Maven Pizza

Things are going OK here at Plato's, but there's room for improvement. We've been collecting transactional data for the past year, but really haven't been able to put it to good use. **Hoping you can analyze the data and put together a report to help us find opportunities to drive more sales and work more efficiently.**

Here are some questions that we'd like to be able to answer:

- What days and times do we tend to be busiest?
- How many pizzas are we making during peak periods?
- What are our best and worst selling pizzas?
- What's our average order value? AOV is the average amount spent every time a customer places an order
- How well are we utilizing our seating capacity? (we have 15 tables and 60 seats)

Step 1 – Investigate your data and document the objective of the data

| Business Goal | Meticc | Level of Details |
|-------------------------------|--------------------------|----------------------------------|
| Increase Revenue | Total Revenue | Date (Quarter, Month, Day), |
| | MOM Revenue Change | Pizza Type, Pizza Category, size |
| Increase Orders | Total orders | Date (Quarter, Month, Day, |
| | MOM sales Change | Time), Pizza type, Pizza |
| | | Category, Size |
| Improve Productivity | Total Orders | Date(Quarter, Month, Day) – |
| | | Peak Period |
| Understanding customers' | Average Order value(AOV) | Date(Quarter, Month) |
| Purchase behaviour | | |
| Best and Worst selling pizzas | Total orders | Pizza type, Pizza category, size |
| | Total Revenue | |
| Seating Capacity | Table Turn Over rate | Date(Time), Table count |
| | Table size | |