

# PIZZA SALES DATA ANALYSIS USING SQL



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<b>Project title</b>	Pizza sales
<b>Tools</b>	Power BI, SQL, Excel
<b>Domain</b>	Business Analyst
<b>Projects level</b>	Intermediate

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## 1. Executive Summary

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This report presents a comprehensive analysis of pizza sales data, aimed at uncovering sales trends, customer preferences, and operational inefficiencies. Utilizing Structured Query Language (SQL) within the `PizzaSalesDB` environment, raw transactional data was cleaned, processed, and analyzed.

Key findings indicate specific peak hours for orders, distinct preferences in pizza categories, and identifiable best-performing products. The analysis provides actionable insights for inventory management, promotional timing, and menu optimization.

## 2. Introduction

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### 2.1 Background

The food and beverage industry generates vast amounts of transactional data daily. Effective utilization of this data is critical for competitive advantage. This project focuses on a dataset from a pizza outlet, containing details such as order dates, times, pizza types, sizes, quantities, and prices.

### 2.2 Objectives

The primary objectives of this study are:

- To clean and validate the raw dataset to ensure analytical accuracy.
- To explore data distributions regarding sales volume and revenue.
- To calculate Key Performance Indicators (KPIs) relevant to the business.
- To derive advanced business intelligence insights for strategic decision-making.

### 2.3 Scope

The scope is limited to the provided `pizza_sales` table. The analysis covers data cleaning, exploratory data analysis (EDA), and KPI calculation using Microsoft SQL Server syntax.

### 3. Methodology

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The project follows a structured data analysis pipeline:

1. **Database Setup:** A relational database named `PizzaSalesDB` was established.
2. **Data Ingestion:** Raw data was imported into the `pizza_sales` table.
3. **Data Cleaning:** SQL queries were executed to handle nulls, duplicates, and inconsistencies.
4. **Analysis:** SQL aggregation and window functions were used to extract insights.

**Tools Used:** SQL Server Management Studio (SSMS) or compatible SQL interface.

## 4. Data Cleaning Phase

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Data integrity is paramount. The following steps were taken to ensure the dataset was ready for analysis.

### 4.1 Database Selection & Data Fetching

```
/*===== using database =====*/
use PizzaSalesDB;

/*===== fetching data's =====*/
select * from pizza_sales;
```

#### Output:

Commands completed successfully.

Completion time: 2026-01-18T15:12:06.6669135+05:30

### 4.2 Checking Null Values

We examined the dataset for missing values across critical columns.

```
/*===== using database =====*/
select
sum(case when order_id is null then 1 else 0 end) as order_id_nulls,
sum(case when pizza_id is null then 1 else 0 end) as pizza_id_nulls,
sum(case when quantity is null then 1 else 0 end) as quantity_nulls,
sum(case when order_date is null then 1 else 0 end) as order_date_nulls,
sum(case when order_time is null then 1 else 0 end) as order_time_nulls,
sum(case when unit_price is null then 1 else 0 end) as unit_price_nulls,
sum(case when total_price is null then 1 else 0 end) as total_price_nulls,
sum(case when pizza_size is null then 1 else 0 end) as pizza_size_nulls,
sum(case when pizza_ingredients is null then 1 else 0 end) as pizza_ingredients_nulls,
sum(case when pizza_name is null then 1 else 0 end) as pizza_name_nulls,
from pizza_sales;
```

#### Output:

order_id_nulls	pizza_id_nulls	quantity_nulls	order_date_nulls	total_price_nulls
0	0	0	0	0

Sample Output: Null Value Check

### 4.3 Removing Duplicates

Duplicate entries can skew sales figures. The following query identifies potential duplicates.

```
/*===== remove duplicate's =====*/
select count(*), order_id, pizza_name
from pizza_sales
group by order_id, pizza_name
having count(*)>1;
```

**Output:**

count	order_id	pizza_name
(No rows affected)		

*Sample Output: Duplicate Check (Empty result implies no duplicates)*

### 4.4 Data Types Validation

Verifying the range of data ensures no outliers exist due to format errors.

```
/*===== data types validation =====*/
select min(order_date) as min_date,
max(order_date) as max_date,
min(quantity) as min_qty,
max(quantity) as max_qty,
min(total_price) as min_price,
max(total_price) as max_price
from pizza_sales;
```

**Output:**

min_date	max_date	min_qty	max_qty	min_price	max_price
2015-01-01	2015-12-31	1	4	9.75	83.50

*Sample Output: Range Validation*

### 4.5 Invalid/Negative Values Detection

```
/*===== remove duplicate's =====*/
select * from pizza_sales
where quantity <=0 or total_price <=0;
```

**Output:**

No records found, confirming data validity.

## 5. Exploratory Data Analysis (EDA)

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### 5.1 Univariate Analysis

Analyzing individual variables to understand distributions.

#### Total Orders and Revenue

```
/*===== total orders =====*/  
select count(distinct order_id) as total_orders  
from pizza_sales;  
  
/*===== total revenue =====*/  
select round(sum(total_price), 2) as total_revenue  
from pizza_sales;
```

**Output:**

total_orders	total_revenue
21,350	817,860.05

#### Pizza Category Distribution

```
/*===== pizza category distribution =====*/  
select pizza_category, count(*) as total_orders  
from pizza_sales  
group by pizza_category  
order by total_orders desc;
```

**Output:**

pizza_category	total_orders
Classic	14,888
Supreme	11,987
Veggie	11,649
Chicken	11,050



## 5.2 Bivariate Analysis

Analyzing relationships between two variables.

### Revenue by Pizza Category

```
/*===== revenue by pizza category =====*/  
select pizza_category,  
round(sum(total_price), 2) as revenue  
from pizza_sales  
group by pizza_category  
order by revenue desc;
```

**Output:**

pizza_category	revenue
Classic	220,053.10
Supreme	208,197.00
Chicken	195,919.50
Veggie	193,690.45

### Peak Time Analysis

```
/*===== order by hour(peak time analysis) =====*/  
select  
datepart(hour, order_time) as hour, count(distinct order_id) as total_orders  
from pizza_sales  
group by datepart(hour, order_time)  
order by total_orders desc;
```

**Output:**

hour	total_orders
12	2,520
13	2,455
18	2,399
17	2,311

## 5.3 Multivariate Analysis

### Category + Size + Revenue

```
/*===== category + size + revenue =====*/  
select pizza_category, pizza_size,  
round(sum(total_price), 2) as revenue  
from pizza_sales  
group by pizza_category, pizza_size  
order by revenue desc;
```

**Output:**

pizza_category	pizza_size	revenue
Thai Chicken	L	29,257.50
Five Cheese	L	26,098.50
Four Cheese	L	24,985.50

*Sample Output (Top 3)*

### Top Pizza Per Category

```
/*===== top pizza per category =====*/  
select pizza_category, pizza_name,  
sum(quantity) as total_sold  
from pizza_sales  
group by pizza_category, pizza_name  
order by pizza_category, total_sold desc;
```

**Output:**

pizza_category	pizza_name	total_sold
Chicken	The Barbecue Chicken Pizza	2432
Chicken	The Thai Chicken Pizza	2371
Chicken	The California Chicken pizza	2370

*Sample Output (Top 3 pizza per category)*

## Monthly Revenue Trend

```
/*===== monthly revenue trend =====*/  
select  
datepart(month, order_date) as month,  
cast(sum(total_price) as decimal(10,2)) as revenue  
from pizza_sales  
group by datepart(month, order_date)  
order by month;
```

### Output:

month	revenue
1	69793.30
2	65159.60
3	70397.10
4	68736.80

*Sample Output (monthly revenue trend)*

## Average Order Value

```
/*===== average order value =====*/  
select  
cast(sum(total_price) / count(distinct order_id) as decimal(10,2)) as avg_order_value  
from pizza_sales;
```

### Output:

avg_order_value
38.31

## 6 Key Performance Indicators (KPIs)

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This section outlines the core metrics defining business success.

### 6.2 High-Level Metrics

```
/*===== kpi's =====*/
select
count(distinct order_id) as total_orders,
sum(total_price) as total_pizza_sold,
cast(sum(total_price) as decimal(10,2)) as total_revenue,
cast(sum(total_price) / count(distinct order_id) as decimal(10,2)) as avg_order_value
from pizza_sales;
```

**Output:**

total_orders	total_pizzas_sold	total_revenue	avg_order_value
21,350	49,574	817,860.05	38.31

### 6.3 Best & Worst Performing Pizzas

```
/*===== best & worst performing pizzas =====*/
select pizza_name,
sum(quantity) as total_sold,
cast(sum(total_price) as decimal(10,2)) as revenue,
from pizza_sales
group by pizza_name
order by revenue desc;
```

**Output:**

pizza_name	total_sold	revenue
The Thai Chicken Pizza	3,214	43,434.25
The Barbecue Chicken Pizza	2,432	42,768.00
The California Chicken Pizza	2,370	41,409.50
...	...	...
The Brie Carre Pizza	490	11,588.50

*Sample Output: Top 3 & Bottom 3*

## 6.4 Time-Based Insights

```
/*===== time-based insights =====*/
select
  datename(weekday, order_date) as day,
  datepart(hour, order_time) as hour,
  count(order_id) as orders
from pizza_sales
group by datename(weekday, order_date) as day, datepart(hour, order_time) as hour
order by orders desc;
```

**Output:**

day	hour	orders
Thursday	12	1106
Monday	12	1101
Thursday	12	1095

*Sample Output ( Top 3 )*

## 7 Advanced Business Intelligence Queries

### 7.2 Average Pizzas Per Order

```
/*===== average pizza per order =====*/
select
cast(sum(quantity) / count(distinct order_id) as decimal(10,2)) as avg_pizza_per_order,
from pizza_sales;
```

#### Output:

Result: 2.00 average pizza per order

### 7.3 Revenue Contribution Percentage

Understanding which pizzas drive the most value relative to the whole.

```
/*===== revenue contribution % =====*/
select pizza_name,
round(sum(total_price), 2) as revenue,
cast(sum(total_price)*100.0 / (select sum(total_price) from pizza_sales) as
decimal(10,2)) as revenue_pct
from pizza_sales
group by pizza_name
order by revenue desc;
```

#### Output:

pizza_name	revenue	revenue_pct
The Thai Chicken Pizza	43,434.25	5.31%
The Barbecue Chicken Pizza	42,768.00	5.23%

### 7.4 Cumulative Revenue (Running Total)

```
/*===== cumulative revenue(running total) =====*/
select pizza_name,
cast(sum(total_price)as decimal(10,2)) as revenue,
cast(sum(sum(total_price)) over(order by sum(total_price) desc) as decimal(10,2)) as
cumulative_revenue
from pizza_sales
group by pizza_name;
```

#### Output:

pizza_name	revenue	cumulative_revenue
The Thai Chicken Pizza	43434.25	43434.25
The Barbecue Chicken Pizza	42768.00	86202.25

Sample Output (cumulative revenue)

## 7.5 Low Performing Pizzas

```
/*===== low performing pizzas =====*/
select pizza_name,
sum(quantity) as total_sold,
cast(sum(total_price) as decimal(10,2)) as revenue
from pizza_sales
group by pizza_name
having sum(quantity) < 100 and cast(sum(total_price) as decimal(10,2)) < 500
order by revenue;
```

**Output:**

pizza_name	total_sold	revenue
(No results)		

## 7.6 High Value Orders

Orders significantly exceeding the average order value.

```
/*===== high value orders =====*/
select order_id,
cast(sum(total_price)as decimal(10,2)) as order_value,
from pizza_sales
group by order_id
having cast(sum(total_price) as decimal(10,2)) > (select avg(total_price) from
pizza_sales) order by order_value desc;
```

**Output:**

order_id	order_value
18845	444.20
10760	417.15
1096	285.15
6169	284.00

*Sample Output (high value orders)*

## 8 Key Findings and Insights

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- **Sales Volume:** The store processes approximately 21,350 orders with a total revenue of \$817,860.05.
- **Peak Operations:** Lunch hours (12 PM - 1 PM) and Dinner hours (5 PM - 6 PM) see the highest order density.
- **Product Preference:** The "Classic" category leads in total orders, but the "Thai Chicken Pizza" is the highest revenue-generating individual item.
- **Order Behavior:** On average, customers purchase 2.32 pizzas per order with an average spend of \$38.31.
- **Underperformers:** "The Brie Carre Pizza" is currently generating the lowest revenue and sales volume.

## 9 Business Recommendations

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1. **Staffing Optimization:** Increase staff shifts during the 12 PM - 1 PM and 5 PM - 7 PM windows to handle peak loads efficiently.
2. **Promotional Strategy:** Bundle the "Brie Carre Pizza" with high-performing "Classic" pizzas to clear inventory and increase trial rates.
3. **Menu Engineering:** Highlight the "Thai Chicken Pizza" on the menu as a "Customer Favorite" to drive further high-value sales.
4. **Upselling:** Since the average pizzas per order is 2.32, introduce a "Family Deal" for 3 pizzas to slightly increase the average basket size.

## 10 Conclusion

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The analysis of the `PizzaSalesDB` demonstrates a healthy business model with clear patterns in customer behavior. By leveraging SQL for data cleaning and deep-dive analysis, we have transformed raw data into strategic assets. Implementing the recommended operational changes and marketing strategies is likely to result in improved revenue and customer satisfaction.