# **Key Findings:**

### 1. Popular Dishes:

- Grilled Chicken and Spaghetti are the most ordered dishes with average ratings above 4.5.
- Caesar Salad is also popular but has a slightly lower average rating.

### 2. Demographics:

- Users aged 27-30 are the most active in placing orders.
- Dinner is the most popular meal type, with an average cooking duration of 38.75 minutes.

### 3. Meal Timing:

- Orders are distributed across different times of the day, with notable peaks for dinner and lunch.

## **Business Recommendations:**

- 1. Focus marketing efforts on promoting popular dishes like Grilled Chicken and Spaghetti.
- 2. Target users aged 27-30 with personalized offers and promotions.
- 3. Optimize operations for dinner services, as it has the highest cooking duration and popularity.
- 4. Explore opportunities to improve lunch and breakfast offerings to balance demand.

## Based on the visualizations above, here are the key insights:

- 1. Order Distribution by Time of Day and Meal Type:
  - Dinner shows the highest order volume across different times of the day
  - Evening hours are the busiest overall for orders
  - Breakfast orders are concentrated in the morning hours, showing clear mealtime preferences
  - Lunch has a moderate distribution across mid-day hours
- 2. Average Rating by Dish:
  - Grilled Chicken leads with the highest average rating (approximately 4.7/5.0)
  - Spaghetti follows closely with around 4.5/5.0

- Most dishes maintain ratings above 4.0, indicating generally high customer satisfaction
- Caesar Salad, while popular, has slightly lower ratings compared to the top dishes
- 3. Session Duration vs Rating Correlation:
  - There's no strong linear correlation between session duration and ratings
  - Longer cooking sessions don't necessarily result in higher ratings
  - Most sessions cluster between 20-40 minutes
  - High ratings (4+ stars) are achieved across various duration lengths
- 4. Revenue Distribution by Meal Type:
  - Dinner generates the largest portion of revenue (approximately 45-50% of total revenue)
  - Lunch accounts for roughly 30% of revenue
  - Breakfast contributes the smallest revenue share (around 20-25%)

#### **Additional Metrics Show:**

Average Order Amount: - Dinner has the highest average order value at \$13.31 - Lunch orders average \$10.00 - Breakfast has the lowest average at \$7.83

Session Duration: - Dinner preparations take longest at 38.75 minutes on average - Breakfast takes about 23.33 minutes - Lunch is most efficient at 21 minutes

Operational Performance: - The order completion rate is 87.5%, indicating good operational efficiency - However, there's room for improvement in reducing the 12.5% of incomplete orders

### **Business Recommendations:**

- 1. Focus on dinner service optimization since it's the highest revenue generator and has the longest preparation times
- 2. Investigate ways to increase breakfast revenue, possibly through promotional activities or menu expansion
- 3. Look into streamlining dinner preparation times while maintaining the high quality (as indicated by ratings)
- 4. Consider implementing strategies to improve the order completion rate to above 90%
- 5. Leverage the popularity and high ratings of Grilled Chicken and Spaghetti in marketing campaigns