

## **INTRODUCTION**

A year's worth of sales from a fictitious pizza place, including the date and time of each order and the

pizzas served, with additional details on the type, size, quantity, price, and ingredients.

### WHAT TO LOOK INTO:

Daily Customers: How many people order pizza each day? When are the busiest times?



- Popular Pizzas: How many pizzas do most customers order? Any pizzas that everyone seems to love?
- Total Earnings: How much money did the pizza place make this year? Are there patterns in sales during different times of the year?
- Menu Analysis: Are there pizzas that don't sell well? Any special deals or promotions that could boost sales?

## **DAILY CUSTOMERS:**

### \* HOW MANY PEOPLE ORDER PIZZA EACH DAY?

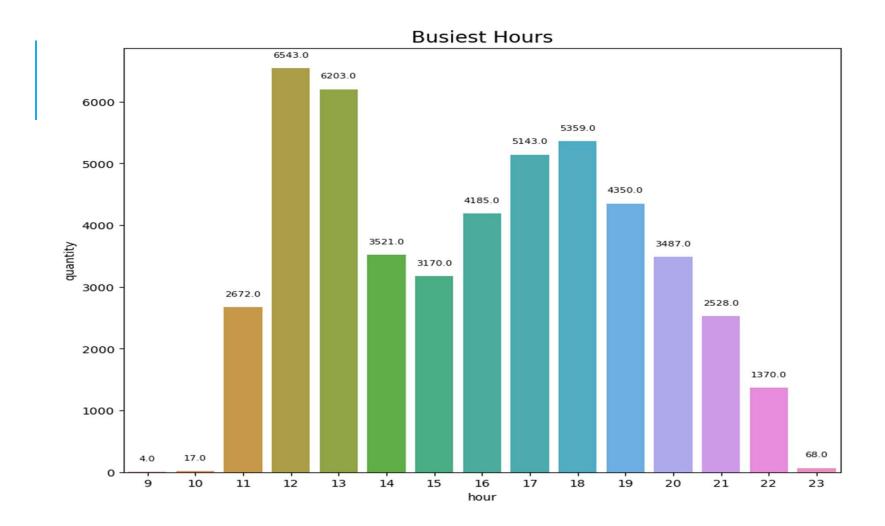
Averagely, about **60** people ordered pizza in a day. Ideally, the firm should at least expect 60 people in a day.



### \* WHEN ARE THE BUSIEST TIMES?

The busiest hours are: 12, 13, 18 and 17 with 6543, 6203, 5359 and 5143 ordered quantities of pizzas respectively.

Let us look at the graph below:

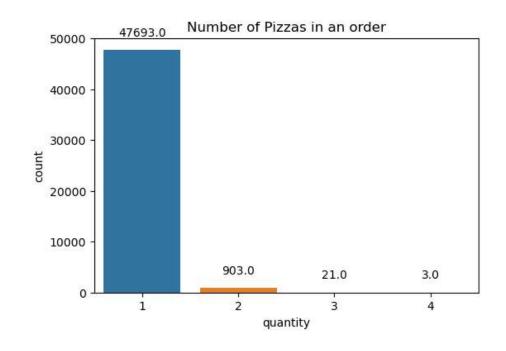


## POPULAR PIZZAS:

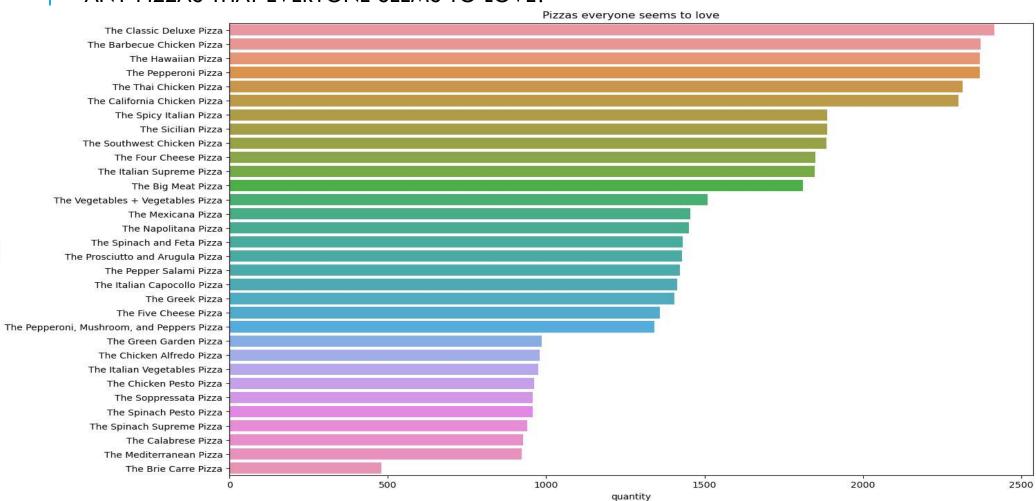
### **HOW MANY PIZZAS DO MOST CUSTOMERS ORDER?**

Most customers order for only 1 quantity of pizza.

Therefore it is important for each
Order, there is a higher probability
That, the consumer is ordering for
A single pizza.



### ANY PIZZAS THAT EVERYONE SEEMS TO LOVE?



# From the above, we can say pizzas that everyone seems to love are:

- 1. The Classic Deluxe Pizza
- 2. The Barbecue Chicken Pizza
- 3. The Hawaiian Pizza
- 4. The Pepperoni Pizza

### **TOTAL EARNINGS:**

### **HOW MUCH MONEY DID THE PIZZA PLACE MAKE THIS YEAR?**

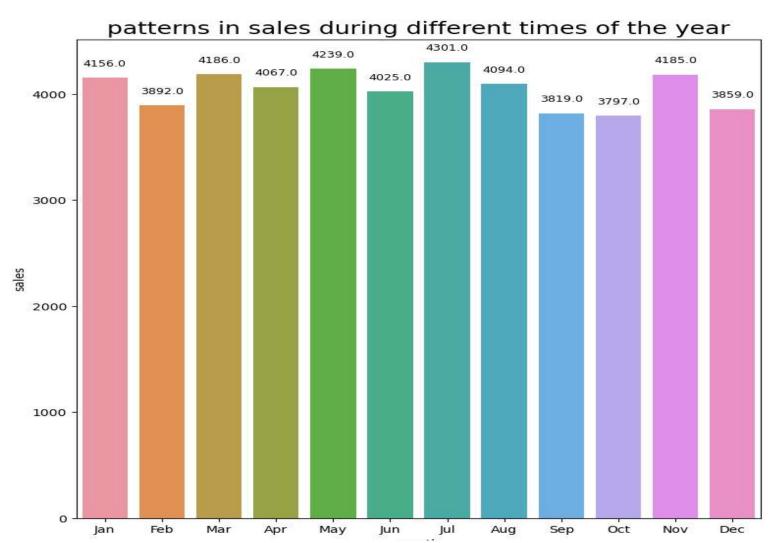
An amount of 817860.05 was made in the year

#### ARE THERE PATTERNS IN SALES DURING DIFFERENT TIMES OF THE YEAR?

Looking at the sales data for each month, we can identify some patterns:

- Seasonal Trends: There seems to be a fluctuation in sales throughout the year. For example, sales are relatively high in July and December, possibly due to summer vacations and the holiday season.
- Mid-Year Dip: There's a dip in sales around September, suggesting a potential decrease in pizza orders during that time.
- Steady Sales: Months like February and October have relatively consistent sales.

### Let us look at the bar chat below



## **MENU ANALYSIS:**

ARE THERE PIZZAS THAT DON'T SELL WELL?

The Brie Carre Pizza does not sell well.



We can view this from the previous 'pizzas everybody seems to love'

Graph.

## ANY SPECIAL DEALS OR PROMOTIONS THAT COULD BOOST SALES?

Here are some observations base on quantity sold:

- ➤ **Bestsellers:** The top-selling pizzas, such as "The Classic Deluxe Pizza," "The Barbecue Chicken Pizza," and "The Hawaiian Pizza," could be highlighted in promotions or bundle deals.
- ➤ Underperforming Pizzas: Pizzas with lower quantities sold, like "The Brie Carre Pizza" or "The Mediterranean Pizza," might benefit from targeted promotions or adjustments to the menu.
- Combo Deals: Consider creating combo deals that include popular pizzas. For example, a combo with "The Classic Deluxe Pizza" and "The Pepperoni Pizza" might attract more customers.

- Seasonal Specials: Introduce seasonal promotions or limited-time offers based on popular choices. For instance, a summer promotion featuring refreshing pizzas like "The California Chicken Pizza" could be appealing.
- Discounts on Less Popular Pizzas: Offer discounts or promotions on pizzas with lower sales to encourage customers to try new options.