

Count of quantity by size

**1K** 

0K

XXL

19K

14K

10K

15K

\$818K

Revenue

136

49.6K

# of Pizza made

\$68K

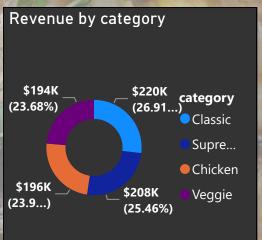
Avg monthly sales

21K

\$38

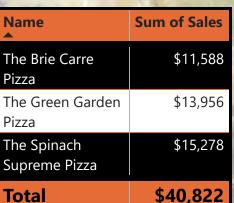
**Avg Order Value** 

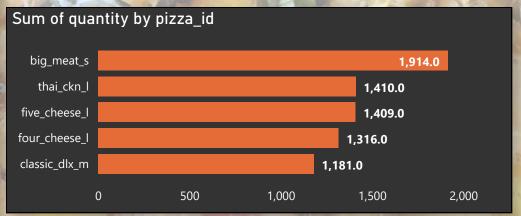




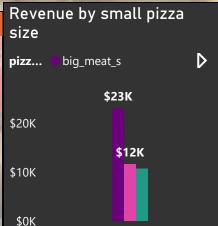
## TOP 3 BEST SELLING BOTTOM 3 LEAST SELLING Pizzas

Name 🔻	Sum of Sales
The Thai Chicken Pizza	\$43,434
The California Chicken Pizza	\$41,410
The Barbecue Chicken Pizza	\$42,768
Total	\$127,612









- ·Pizza traffic is more on Thursdays and Fridays, peaks at Lunch time and dinner time. It is recommended to increase staff in these hours and day to maximize customer experience and reduce delays to minimum.
- · Monitoring ingredients stock to satisfy demand during higher traffic. It is also recommended to reduce opening hours i,e 11 to 22. Although this will have limited impact on revenue, it will significantly reduce operating costs.
- Seeing the quantity sold from Sunday to Thursday, we can consider closing 1 hour earlier except on Fridays and Saturdays.
- Avg order value is \$38, but we can see that majority of orders are below \$38 and account for 1 pizza on avg. We could run promotions in peak hours: "Buy 2 pizzas, get 1 can free " from 12 2pm from Mon to Fri to increase the revenue.
- ·Coming over to revenue produced by selling small sized pizza, Big meat is producing 23k sales and also it is the most sold pizza quantity wise.

## **TOP 3 pizzas and BOTTOM 3 pizzas**

Top 3 pizzas are all chicken category i.e Thai Chicken pizza, California Chicken pizza and Barbeque Chicken pizza but ranks 3rd position when revenue is considered.

In Bottom 3 pizzas, Brie carre is bringing the least sales but we have it to keep it in the menu, instead we could offer new vegetarian flavors each week on rotation to increase the revenue in vegetarian category.