SWIGGY FOOD DATA ANALYSIS

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INTRO OF PROJECT

► 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 found 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 OF PROJECT

- In the world of rising new technology and innovation, the Food industry is advancing with the role of Data Science and Analytics. Data analysis can help them to understand their business in a quite different manner and helps to improve the quality of the service by identifying the weak areas of the business.
- Help out to make better business decisions. Help analyze customer trends and satisfaction, which can lead to new and better products and services. Gives better insight of customer base. Helps in easy flow for managing resources.

PROBLEM IN SWIGGY FOOD DATA

- 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.
- ▶ 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. The product can be either ready-to-eat food or food that has not been specially prepared for direction consumption.

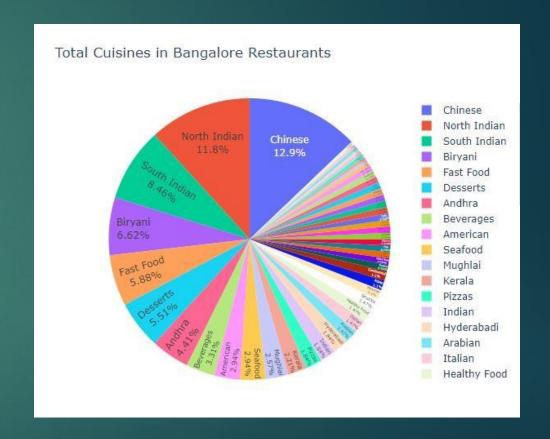
RESULT OF THIS PROJECT

Is following

FROM CUISINES ANALYSIS

list of top five food items sell in our all Bangalore

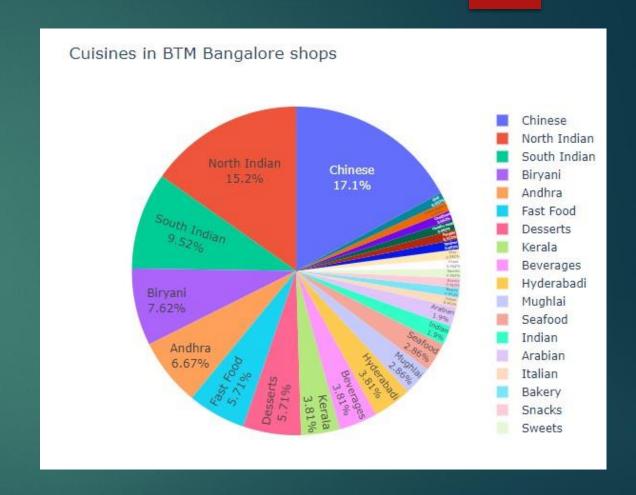
- 1. CHINESE 12.9%
- 2. NORTH INDIAN 11.8%
- 3. SOUTH INDIAN 8.46%
- 4. BIRYANI 6.62%
- 5. FAST FOOD 5.88%



BTM AREA

list of top five food items sell in BTM Bangalore

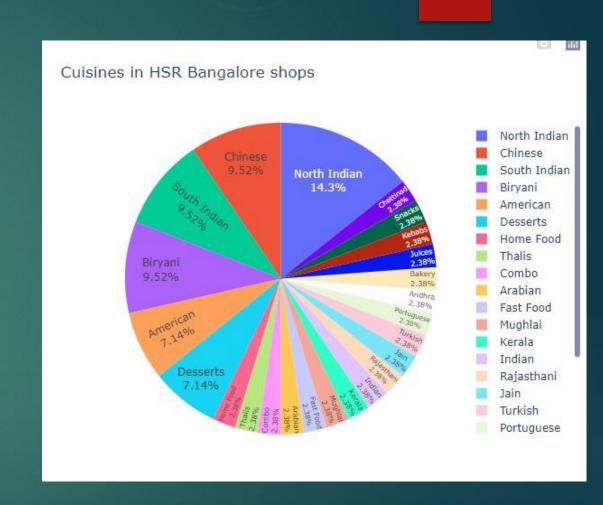
- 1. CHINESE 17.1%
- 2. NORTH INDIAN 15.2%
- 3. SOUTH INDIAN 9.52%
- 4. BIRYANI 7.62%
- 5. ANDHRA 6.67%



HSR AREA

list of top five food items sell in HSR area Bangalore*

- 1. NORTH INDIAN 14.3%
- 2. CHINESE 9.52%
- 3. SOUTH INDIAN 9.52%
- 4. BIRYANI 9.52%
- 5. AMERICAN 7.14%



KORAMANGALA AREA

list of top five food items sell in KORAMANGALA Bangalore

- 1. CHINESE 10.3%
- 2. NORTH INDIAN 9.66%
- 3. SOUTH INDIAN 7.59%
- 4. BIRYANI 6.9%
- 5. **FAST FOOD 6.2%**



FROM RATING OF RESTURENTS

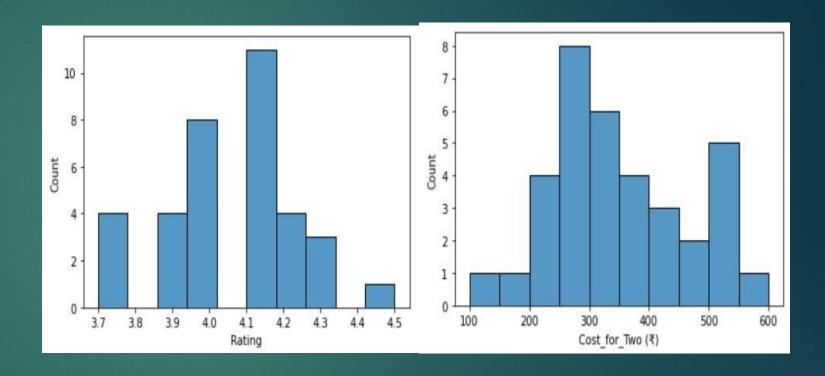
- ▶ Max rating 4.80
- ► Min rating 0.00
- Avg rating 4.06
- ► Top 50% rating 4.10

FROM AREA-WISE AREA VS COST OF TWO

ARE FOLLOWING

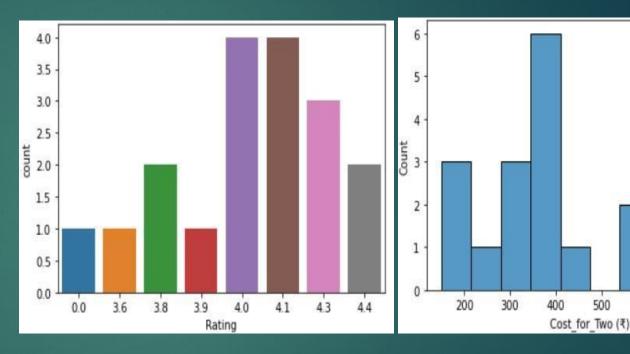
AREA - BTM

► The common 4.0 to 4.2
Rating and Cost for Two
People in between 200rs to
350rs.



AREA - HSR

► The common 4.0 to 4.3 and Cost for Two People in between 300rs to 400rs.

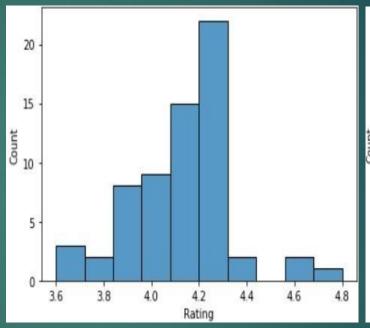


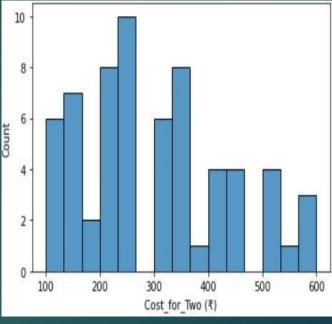
600

700

AREA - KORAMANGALA

The common 4.0 to 4.3 Rating and Cost for Two People in between 200rs to 350rs.





AREA - JAINAGER

▶ Jainager - The common 4.3 and the Cost for Two People is 300rs.

Not enough data to analyze the graphs

From Power BI

We can use a filter to check our restaurants as per there rating and price

