



Pizza Sales Analysis Using SQL

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ABOUT THE PROJECT

This SQL project analyzes the complete sales performance of a pizza store using a relational database consisting of four interconnected tables: orders, order_details, pizzas, and pizza_types. The objective of the project is to explore business insights related to order volume, revenue, pizza category trends, and time-based purchasing patterns.



TABLES

pizzas

pizza_id	pizza_type_id	size	price
bbq_ckn_s	bbq_ckn	S	12.75
bbq_ckn_m	bbq_ckn	M	16.75
bbq_ckn_l	bbq_ckn	L	20.75
cali_ckn_s	cali_ckn	S	12.75
cali_ckn_m	cali_ckn	M	16.75
cali_ckn_l	cali_ckn	L	20.75
dckn_alfredo_s	dckn_alfredo	S	12.75
dckn_alfredo_m	dckn_alfredo	M	16.75
dckn_alfredo_l	dckn_alfredo	L	20.75
dckn_pesto_s	dckn_pesto	S	12.75

orders

order_id	order_date	order_time
1	2015-01-01	11:38:36
2	2015-01-01	11:57:40
3	2015-01-01	12:12:28
4	2015-01-01	12:16:31
5	2015-01-01	12:21:30
6	2015-01-01	12:29:36
7	2015-01-01	12:50:37
8	2015-01-01	12:51:37
9	2015-01-01	12:52:01
10	2015-01-01	13:00:15

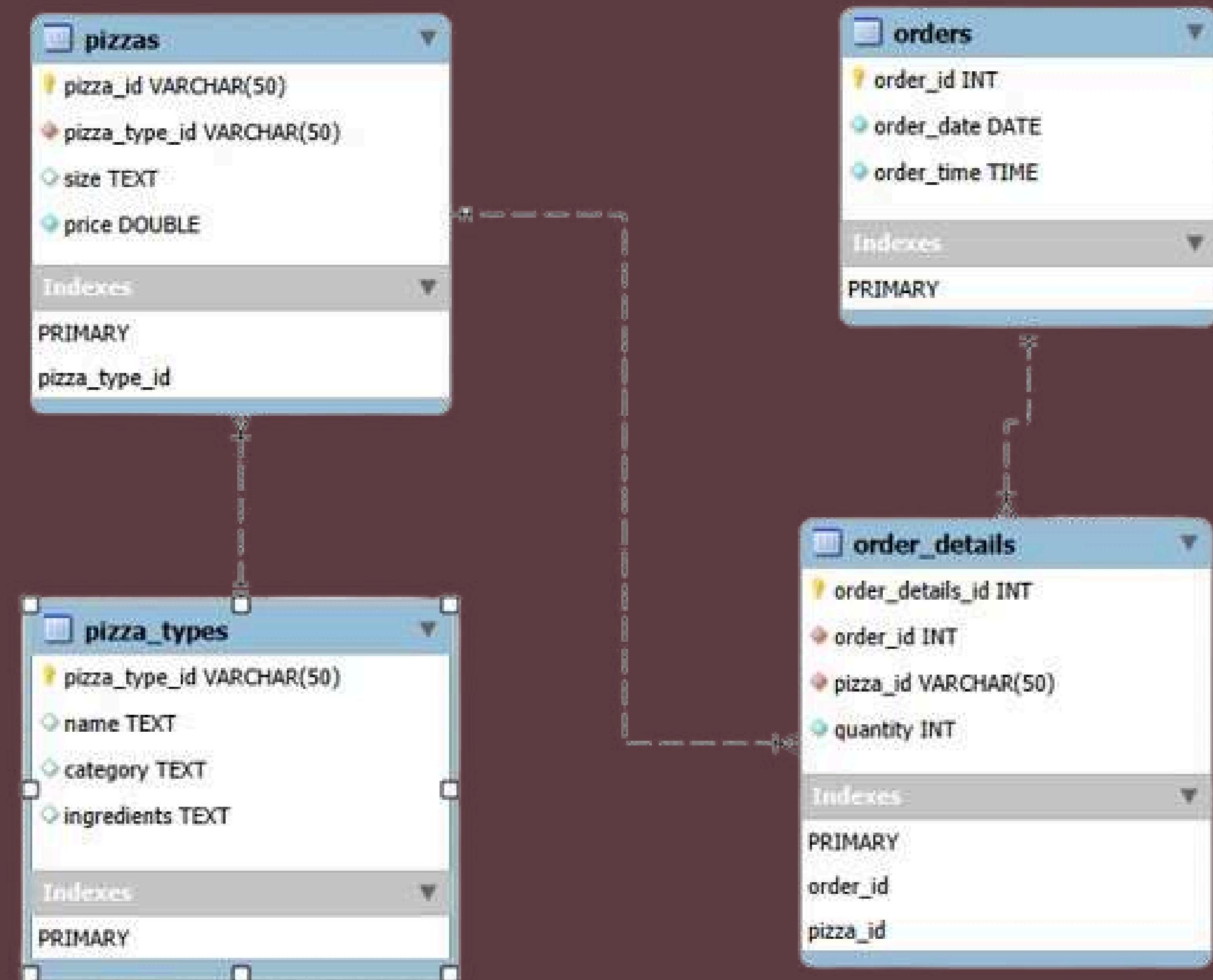
pizza_types

pizza_type_id	name	category	ingredients
bbq_ckn	The Barbecue Chicken Pizza	Chicken	Barbecued Chick...
cali_ckn	The California Chicken Pizza	Chicken	Chicken, Artichok...
dckn_alfredo	The Chicken Alfredo Pizza	Chicken	Chicken, Red Oni...
dckn_pesto	The Chicken Pesto Pizza	Chicken	Chicken, Tomato...
southw_ckn	The Southwest Chicken Pizza	Chicken	Chicken, Tomato...
thai_ckn	The Thai Chicken Pizza	Chicken	Chicken, Pineappl...
big_meat	The Big Meat Pizza	Classic	Bacon, Pepperoni...
classic_dlx	The Classic Deluxe Pizza	Classic	Pepperoni, Mushr...
hawaiian	The Hawaiian Pizza	Classic	Sliced Ham, Pinea...
ital_cpdlo	The Italian Capocollo Pizza	Classic	Capocollo, Red P...

order_details

	order_details_id	order_id	pizza_id	quantity
▶	1	1	hawaiian_m	1
	2	2	classic_dlx_m	1
	3	2	five_cheese_l	1
	4	2	ital_supr_l	1
	5	2	mexicana_m	1
	6	2	thai_ckn_l	1
	7	3	ital_supr_m	1
	8	3	prsc_argla_l	1
	9	4	ital_supr_m	1
	10	5	ital_supr_m	1

DATA MODEL VIEW



Business Questions We Aim to Answer Using SQL



Basic:

- Retrieve the total number of orders placed.
- Calculate the total revenue generated from pizza sales.
- Identify the highest-priced pizza.
- Identify the most common pizza size ordered.
- List the top 5 most ordered pizza types along with their quantities.

Intermediate:

- Join the necessary tables to find the total quantity of each pizza category ordered.
- Determine the distribution of orders by hour of the day.
- Join relevant tables to find the category-wise distribution of pizzas.
- Group the orders by date and calculate the average number of pizzas ordered per day.
- Determine the top 3 most ordered pizza types based on revenue.

Advanced:

- Calculate the percentage contribution of each pizza type to total revenue.
- Analyze the cumulative revenue generated over time.
- Determine the top 3 most ordered pizza types based on revenue for each pizza category.



Q1. RETRIEVE THE TOTAL NUMBER OF ORDERS PLACED.

```
SELECT  
    COUNT(order_id) AS total_orders  
FROM  
    orders;
```

Result Grid

	total_orders
▶	21350



Q2. CALCULATE THE TOTAL REVENUE GENERATED FROM PIZZA SALES.

SELECT

```
ROUND(SUM(pizzas.price * order_details.quantity), 2) AS total_sales
```

FROM

```
pizzas
```

JOIN

```
order_details ON pizzas.pizza_id = order_details.pizza_id;
```

	Result Grid		
	total_sales		
→	817860.05		



Q3. IDENTIFY THE HIGHEST-PRICED PIZZA.

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

Result Grid | Filter Rows:

	name	price
▶	The Greek Pizza	35.95



Q4. IDENTIFY THE MOST COMMON PIZZA SIZE ORDERED.

```
SELECT
    pizzas.size, COUNT(order_details.order_details_id) AS orders
FROM
    pizzas
        JOIN
    order_details ON pizzas.pizza_id = order_details.pizza_id
GROUP BY pizzas.size
ORDER BY orders DESC
LIMIT 1;
```

Result Grid

	size	orders
▶	L	18526



Q5. LIST THE TOP 5 MOST ORDERED PIZZA TYPES ALONG WITH THEIR QUANTITIES.

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

	name	total_quantity
▶	The Classic Deluxe Pizza	2453
	The Barbecue Chicken Pizza	2432
	The Hawaiian Pizza	2422
	The Pepperoni Pizza	2418
	The Thai Chicken Pizza	2371



Q6. JOIN THE NECESSARY TABLES TO FIND THE TOTAL QUANTITY OF EACH PIZZA CATEGORY ORDERED.

SELECT

```
    pizza_types.category,  
    SUM(order_details.quantity) AS total_quantity
```

FROM

```
    pizza_types
```

JOIN

```
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
```

JOIN

```
    order_details ON pizzas.pizza_id = order_details.pizza_id
```

GROUP BY pizza_types.category

ORDER BY total_quantity DESC;

	category	total_quantity
▶	Classic	14888
	Supreme	11987
	Veggie	11649
	Chicken	11050



Q7. DETERMINE THE DISTRIBUTION OF ORDERS BY HOUR OF THE DAY.

```
SELECT  
    HOUR(order_time) AS hours,  
    COUNT(order_id) AS orders_count  
FROM  
    orders  
GROUP BY hours  
ORDER BY hours;
```

Result Grid | Filter

	hours	orders_count
9	1	
10	8	
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	



Q8. JOIN RELEVANT TABLES TO FIND THE CATEGORY-WISE DISTRIBUTION OF PIZZAS.

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

Result Grid | Filter F

	category	pizza_count
1	Chicken	6
2	Classic	8
3	Supreme	9
4	Veggie	9



Q9. GROUP THE ORDERS BY DATE AND CALCULATE THE AVERAGE NUMBER OF PIZZAS ORDERED PER DAY.

SELECT

ROUND(AVG(quantity), 0) AS Avg_pizzas_ordered_per_day

FROM

(**SELECT**

orders.order_date, SUM(order_details.quantity) AS quantity

FROM

orders

JOIN order_details **ON** orders.order_id = order_details.order_id

GROUP BY orders.order_date) AS order_quantity;

Result Grid | Filter Rows:

	Avg_pizzas_ordered_per_day
▶	138



Q10. DETERMINE THE TOP 3 MOST ORDERED PIZZA TYPES BASED ON REVENUE.

SELECT

```
    pizza_types.name,  
    SUM(pizzas.price * order_details.quantity) AS revenue  
FROM  
    pizzas  
        JOIN  
    pizza_types ON pizzas.pizza_type_id = pizza_types.pizza_type_id  
        JOIN  
    order_details ON pizzas.pizza_id = order_details.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

Q11. CALCULATE THE PERCENTAGE CONTRIBUTION OF EACH PIZZA TYPE TO TOTAL REVENUE.

SELECT

```
pizza_types.category,  
CONCAT(ROUND((SUM(pizzas.price * order_details.quantity) / (SELECT  
                SUM(pizzas.price * order_details.quantity)  
            FROM  
                pizzas  
            JOIN  
                order_details ON pizzas.pizza_id = order_details.pizza_id)) * 100, 2), '%') AS revenue_prct  
FROM  
    pizzas  
    JOIN  
        pizza_types ON pizzas.pizza_type_id = pizza_types.pizza_type_id  
    JOIN  
        order_details ON pizzas.pizza_id = order_details.pizza_id  
GROUP BY pizza_types.category  
ORDER BY revenue_prct DESC;
```

	category	revenue_prct
1	Classic	26.91%
2	Supreme	25.46%
3	Chicken	23.96%
4	Veggie	23.68%

Q12. ANALYZE THE CUMULATIVE REVENUE GENERATED OVER TIME.



```
SELECT *,  
       ROUND(SUM(revenue) OVER(ORDER BY order_date),2) cumulative_revenue  
FROM (  
    SELECT  
        orders.order_date,  
        ROUND(SUM(pizzas.price * order_details.quantity), 2) revenue  
    FROM  
        pizzas  
        JOIN order_details USING (pizza_id)  
        JOIN orders USING (order_id)  
    GROUP BY orders.order_date  
    ORDER BY orders.order_date) AS C ;
```

	order_date	revenue	cumulative_revenue
	2015-01-01	2713.85	2713.85
	2015-01-02	2731.9	5445.75
	2015-01-03	2662.4	8108.15
	2015-01-04	1755.45	9863.6
	2015-01-05	2065.95	11929.55
	2015-01-06	2428.95	14358.5
	2015-01-07	2202.2	16560.7
	2015-01-08	2838.35	19399.05
	2015-01-09	2127.35	21526.4
	2015-01-10	2463.95	23990.35
	2015-01-11	1872.3	25862.65
	2015-01-12	1919.05	27781.7
	2015-01-13	2049.6	29831.3
	2015-01-14	2527.4	32358.7
	2015-01-15	1984.8	34343.5
	2015-01-16	2594.15	36937.65
	2015-01-17	2064.1	39001.75
	2015-01-18	1976.85	40978.6
	2015-01-19	2387.15	43365.75
	2015-01-20	2397.9	45763.65

Q13. DETERMINE THE TOP 3 MOST ORDERED PIZZA TYPES BASED ON REVENUE FOR EACH PIZZA CATEGORY.



```
WITH cte AS (
  SELECT
    pizza_types.category,
    pizza_types.name,
    ROUND(SUM(pizzas.price * order_details.quantity),2) AS revenue
  FROM
    pizza_types
    JOIN
    pizzas USING (pizza_type_id)
    JOIN
    order_details USING (pizza_id)
  GROUP BY pizza_types.category , pizza_types.name)
  SELECT *
  FROM(
    SELECT * ,
      RANK() OVER(PARTITION BY category ORDER BY revenue DESC) AS rnk
    FROM cte) AS a
  WHERE rnk <=3 ;
```

category	name	revenue	rnk
Chicken	The Thai Chicken Pizza	43434.25	1
Chicken	The Barbecue Chicken Pizza	42768	2
Chicken	The California Chicken Pizza	41409.5	3
Classic	The Classic Deluxe Pizza	38180.5	1
Classic	The Hawaiian Pizza	32273.25	2
Classic	The Pepperoni Pizza	30161.75	3
Supreme	The Spicy Italian Pizza	34831.25	1
Supreme	The Italian Supreme Pizza	33476.75	2
Supreme	The Sicilian Pizza	30940.5	3
Veggie	The Four Cheese Pizza	32265.7	1
Veggie	The Mexicana Pizza	26780.75	2
Veggie	The Five Cheese Pizza	26066.5	3



github.com/KhamkarTejas

KEY INSIGHTS

- Large pizzas dominate sales, indicating customers prefer bigger meals.
- Classic pizzas lead customers' choices, but Chicken pizzas lead revenue.
- Sales peak around lunch (12–2 PM) and early dinner (5–7 PM).
- The business has a balanced category performance, reducing dependency on a single segment.
- Daily revenue growth is consistent, showing healthy customer flow.
- The top-selling pizzas are a mix of Classic and Chicken, suggesting varied customer taste preferences.

THANK YOU

