

YOUTUBE How to maximize the effectiveness of online advertising Trending Videos Analysis

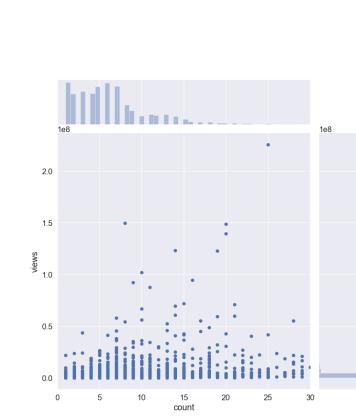
(2019 Student Research, Innovation and Scholarship granted) Jin Kwon/ HyoRyung Lee / Shinhee Kim

It has different criteria depending on categories

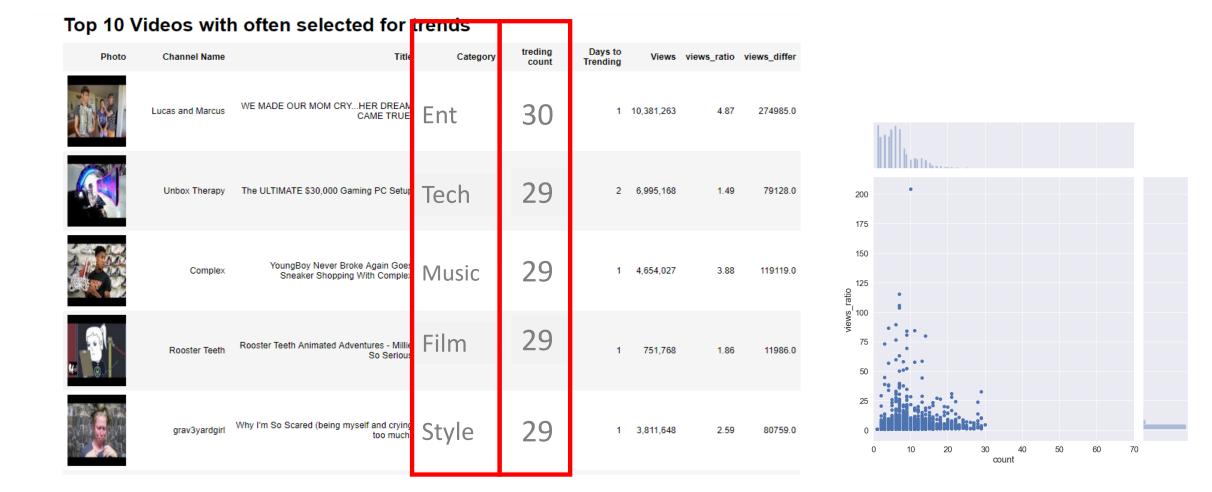
\= | How to Make Trending Videos

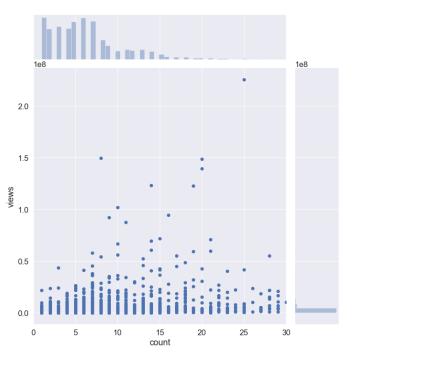
Views and Selected times

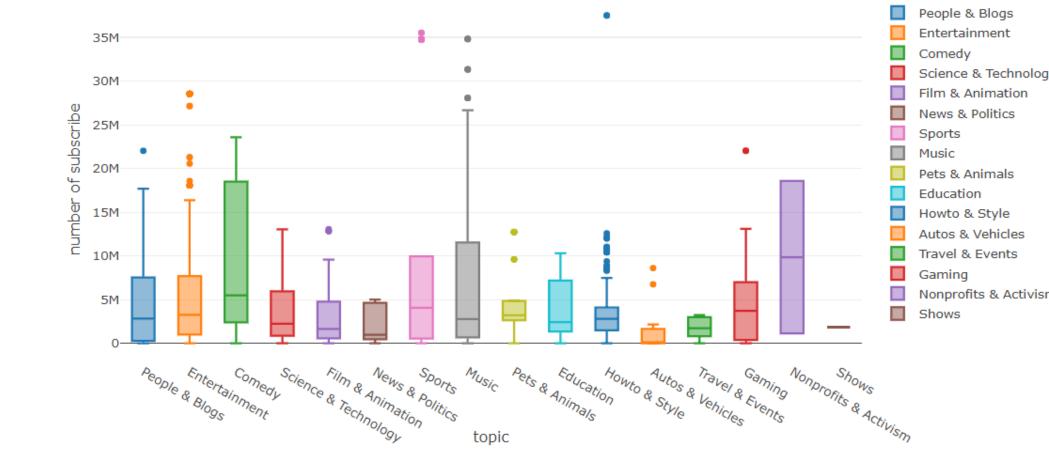




Growth rate and selected times

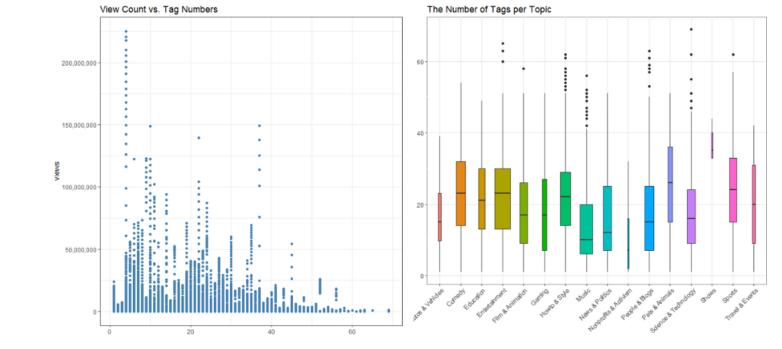






Title & Tag





The rate of growth in views by Category

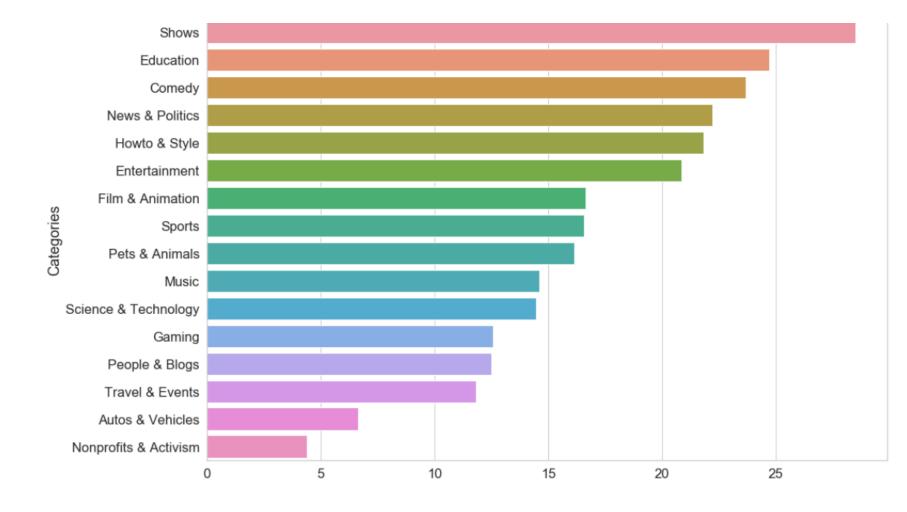




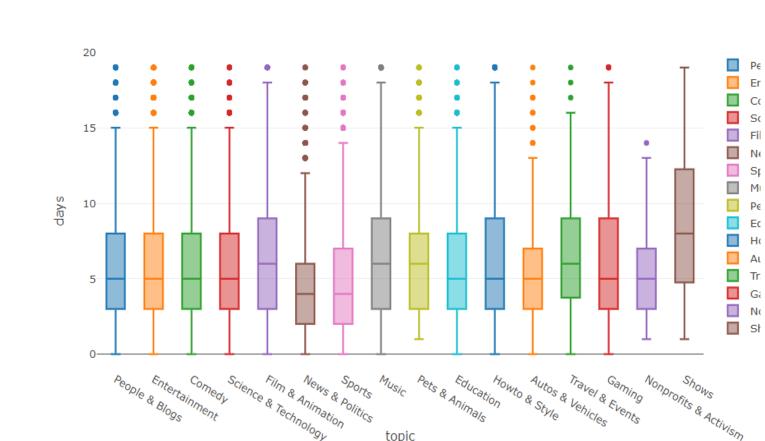


It has different criteria depending on Categories

The number of trending video / The number of Channels

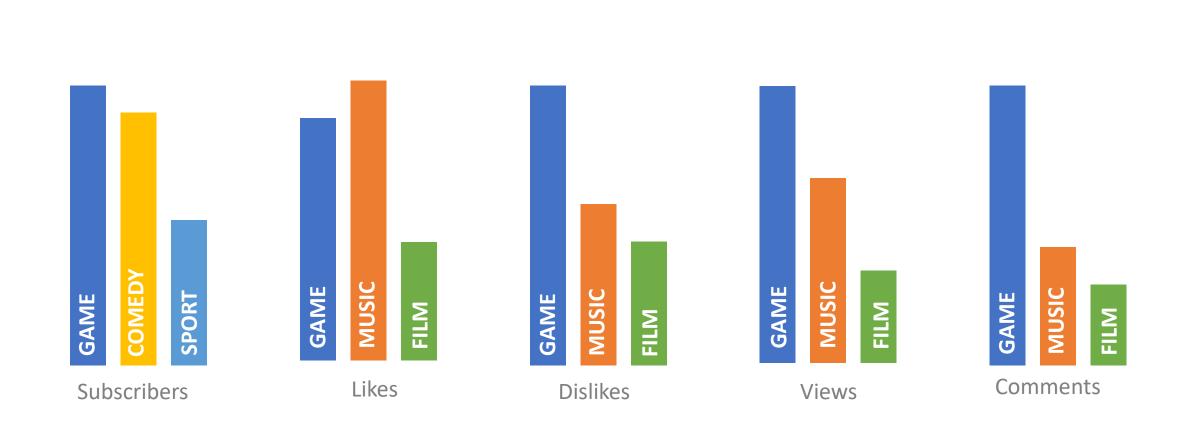


How long does it take to become a trending video

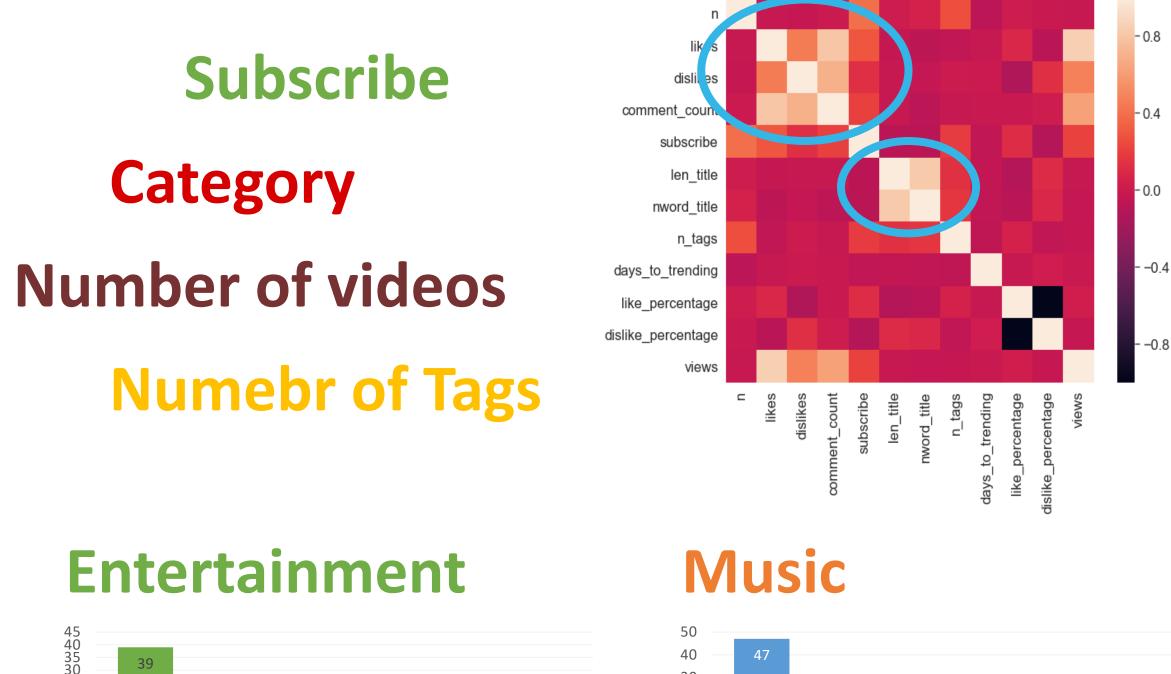


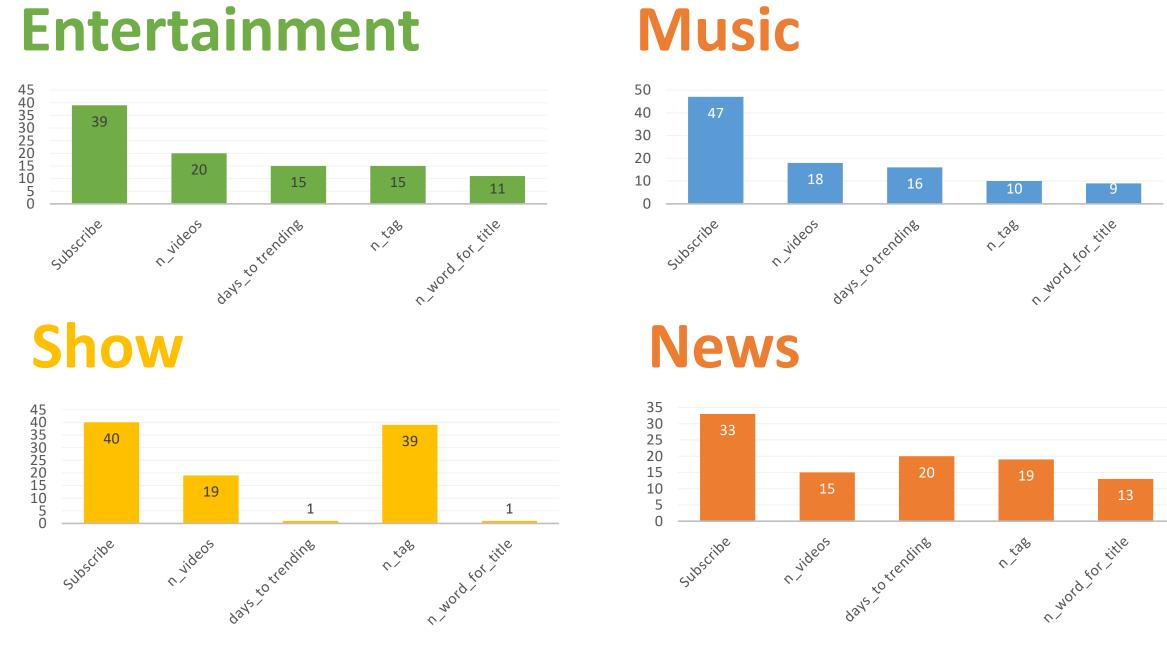


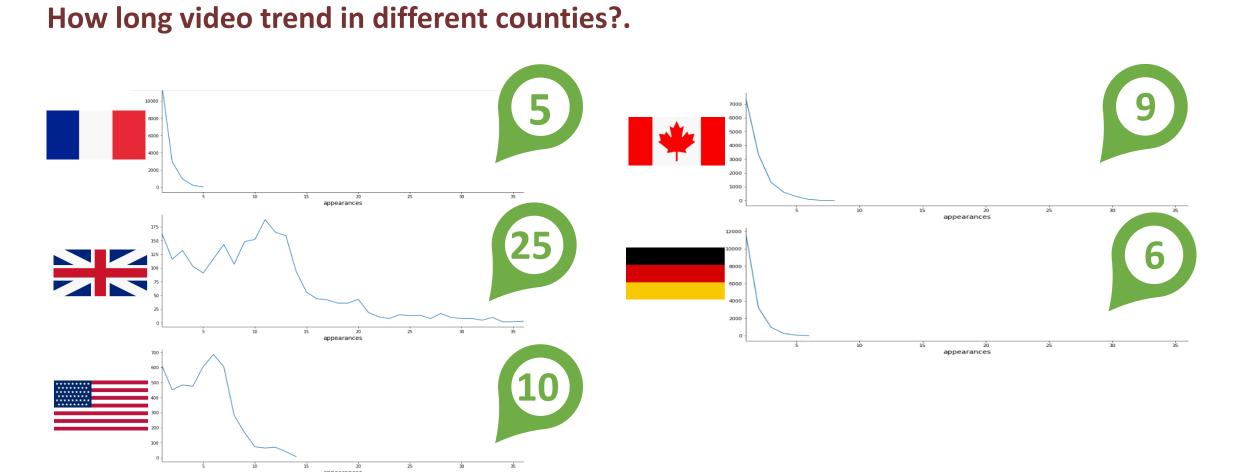
The categories that has the most subscribers, views, likes and comments.



= Important factors by category

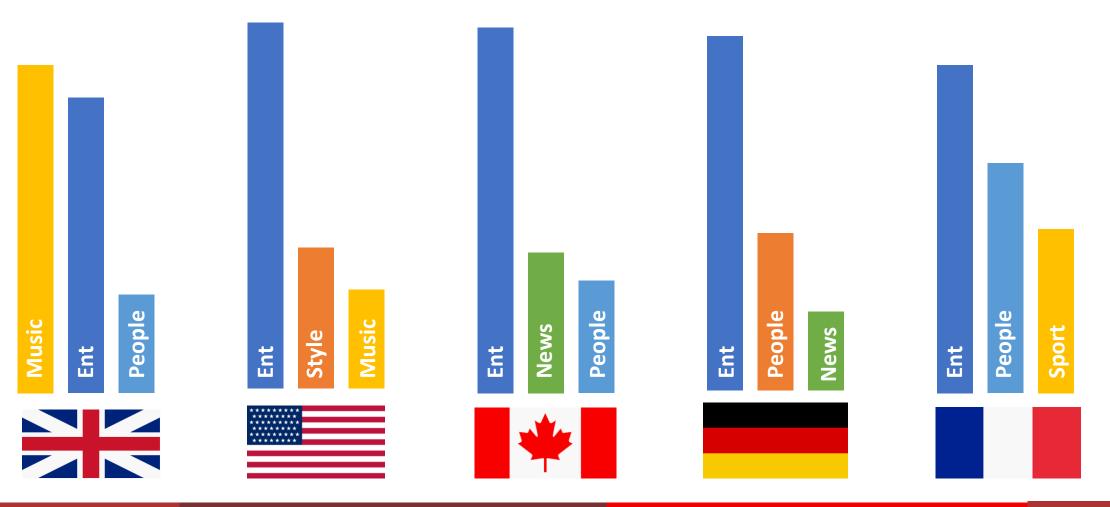








How about other countries



Problem

1.6 billion tonnes of food waste worth \$1.2 trillion, goes to waste annually Restaurants account for at least 160 million tonnes of food, that's a \$120 billion opportunity

Solution

Use A.I. to predict slow-moving inventory (i.e. foods) in real-time and connect them to buyers



- This can boost your overall net profit by 21%
 - Without Foodie = \$42,000
- With Foodie = \$51,000 (\$9,000 extra)

- Food industry on average operates on thin-margins of 2 6% net profit
- Assuming that 30% of food remains unsold:
 - For a restaurant having \$1,000,000 worth of food / inventory
- Assume that 70% will be sold:
 - \$700,000 in sales will yield \$42,000 in profits (6% x \$700,000)
 - \$300,000 in sales (slow-moving, discounted on Foodie) will yield an extra \$9,000 (assuming 50% discount: 50% x \$300,000 x 6% margin)