

## Coffee Shop Sales Analysis

### Sales Variation by Day of the Week and Hour of the Day

- **Weekdays vs. Weekends:** Sales are generally higher on weekdays compared to weekends, with Monday showing the highest sales. Saturday has the lowest sales, indicating a slower start to the week.
- **Peak Hours:** The busiest times are between 7-10 AM (morning rush), sales drop to about half the maximum of the morning rush and then significantly drop after 7 PM.

### Total Sales Revenue for Each Month (rounded to the nearest 100)

- **January:** \$81,700
- **February:** \$76,100
- **March:** \$98,800
- **April:** \$118,900
- **May:** \$156,700
- **June:** \$166,500

### Sales Variation Across Different Store Locations

- **Hell's Kitchen** - \$236,511.17
- **Astoria** - \$232,243.91
- **Lower Manhattan** – 230,057.25

### Average Order value per Person

- **Average Order Value:** \$4.69 per person, driven by customers often purchasing a drink along with a pastry or sandwich.

### Best-Selling Products by Revenue:

- Barista Espresso (\$91,400)
- Brewed Black tea (\$77,100)
- Hot chocolate (\$72,400)

### Top selling Product Category and Type

- **Coffee:** Account for 39% of total sales

- **Tea:** Account for 28% of total sales
- **Bakery:** Make up 12% of sales

### Key Insights

- **Optimize Staffing** during peak times (morning and afternoon) to reduce wait times and improve customer satisfaction.
- **Focus Marketing Efforts** on promoting slow days like Saturday with special discounts or loyalty incentives.
- **Expand Popular Items** by adding variations or combos to boost sales.
- **Stock Up** on best-selling items at high-traffic locations to maximize revenue opportunities.
- **Increase Upsell Opportunities** by promoting add-ons at the counter, such as snacks or pastries with every drink purchase.