

# Model Program Book



## SHORT TERM INTERNSHIP (On-Site/Virtual)

Designed & Developed by



ANDHRA PRADESH  
STATE COUNCIL OF HIGHER EDUCATION  
(A STATUTORY BODY OF GOVERNMENT OF ANDHRA PRADESH)

**TITLE:**

**CAFFEINE &  
CALORIES :  
STARBUCKS  
NUTRITION.**



## Acknowledgement

I would sincerely like to thank APSCH for providing me with this short-term Internship which helped me gain practical experience & knowledge on data analytics

I thank our respected principal Sir Dr.G.S.K chakravarthy for giving me this wonderful opportunity

I would also like to thank our head of the department Mr. N.K Mahesh , Department of BBA , & our guide R. Anuradha for being a wonderful mentor throughout my project

I thank Almighty /god , my parents & my friends without whose help this project would not have been completed

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## CHAPTER 1: EXECUTIVE SUMMARY

The internship report shall have only a one-page executive summary. It shall include five or more Learning Objectives and Outcomes achieved, a brief description of the sector of business and intern organization and summary of all the activities done by the intern during the period.

### Description of the Sector of business

Smartbridge operates in the data analyses sector, providing innovative solutions to enhance business intelligence. The organization leverages IBM Cognos analytics to empower clients with actionable insights, enabling data-driven decision-making.

### Learning objective & outcome

- 1) Mostly Data cleansing    2) IBM Cognos analytics
- 3) Power BI tools            4) DATA VISUALIZATION
- 5) REPORT ANALYSIS

### Summary of Internship activities:

- 1) Attending live training session & Project mentoring Sessions
- 2) Selection of topic - "Caffeine & Calories Starbucks nutrition" & gathering, cleansing & analysing its related data sets in excel

## CHAPTER 2: OVERVIEW OF THE ORGANIZATION

### Suggestive contents

- A. Introduction of the Organization
- B. Vision, Mission, and Values of the Organization
- C. Policy of the Organization, in relation to the intern role
- D. Organizational Structure
- E. Roles and responsibilities of the employees in which the intern is placed.
- F. Performance of the Organization in terms of turnover, profits, market reach and market value.
- G. Future Plans of the Organization.

Smart bridge is a platform that offers virtual Internship to the students. The platform's goal is to prepare students for the job market by establishing a co-operative relationship between industry & Acadmia. Smart Bridge partners with companies such as google to offer virtual internships. The internships provide students with hands-on experience with the latest technologies, & enable project based learning. Smart Bridge's flagship event is the "Summer Internship program". The program develops students skills in emerging technologies i.e 1) Artificial Intelligence 2) Machine learning 3) Internet of things

Smart bridge main objective is to bridge the

existing gaps b/w Prevailing Industry standards and what the academics offer to the graduates while passing out of University. Smart bridge offers suitable skill development (4) training to the young talent before on boarding their first job. Their skill development programmes are designed Considering the present in demand skills in the industry. We thereby work along the line to offer Best programmes that helps students to gain practical knowledge & hands on training to learn skills of the future. Therefore, the main objective of smart bridge is providing Internship for every student, Promote Industry approved Professional electives if become a talent factory of India

## CHAPTER 3: INTERNSHIP PART

Description of the Activities/Responsibilities in the Intern Organization during Internship, which shall include - details of working conditions, weekly work schedule, equipment used, and tasks performed. This part could end by reflecting on what kind of skills the intern acquired.

### Description of activities / Responsibilities Undertaken

- 1) Registration with apache smartintern & enrolling for Smartbridge's data analytics course, ie live training sessions as per the Pre-scheduled training sessions
- 2) Participating weekly quiz & completing weekly assignment with respect to data analytics
- 3) Team Formation & selection of project topic "Caffeine & calories starbucks nutrition".
- 4) Gathering, cleansing & analysis the excel data sets of the Project topic
- 5) Attending Project- mentoring sessions, designing & developing Dashboard , story, report on the project topic
- 6) Web Integration of above Project-drafting a project video demonstration & preparation of final report
- 7) Submission of team Project via uploading the project files in github repository of the team

# DATA SET

Beverage_category	Beverage_prep	Caffeine (mg)	Sum of Calories	Sum of Cholesterol (mg)	Sum of Total Fat (g)	Beverage	Sum of Iron (% DV)	Sum of Total Carb
Classic Espresso Drinks	2% Milk	150	430	43	16.00	Caffâ“ Latte	0.00	
Classic Espresso Drinks	2% Milk	150	270	28	10.00	Cappuccino	0.00	
Classic Espresso Drinks	2% Milk	150	570	83	15.00	Vanilla Latte (Or Other Flavoured Latte)	0.00	
Classic Espresso Drinks	2% Milk	175	260	42	8.00	Caffâ“ Mocha (Without Whipped Cream)	0.25	
Classic Espresso Drinks	2% Milk	180	340	53	11.00	Caffâ“ Mocha (Without Whipped Cream)	0.30	
Classic Espresso Drinks	2% Milk	75	250	25	9.50	Caffâ“ Latte	0.00	
Classic Espresso Drinks	2% Milk	75	170	17	6.50	Cappuccino	0.00	
Classic Espresso Drinks	2% Milk	75	330	46	8.50	Vanilla Latte (Or Other Flavoured Latte)	0.00	
Classic Espresso Drinks	2% Milk	85	130	21	4.00	Caffâ“ Mocha (Without Whipped Cream)	0.10	
Classic Espresso Drinks	2% Milk	95	200	32	6.00	Caffâ“ Mocha (Without Whipped Cream)	0.20	
Classic Espresso Drinks	Doppio	150	10	2	0.00	Espresso	0.00	
Classic Espresso Drinks	Grande	225	15	3	0.00	Caffâ“ Americano	0.00	
Classic Espresso Drinks	Grande Nonfat Milk	150	130	19	0.30	Caffâ“ Latte	0.00	
Classic Espresso Drinks	Grande Nonfat Milk	150	80	12	0.20	Cappuccino	0.00	
Classic Espresso Drinks	Grande Nonfat Milk	150	120	18	0.30	Skinny Latte (Any Flavour)	0.00	
Classic Espresso Drinks	Grande Nonfat Milk	150	200	37	0.30	Vanilla Latte (Or Other Flavoured Latte)	0.00	
Classic Espresso Drinks	Grande Nonfat Milk	175	220	43	2.50	Caffâ“ Mocha (Without Whipped Cream)	0.25	
Classic Espresso Drinks	Short	75	5	1	0.00	Caffâ“ Americano	0.00	
Classic Espresso Drinks	Short Nonfat Milk	75	70	10	0.10	Caffâ“ Latte	0.00	
Classic Espresso Drinks	Short Nonfat Milk	75	50	8	0.10	Cappuccino	0.00	
Classic Espresso Drinks	Short Nonfat Milk	75	60	9	0.10	Skinny Latte (Any Flavour)	0.00	
Classic Espresso Drinks	Short Nonfat Milk	75	100	19	0.10	Vanilla Latte (Or Other Flavoured Latte)	0.00	
Classic Espresso Drinks	Short Nonfat Milk	85	110	21	1.50	Caffâ“ Mocha (Without Whipped Cream)	0.10	
Classic Espresso Drinks	Solo	75	5	1	0.00	Espresso	0.00	
Classic Espresso Drinks	Soymilk	150	340	29	12.00	Caffâ“ Latte	0.40	
Classic Espresso Drinks	Soymilk	150	220	20	8.00	Cappuccino	0.25	
<b>Total</b>		<b>46917</b>	<b>8710</b>	<b>703.00</b>			<b>18.02</b>	

# UNDERSTAND THE DATA

...

DATA CONTAINS ALL THE NUTRITION INFORMATION REGARDING THE COLUMNS DESCRIBED IN DATA SETS

- 1.ITEM : SUM OF THE ITEMS PRESENT IN THE MENU
- 2.PROTEINS : SUM OF PROTEINS PRESENT IN EACH ITEM
- 3.CARBOHYDRATES : SUM OF CARBOHYDRATES PRESENT IN EACH ITEM
- 4.CALCIUM : SUM OF CALCIUM PRESENT IN EACH ITEM
- 5.SODIUM : SUM OF SODIUM PRESENT IN EACH ITEM
- 6.FIBRE : SUM OF DIETARY FIBRE IN EACH ITEM
- 7.SUGAR : SUM OF SUGAR PRESENTED IN EACH ITEM
- 8.FATS : FATS INCLUDE SAT FATS, TRANS FAT AND TOTAL FAT
- 9.BEVARAGE CATEGORY INCLUDE ALL THE MENU ITEMS BY STARBUCKS.

# TRANSFORM DATA

Untitled - Power Query Editor

File Home Transform Add Column View Tools Help

Closes & Apply New Recent Enter Data source settings Manage Parameters Refresh Advanced Editor Properties Choose Columns Remove Columns Keep Rows Remove Rows Sort Split Column Group by Use First Row as Headers Merge Queries Append Queries Text Analytics Vision Combine Files Combine AI Insights

Close New Sources Data Data Sources Parameters Preview Advanced Editor Manage Columns Manage Rows Sort Transform Combine AI Insights

Queries [1] starbucks\_drinkMenu\_ex

AB<sub>2</sub> Beverage\_category AB<sub>3</sub> Beverage AB<sub>4</sub> Beverage\_prep AB<sub>5</sub> Calories AB<sub>6</sub> Total Fat (g) AB<sub>7</sub> Trans Fat (g)

	Beverage_category	Beverage	Beverage_prep	Calories	Total Fat (g)	Trans Fat (g)
1	Coffee	Brewed Coffee	Short	3	0.1	0.1
2	Coffee	Brewed Coffee	Tall	4	0.2	0.2
3	Coffee	Brewed Coffee	Grande	5	0.1	0.1
4	Coffee	Brewed Coffee	Venti	6	0.2	0.2
5	Classic Espresso Drinks	Caffè Latte	Short Nonfat Milk	70	0.1	0.1
6	Classic Espresso Drinks	Caffè Latte	2% Milk	100	3.5	3.5
7	Classic Espresso Drinks	Caffè Latte	Soymilk	70	2.5	0.4
8	Classic Espresso Drinks	Caffè Latte	Tall Nonfat Milk	100	0.2	0.2
9	Classic Espresso Drinks	Caffè Latte	2% Milk	150	6	3.5
10	Classic Espresso Drinks	Caffè Latte	Soymilk	110	4.5	0.2
11	Classic Espresso Drinks	Caffè Latte	Grande Nonfat Milk	130	0.3	0.2
12	Classic Espresso Drinks	Caffè Latte	2% Milk	190	7	3.5
13	Classic Espresso Drinks	Caffè Latte	Soymilk	150	5	0.2
14	Classic Espresso Drinks	Caffè Latte	Venti Nonfat Milk	170	0.4	0.3
15	Classic Espresso Drinks	Caffè Latte	2% Milk	240	9	4.5
16	Classic Espresso Drinks	Caffè Latte	Soymilk	190	7	1
17	Classic Espresso Drinks	Caffè Mocha (Without Whipped Cream)	Short Nonfat Milk	110	1.5	1.5
18	Classic Espresso Drinks	Caffè Mocha (Without Whipped Cream)	2% Milk	130	4	3.5
19	Classic Espresso Drinks	Caffè Mocha (Without Whipped Cream)	Soymilk	110	3.5	1.5
20	Classic Espresso Drinks	Caffè Mocha (Without Whipped Cream)	Tall Nonfat Milk	170	2	1
21	Classic Espresso Drinks	Caffè Mocha (Without Whipped Cream)	2% Milk	200	6	3.5
22	Classic Espresso Drinks	Caffè Mocha (Without Whipped Cream)	Soymilk	180	5	1.5
23	Classic Espresso Drinks	Caffè Mocha (Without Whipped Cream)	Grande Nonfat Milk	220	2.5	1.5
24	Classic Espresso Drinks	Caffè Mocha (Without Whipped Cream)	2% Milk	260	8	4.5
25	Classic Espresso Drinks	Caffè Mocha (Without Whipped Cream)	Soymilk	230	7	2
26	Classic Espresso Drinks	Caffè Mocha (Without Whipped Cream)	Venti Nonfat Milk	280	3	1.5
27	Classic Espresso Drinks	Caffè Mocha (Without Whipped Cream)	2% Milk	340	12	6
28						

18 COLUMNS, 242 ROWS Column profiling based on top 1000 rows

Query Settings

Properties Name starbucks\_drinkMenu\_expanded All Properties

Applied Steps Source Navigation Promoted Headers Changed Type

PREVIEW DOWNLOADED AT 09:42

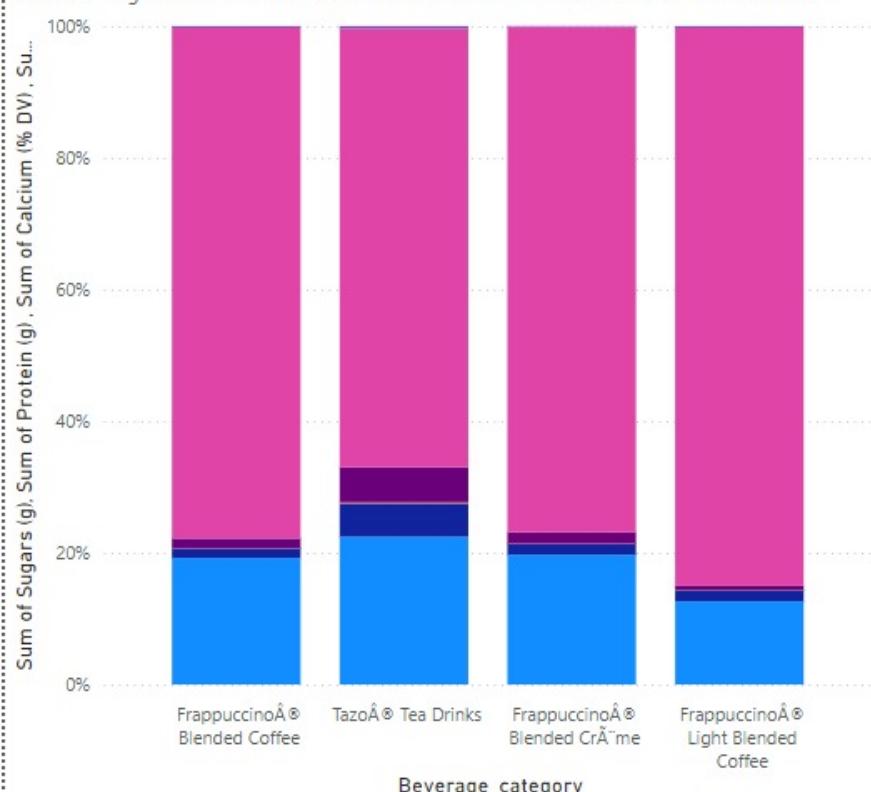
# DATA CLEANING

Beverage_category	Beverage	Sum of Total Fat (g)	Sum of Total Carbohydrates (g)	Sum of Sugars (g)	Sum of Calcium (% DV)	Sum of Dietary
Classic Espresso Drinks	CaffÃ© Americano	0.00	45	0	0.06	
Classic Espresso Drinks	CaffÃ© Latte	45.50	1615	155	4.20	
Classic Espresso Drinks	CaffÃ© Mocha (Without Whipped Cream)	62.50	1335	334	3.60	
Classic Espresso Drinks	Cappuccino	29.60	1020	97	2.70	
Classic Espresso Drinks	Espresso	0.00	1	0	0.00	
Classic Espresso Drinks	Skinny Latte (Any Flavour)	0.90	565	58	1.35	
Classic Espresso Drinks	Vanilla Latte (Or Other Flavoured Latte)	42.90	1490	340	3.95	
Coffee	Brewed Coffee	0.40	35	0	0.02	
Frappuccino® Blended Coffee	Caramel (Without Whipped Cream)	16.80	2010	522	1.08	
Frappuccino® Blended Coffee	Coffee	16.30	2010	457	1.13	
Frappuccino® Blended Coffee	Java Chip (Without Whipped Cream)	52.00	2260	562	1.13	
Frappuccino® Blended Coffee	Mocha (Without Whipped Cream)	23.00	2010	514	1.08	
Frappuccino® Blended CrÃ¨me	Strawberries & CrÃ¨me (Without Whipped Cream)	20.20	1745	464	1.35	
Frappuccino® Blended CrÃ¨me	Vanilla Bean (Without Whipped Cream)	5.20	710	166	0.45	
Frappuccino® Light Blended Coffee	Caramel	0.30	610	98	0.33	
Frappuccino® Light Blended Coffee	Coffee	0.30	640	78	0.35	
Frappuccino® Light Blended Coffee	Java Chip	12.00	730	118	0.35	
Frappuccino® Light Blended Coffee	Mocha	2.50	630	95	0.33	
Shaken Iced Beverages	Iced Brewed Coffee (With Classic Syrup)	0.20	14	67	0.00	
Shaken Iced Beverages	Iced Brewed Coffee (With Milk & Classic Syrup)	8.30	315	228	0.72	
Shaken Iced Beverages	Shaken Iced Tazo® Tea (With Classic Syrup)	0.00	0	67	0.00	
Shaken Iced Beverages	Shaken Iced Tazo® Tea Lemonade (With Classic Syrup)	0.00	0	106	0.00	
Signature Espresso Drinks	Caramel Apple Spice (Without Whipped Cream)	0.00	70	230	0.00	
Signature Espresso Drinks	Caramel Macchiato	47.50	1405	305	3.40	
Signature Espresso Drinks	Hot Chocolate (Without Whipped Cream)	66.00	1500	419	4.20	
Signature Espresso Drinks	White Chocolate Mocha (Without Whipped Cream)	97.50	2555	590	4.95	
<b>Total</b>		<b>703.00</b>	<b>31190</b>	<b>7977</b>	<b>50.23</b>	

# DATA VISUALIZATION

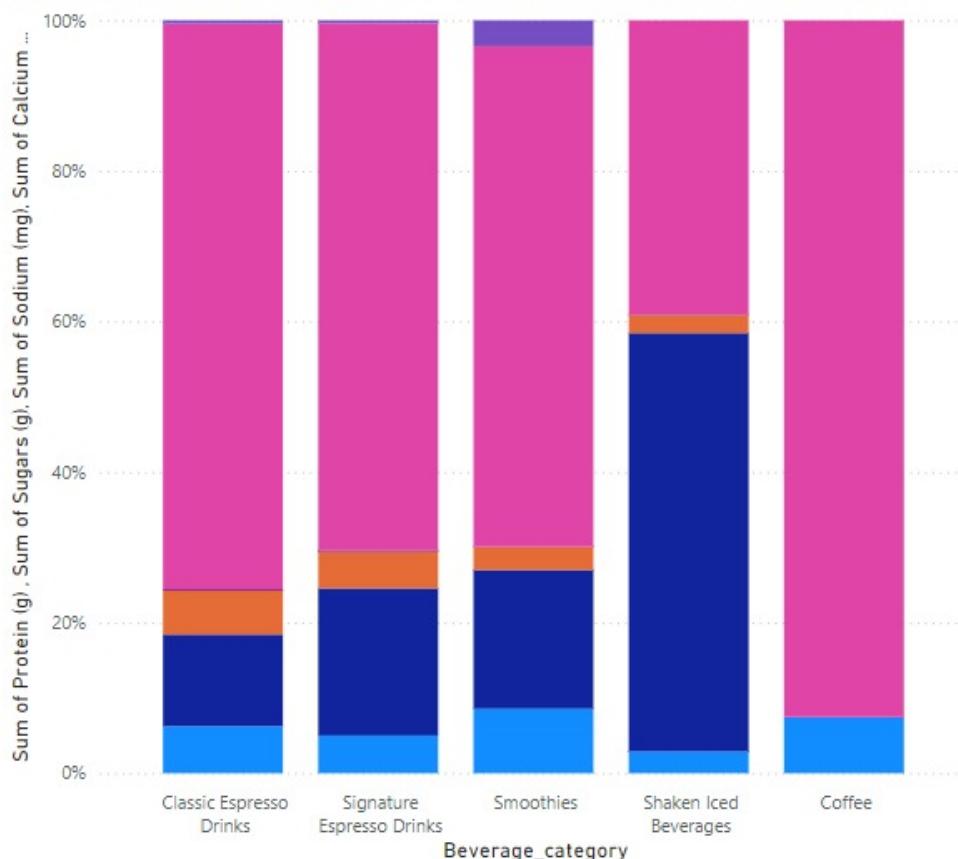
Sum of Sugars (g), Sum of Protein (g), Sum of Calcium (% DV), Sum of Sodium (mg), Sum of Total Carbohydrates (g) and Sum of Dietary Fibre (g) by Beverage\_category

● Sum of Sugars (g) ● Sum of Protein (g) ● Sum of Calcium (% DV) ● Sum of Sodium (mg) ● Sum of Total Carbohydrates (g) ● Sum of Dietary Fibre (g)

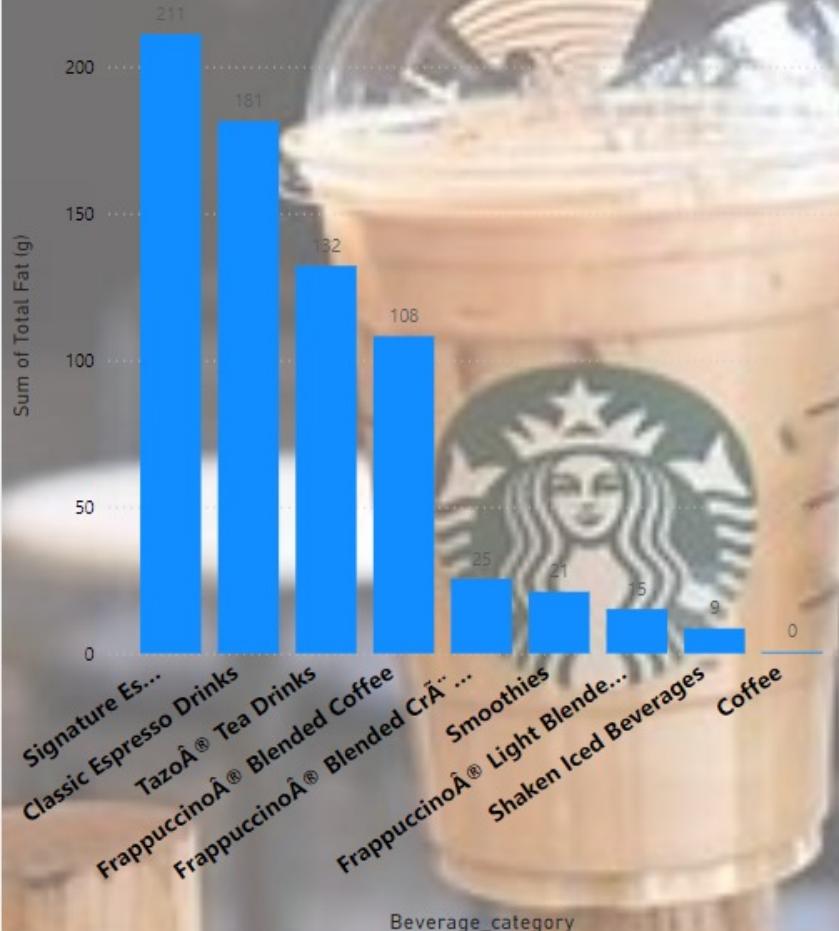


Sum of Protein (g), Sum of Sugars (g), Sum of Sodium (mg), Sum of Calcium (% DV), Sum of Total Carbohydrates (g) and Sum of Dietary Fibre (g) by Beverage\_category

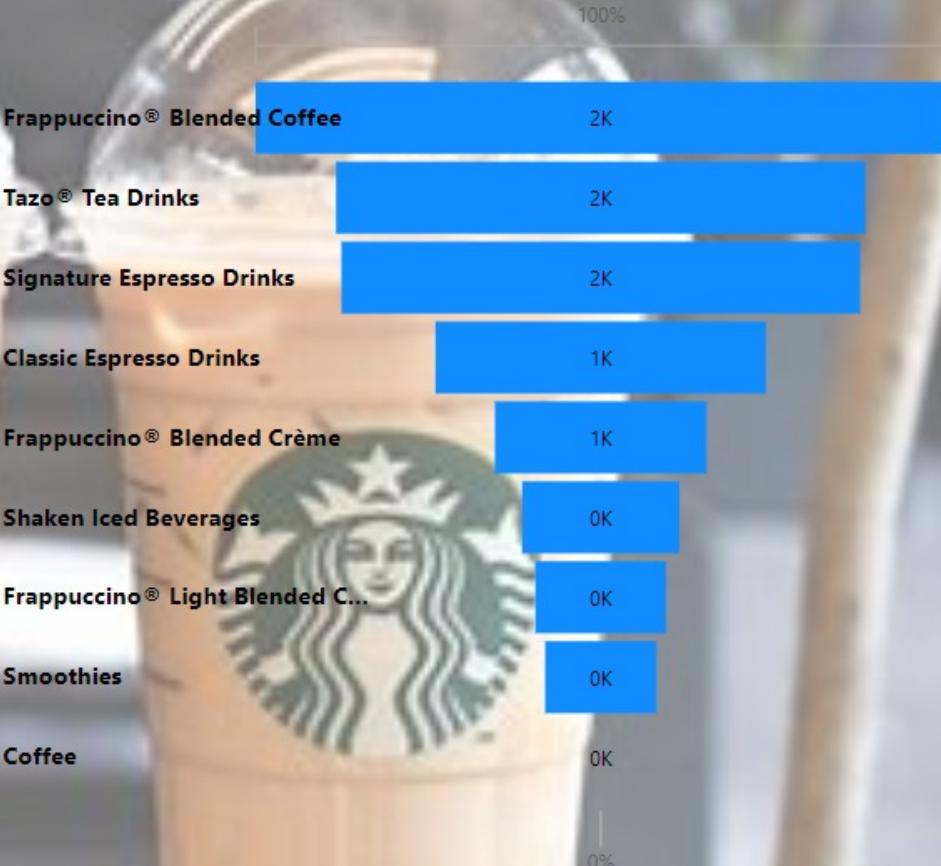
● Sum of Protein (g) ● Sum of Sugars (g) ● Sum of Sodium (mg) ● Sum of Calcium (% DV) ● Sum of Total Carbohydrates (g) ● Sum of Dietary Fibre (g)



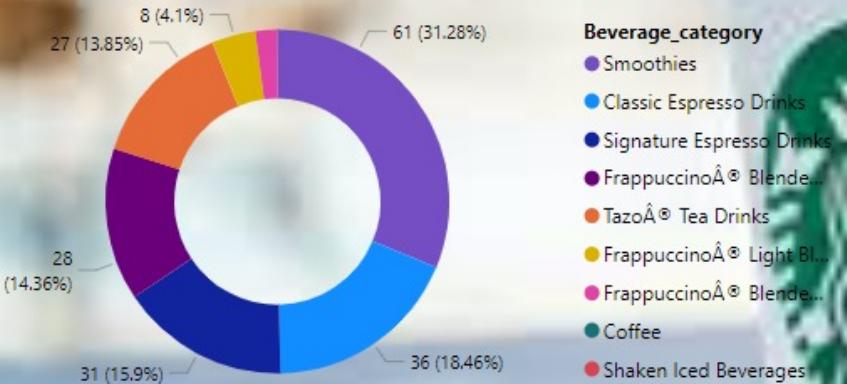
## Sum of Total Fat (g) by Beverage\_category



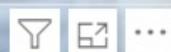
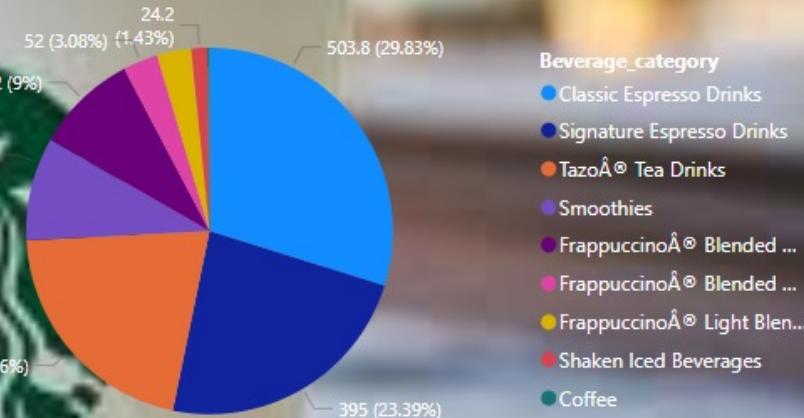
## Sum of Sugars (g) by Beverage\_category



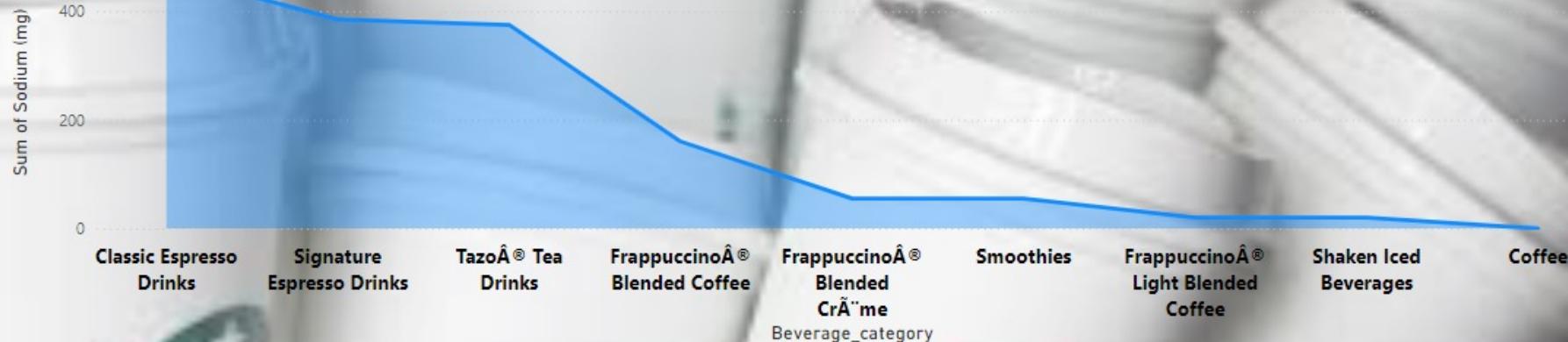
## Sum of Dietary Fibre (g) by Beverage\_category



## Sum of Protein (g) by Beverage\_category



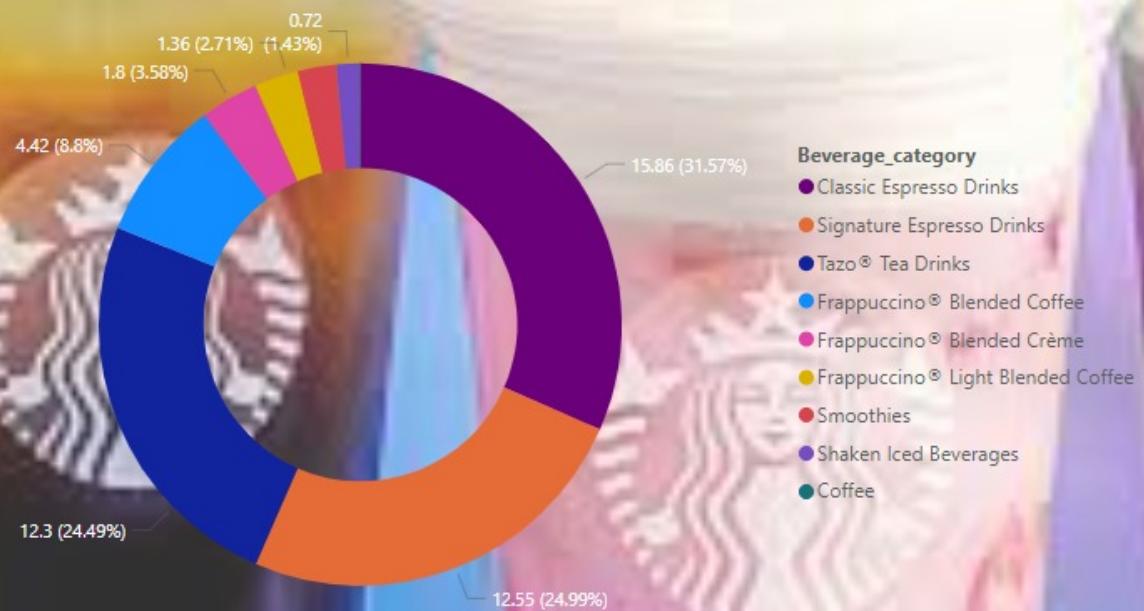
## Sum of Sodium (mg) by Beverage\_category



## Sum of Total Carbohydrates (g) by Beverage\_category



## Sum of Calcium (% DV) by Beverage\_category



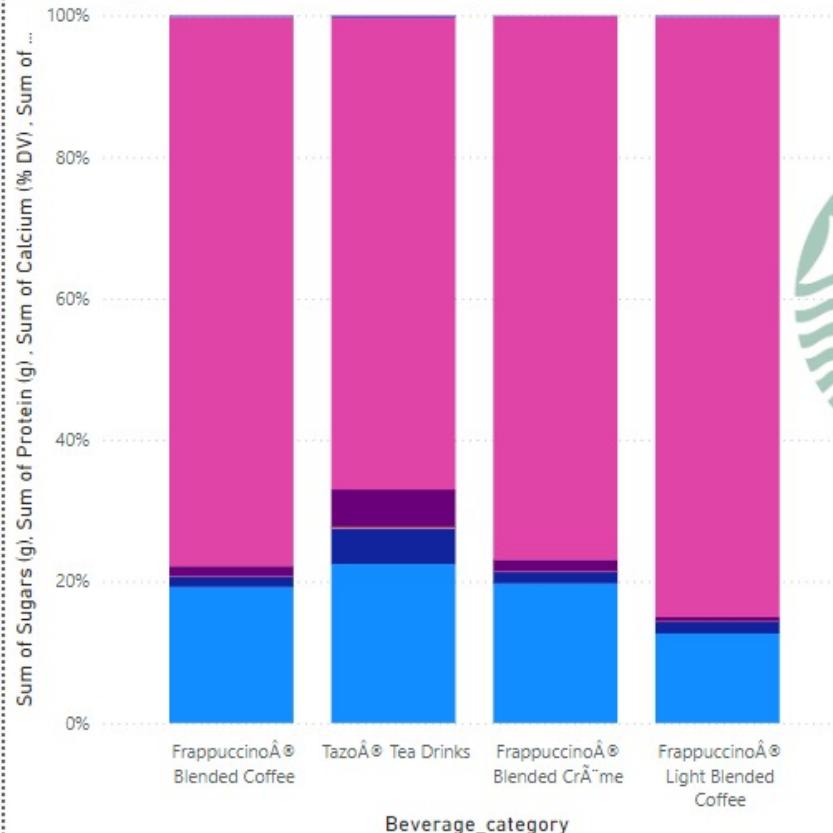
# DASH BOARDS

P.SRIVIDYA



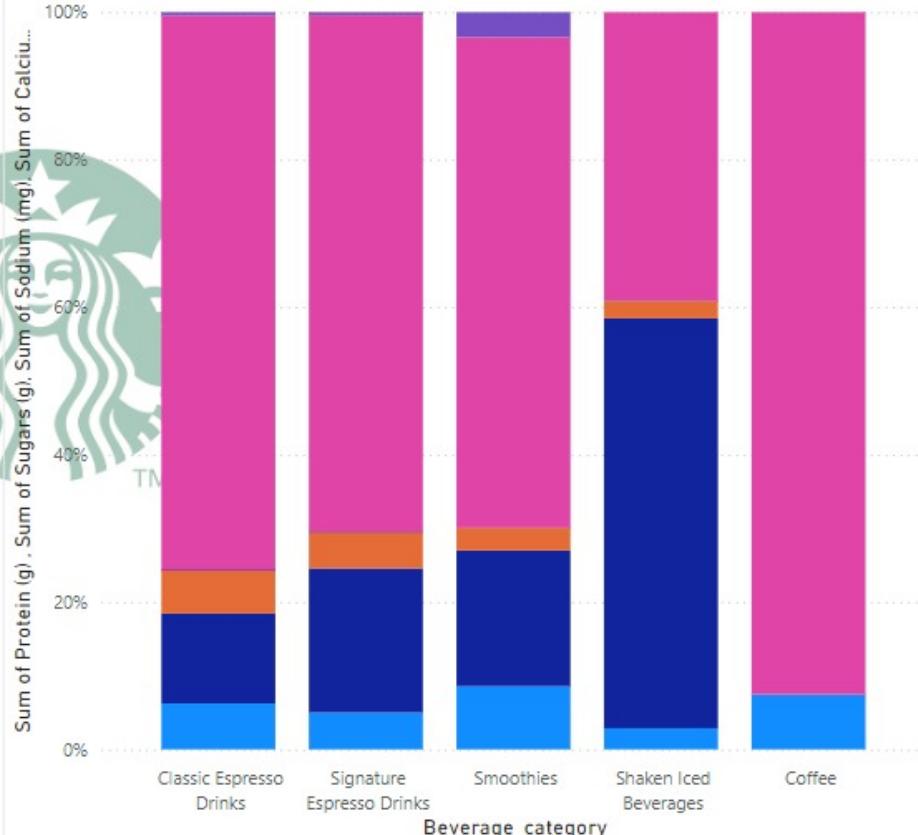
Sum of Sugars (g), Sum of Protein (g), Sum of Calcium (% DV), Sum of Sodium (mg), Sum of Total Carbohydrates (g) and Sum of Dietary Fibre (g) by Beverage\_category

- Sum of Sugars (g)
- Sum of Protein (g)
- Sum of Calcium (% DV)
- Sum of Sodium (mg)
- Sum of Total Carbohydrates (g)
- Sum of Dietary Fibre (g)

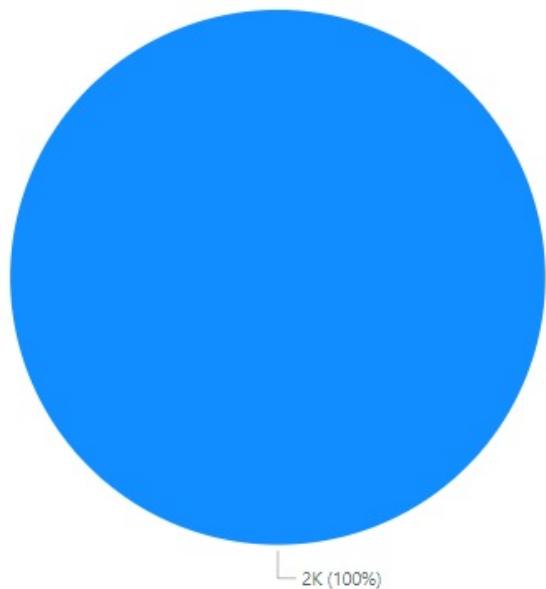


Sum of Protein (g), Sum of Sugars (g), Sum of Sodium (mg), Sum of Calcium (% DV), Sum of Total Carbohydrates (g) and Sum of Dietary Fibre (g) by Beverage\_category

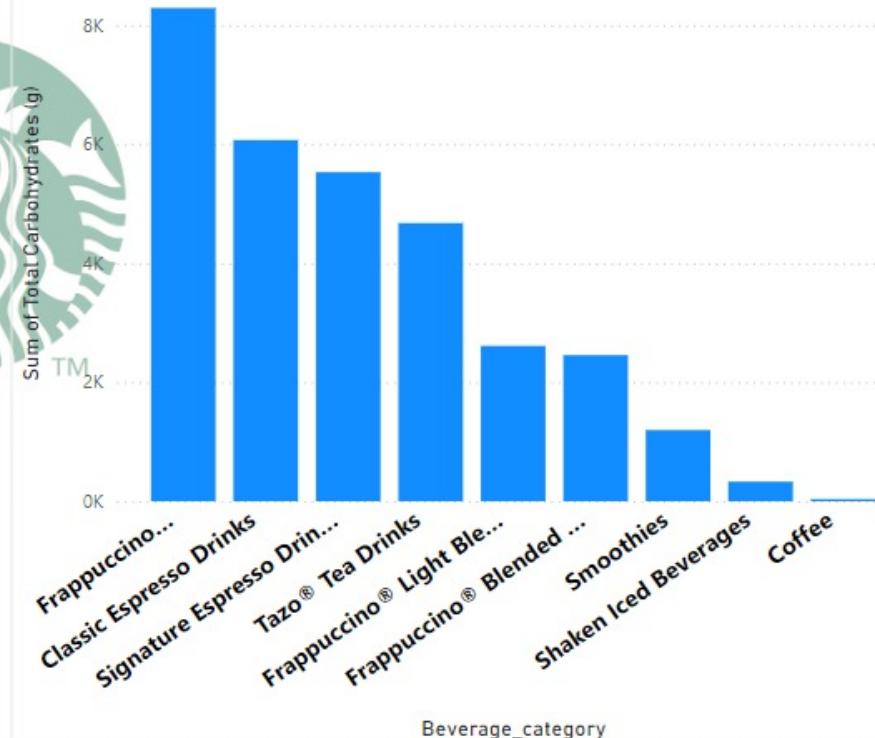
- Sum of Protein (g)
- Sum of Sugars (g)
- Sum of Calcium (% DV)
- Sum of Sodium (mg)
- Sum of Total Carbohydrates (g)
- Sum of Dietary Fibre (g)



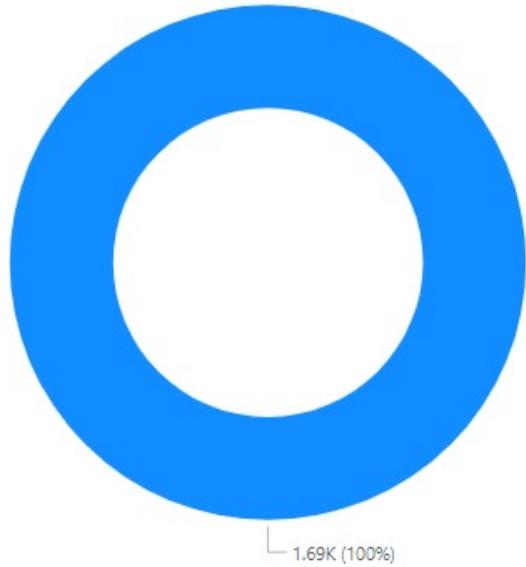
## Sum of Sodium (mg)



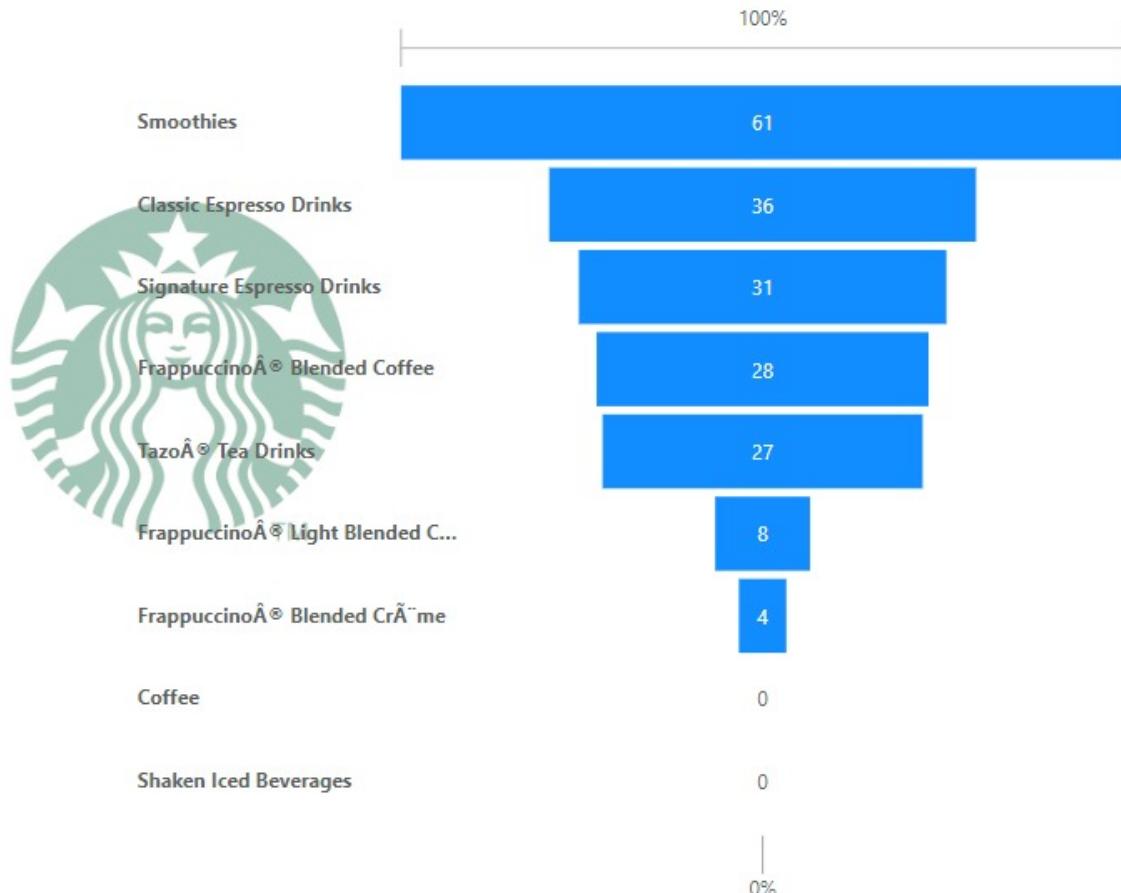
## Sum of Total Carbohydrates (g) by Beverage\_category



## Sum of Protein (g)



## Sum of Dietary Fibre (g) by Beverage\_category

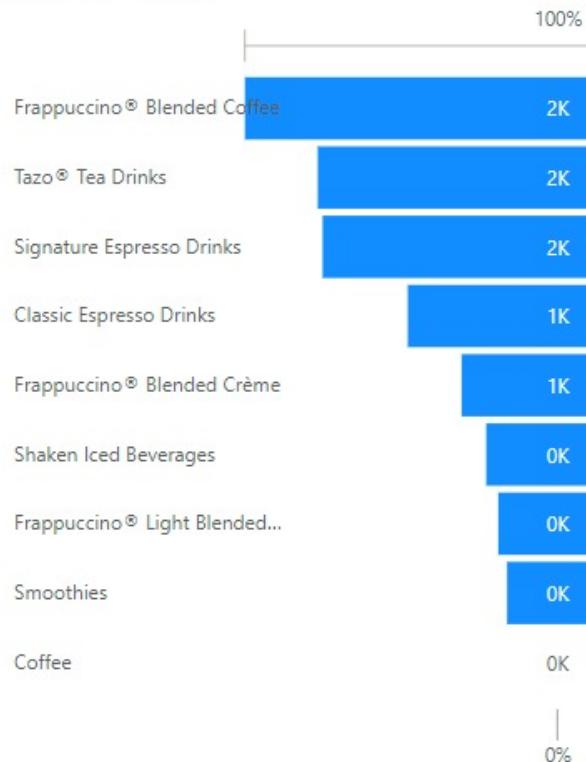


# DASH BOARDS

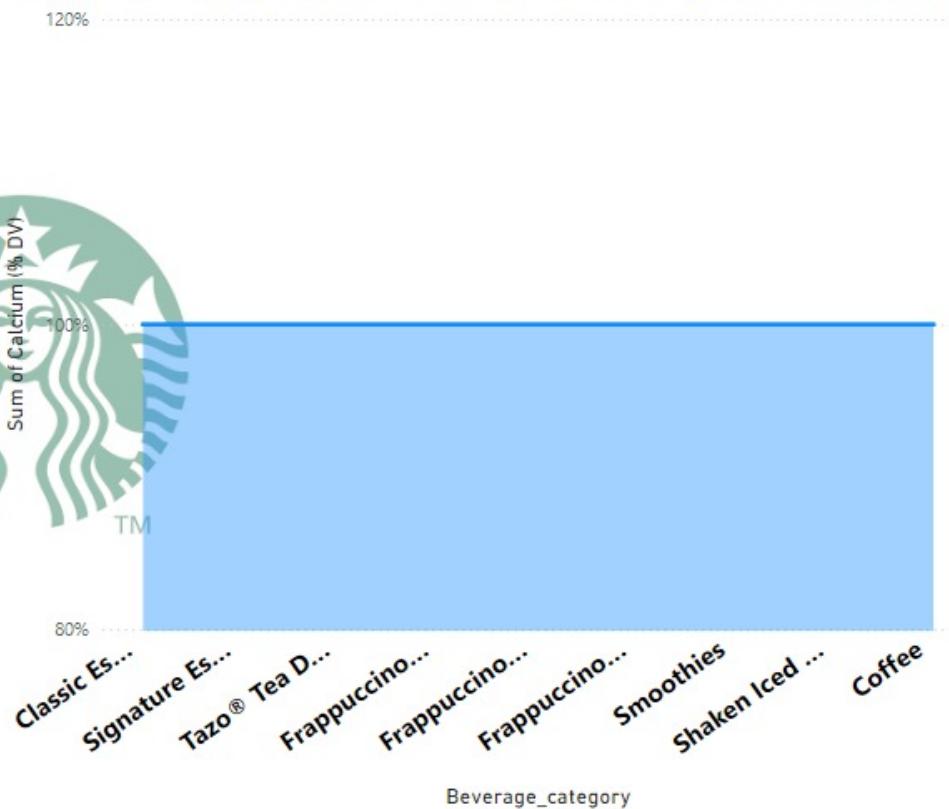
N.SRUTI

## Sum of Sugars (g)

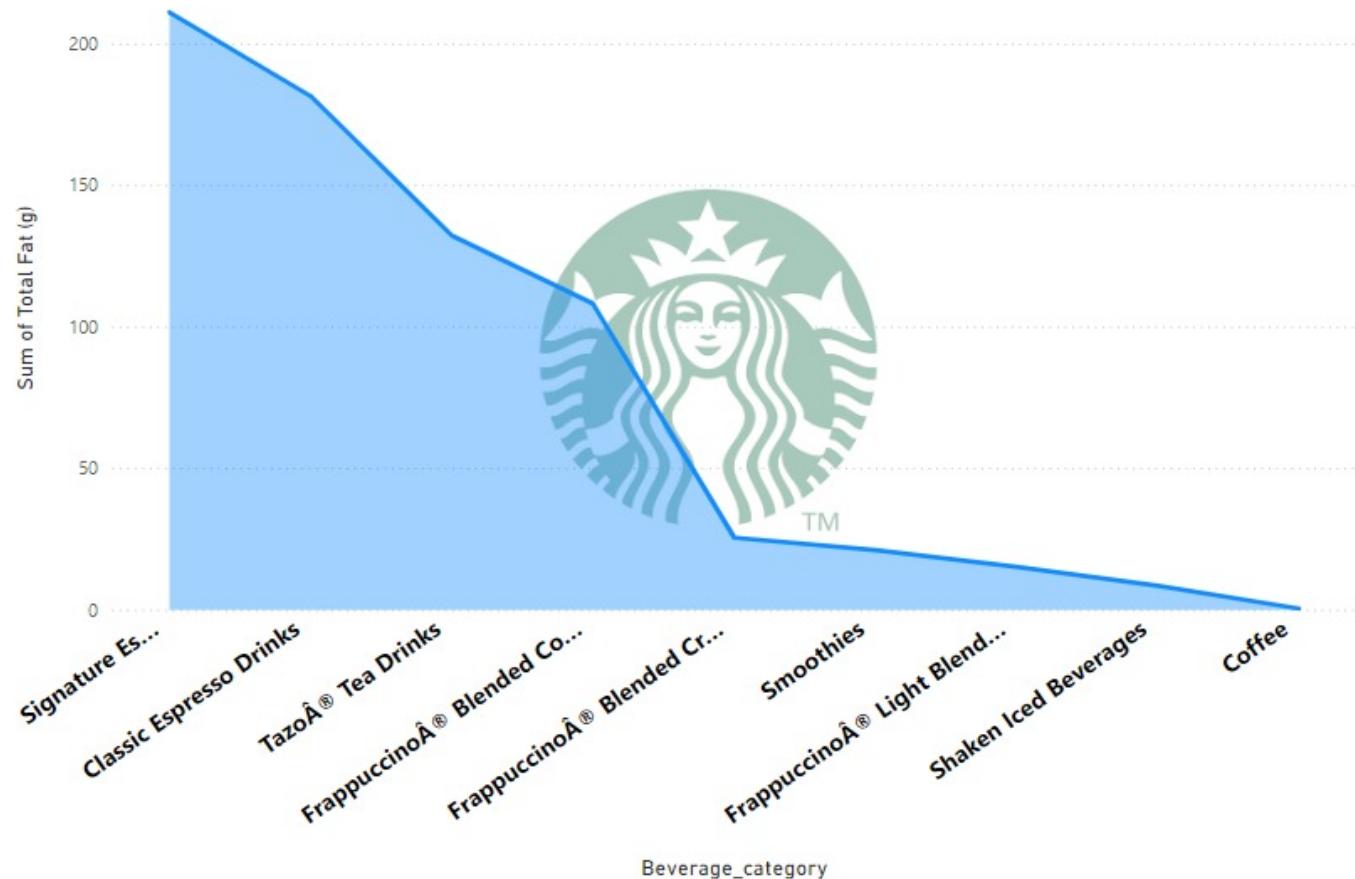
by Beverage\_category



## Sum of Calcium (% DV) by Beverage\_category

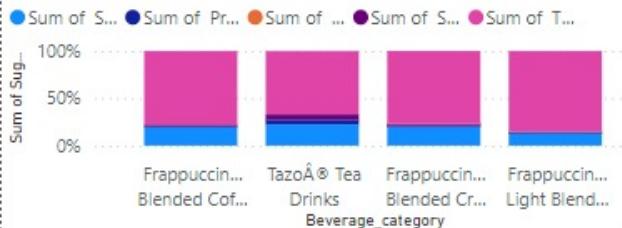


## Sum of Total Fat (g) by Beverage\_category

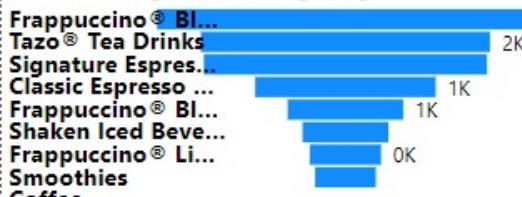


# DATA REPORT

Sum of Sugars (g), Sum of Protein (g), Sum of Calcium (% DV), Sum of Sodium (mg), Sum of Total Carbohydrates (g) and Sum of Dietary Fibre (g) by Beverage\_category



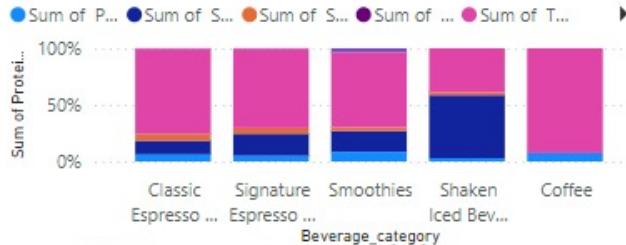
## Sum of Sugars (g) by Beverage\_category



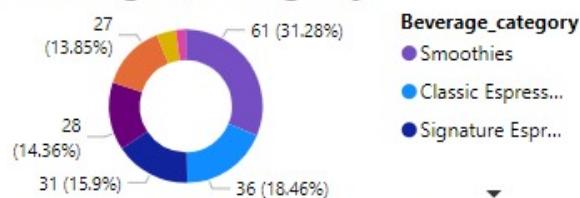
## Sum of Sodium (mg) by Beverage\_category



Sum of Protein (g), Sum of Sugars (g), Sum of Sodium (mg), Sum of Calcium (% DV), Sum of Total Carbohydrates (g) and Sum of Dietary Fibre (g) by Beverage\_category



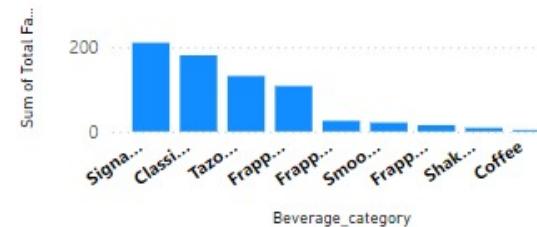
## Sum of Dietary Fibre (g) by Beverage\_category



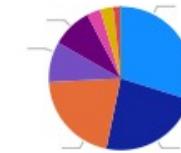
## Sum of Total Carbohydrates (g) by Beverage\_category



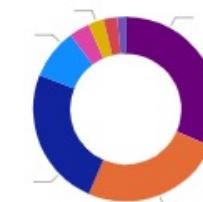
## Sum of Total Fat (g) by Beverage\_category



## Sum of Protein (g) by Beverage\_category



## Sum of Calcium (% DV) by Beverage\_category



- Smoothies
- Classic Espresso...
- Signature Espresso...
- Tazo® Tea Drin...
- Frappuccino® Bl...
- Frappuccino® Li...
- Shaken Iced Beve...
- Signature Espresso
- Frappuccino® Blended Cof...
- Frappuccino® Blended Cr...
- Tazo® Tea Drinks
- Frappuccino® Light Blend...
- Coffee

# AMOUNT OF DATA LOADED

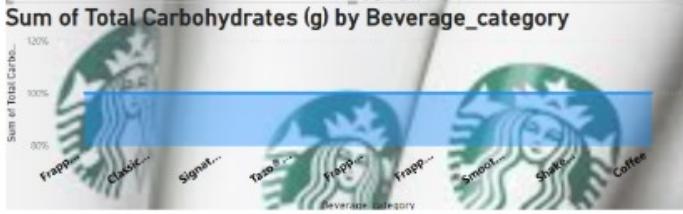
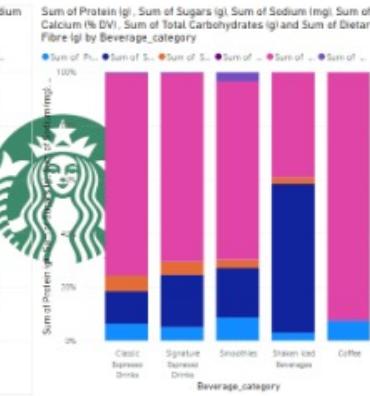
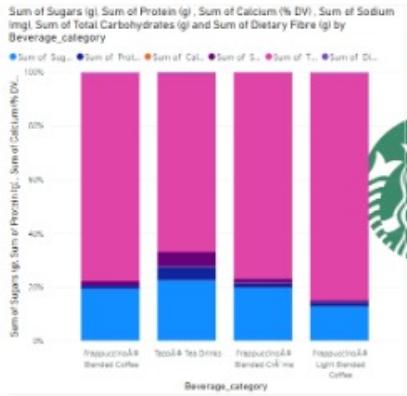
Data >>

Search

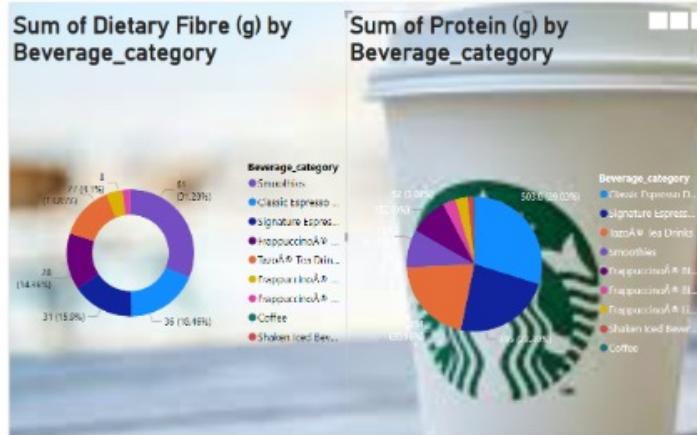
starbucks\_drinkMe... ...

- $\sum$  Calcium (% DV)
- $\sum$  Dietary Fibre (g)
- $\sum$  Protein (g)
- $\sum$  Sodium (mg)
- $\sum$  Sugars (g)
- $\sum$  Total Carbohydr...
- $\sum$  Total Fat (g)
- Beverage
- Beverage\_categ...
- Beverage\_prep
- Caffeine (mg)
- $\sum$  Calories
- $\sum$  Cholesterol (mg)
- $\sum$  Iron (% DV)
- $\sum$  Saturated Fat (g)
- $\sum$  Trans Fat (g)
- $\sum$  Vitamin A (% DV)
- $\sum$  Vitamin C (% DV)

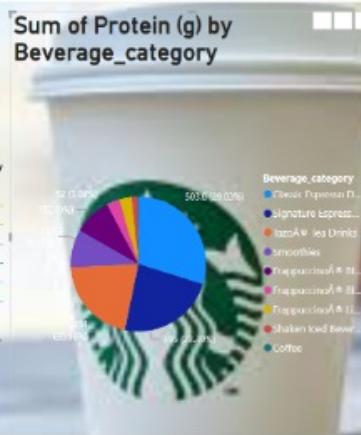
# UTILIZATION OF FILTERS



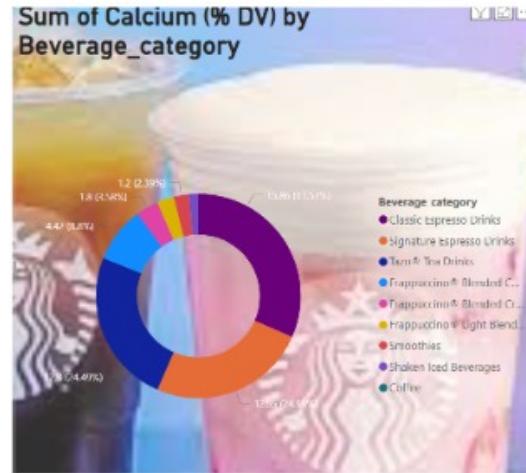
Sum of Dietary Fibre (g) by Beverage\_category



Sum of Protein (g) by Beverage\_category



Sum of Calcium (% DV) by Beverage\_category



# **NUMBER OF VISUALIZATIONS AND GRAPHS**

- 1.WHAT IS THE HISTORY OF STARBUCKS?
- 2.WHAT ARE THE TYPES OF COFFEE BEANS THAT STARBUCKS USES IN ITS BEVARAGES?
- 3.HOW DOES STARBUCKS ENSURES THE QUALITY AND SUSTAINABILITY OF ITS COFFEE?
- 4.WHAT STRATEGIES DOES STARBUCKS USE FOR ITS GLOBAL EXPANSION?
- 5.WHAT ARE STARBUCKS MOST POPULAR DRINKS?
- 6.HOW DO I ORDER MY DRINK AT STARBUCKS?
- 7.WHAT KIND OF SNACKS OR FOOD DOES STARBUCKS SERVE?
- 8.HOW CAN I FIND THE NEAREST STARBUCKS LOCATION ?
- 9.HOW DO I USE THE STARBUCKS MOBILE APP TO PLACE AN ORDER?
- 10.DOES STARBUCKS HAVE A LOYALTY OR REWARDS PROGRAM?

## ACTIVITY LOG FOR THE FIRST WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person In-Charge Signature
Monday Day - 1 8/07/24	Agenda of data analytics Introduction to data analytics & Business intelligence	Introduction to Data analytics	R. Anuradha
Tuesday Day - 2 9/07/24	Learned about what customer wants from us & what we present to them	Problems & solutions	R. Anuradha
Wednesday Day - 3 10/07/24	Learned about the difference b/w statistical analysis & data visualization	Power BI in action	R. Anuradha
Thursday Day - 4 11/07/24	Downloaded MS Power BI Desktop & got to know about the tools	Introduction to Power BI	R. Anuradha
Friday Day - 5 12/07/24	Loading local device data into Power BI with using same tool on data	Data in Power BI	R. Anuradha
Saturday Day - 6 13/07/24	Loading data into Power BI & practiced both visual & static analysis tools	Weekly practice & revision of visual & static analysis tools	R. Anuradha

## WEEKLY REPORT

WEEK - 1 (From Dt.21/09/24 to Dt.23/09/24.)

Objective of the Activity Done: To Know about the application tools & basic formulas for analysing data from large data base.

Detailed Report:

The first week of short term internship commenced with agenda & data analysis problems & solutions of the problem & next we learned about what customer wants from us & what we have to present to our customer. Then I learned about difference between visual & static analysis. After knowing about data analysis we downloaded ms power BI desktop and learned how to load data from local device into power BI & we also learned to clean the data & change it. after that I used some tools of power BI & then at end of the week I have revised the topics & practiced some tools & formula's on the data.

## ACTIVITY LOG FOR THE SECOND WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person In-Charge Signature
15-7-24 Day - 1 Monday	I learned how to import data into Power BI	Importing data into Power BI	R. Anuradha
16-7-24 Day - 2 Tuesday	Learned how to clean data using power query	Data cleaning	R. Anuradha
17-7-24 Day - 3 Wednesday	Power BI fundamentals & data modelling notes reading & revision	Fundamentals of BI & data modelling in power BI	R. Anuradha
18-7-24 Day - 4 Thursday	Practicals of data modelling & how data are related within tools	Fundamentals of BI & data modelling in power BI	R. Anuradha
19-7-24 Day - 5 Friday	Learned about connections between 2 or more different tables within data modelling	Creating relationships between data sets	R. Anuradha
20-7-24 Day - 6 Saturday	Practiced tools & connections between 2 or more different tables	Overview & practice of data modelling	R. Anuradha

## WEEKLY REPORT

WEEK - 2 (From Dt. 15-7-24, to Dt. 20-7-24)

Objective of the Activity Done: IMPORTING POWER BI DATA

Detailed Report:

In Second week I learned about importing data from various sources into power BI & also understanding various data options in power BI & activities are done like introduced to power query editor for data transformation tasks and practiced data cleaning techniques such as removing duplicate & transforming data types. also applied data transformation to purchase data for analysis. we learned about fundamental of business intelligence which covered the foundation concept of BI. Learned how to create & manage relationships between different data sets. practiced establishing relationships on data primary & foreign keys. explored the impact on relationships on data analysis & reporting. applied various data cleaning techniques to real-world datasets. reviewed & refined data cleaning methods learned earlier in the week.

### ACTIVITY LOG FOR THE THIRD WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person In-charge Signature
Monday Day - 1 22-7-24	Introduction of data visualization - principles	Learned about data visualization in Power BI	R - Anuradha
Tuesday Day - 2 23-7-24	Introduction of standard charts & advanced charts	Learned about different types of graphs	R - Anuradha
Wednesday Day - 3 24-7-24	Live tutorial by setting up a data visualization	Learned about how to create dash boards in Power BI	R - Anuradha
Thursday Day - 4 25-7-24	Introduction of DAX & its functions	Learned about what is Dax & its major functions	R - Anuradha
Friday Day - 5 26-7-24	Live tutorial creating dash boards	Learned about creating dash boards	R - Anuradha
Saturday Day - 6 27-7-24	Practicing data visualization graphs	Practiced data visualization graphs	R - Anuradha

## WEEKLY REPORT

WEEK - 3 (From Dt. 27-7-24 to Dt. 29-7-24)

Objective of the Activity Done: Data Insights & flow of Power BI

Detailed Report:

First In this third week we learned about the introduction of data visualization & we understand the importance, key principles of effective data visualization. Overview of standard charts. Introduction to advanced charts also we understood when to use each type of chart & creating visualizations using different standard charts. And we also learned about dashboard designs by having live tutorial of transforming data for visualization creating interactive. On overview of Data analysis expressions explored common functions provided examples of how to use DAX for data analysis and reporting.

### ACTIVITY LOG FOR THE FORTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person In-Charge Signature
Monday Day - 1 29-07-24	Sharing & Collaborating on reports using power BI	Learned how to create institutional mail for power bi	R. Anuradha
Tuesday Day - 2 30-07-24	Staying updated with latest power bi features, best practices	Practiced the power bi & update with latest features	R. Anuradha
Wednesday Day - 3 31-07-24	Preparing for assessment test	Day 1 Preparation for assessment test	R. Anuradha
Thursday Day - 4 1-08-24	Practicing for assessment test	Day 2 Preparation for assessment test	R. Anuradha
Friday Day - 5 2-08-24	Final assessment test	Performing the assessment	R. Anuradha
Saturday Day - 6 3-08-24	Discussion about project	Conversation about project with group	R. Anuradha

## WEEKLY REPORT

WEEK - 4 (From Dt. 29-07-24 to Dt. 03-08-24)

Objective of the Activity Done: Sharing & collaborating on reports using power BI

Detailed Report:

On day 1 of growth week explored Power BI service's features for sharing & collaboration, including report publishing, setting permissions & managing workspaces. Practiced using sharing options & collaboration tools within Power BI Service environment. gained proficiency in sharing reports & dashboards. Identified best practices for effective collaboration with Power BI. Researched & compiled best practices for data analytics, including data modeling & visualization techniques updated knowledge on latest Power BI features & outcomes developed a plan for addressing feedback & improving the project.

**ACTIVITY LOG FOR THE FIFTH WEEK**

Day & Date	Brief description of the daily activity	Learning Outcome	Person In-Charge Signature
5-08-24 Day - 1 Monday	Discussion of selection topic for short term internship	Selection topic for project	S. Latha
6-08-24 Day - 2 Tuesday	Data collecting & extraction from data Bata	collecting & evaluation of the data project	S. Latha
7-08-24 Day - 3 Wednesday	Data cleaning for visualization	cleaning data for project	S. Latha
8-08-24 Day - 4 Thursday	Preparing dashboard by using data visualization.	Designing dashboard for the project.	S. Latha
9-08-24 Day - 5 Friday	Preparing dashboard by using data visualization	Designing dashboard for the project	S. Latha
10-08-24 Day - 6 Saturday	Desing report	Preparing report for the entire project	S. Latha

## WEEKLY REPORT

WEEK - 5 (From Dt. 5-12-24 to Dt. 10-8-24)

Objective of the Activity Done:

Detailed Report: On day 1 of fifth week selection of topic for short-term Internship our topic is Caffeine & Calories starbucks nutrition & discussion was held

On 2nd day we discussed on the selected project & the ways how the project need to be done

We identified the problems about the data set we also discussed about how to find insights to that problems

On 3rd day, we collected the information from various resources about the topic, we analysed the information from resources

On 4th day we find the error from the data set & we install power BI on our desktop & we loaded the data

On day 5: we recorded the work

on day 6: we prepared report for entire project.

**ACTIVITY LOG FOR THE SIXTH WEEK**

Day & Date	Brief description of the daily activity	Learning Outcome	Person In-Charge Signature
12-08-24 Day - 1 <u>Monday</u>	Creation of Dashboard & Report	Created Dashboard & the report of Caffeine & Calories starbucks nutrition	Sri Lavanya
13-08-24 Day - 2 <u>Tuesday</u>	Integration of Dashboard - db	Integrated Dashboard & report into webpage	Sri Lavanya
14-08-24 Day - 3 <u>Wednesday</u>	Video demonstration project	demonstration of project through video is created	Sri Lavanya
15-08-24 Day - 4 <u>Thursday</u>	Project report writing	Drafting the final report	Sri Lavanya
16-08-24 Day - 5 <u>Friday</u>	Project report writing	Drafting the final report.	Sri Lavanya
17-08-24 Day - 6 <u>Saturday</u>	Project Report finalisation & Submission	Conclusion & Submission of final report	Sri Lavanya

## WEEKLY REPORT

WEEK - 6 (From Dt. 12/8/24.. to Dt. 17/8/24..)

### Objective of the Activity Done:

Detailed Report: In the sixth week of our short term corporate Internship Program, we received a very comprehensive briefing on the assigned Project topics, their objectives & goals. Relevant Datasets in the microsoft excel file extension were shared for each project topic respectively & clear instructions were given to import those data sets for Data cleansing in IBM analytics. Later in week we provided with demonstration /tutorials with regards to signing-up in GitHub. We learned how to collaborate team members GitHub accounts to a single joint repository to upload our respective Project Documents. By the end of the week we finished our Project report drafting & finalized our report with our mentor for verification & submission.

## CHAPTER 5: OUTCOMES DESCRIPTION

Describe the work environment you have experienced (in terms of people interactions, facilities available and maintenance, clarity of job roles, protocols, procedures, processes, discipline, time management, harmonious relationships, socialization, mutual support and teamwork, motivation, space and ventilation, etc.)

### Description of work environment

The internship at smart bridge has been a transformative experience, equipping me with practical skills in Data analytics and a deep understanding of the role of IBM. The hands on experience & exposure to real world projects has not only sharpened my technology ability but has also improved my communication skills. The work environment fostered a collaborative atmosphere with clear task roles, well defined protocols & structured procedure. The facilities were equipped with necessary tools for data analysis. Team members exhibited mutual support & teamwork, contributing to a harmonious relationship. Overall the internship provided a comprehensive experience in data analytics within a supportive work environment.

Describe the real time technical skills you have acquired (in terms of the job-related skills and hands on experience)

Description of the technical skills acquired

Data Analysis : Proficiency in examining & Interpreting complex data sets

Statistical analysis: Understanding & applying statistical methods to derive insights

Data Visualization: Mastery in creating compelling visualization for effective communication of Data

Analytics tools Proficiency: Proficiency with web based tools like Ms excel , Power BI, google colab

Visualization generation: skills in developing interactive Dashboards, comprehensive reports.

Problem Solving: developing Solutions to challenges encountered during data analysis

Data cleansing & Preprocessing Proficiency in data cleansing & preparing data for analysis.

Describe the managerial skills you have acquired (in terms of planning, leadership, team work, behaviour, workmanship, productive use of time, weekly improvement in competencies, goal setting, decision making, performance analysis, etc.)

### Description of the managerial skills acquired.

#### Project Managements

Co-ordinating tasks, setting goals & ensuring the timely completion of data analytics project

#### Team Collaboration:

Working effectively in group setting, delegating tasks

#### Leadership skills

Taking initiative, guiding the team, & making decisions to achieve project objectives

#### Time Management:

Prioritizing tasks, meeting deadlines, & efficiently allocating resources

#### Problem solving

Addressing challenges collectively & finding solutions through group discussion (&) collaboration

#### Feedback

Providing constructive feedback to team members & actively participating in continuous improvement

**Describe how you could improve your communication skills (in terms of improvement in oral communication, written communication, conversational abilities, confidence levels while communicating, anxiety management, understanding others, getting understood by others, extempore speech, ability to articulate the key points, closing the conversation, maintaining niceties and protocols, greeting, thanking and appreciating others, etc.,)**

Description of the communication skills acquired.

Technical Communication

Effectively conveying complex data analytics concepts & findings

Presentation skills

Creating & delivering engaging presentations to communicate insights, dashboards

Team Collaboration

Collaborating with team members to share information, discuss project progress

Written Communication

Crafting clear & concise reports, documents & emails related to data

Conflict Resolution

Addressing & resolving conflicts within the team to maintain a positive

Describe how could you could enhance your abilities in group discussions, participation in teams, contribution as a team member, leading a team/activity.

Reflecting on my experience in data analytics at Smartbridge Interns, I've identified key areas for enhancing my abilities in group discussions, team participation & leadership.

To improve my contributions in group discussions I aim to actively listen to others, ask insightful questions & share my opinions, perspectives clearly & effectively. As a team member I plan to strengthen collaboration by proactively offering support, leveraging my technical skills & embracing different viewpoints of team members. Lastly to enhance my leadership capabilities. I plan to focus on taking initiative, creating a positive team environment & effectively co-ordinating team activities.

Describe the technological developments you have observed and relevant to the subject area of training (focus on digital technologies relevant to your job role)

Advance data connectivity & integration

- enhanced data source
- Data flow improvement

Improved Data modeling & transformation

- power query enhancement
- Data modeling features

Advanced analytics & AI integration

- Built in AI capabilities
- Q&A features

Enhanced visualization & View experience

- Custom visual & theme
- Paginated reports

Collaboration & Sharing feature

- Power BI service enhancement
- Data insights & assets

Security & Compliance Enhancements

- Advanced security features