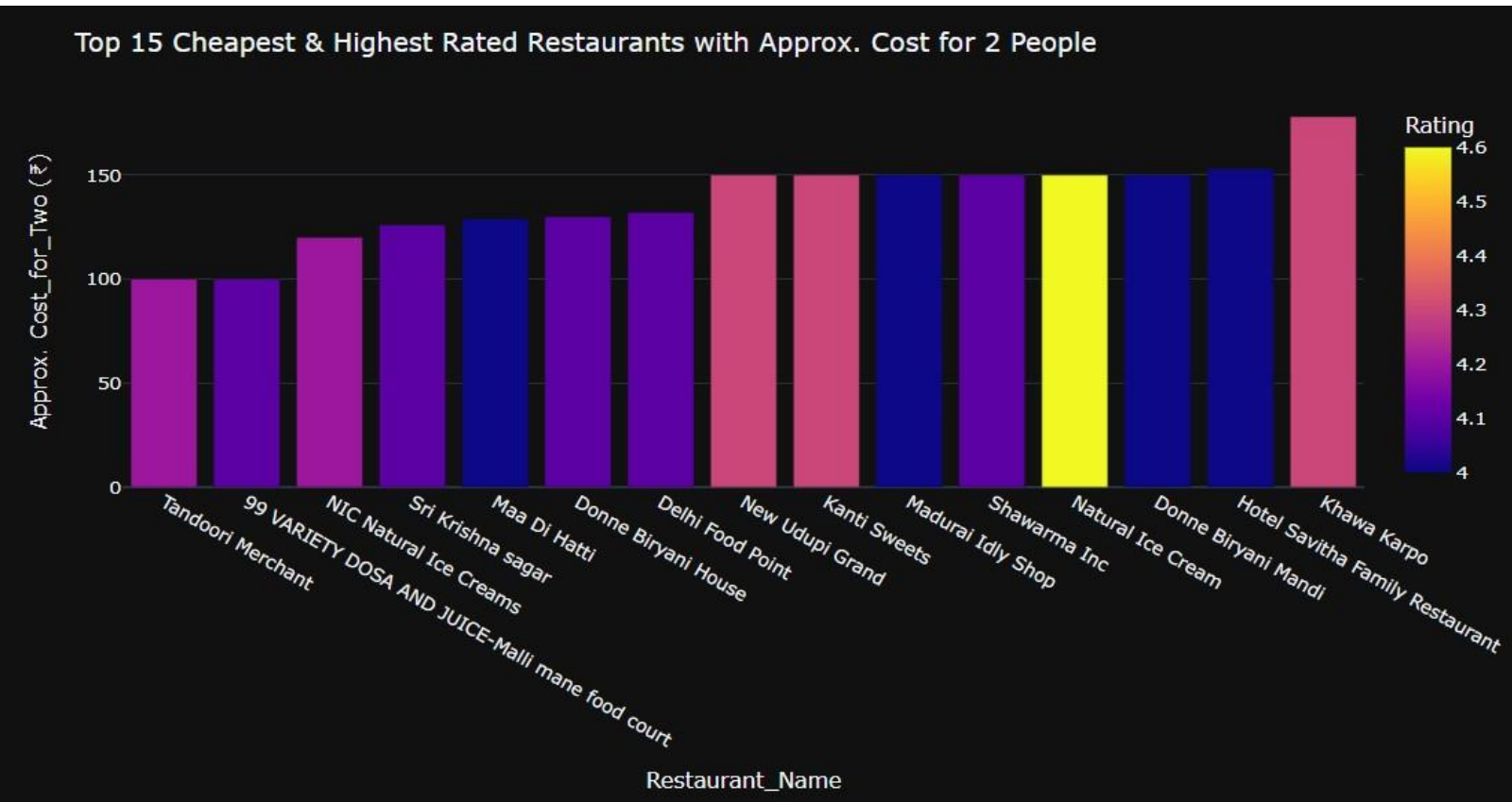
4. ANALYZE AFFORDABLE/BUDGETED AND HIGHEST RATED RESTAURANTS OF BANGALORE:

Affordable/Budgeted and Highest Rated Restaurants (Bangalore)
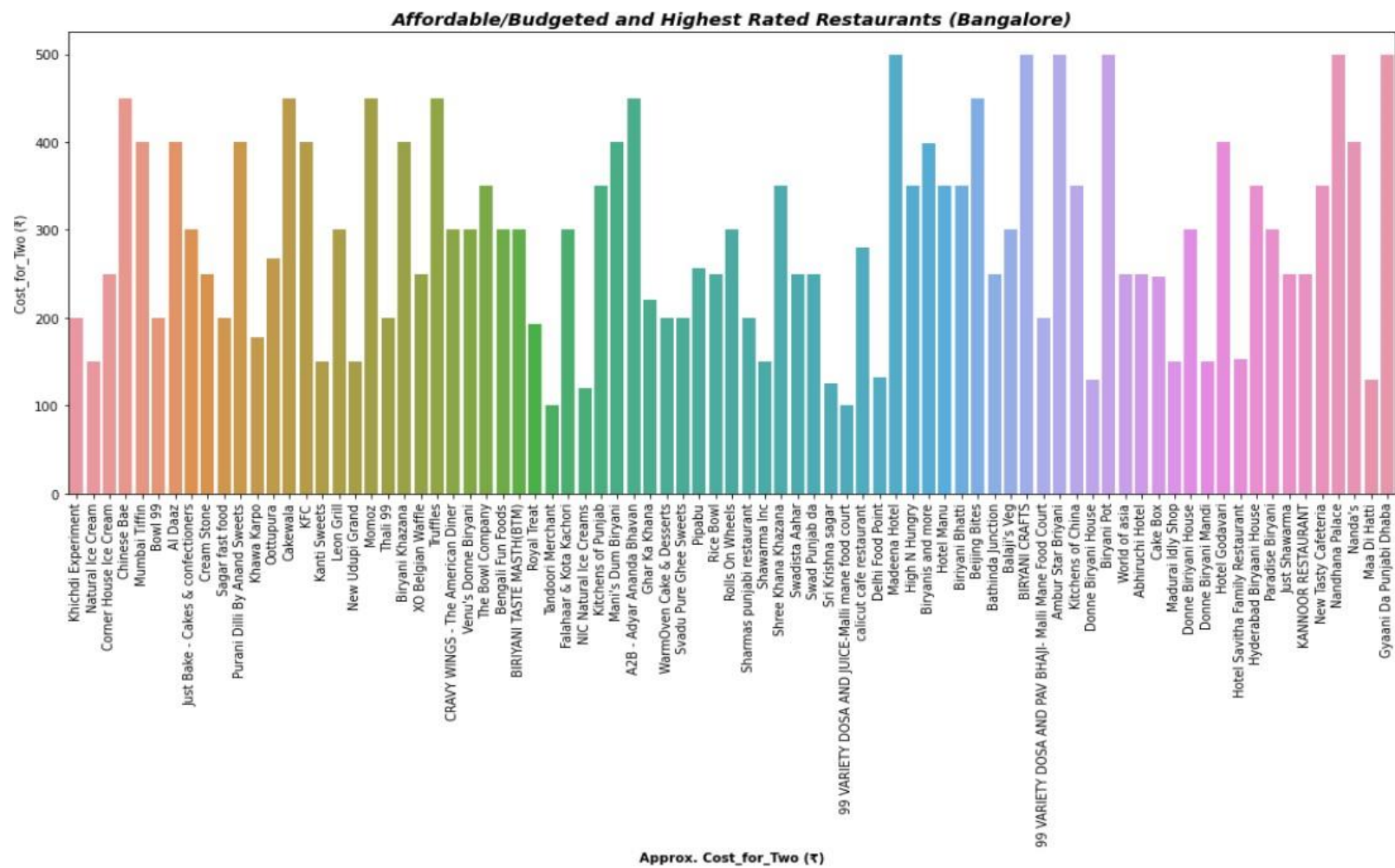
- **Conclusion:**
  - This beautiful **"Bar Chart"** displays all the Affordable/Budgeted and Highest Rated Restaurants available in the entire Bangalore Area.

5. TOP 15 CHEAPEST & HIGHEST RATED RESTAURANTS WITH APPROX. COST FOR 2 PEOPLE:
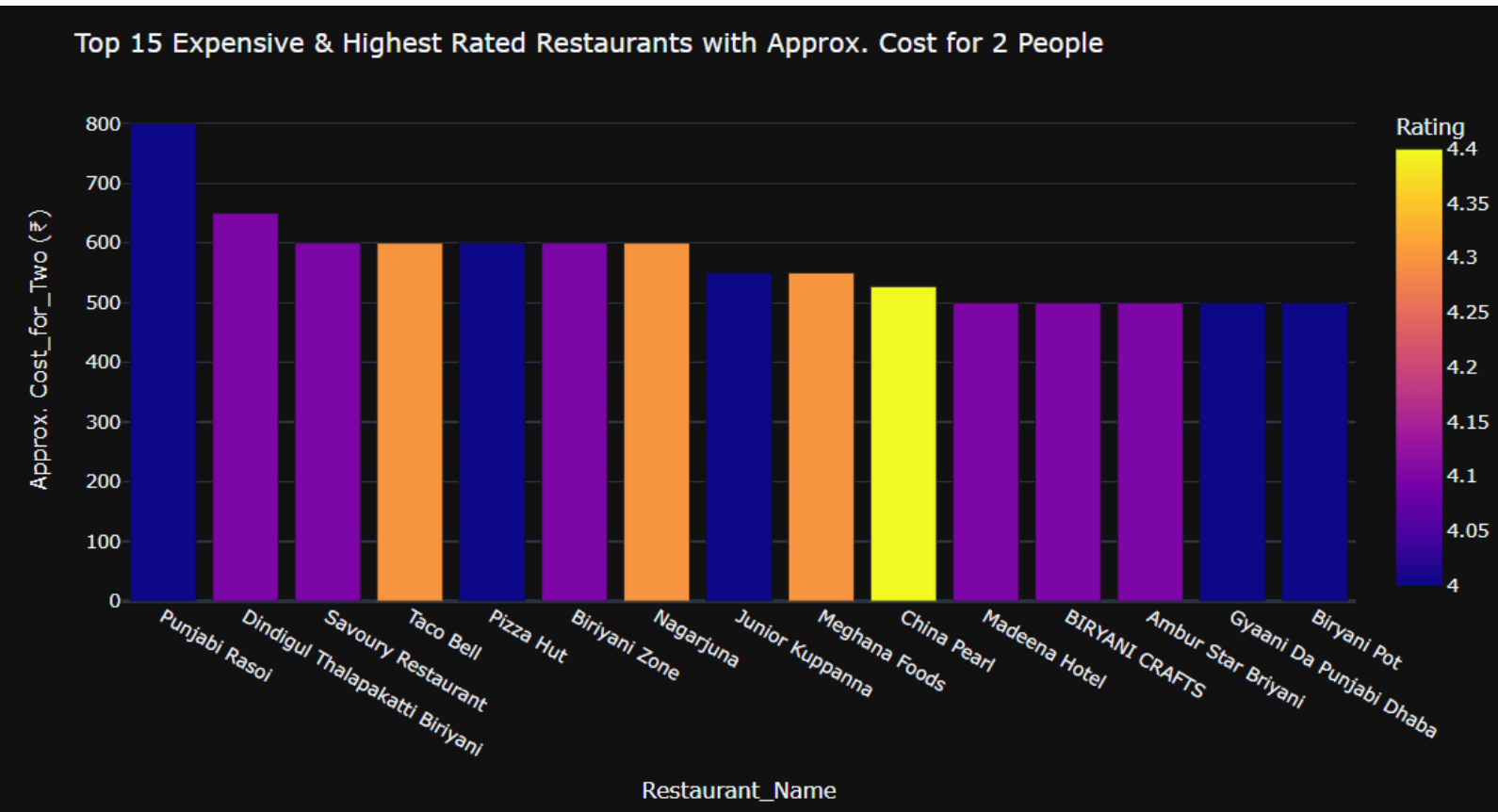

Top 15 Cheapest & Highest Rated Restaurants with Approx. Cost for 2 People

- **Conclusion:**
  - This beautiful "Bar Chart" displays all the Cheapest and Highest Rated Restaurants available in the entire Bangalore Area with Approx. Cost for Two People.

6. TOP 15 EXPENSIVE & HIGHEST RATED RESTAURANTS WITH APPROX. COST FOR 2 PEOPLE:

Top 15 Expensive & Highest Rated Restaurants with Approx. Cost for 2 People
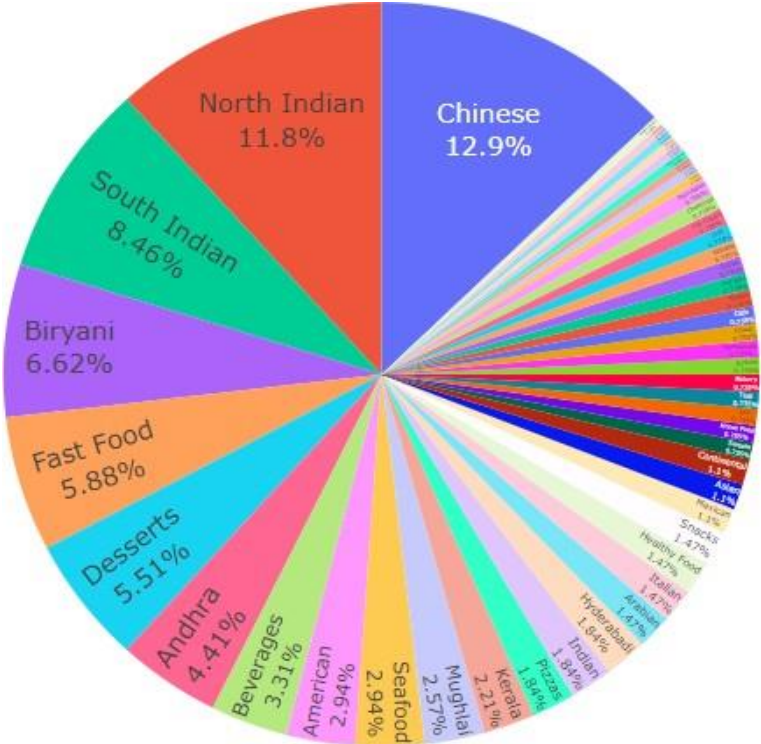
- **Conclusion:**
  - This beautiful "Bar Chart" displays all the Expensive and Highest Rated Restaurants available in the entire Bangalore Area with Approx. Cost for Two People.

CUISINES ANALYSIS -

7. Cuisines Overall Analysis (Bangalore):

8. Overall Distribution of Cuisines in Bangalore Restaurants:
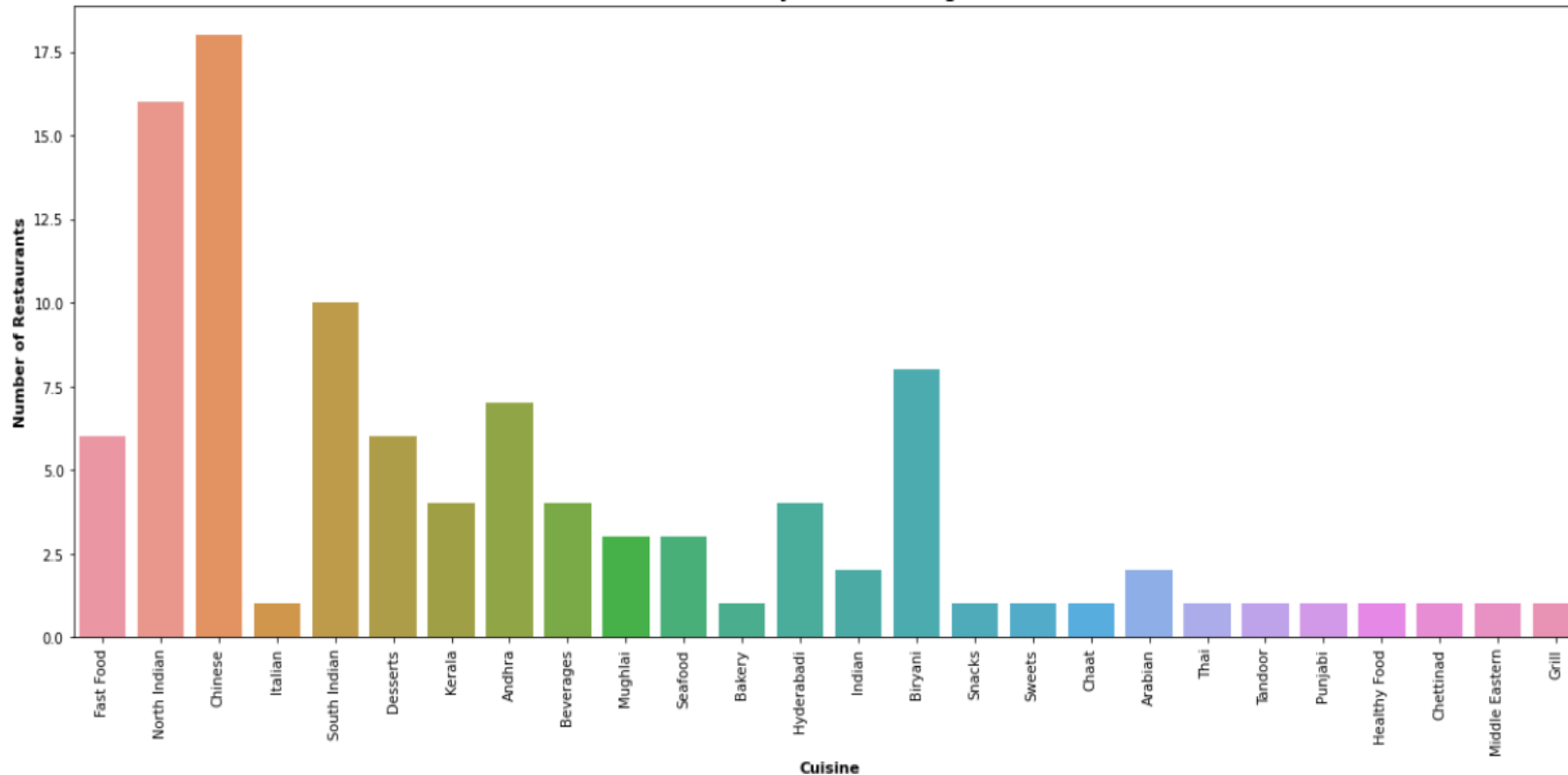

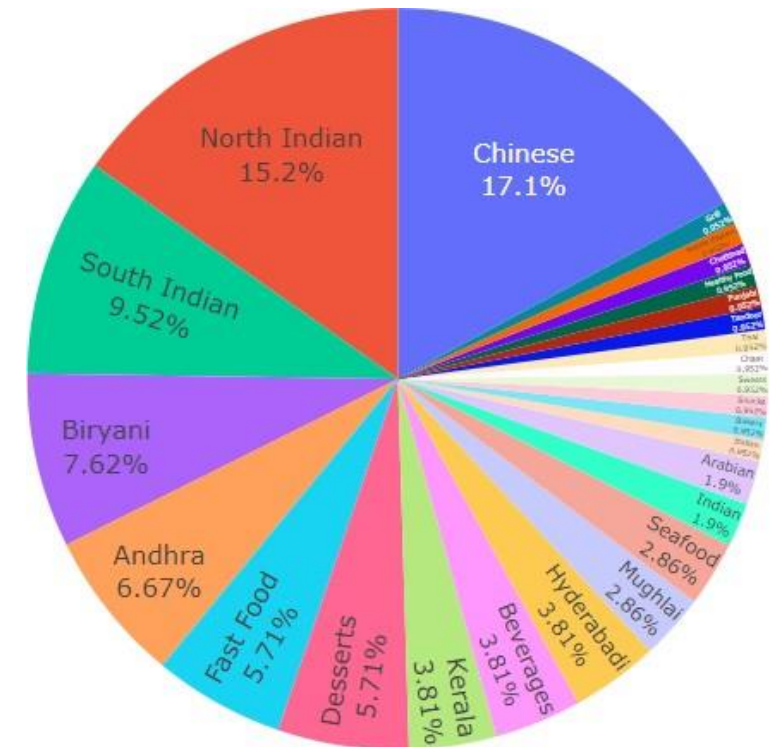Cuisines Overall Analysis (Bangalore)

- **Conclusion:**
  - From the above Visualizations, We can say, *Most of the Restaurants* sell **"Chinese"** which is around **'12.9%'** followed by **"North Indian"** & **"South Indian"** Cuisines which are around **'11.8%'** & **'8.46%'**.
  - So, We can also infer that Most of the people are fond of these Cuisines.

AREA WISE CUSINE ANALYSIS

9. Cuisines Analysis – BTM (Bangalore):

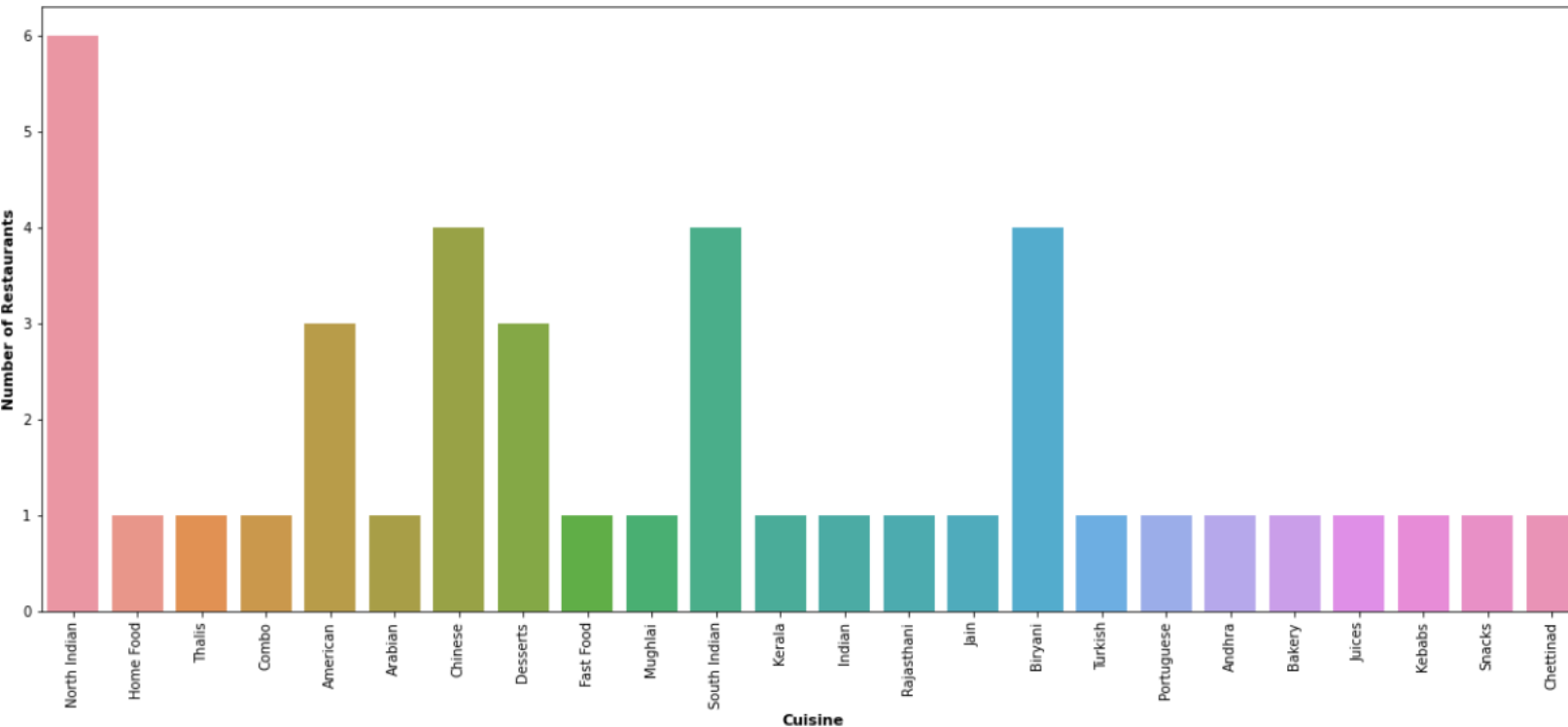10. Distribution of Cuisines in BTM Bangalore Restaurants:
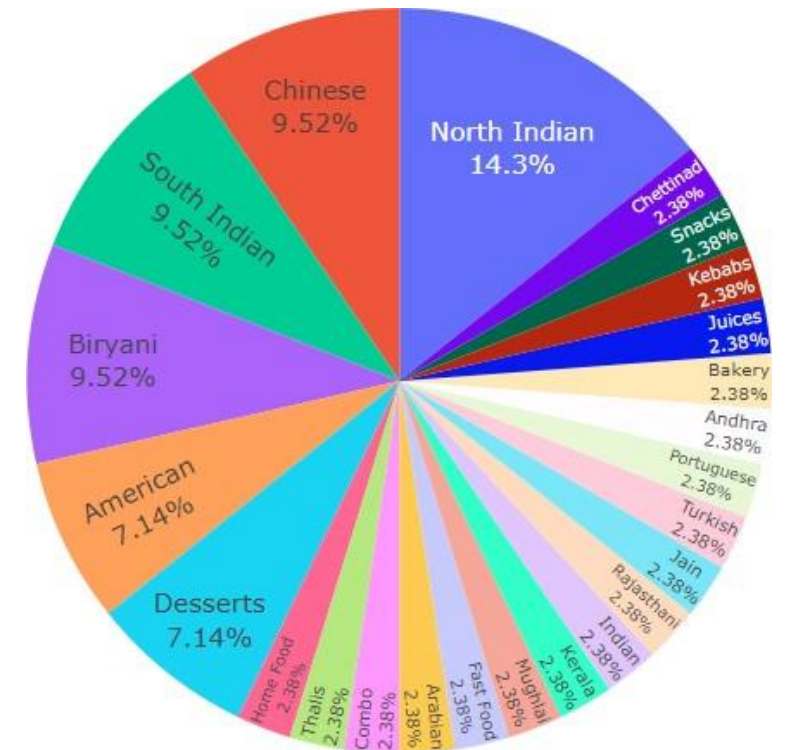

- **Conclusion:**
  - From the above Visualizations, We can say, In **BTM** Area, *Most of the Restaurants* sell **"Chinese"** which is around **'17.1%'** followed by **"North Indian"** & **"South Indian"** Cuisines which are around **'15.2%'** & **'9.52%'**.
  - Most of the people are fond of these Cuisines.

AREA WISE CUSINE ANALYSIS

11. Cuisines Analysis – HSR (Bangalore):

12. Distribution of Cuisines in HSR Bangalore Restaurants:
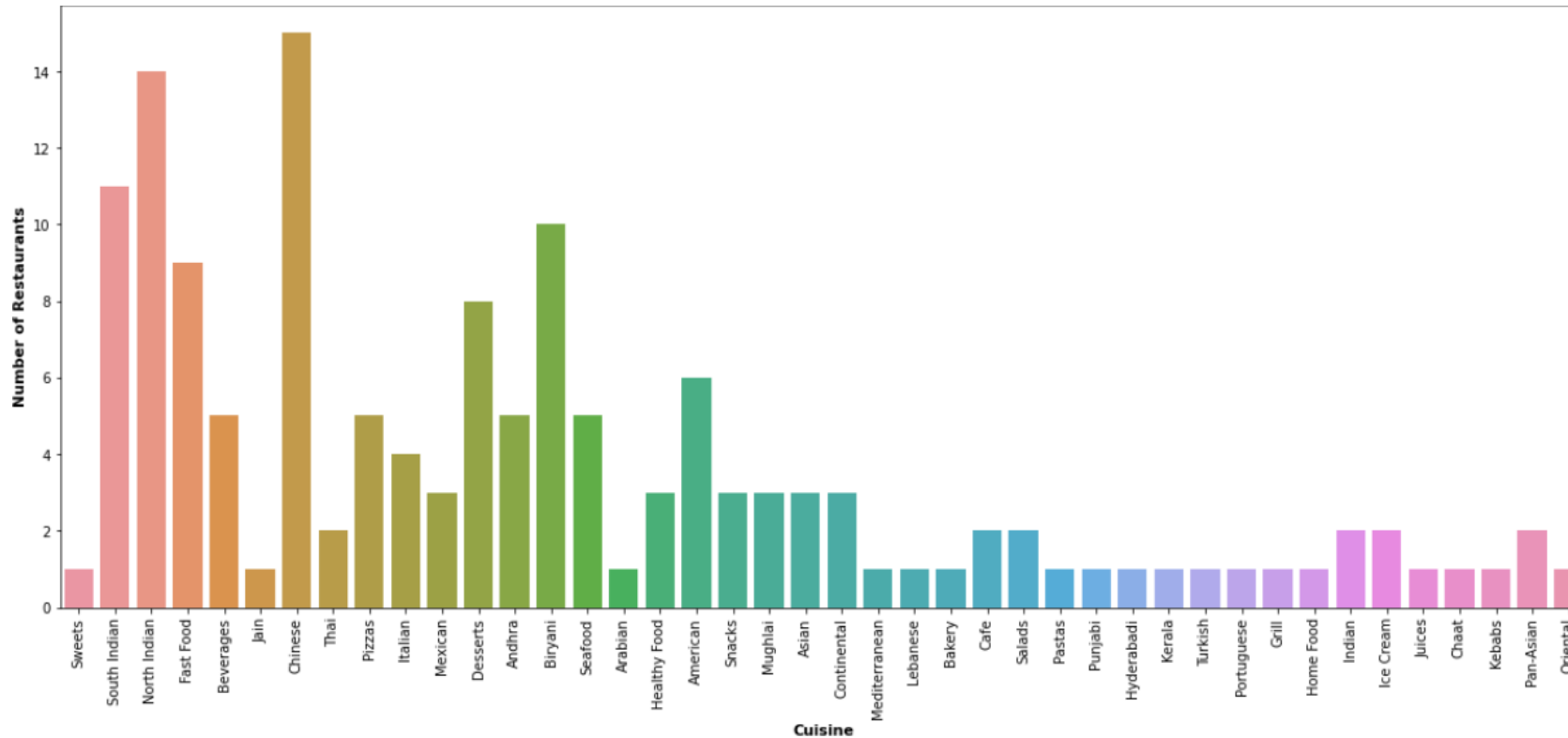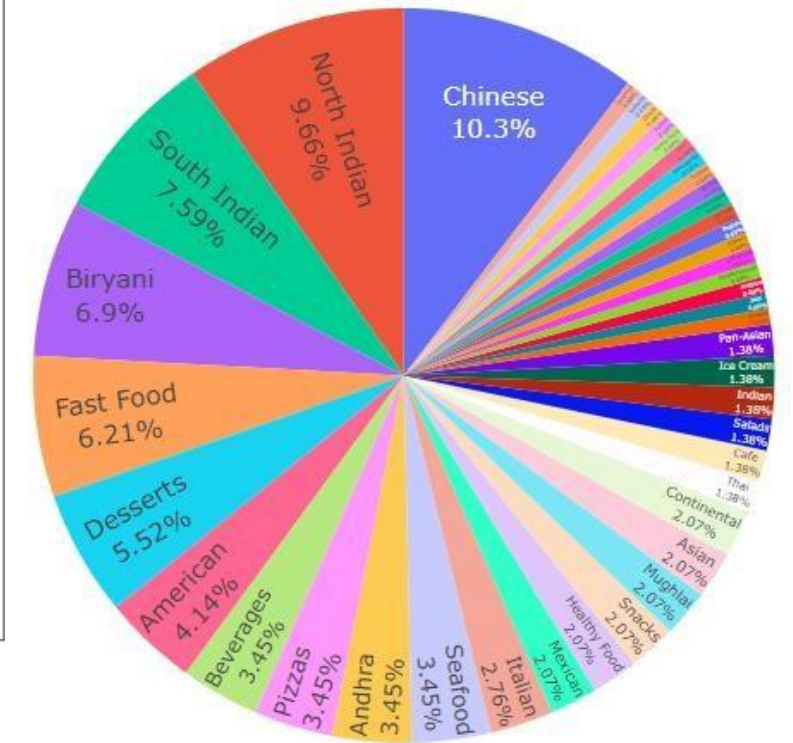

- **Conclusion:**
  - From the above Visualizations, We can say, In **HSR** Area, **"North Indian"** Cuisines are dominated by around **'14.3%'** followed by **"Chinese"** & **"South Indian"** Cuisines **'9.52%'** & **'9.52%'** of Restaurants respectively.
  - So, We can also infer that - In HSR Area, We may have more **"North Indian"** people staying there.

AREA WISE CUSINE ANALYSIS

12. Cuisines Analysis – Koramangala (Bangalore):

13. Distribution of Cuisines in Koramangala Bangalore Restaurants:

- **Conclusion:**
  - From the above Visualizations, We can say, In **Koramangala** Area, **"Chinese"** Cuisines are dominated by around **'10.3%'** followed by **"North Indian"** & **"South Indian"** Cuisines **'9.66%'** & **'7.59%'** of Restaurants respectively.
  - So, We can also infer that Most of the people are fond of the **"Chinese"** Cuisines.

THANK YOU