

The SWIGGY'ness of INDIA - a statEATstical report



General Reports

Restaurant and Cuisine Analysis

Correlation Reports

Customer Feedback Analysis

Price Analysis

Geographical Mapping

Delivery Time Analysis

Insights and Implications

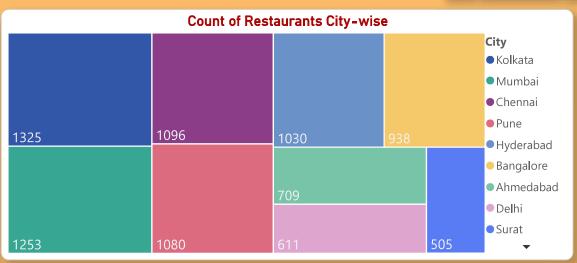


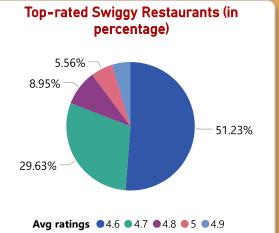


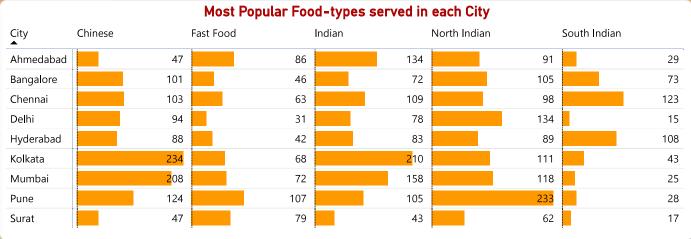
General Reports

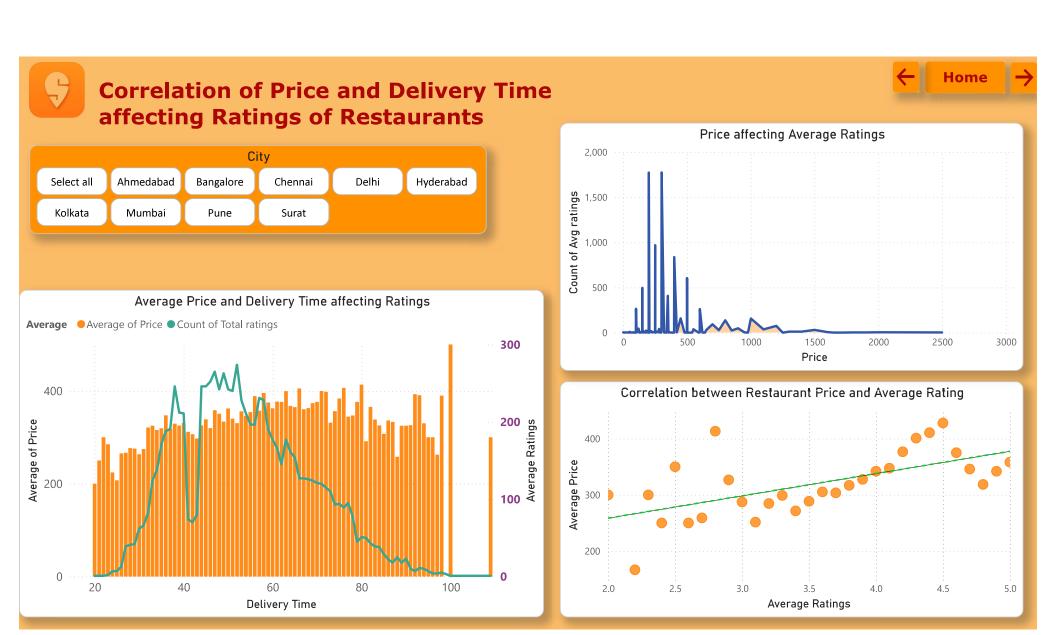


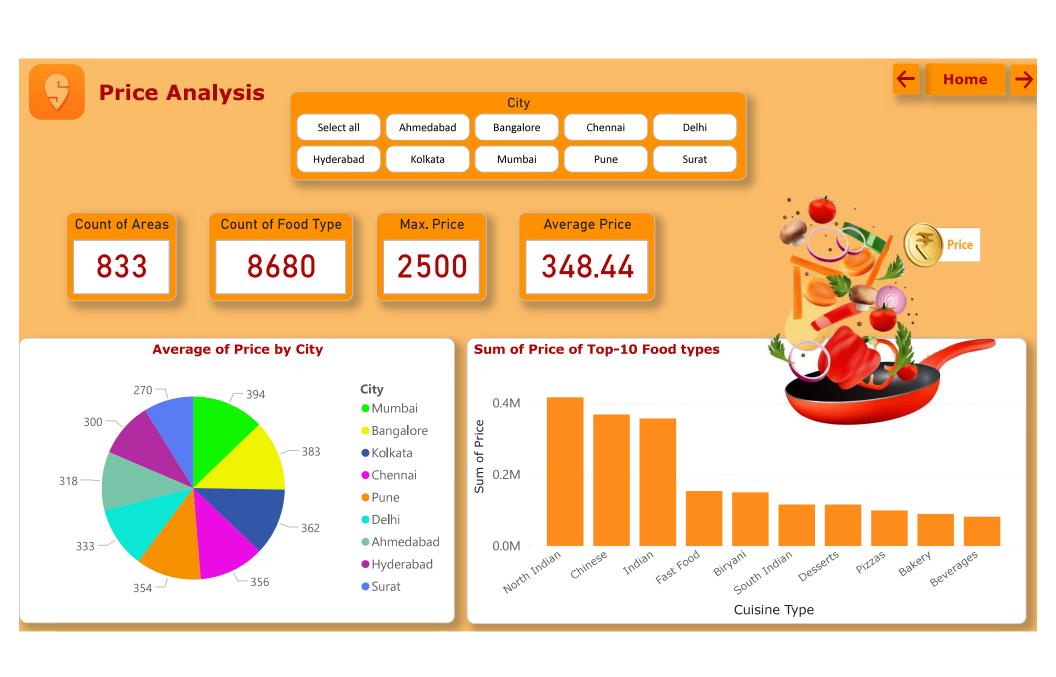


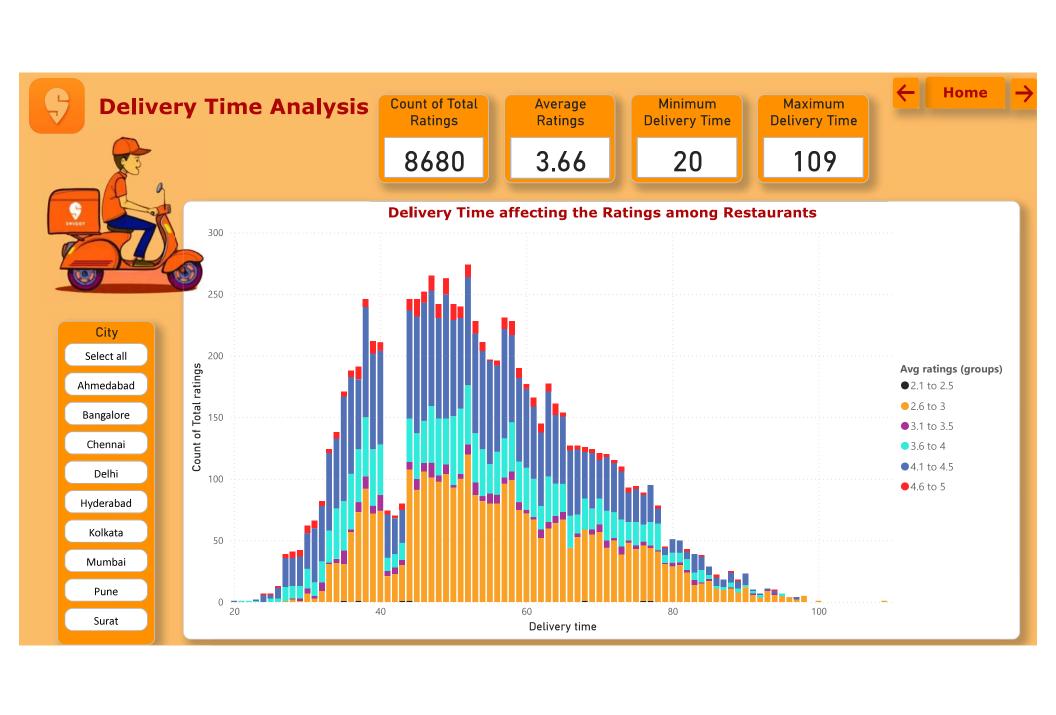














Restaurant and Cuisine Analysis







Customer Feedback Analysis





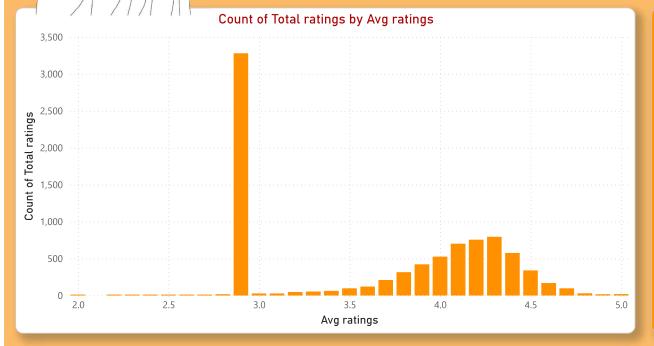
City					
Select all	Ahmedabad	Bangalore	Chennai	Delhi	
Hyderabad	Kolkata	Mumbai	Pune	Surat	

Count of Total Ratings

Min. Rating

Max. Rating

2.00 5.00

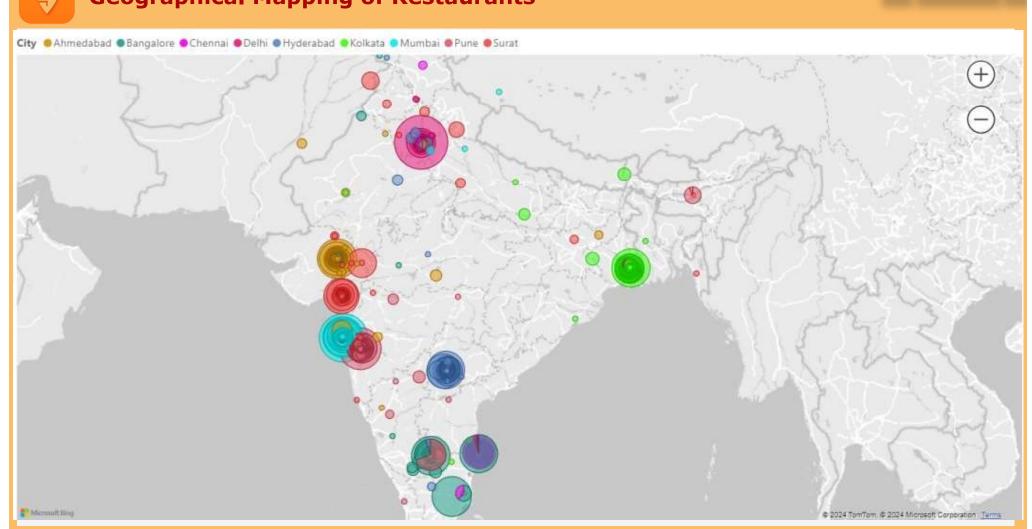


Areas				
Select all				
26	3Rd Block Jayanagar			
A Unit Of M/S Cohort Ruby Area	A.S. Rao Nagar & Sainikpuri			
Abids	Abids & Koti			
Acher	Adajan			
Adajan Gam	Adajan Patiya			
Adarsh Nagar	Adikmet			
Adugodi	Afzal Gunj			
Agarkar Nagar	Ahiritola			
Ahmedabad	Akhbar Nagar Circle			
Aliabad	Alipore			
Althan	Alwarpet			
Amarpalli	Ambavadi			
Ambawadi	Ambegaon			



Geographical Mapping of Restaurants







Insights and Implications



KEY INSIGHTS

Restaurant Distribution:

- There are 8,680 restaurants across 832 areas and 3,733 food types.
- · Cities like **Kolkata** and **Mumbai** have a **high number of restaurant**s serving variety of food types.

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.

Correlation of Price and Delivery Time with Ratings:

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

Customer Feedback:

- 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.

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 average prices to attract more customers.

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:

• 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.