* **Dataset Exploration:**

1. How many orders were placed in total?
2. How many unique pizzas are available on the menu?
3. What are the different pizza categories and sizes available?

* **Order & Sales Trends:**

1. What is the trend of orders per day/week/month?
2. What days of the week and times of the day is the restaurant the busiest?
3. How many pizzas are made during peak periods?
4. What is the average number of pizzas per order?

* **Revenue Analysis:**

1. What is the total revenue generated?
2. What is the average order value (AOV)?
3. Which pizza size contributes the most to total revenue?
4. Which pizza category (Classic, Chicken, Supreme, and Veggie) generates the highest revenue?
5. What is the monthly/quarterly revenue trend?

* **Best & Worst Performers:**

1. What are the top 5 best-selling pizzas by quantity?
2. Which pizzas generate the highest revenue?
3. What are the bottom 5 worst-selling pizzas by quantity?
4. Which pizzas are ordered frequently but generate low revenue (popular but cheap)?
5. Which pizzas generate very little revenue (least popular + least profitable)?

* **Advanced / Business-Oriented Analysis:**

1. What percentage of total revenue does each pizza category contribute?
2. Rank pizzas by revenue contribution (Top 10).
3. If a 10% discount is applied on Supreme pizzas, how much revenue loss will occur?
4. Compare small vs. large pizzas: which size is more profitable overall?