



"PIZZA SALES ANALYSIS USING SQL"



Presented By : Saurabh Ronghe

INTRODUCTION :

"TO ANALYZE PIZZA SALES TRENDS,
IDENTIFY TOP-SELLING ITEMS,
AND RECOMMEND STRATEGIES
FOR BUSINESS GROWTH."



DESCRIPTION :

THIS PRESENTATION FOCUSES ON ANALYZING PIZZA SALES DATA USING SQL TO IDENTIFY PATTERNS, TRENDS, AND INSIGHTS THAT CAN DRIVE BETTER DECISION-MAKING. BY LEVERAGING SQL QUERIES, THE ANALYSIS DELVES INTO KEY PERFORMANCE METRICS SUCH AS TOTAL SALES, POPULAR PIZZA CATEGORIES, PEAK SALES PERIODS, CUSTOMER PREFERENCES, AND GEOGRAPHIC TRENDS. THE GOAL IS TO PROVIDE A DATA-DRIVEN UNDERSTANDING OF BUSINESS PERFORMANCE AND OFFER STRATEGIC RECOMMENDATIONS FOR IMPROVING SALES AND OPERATIONAL EFFICIENCY.



PURPOSE :

TO ANALYZE PIZZA SALES DATA USING SQL TO UNCOVER KEY INSIGHTS INTO SALES TRENDS, CUSTOMER PREFERENCES, AND PERFORMANCE METRICS. THE PRESENTATION AIMS TO PROVIDE ACTIONABLE RECOMMENDATIONS TO OPTIMIZE INVENTORY, IMPROVE MARKETING STRATEGIES, AND ENHANCE OVERALL BUSINESS EFFICIENCY.





DATASET OVERVIEW

ORDERS TABLE

COLUMNS : ORDER_ID, ORDER_DATE, ORDER_TIME.
INSIGHTS : HELPS ANALYZE SALES TRENDS OVER TIME AND TRACK CUSTOMER BEHAVIOR.

ORDER_DETAILS TABLE

COLUMNS : ORDER_DETAIL_ID, ORDER_ID, PIZZA_ID, QUANTITY.
INSIGHTS : LINKS ORDERS TO SPECIFIC PIZZA ITEMS, ENABLING DETAILED SALES ANALYSIS.

PIZZA_TYPES TABLE

COLUMNS : PIZZA_TYPE_ID, NAME, INGREDIENTS, CATEGORY.
INSIGHTS : USEFUL FOR ANALYZING THE POPULARITY OF DIFFERENT PIZZA TYPES AND CATEGORIES.

PIZZAS TABLE

COLUMNS : PIZZA_ID, PIZZA_TYPE_ID, SIZE.
INSIGHTS: HELPS DETERMINE SIZE PREFERENCES AND VARIANT-LEVEL PERFORMANCE.

1. Retrieve the total number of orders placed.

```
select count(order_id) as Total_Orders from orders;
```

Result Grid	
	Total_Orders
▶	21350



2. Calculate the total revenue generated from pizza sales.

```
SELECT
    ROUND(SUM(orders_details.quantity * pizzas.price),
          2) AS Total_Revenue
FROM
    orders_details
    JOIN
    pizzas ON pizzas.pizza_id = orders_details.pizza_id;
```

Result Grid	
	Total_Revenue
▶	817860.05

3. Identify the highest-priced pizza.

```
SELECT
    pizza_types.name, pizzas.price
FROM
    pizza_types
    JOIN
        pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
ORDER BY pizzas.price DESC
LIMIT 1;
```

Result Grid   Filter Rows		
	name	price
▶	The Greek Pizza	35.95

4. Identify the most common pizza size ordered.

```
SELECT
    pizzas.size,
    COUNT(orders_details.order_details_id) AS Order_Count
FROM
    pizzas
    JOIN
    orders_details ON pizzas.pizza_id = orders_details.pizza_id
GROUP BY pizzas.size
ORDER BY Order_Count DESC;
```

Result Grid			Filter Row
	size	Order_Count	
▶	L	18526	
	M	15385	
	S	14137	
	XL	544	
	XXL	28	

Result 2 ×

5. List the top 5 most ordered pizza types along with their quantities.

```
• SELECT
    pizza_types.name, SUM(orders_details.quantity) AS Quantity
FROM
    pizza_types
    JOIN
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
    JOIN
    orders_details ON orders_details.pizza_id = pizzas.pizza_id
GROUP BY pizza_types.name
ORDER BY quantity DESC
LIMIT 5;
```

Result Grid			Filter Rows:
	name	Quantity	
▶	The Classic Deluxe Pizza	2453	
	The Barbecue Chicken Pizza	2432	
	The Hawaiian Pizza	2422	
	The Pepperoni Pizza	2418	
	The Thai Chicken Pizza	2371	

Result 1 ×

6. Join the necessary tables to find the total quantity of each pizza category ordered.

```
select pizza_types.category,  
sum(orders_details.quantity) as quantity  
from pizza_types join pizzas  
on pizza_types.pizza_type_id = pizzas.pizza_type_id  
join orders_details  
on orders_details.pizza_id = pizzas.pizza_id  
group by pizza_types.category order by quantity desc;
```

Result Grid			Filter
	category	quantity	
▶	Classic	14888	
	Supreme	11987	
	Veggie	11649	
	Chicken	11050	

Result 1 ×

7. Determine the distribution of orders by hour of the day.

```
SELECT  
    HOUR(order_time) AS hour, COUNT(order_id) AS order_count  
FROM  
    orders  
GROUP BY HOUR(order_time);
```

Result Grid			Filter R
	hour	order_count	
▶	11	1231	
	12	2520	
	13	2455	
	14	1472	
	15	1468	
	16	1920	
	17	2336	
	18	2399	
	19	2009	
	20	1642	
	21	1198	
	22	663	
	23	28	
	10	8	
	9	1	

8. Join relevant tables to find the category-wise distribution of pizzas.

```
SELECT  
    category, COUNT(name)  
FROM  
    pizza_types  
GROUP BY category;
```

Result Grid			Filter Rows:
	category	COUNT(name)	
▶	Chicken	6	
	Classic	8	
	Supreme	9	
	Veggie	9	

9. Group the orders by date and calculate the average number of pizzas ordered per day.

```
SELECT
    ROUND(AVG(quantity), 0) as average_pizza_ordered_per_day
FROM
    (SELECT
        orders.order_date, SUM(orders_details.quantity) AS quantity
    FROM
        orders
    JOIN orders_details ON orders.order_id = orders_details.order_id
    GROUP BY orders.order_date) AS order_quantity;
```

Result Grid		Filter Rows:
	average_pizza_ordered_per_day	
▶	138	

10. Determine the top 3 most ordered pizza types based on revenue.

```
select pizza_types.name,  
sum(orders_details.quantity * pizzas.price) as revenue  
from pizza_types join pizzas  
on pizzas.pizza_type_id = pizza_types.pizza_type_id  
join orders_details  
on orders_details.pizza_id = pizzas.pizza_id  
group by pizza_types.name order by revenue desc limit 3;
```

Result Grid			Filter Rows:
	name	revenue	
▶	The Thai Chicken Pizza	43434.25	
	The Barbecue Chicken Pizza	42768	
	The California Chicken Pizza	41409.5	

**BEST
SELLER**

★★★★★
THE THIE CHICKEN PIZZA





Conclusion :

- "Sales increased steadily over weekends, with dinner hours being the peak period."
- "Combo meals are the most popular, contributing 45% of total revenue."
- "Pepperoni Pizza is the highest-selling item, accounting for 30% of sales."
- "Vegetarian Pizza has the lowest demand at 5%."
- "Peak sales occur on weekends between 6–9 PM."
- "Slow sales during weekday afternoons."
- "Families order combos more frequently on weekends."





Future Scope :

- "Launch weekend promotions and combo meal discounts."
- "Target weekday afternoon customers with 'Happy Hour' offers."
- "Introduce new vegetarian options to boost underperforming categories."
- "Offer seasonal pizzas based on customer preferences."
- "Hire additional staff during peak weekend hours."
- "Optimize ingredient inventory for high-demand items to reduce wastage."





THANK YOU!

