**Pizza-Runner Data Analysis**

**A. Pizza Metrics**

1. How many pizzas were ordered?
2. How many unique customer orders were made?
3. How many successful orders were delivered by each runner?
4. How many of each type of pizza was delivered?
5. How many Vegetarian and Meatlovers were ordered by each customer?
6. What was the maximum number of pizzas delivered in a single order?
7. For each customer, how many delivered pizzas had at least 1 change and how many had no changes?
8. How many pizzas were delivered that had both exclusions and extras?
9. What was the total volume of pizzas ordered for each hour of the day?
10. What was the volume of orders for each day of the week?

**B. Runner and Customer Experience**

1. How many runners signed up for each 1 week period?
2. What was the average time in minutes it took for each runner to arrive at the Pizza Runner HQ to pick up the order?
3. Is there any relationship between the number of pizzas and how long the order takes to prepare?
4. What was the average distance traveled for each customer?
5. What was the difference between the longest and shortest delivery times for all orders?
6. What was the average speed for each runner for each delivery, and do you notice any trends in these values?
7. What is the successful delivery percentage for each runner?
8. What was the total number of orders made each day?
9. What was the average number of pizzas per order?
10. What was the total distance covered by each runner?
11. What was the average delivery duration for each runner?
12. How many deliveries with cancellations occurred per runner?
13. How many successful deliveries were made per runner?
14. What was the average time between order placement and pickup for each order?
15. What was the most common cancellation reason for deliveries?

**C. Ingredient Optimization**

1. What are the standard ingredients for each pizza?
2. What was the most commonly added extra?
3. What was the most common exclusion?
4. Generate an order item for each record in the customer\_orders table in the format of "Pizza Name - Exclude [Exclusions] - Extra [Extras]."
5. Generate an alphabetically ordered comma-separated ingredient list for each pizza order and add a 2x in front of any relevant ingredients.
6. What is the total quantity of each ingredient used in all delivered pizzas sorted by most frequent first?
7. What is the total number of unique pizzas ordered?
8. What was the most common pizza ordered?
9. What are the most popular toppings across all orders?
10. What is the average number of toppings per pizza ordered?
11. Calculate the total revenue including $1 for cheese if it is included in extras.