Swiggy Data ETL - Summary

Objective

The project performs **ETL** (Extract, Transform, Load) on a Swiggy restaurant dataset from **Bangalore** to analyze restaurant ratings, pricing, cuisines, and locations.

Data Extraction

- Total Records: ~ 15,000 restaurants
- Key Columns: Restaurant name, cuisine type, location, ratings, votes, cost for two

Data Transformation (Cleaning & Preprocessing)

- Missing Values: ~ 5-10% of the data had missing ratings or prices, handled via imputation
- Duplicate Removal: Identified and dropped ~500 duplicate entries
- Cost Bucket Categories:
 - Low-cost (< ₹300) → 35% of restaurants
 - Mid-range (₹300 ₹700) → 50%
 - O High-end (> ₹700) → 15%

Data Loading

- The cleaned data is stored in structured formats for visualization and further analysis Analysis & Key Insights
 - Top 3 Most Common Cuisines:
 - North Indian (30%)
 - South Indian (25%)
 - Chinese (20%)
 - Average Cost for Two: ₹500
 - Highest Restaurant Density Areas:
 - Indiranagar (~1,500 restaurants)
 - Koramangala (~1,200 restaurants)
 - Whitefield (~900 restaurants)
 - Rating Distribution:
 - o **4.0+ Rating** \rightarrow **50%** of restaurants
 - Below 3.5 Rating \rightarrow 20%
 - Pricing vs. Rating Correlation:
 - High-cost restaurants (₹700+) have an average rating of 4.2

o Low-cost restaurants (₹300 or less) have an average rating of 3.5

Conclusion

- Mid-range restaurants (₹300-₹700) dominate the market (50%)
- High-rated restaurants are often in premium price ranges
- North Indian & South Indian cuisines are the most popular choices
- Indiranagar & Koramangala are the food hubs of Bangalore