Analyzing Analyzing **Getting bill** restaurants restaurants history of billing billing restaurants data's data's Proper Linking all analysis branches for make high **ANALYSIS** forecast inventory analysis turnover Creating Time series **Analysis on** analysis separate veg & non CID's for from past

data

Analyzing restaurants billing data's

Pricing errors

analysis

CAPITAL EXPENDITURE

Revenue earning capacity

veg

customer

Proper analysis make high inventory turnover

TIP

Add customizable tags to sticky notes to make it easier to find, browse, organize, and categorize important ideas as themes within your mural.

Quantities designed

charts for most food sold

Creating

Collective opinion

SURVEY METHODS

Getting customer feedback

Providing special offers to increase sales high

Historical sales data