




-----PIZZA RESTAURANT SALES ANALYSIS-----

 I'm excited to share my recent experience building Power BI Dashboard!

My Pizza Sales Dashboard uncovered some interesting trends.

 Cards consist of Total Pizzas sales amount, Quantity sold, Number of Pizzas Purchased and Total Number of Customers.

 Popular Pizza Flavors: Classic and Supreme Pizzas are the top-selling flavors, suggesting that customers have a preference for these traditional options. It's important to ensure sufficient stock and explore upselling opportunities for these popular choices.

 Sales and Quantity of Pizzas by Category.


4. Seasonal Sales Fluctuations. This is illustrated well by showing noticeable peaks during certain months (Jan - Dec). Variation of quantity sold by Months by covered by color variation. Peak purchasing hours were around lunchtime (12:00 pm) and early evening. Weekends saw a significant increase in orders.

5. Top 10 Pizza sales by name and order placed as well as Percentage change in sales in months by showing a percentage increase (Green color) and decrease (Red color).

6. Bottom 10 Pizza sales as well as Percentage change in quantity in months.

Recommendations

For the best-selling products especially classic, supreme, and chicken, the Restaurant should increase the quality and for low-selling products, the restaurant should produce as the quantity sold in months to avoid misallocating the resource.

 Restaurant management should check the possibility to

Canteen management must see how to increase sales. By placing promotions in times when sales have been shown to be small to attract more customers, especially new ones.

I'm so excited to share my Dashboard and Visualization .

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