Pizza Sales Analysis Summary

This pizza sales dashboard is a powerful tool that displays key metrics and trends for the period between January 2015 and December 2015. It incorporates multiple visualizations, including bar charts, pie charts, and KPIs, allowing for an in-depth analysis of pizza sales across different categories, sizes, time periods, and product performance. MySQL queries were used for efficient data retrieval, and extensive data cleaning was carried out to ensure the highest accuracy of the results presented.

Key Metrics and Performance Indicators:

• **Total Revenue**: \$817,860

• Average Order Value (AOV): \$38.31

• Total Pizzas Sold: 49,574 pizzas

• Total Orders: 21,350 orders

• Average Pizzas Per Order: 2.32 pizzas

Daily and Monthly Trends for Total Orders:

- Daily Orders (Bar Chart Representation):
 - Friday sees the highest number of orders, accounting for roughly 18.7% of the total weekly orders.
 - Saturday is close behind with 17.5%, indicating that weekends are peak periods for pizza sales.
 - The rest of the week shows more even distribution:
 - **■** Thursday (16%),
 - **■** Wednesday (15.5%),
 - **Tuesday (14%)**,
 - Monday (11%),
 - Sunday (7%), reflecting lower sales.
- Monthly Orders (Line Chart Representation):
 - May saw a peak in pizza orders, representing approximately 9% of total orders for the year.
 - The months of July and January showed increased activity, as these months accounted for high sales volumes, each contributing around 8-9%.
 - February and November had the lowest sales, contributing just 6-7% of total orders.

Sales by Pizza Category and Size:

- Pizza Categories (Pie Chart Representation):
 - The Classic pizza category dominated sales, making up 30% (14,888 pizzas) of the total pizzas sold.
 - The Supreme category accounted for 24.1%, followed by Veggie with 23.7%, and Chicken at 22.2%.
- Pizza Sizes (Pie Chart Representation):

- Large-sized pizzas were the most popular, making up a significant 45.89% of total sales.
- Medium-sized pizzas contributed 30.49%, while Regular-sized pizzas accounted for 21.77%.
- X-Large and XX-Large sizes had a minor share of just 1.72%, showing customer preference for moderate-sized pizzas.

Best Sellers Overview:

• Top 5 Pizzas by Revenue:

- The Thai Chicken Pizza generated the highest revenue, accounting for 5.3% of the total revenue with \$43K.
- Other high performers include:
 - The **Barbecue Pizza** (\$41K, **5.0%**),
 - The Californian Pizza (\$41K, 5.0%),
 - The **Hawaiian Pizza** (\$38K, **4.7%**),
 - The Spicy Italian Pizza (\$35K, 4.3%).

Top 5 Pizzas by Quantity:

- The Classic Deluxe Pizza topped the quantity chart, with 2.5K pizzas sold (5.05% of total pizzas sold).
- Other high-selling pizzas by quantity were:
 - The **Hawaiian** and **Pepperoni** (both **2.4K** or **4.8%** of total pizzas),
 - The Barbecue Pizza and Thai Chicken Pizza with similar numbers.

Worst Sellers Overview:

Bottom 5 Pizzas by Revenue:

- The Brie Carre Pizza was the lowest performer, contributing only \$12K or
 1.5% of total revenue.
- The Green Garden Pizza generated \$14K (1.7%) and the Spinach Pizza made \$15K (1.8%).

Bottom 5 Pizzas by Quantity:

- The Brie Carre Pizza had the lowest number of orders with 490 pizzas sold (just 0.98% of total orders).
- Other low performers were:
 - The Calabrese Pizza (937 units, 1.89%),
 - The Mediterranean Pizza (912 units, 1.84%),
 - The Spinach Pizza (970 units, 1.95%).

Insights on Busiest Days and Months:

Busiest Days:

- Sales surge on Fridays and Saturdays, making up around 36.2% of weekly orders.
- Friday evening sees the highest traffic, followed closely by Saturday evening.

Busiest Months:

 July and January are peak months, each contributing around 8-9% to total sales. These months may correlate with holiday seasons and promotional events, driving increased demand.

Sales Performance by Category and Size:

• Category Analysis:

- The **Classic** category, with nearly **30%** of sales, leads in both revenue and quantity, proving to be the most popular category.
- Supreme, Veggie, and Chicken categories are relatively close, each contributing around 22-24% of total pizzas sold.

• Size Analysis:

- Large Pizzas dominate the market, making up nearly 46% of total sales.
- Smaller sizes like **Medium** and **Regular** sizes contribute significantly but fall behind, at **30.49%** and **21.77%**, respectively.
- Larger sizes, like XX-Large and X-Large, contribute to less than 2%, indicating customer preference for smaller, more manageable pizza sizes.

Data Cleaning and MySQL Query Use:

• Data Cleaning:

- Extensive cleaning was done to remove duplicates, erroneous records, and irrelevant entries. This ensures the integrity of insights drawn from the dashboard.
- Missing values were handled appropriately, and sales data were aggregated by category, size, and date for accurate representation.

MySQL Queries:

- MySQL was employed to extract and organize data efficiently. The queries helped form the underlying dataset by filtering data based on date, pizza category, and size.
- Complex queries were used to calculate metrics like total pizzas sold, total revenue, and performance indicators for each pizza type and size.

Visual Elements:

KPI Cards:

 Key figures like total revenue, AOV, total orders, and average pizzas per order are highlighted to give an instant overview of sales performance.

Bar Charts:

 Display daily and monthly trends, allowing users to identify peak sales periods.

Pie Charts:

 Provide a breakdown of sales by pizza category and size, illustrating customer preferences in a visual manner.

Stacked Bar Charts:

 Compare the best and worst-selling pizzas by revenue, quantity, and total orders, providing a comprehensive comparison of product performance.

Data generated by MySQL queries:

Key Performance Indicators (KPIs):

Total Revenue: \$817,860
Average Order Value: \$38.31
Total Pizzas Sold: 49,574

o Total Orders: 21,350

o Average Pizzas Per Order: 2.32

2. Daily Sales Trends:

Busiest Days: Friday (18.7%), Saturday (17.5%)

Least Busy Day: Sunday (7%)

3. Monthly Sales Trends:

Top Month: May (9% of total orders)Lowest Months: February, November

4. Sales by Category:

Classic Pizza: 30%
Supreme Pizza: 24.1%
Veggie Pizza: 23.7%
Chicken Pizza: 22.2%

5. Top Pizzas by Revenue:

1st: Thai Chicken Pizza (\$43,000)
2nd: Barbecue Pizza (\$41,000)
3rd: Californian Pizza (\$41,000)