



Coffee Shop Sales Analysis – Insights & Solutions



Introduction

The main goal of this project was to dive deep into the coffee shop's sales data and turn numbers into useful business insights. Using Excel, I created an interactive dashboard that visualizes key patterns and trends to help improve store performance and decision-making.



1. How do sales vary by day of the week and hour of the day?



Sales by Day:

- Friday saw the highest number of orders (21,701), closely followed by Monday and Thursday.
- Saturday had the lowest orders (20,510), possibly due to reduced footfall or shorter working hours.



Sales by Hour:

- Sales are highest between 8 AM and 10 AM, where quantities touch nearly 28,000.
- Activity drops steadily after 11 AM, with the lowest sales happening around 6 AM and 8 PM.



Key Takeaway: Morning hours, especially from 8 AM to 10 AM, are peak sales times. The shop should consider having extra staff and fresh inventory ready during these hours.



2. What are the peak times for sales activity?

Yes, the dashboard clearly highlights peak hours between 8 AM and 10 AM. This is when most customers place their orders, likely grabbing their morning coffee before work or school.



3. What is the total sales revenue for each month?

While the dashboard doesn't directly break sales down by month, the slicer on the left allows month-wise filtering.



Total Sales (overall): \$698,812.33



To check monthly revenue: Apply filters in the slicer or use a Pivot Table in Excel with "Month Name" in rows and "Sales" in values.



4. How do sales vary across store locations?

Location	Footfall	Total Sales
Astoria	50,599	\$232,243.91
Hell's Kitchen	50,735	\$236,511.17
Lower Manhattan	47,782	\$230,057.25



Insight: All three stores perform quite similarly, but Hell's Kitchen stands out slightly with the highest total sales.



5. What is the average price/order per person?

From the dashboard stats:

- Average Bill Per Person: \$4.69
- Average Order Value Per Person: \$1.44

These values give a good idea of customer spending habits and can help in pricing strategies or combo offers.



6. Which are the best-selling products?

Product	Revenue
Barista Espresso	\$91,406.20
Brewed Chai Tea	\$77,081.95
Hot Chocolate	\$72,416.00
Gourmet Brewed Coffee	\$70,034.60
Brewed Black Tea	\$47,932.00



Top Performer: Barista Espresso – the shop's star product in terms of revenue.



7. How do sales vary by product category and size?



By Category (from pie chart):

- Coffee dominates with 39% of total sales.
- Bakery items follow at 28%.
- Loose Tea and Drinking Chocolate also contribute significantly.

By Size (based on orders):

Size	Percentage
Regular	31%
Large	30%
Not Defined	30%
Small	9%

👉 Insight: Regular and Large sizes are almost equally popular. Small sizes have the least share, which could mean customers prefer value-for-money or filling portions.

Final Highlights

Metric	Value
Total Sales	\$698,812.33
Total Footfall	149,116
Average Bill/Person	\$4.69
Average Order/Person	\$1.44
Top Store (Sales)	Hell's Kitchen
Top Product	Barista Espresso
Busiest Time of Day	8 AM to 10 AM
Best Performing Day	Friday

Conclusion

This analysis helped uncover key customer behavior patterns, best-selling products, and high-performing stores. The interactive Excel dashboard makes it easy to explore data month-wise or day-wise, offering flexible insights for any business decisions. The coffee shop can now optimize staffing, pricing, and inventory based on real data trends.