

# FoodHub Data Analysis

Post Graduate Program in AI and Machine Learning

June 16, 2025



# Executive Summary

## Key Findings

American, Japanese, Italian, Chinese cuisines dominate (80% of orders)

## Customer Behavior

65.33% one-time customers; weekend orders 71% of volume

## Operational Insights

Food prep consistently 20-35 mins; longer delivery times on weekdays





# Business Problem & Approach

## Problem

Analyze order data to understand restaurant demand and improve customer experience and retention.

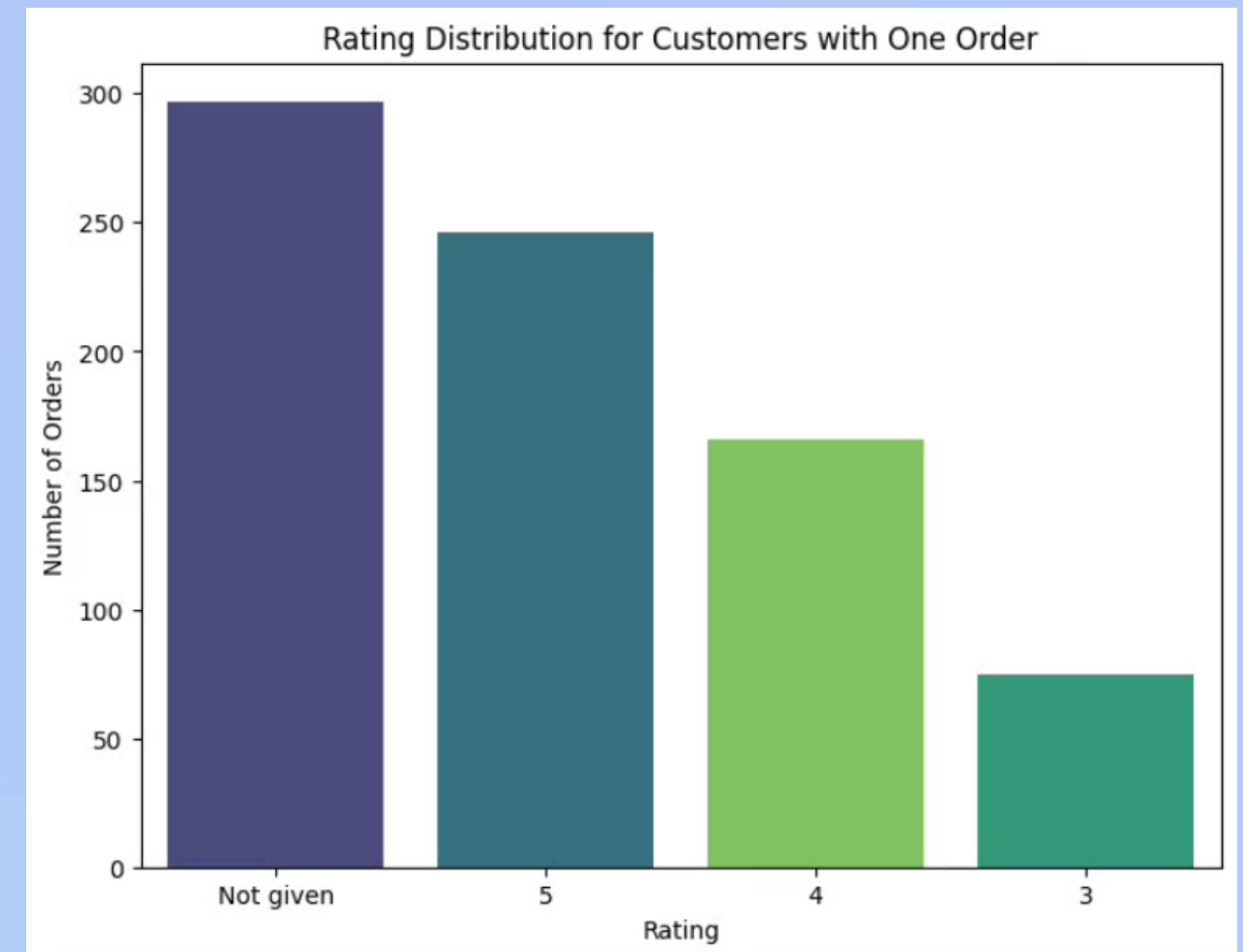
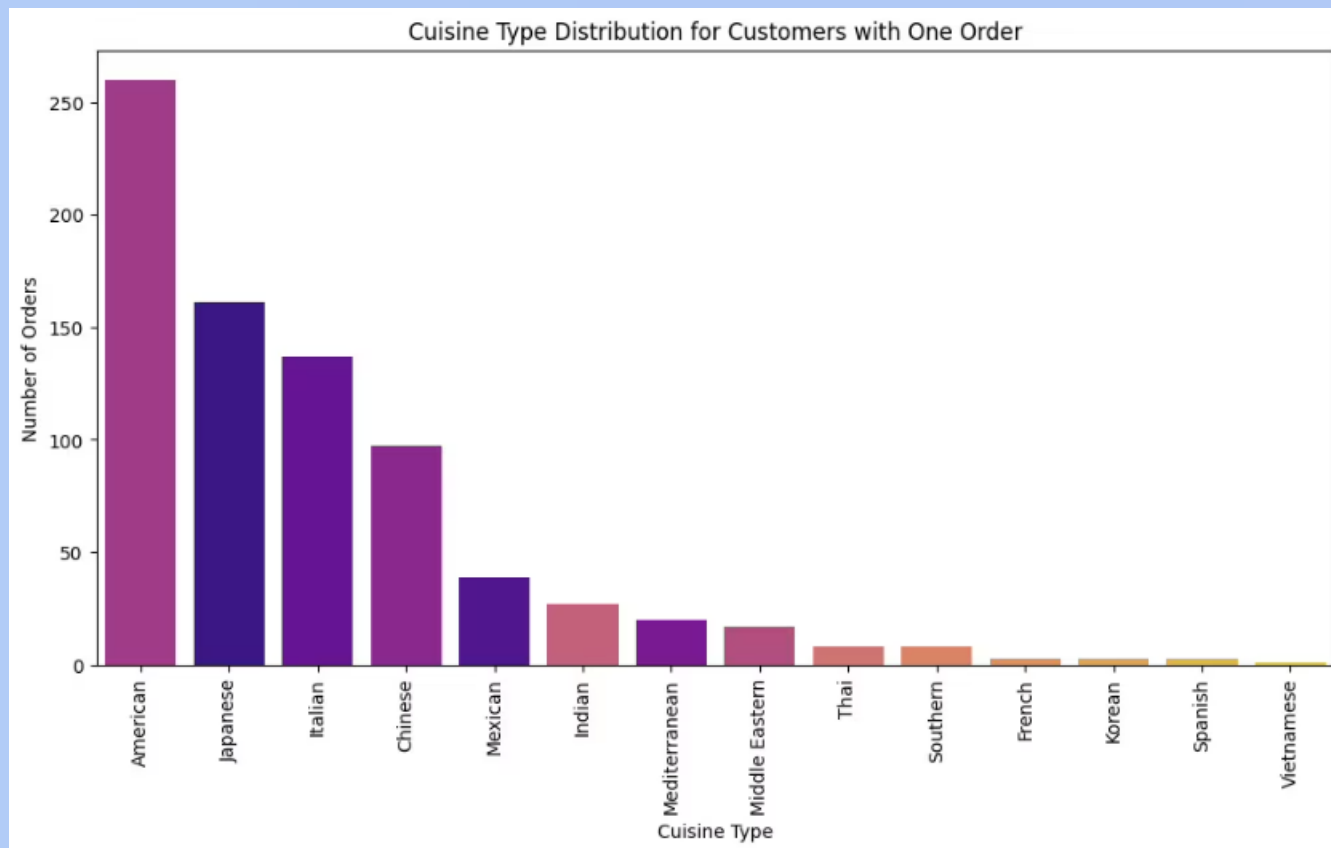
## Methodology

Exploratory data analysis using Pandas and NumPy, with data visualisation via Seaborn and Matplotlib.

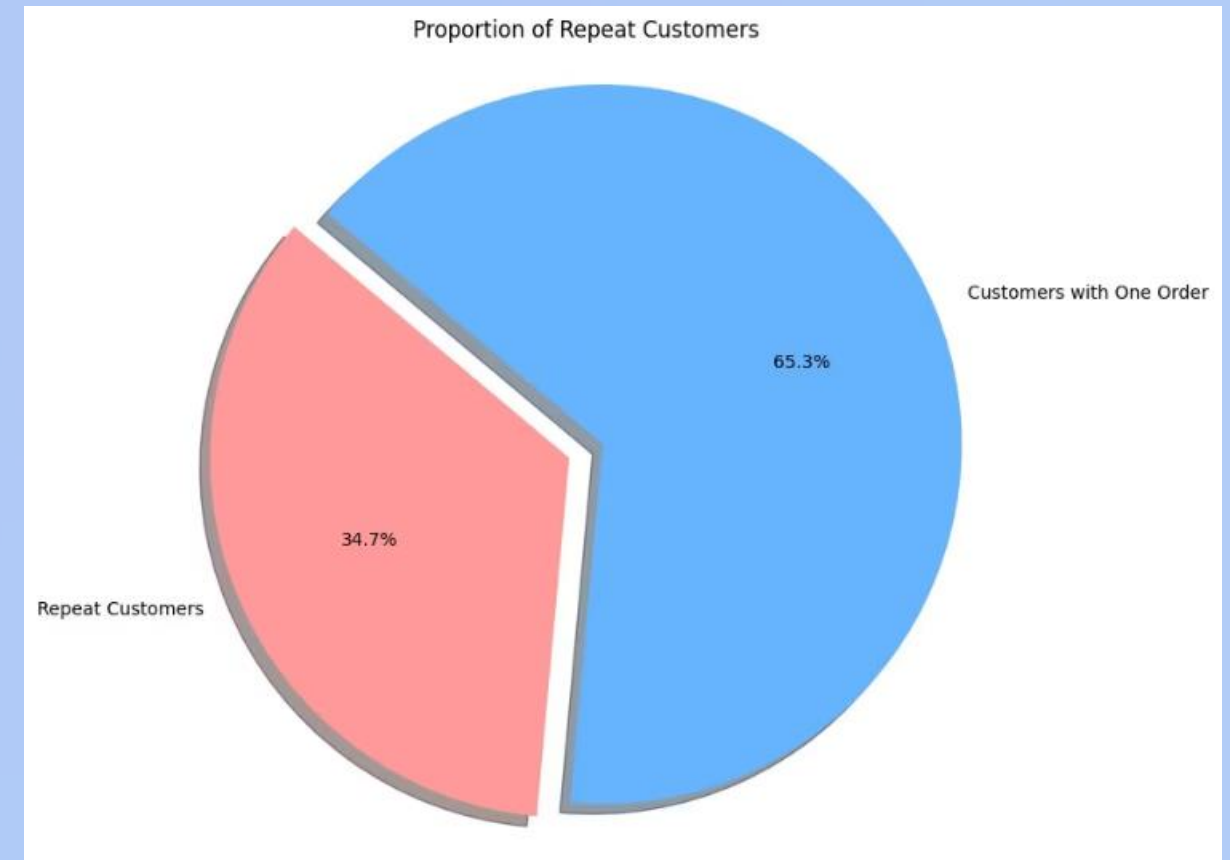


# Dataset Overview

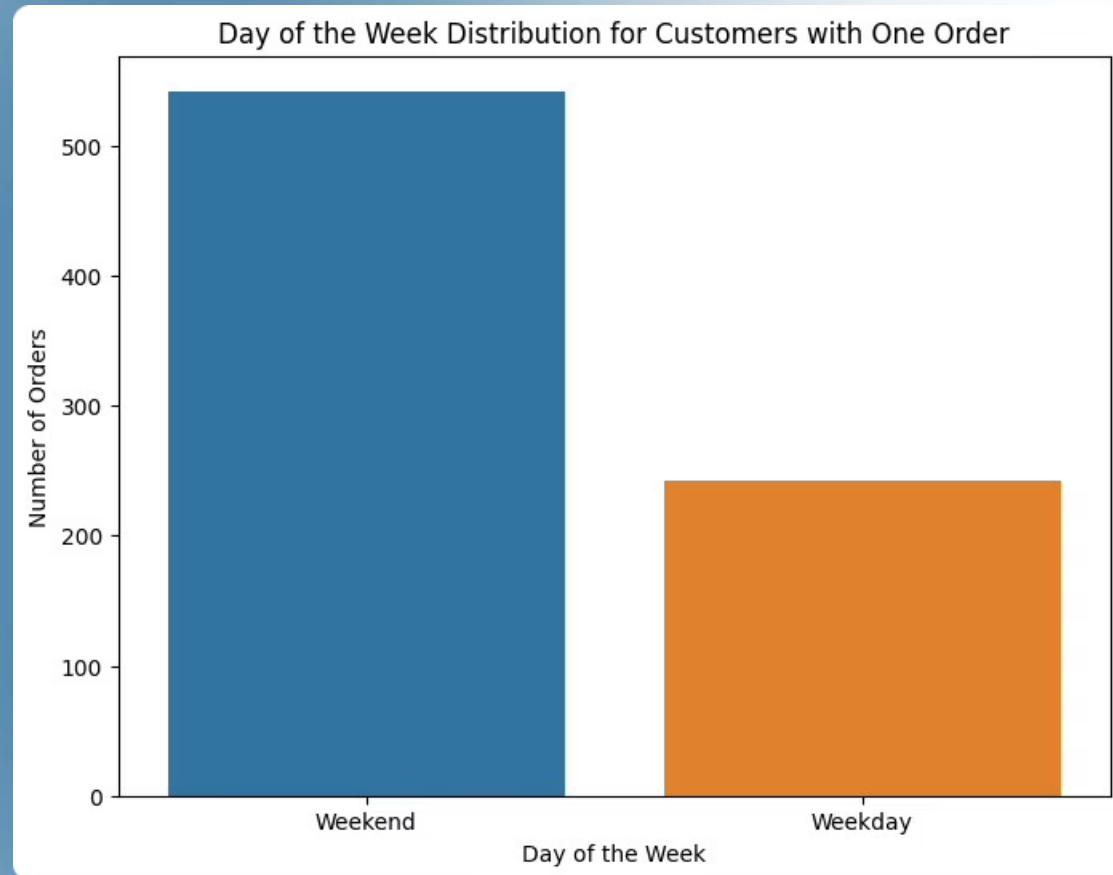
1,898 order records with 9 attributes per order ; No missing values, ensuring data quality



# Customer Behavior Analysis



# Order Patterns



## Weekend Dominance

71% of orders occur on weekends

## Price Range

50% orders under \$15; 75% under \$23

## Consistent Timing

Prep time 20-35 mins; slower delivery on weekdays

# Rating Distribution

38.8%

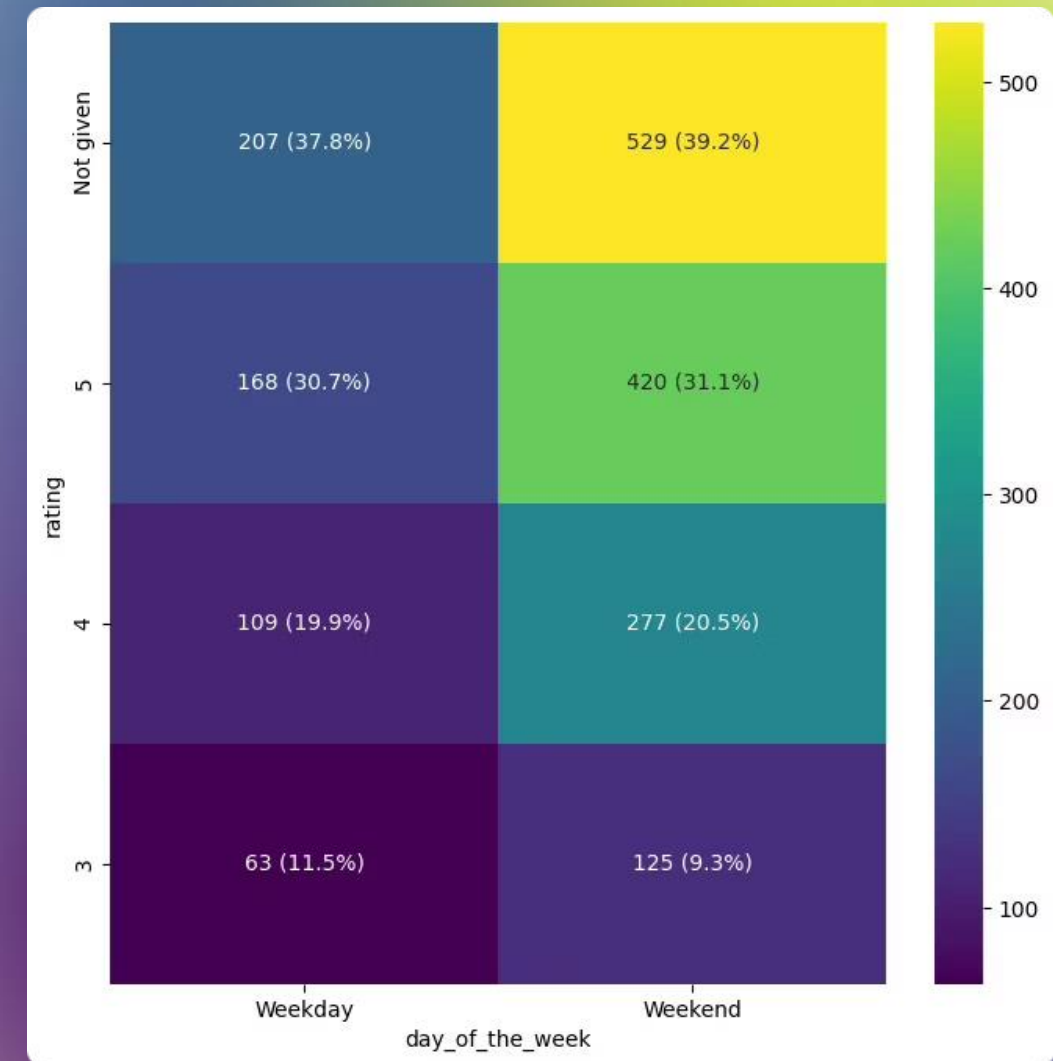
Unrated Orders  
736 out of 1,898 orders

4-5★

Positive Ratings  
Majority of rated  
orders

65.33%

One-time  
Customers  
Don't leave ratings



# Restaurant Performance

## Total Restaurants

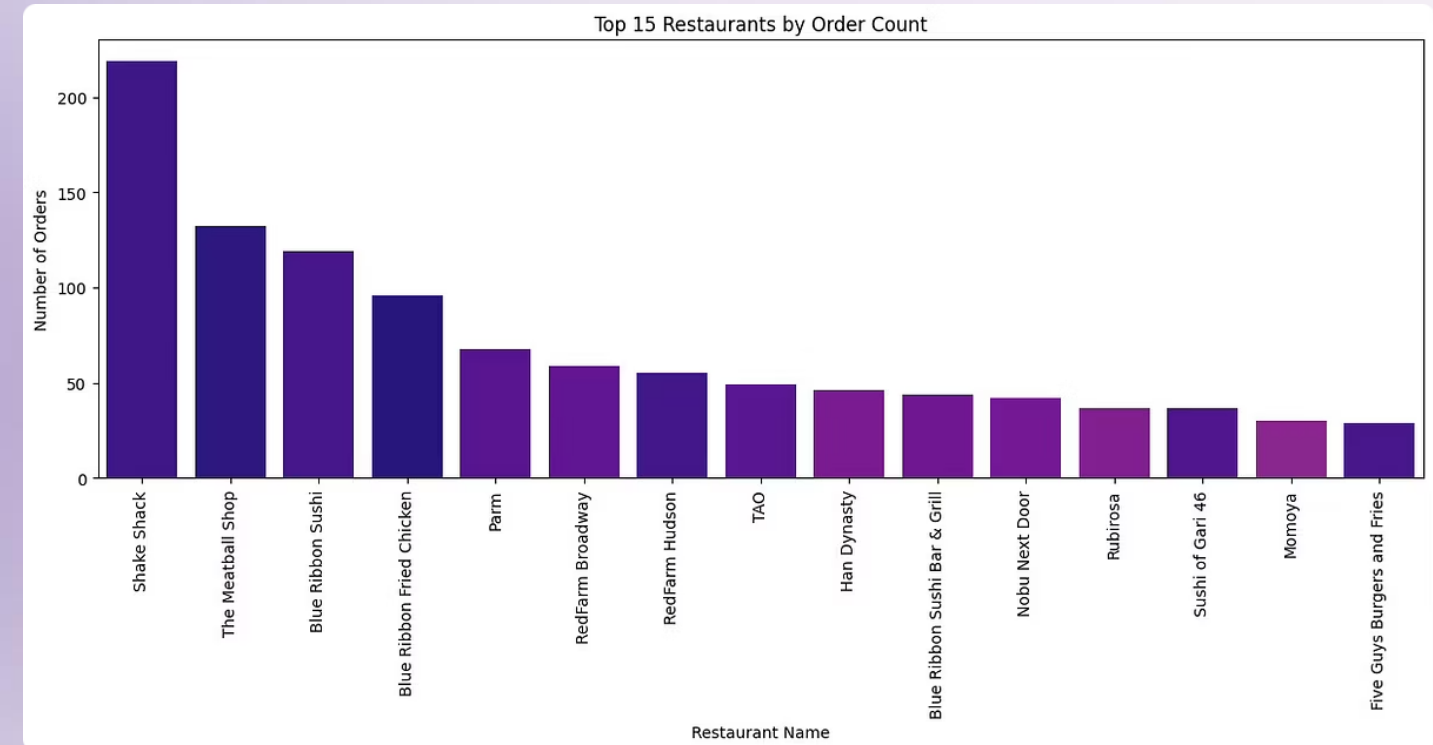
178 unique restaurants on platform

## Repeat Business

72% (128) receive multiple orders

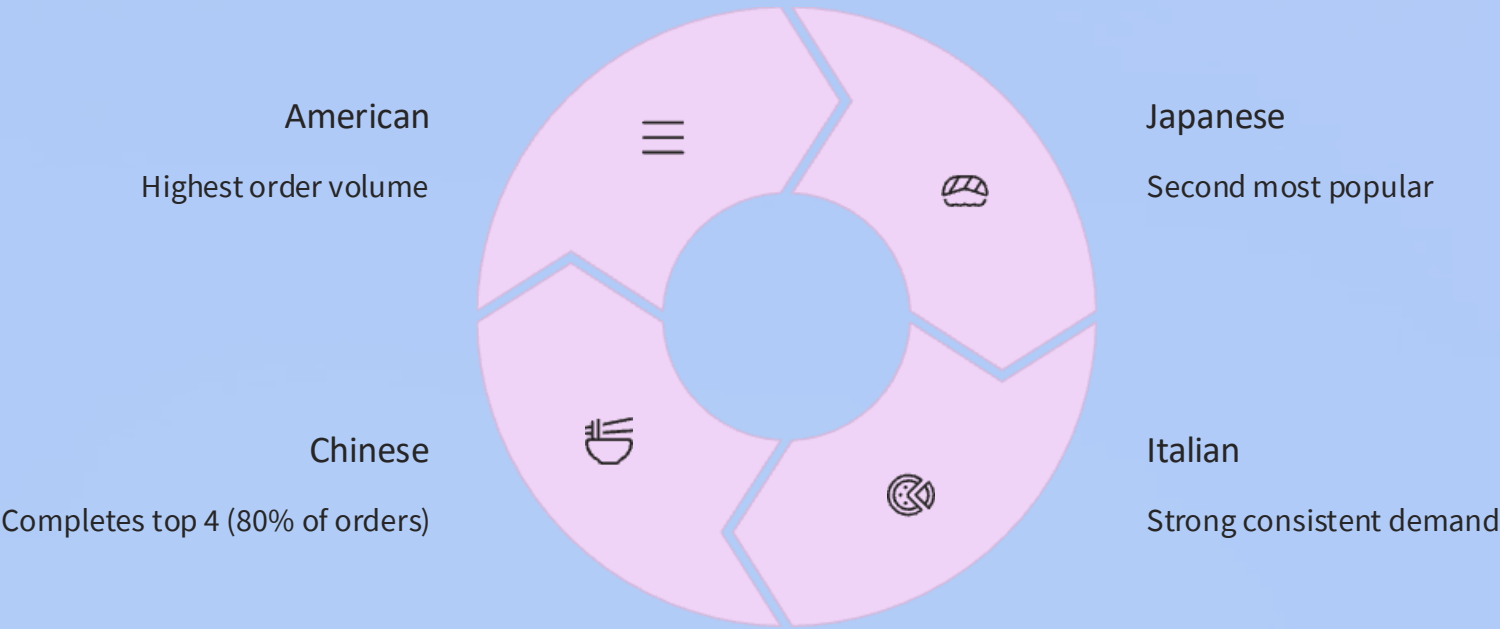
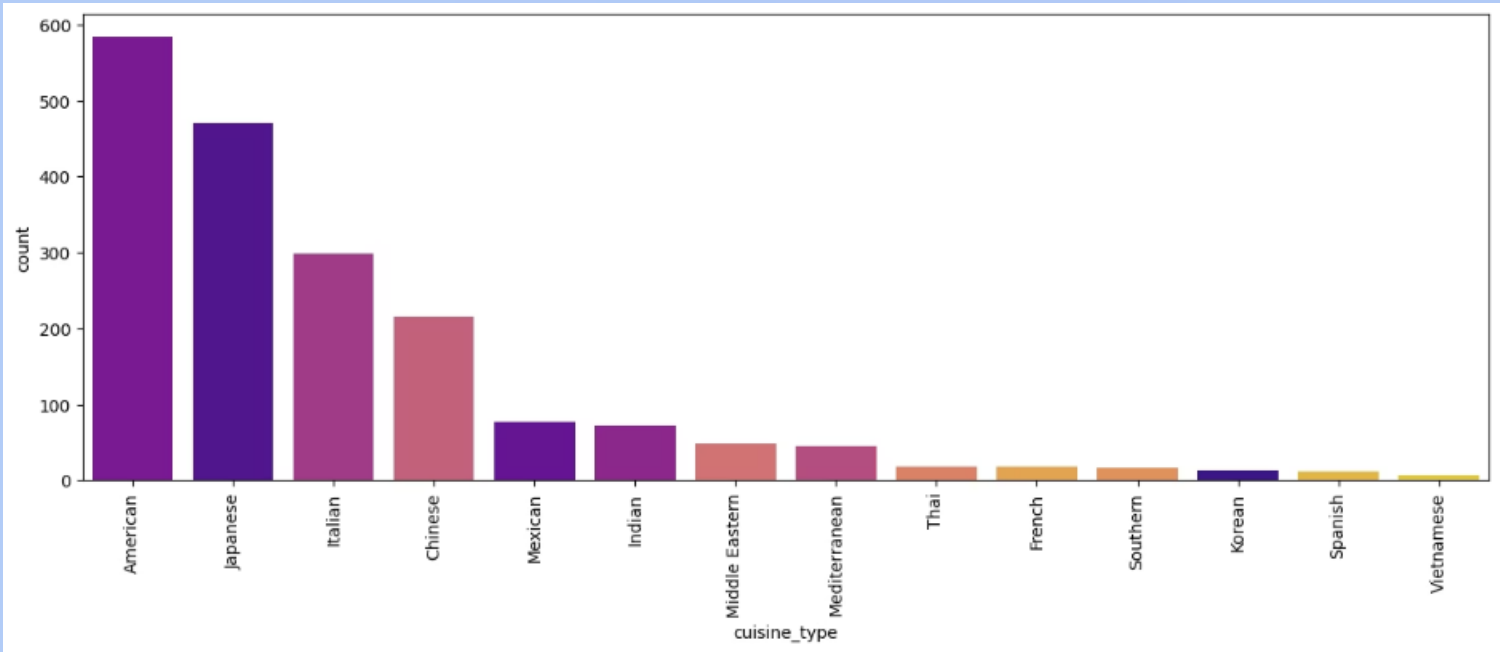
## Underperforming

28% (50) have only one order





# Cuisine Popularity



# Key Recommendations



## Convert One-time Customers

Implement loyalty programs; improve first experience



## Increase Rating Submissions

Incentivize customer feedback; simplify rating process



## Optimize Weekday Performance

Improve delivery times; weekday-specific promotions



## Support Underperforming Restaurants

Targeted marketing for single-order restaurants

