

The SWIGGY'ness of INDIA - a statEATstical report



General Reports

Restaurant and Cuisine Analysis

Correlation Reports

Customer Feedback Analysis

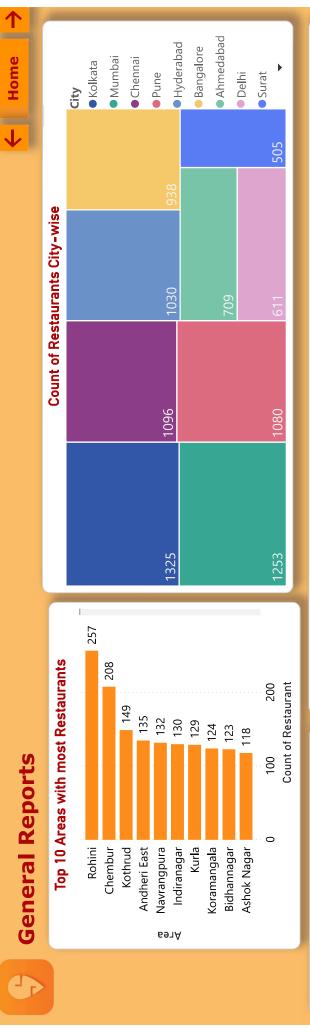
Geographical Mapping

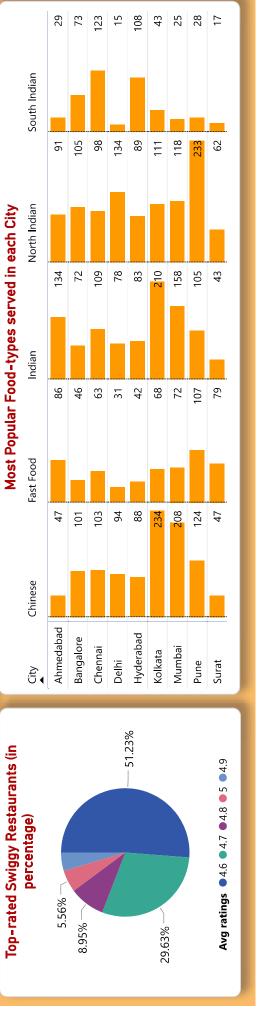
Price Analysis

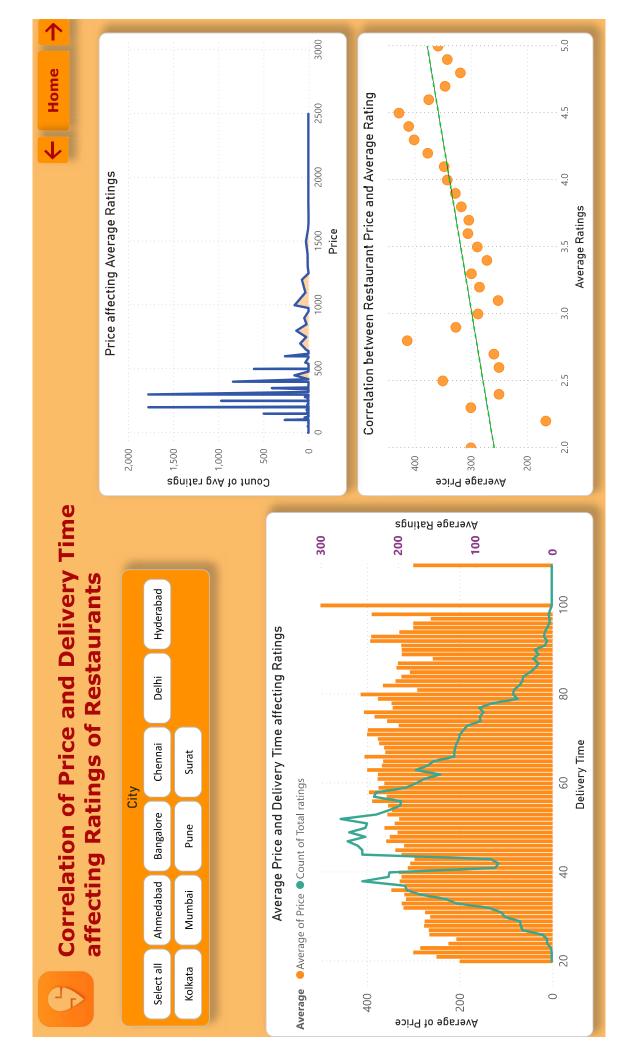
Insights and Implications

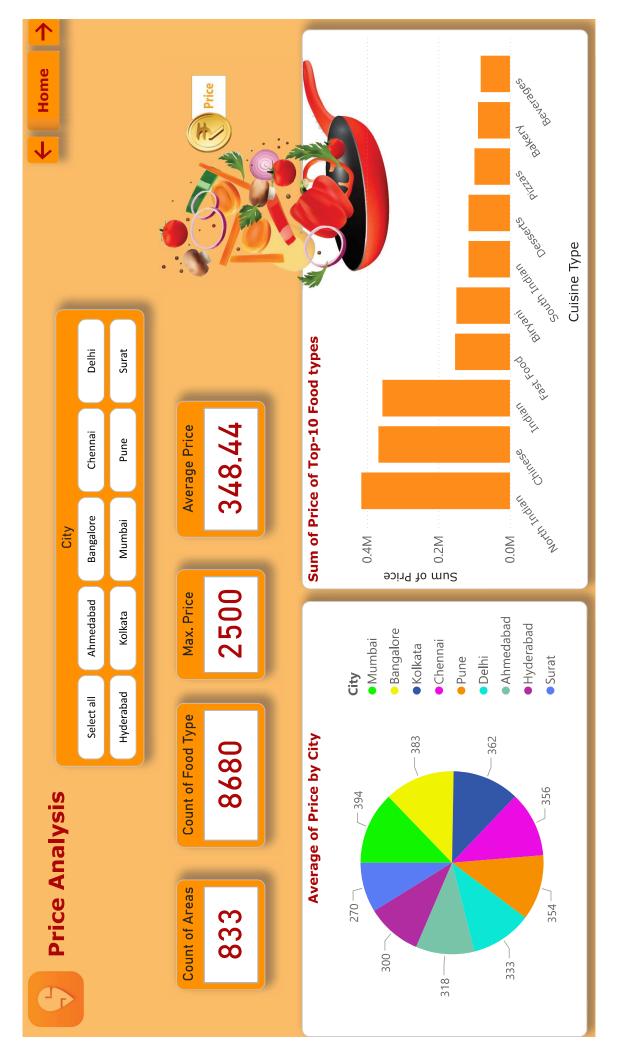
Delivery Time Analysis

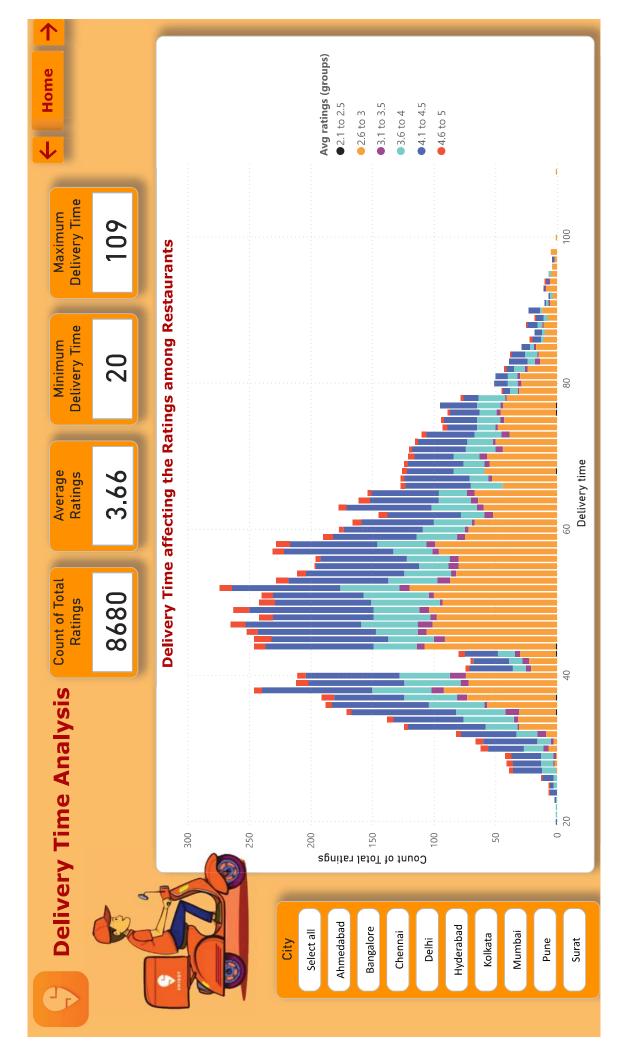


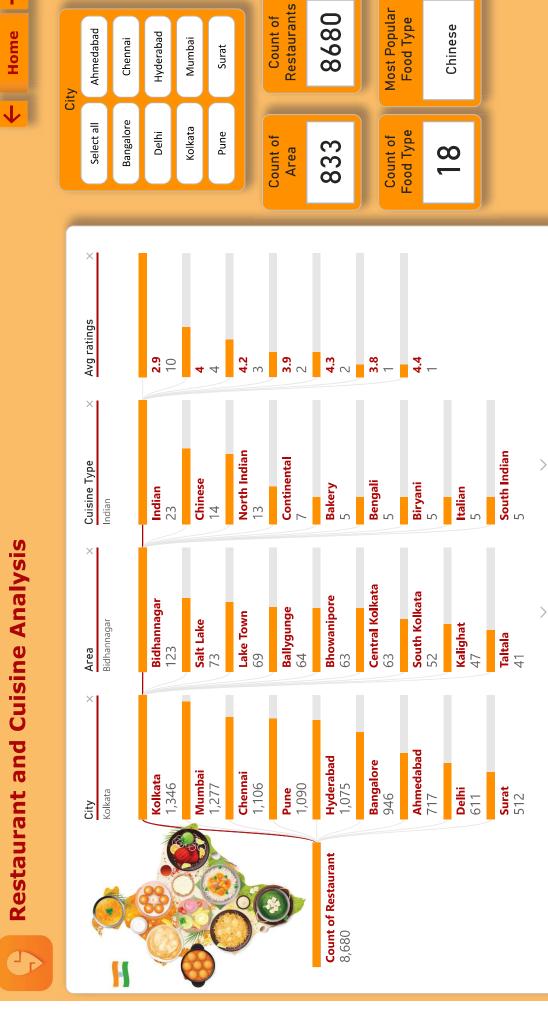








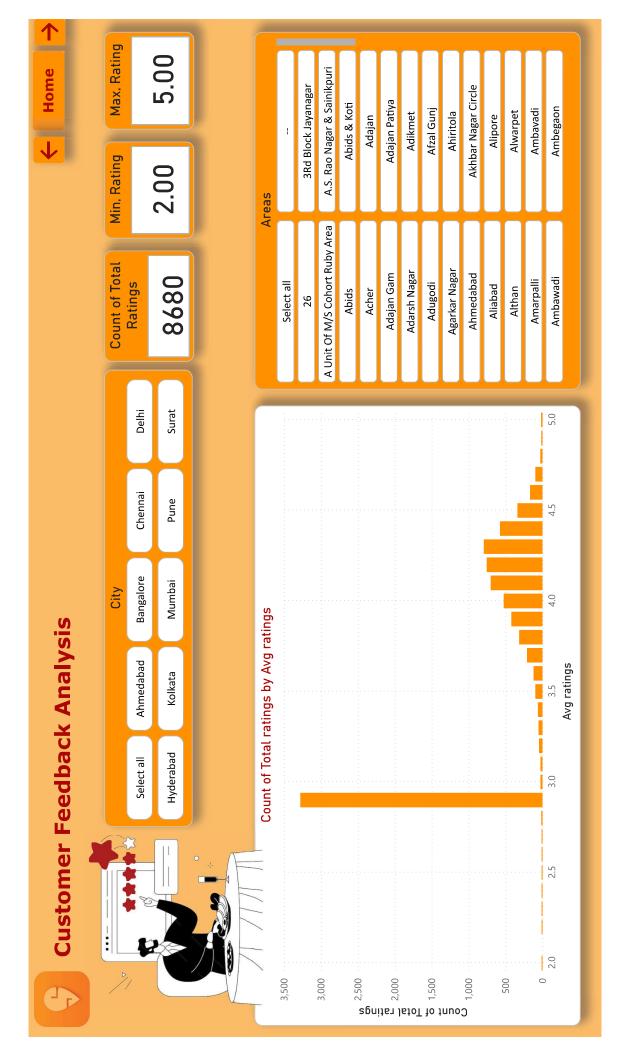












Insights and Implications

KEY INSIGHTS

- There are 8,680 restaurants across 832 areas and 3,733 food types.
 Cities like Kolkata and Mumbai have a high number of restaurants serving Restaurant Distribution:

Popular Food Types among Cities:

- Indian cuisine is predominant across all cities.
 South Indian cuisine is highly popular in Hyderabad and Chennai.
 Kolkata and Mumbai show a major preference for Chinese cuisine.

Average Price among Cities:

• Prices vary significantly across cities, with Mumbai having the highest average price (₹394) and Surat the lowest (₹270).

Most preferred Food Types:

Indian and Chinese cuisines contribute the highest to total revenue, followed by North Indian and Fast Food.

- Higher prices and shorter delivery times tend to correlate with better • The Ratings peak at a delivery time of around 40 minutes and decline beyond 70 minutes.

Correlation of Price and Delivery Time with Ratings:

· Optimize delivery times to maintain a balance around the **40-minute bar** to maximize customer ratings.

Customer Experience:

- Monitoring and analyzing customer feedback will help to address issues
 promptly and to improve service quality.
 Providing discount codes or free delivery for customers who leave detailed
 reviews, will help to gather valuable feedback and improve service.

The majority of ratings cluster around 3.0, with a gradual increase towards higher ratings up to 4.5.
 Cities like Bangalore and Mumbai have more ratings in the higher ranges compared to others.

Customer Feedback:

→ Home

IMPLICATIONS

Market Expansion:

- Open more restaurants in areas with fewer options like in Delhi to reach more customers.
 - · Target high-demand cities like **Hyderabad** and **Bangalore** with more restaurant partnerships, especially those offering popular cuisines like Indian and South Indian.

Pricing Strategy:

• Offer promotions or discounts in cities with higher average prices like Mumbai Bangalore to attract more customers.

• Target on variety of cuisines in the cities like Surat where the lower Cuisine Focus:

- Enhance the menu varieties in cities with specific cuisine preferences For example, introduce more Chinese options in Kolkata and Mumbai.
 Promoting diverse food types will increase varied tastes and also the customer satisfaction will be increased.

Delivery Optimization: