

### PIZZA SALES REPORT

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### AGENDA

- Introduction
- Problem Statement
- SQL Concepts Applied
- Summarized Insights
- Schema Diagram



- Conclusion
- Recommendations







### INTRODUCTION

I'm Saima Shaikh, a Data Analyst skilled in SQL and data visualization. In this project, I utilized SQL queries to answer key questions related to pizza sales, uncovering trends, customer preferences, and sales patterns. This analysis provides insights that can support data-driven decisions, optimize inventory, and enhance business performance.





### PROBLEM STATEMENT

The project aims to answer essential business questions about pizza sales, such as:

- Identifying top-selling pizzas
- Understanding customer preferences
- Evaluating order patterns

These insights empower stakeholders to make datadriven choices to boost sales and refine marketing strategies



#### SQL CONCEPTS APPLIED

#### JOINS

Extensively used tointegratedataacrossmultipletables, enabling thorough analysis of customer orders and sales trends.

#### AGGREGATION

Functions like COUNT, SUM, and AVG support tasks such as identifying top-performing pizzas, customer frequency, and sales metrics.

#### SUBQUERIES

Subqueries are used to answer more complex questions, such as identifying peak sales times or analyzing customer demographics.

#### COMMON TABLE EXPRESSIONS (CTES)

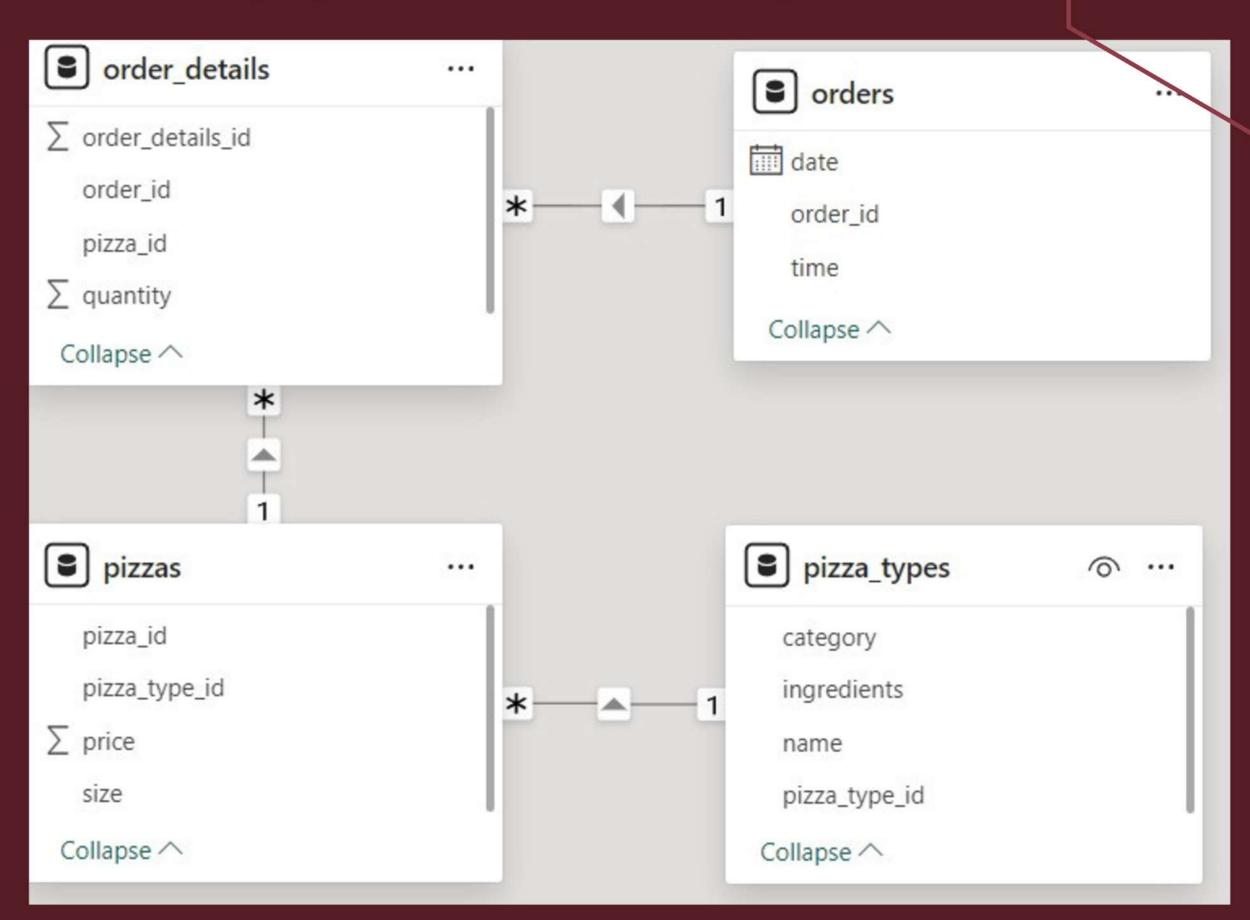
CTEs help simplify complex queries, improving readability and enabling streamlined analysis across different sales dimensions.



#### SUMMARIZED INSIGHTS

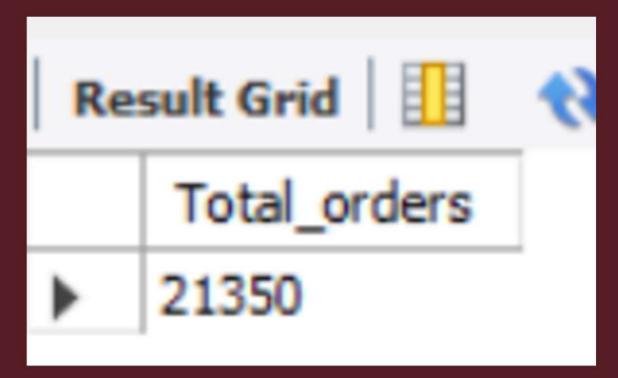
- Top-Selling Pizzas:
   Identified most popular pizza types for marketing.
- Customer Preferences: Order frequency & pizza preferences helped target customers.
- Sales Trends:
   Found peak order times for better scheduling.
- Inventory Optimization:
   Ingredient demand insights guided stock planning.
- Revenue Patterns:
   Identified high-value pizzas & customers for focus.

#### SCHEMA DIAGRAM



## 1. RETRIEVE THE TOTAL NUMBER OF OR PLACED.

```
SELECT
     COUNT(order_id) AS Total_orders
FROM
    pizzahut.orders;
```



## 2. CALCULATE THE TOTAL REVENUE GENERATED FROM PIZZA SALES.

```
SELECT

ROUND(SUM(order_details.quantity * pizzas.price),

2) AS total_sales

FROM

order_details

JOIN

pizzas ON order_details.pizza_id = pizzas.pizza_id;
```



#### 3. IDENTIFY THE HIGHEST-PRICED PIZZA.

```
SELECT
    pizza_types.name, pizzas.price
FROM
    pizza_types
        JOIN
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
ORDER BY pizzas.price DESC
LIMIT 1;
```



## 4. IDENTIFY THE MOST COMMON PIZZA SIZE ORDERED.

```
SELECT
    pizzas.size,
    COUNT(order_details.order_details_id) AS order_count
FROM
    pizzas
        JOIN
    order details ON pizzas.pizza id = order details.pizza id
GROUP BY pizzas.size
ORDER BY order count DESC;
```

Result Grid				
	size	order_count		
١	L	18526		
	M	15385		
	S	14137		
	XL	544		
	XXL	28		

## 5. LIST THE TOP 5 MOST ORDERED PIZZA TYPES ALONG WITH THEIR QUANTITIES.

```
SELECT
    pizza_types.name, SUM(order_details.quantity) AS quantity
FROM
    pizza_types
        JOIN
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
        JOIN
   order_details ON pizzas.pizza_id = order_details.pizza_id
GROUP BY pizza_types.name
ORDER BY quantity DESC
LIMIT 5;
```

Result Grid		
	name	quantity
١	The Classic Deluxe Pizza	2453
	The Barbecue Chicken Pizza	2432
	The Hawaiian Pizza	2422
	The Pepperoni Pizza	2418
	The Thai Chicken Pizza	2371

# 6. JOIN THE NECESSARY TABLES TO FIND THE TOTAL QUANTITY OF EACH PIZZA CATEGORY ORDERED.

```
SELECT
    pizza_types.category,
    SUM(order_details.quantity) AS quantity
FROM
    pizza_types
        JOIN
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
        JOIN
    order_details ON order_details.pizza_id = pizzas.pizza_id
GROUP BY pizza_types.category
ORDER BY quantity DESC;
```

Re	esult Grid	♦ Filter F
	category	quantity
١	Classic	14888
	Supreme	11987
	Veggie	11649
	Chicken	11050

## 7. DETERMINE THE DISTRIBUTION OF ORDERS BY HOUR OF THE DAY.

```
SELECT
  HOUR(order_time) AS hour, COUNT(order_id) AS order_count
FROM
  orders
GROUP BY HOUR(order_time);
```

Result Grid		Filter
	hour	order_count
•	11	1231
-	12	2520
	13	2455
_	14	1472
	15	1468
	16	1920
	17	2336
	18	2399
	19	2009
	20	1642
	21	1198
	22	663
	23	28
	10	8
	9	1

## 8. JOIN RELEVANT TABLES TO FIND THE CATEGORY-WISE DISTRIBUTION OF PIZZAS.

```
SELECT

category, COUNT(name)

FROM

pizza_types

GROUP BY category;
```



# 9. GROUP THE ORDERS BY DATE AND CALCULATE THE AVERAGE NUMBER OF PIZZAS ORDERED PER DAY.

```
SELECT

ROUND(AVG(quantity), 0) AS avg_pizzas_ordered_per_day

FROM

(SELECT

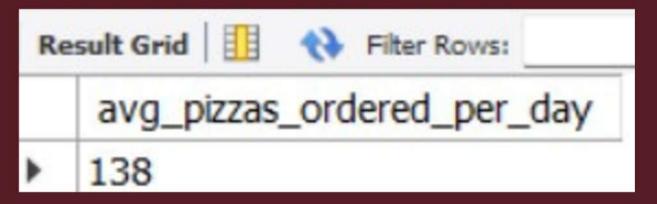
orders.order_date, SUM(order_details.quantity) AS quantity

FROM

orders

JOIN order_details ON orders.order_id = order_details.order_id

GROUP BY orders.order_date) AS order_quantity;
```



### 10. DETERMINE THE TOP 3 MOST ORDERED PIZZA TYPES BASED ON REVENUE.

```
SELECT
    pizza_types.name,
    SUM(order_details.quantity * pizzas.price) AS revanue
FROM
    pizza_types
        JOIN
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
        JOIN
    order_details ON order_details.pizza_id = pizzas.pizza_id
GROUP BY pizza types.name
ORDER BY revanue DESC
LIMIT 3;
```

Result Grid Filter Rows:		
	name	revanue
•	The Thai Chicken Pizza	43434.25
	The Barbecue Chicken Pizza	42768
	The California Chicken Pizza	41409.5

# 11. CALCULATE THE PERCENTAGE CONTRIBUTION OF EACH PIZZA TYPE TO TOTAL REVENUE.

```
SELECT pizza_types.category,

ROUND(SUM(order_details.quantity * pizzas.price) /

(SELECT ROUND(SUM(order_details.quantity * pizzas.price),2) AS total_sales

FROM order_details JOIN pizzas

ON order_details.pizza_id = pizzas.pizza_id) * 100,2) AS revanue

FROM pizza_types JOIN pizzas

ON pizza_types.pizza_type_id = pizzas.pizza_type_id

JOIN order_details

ON order_details.pizza_id = pizzas.pizza_id

GROUP BY pizza_types.category;
```

R	esult Grid	₹ Filter I
	category	revanue
١	Classic	26.91
	Veggie	23.68
	Supreme	25.46
	Chicken	23.96

### 12. ANALYZE THE CUMULATIVE REVENUE GENERATED OVER TIME.

```
SELECT order_date,

SUM(revanue) OVER(ORDER BY order_date) AS cum_revanue

FROM (SELECT orders.order_date, SUM(order_details.quantity * pizzas.price)

AS revanue FROM order_details JOIN pizzas

ON order_details.pizza_id = pizzas.pizza_id

JOIN orders

ON orders.order_id = order_details.order_id

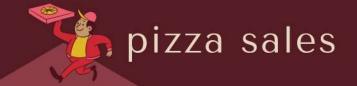
GROUP BY orders.order_date) AS sales;
```

Re	Result Grid			
	order_date	cum_revanue		
•	2015-01-01	2713.8500000000004		
	2015-01-02	5445.75		
	2015-01-03	8108.15		
	2015-01-04	9863.6		
	2015-01-05	11929.55		
	2015-01-06	14358.5		
	2015-01-07	16560.7		
	2015 21 22	10000 05		

# 13. DETERMINE THE TOP 3 MOST ORDERED PIZZA TYPES BASED ON REVENUE FOR EACH PIZZA CATEGORY.

```
SELECT category, name, revanue
FROM (SELECT category, name, revanue,
RANK() OVER(PARTITION BY category ORDER BY revanue DESC) AS rn
FROM (SELECT pizza_types.category, pizza_types.name,
SUM(order_details.quantity * pizzas.price) AS revanue
FROM pizza types JOIN pizzas
ON pizza_types.pizza_type_id = pizzas.pizza_type_id
JOIN order_details
ON order_details.pizza_id = pizzas.pizza_id
GROUP BY pizza_types.category, pizza_types.name) AS a) AS b
WHERE rn <=3;
```

Re	esult Grid	Filter Rows:	Export: Wrap Cell C	
	category	name	revanue	
•	Chicken	The Thai Chicken Pizza	43434.25	
Chicken		The Barbect The Thai Chicken Pizza 768		
	Chicken	The California Chicken Pizza	41409.5	
	Classic	The Classic Deluxe Pizza	38180.5	
	Classic	The Hawaiian Pizza	32273.25	
	Classic	The Pepperoni Pizza	30161.75	
	Supreme	The Spicy Italian Pizza	34831.25	
	Supreme	The Italian Supreme Pizza	33476.75	
	Supreme	The Sicilian Pizza	30940.5	
	Veggie	The Four Cheese Pizza	32265.70000000065	
	Veggie	The Mexicana Pizza	26780.75	
	Veggie	The Five Cheese Pizza	26066.5	





#### CONCLUSION

The Pizza Sales Database Analysis project demonstrates how SQL can transform raw data into valuable business insights — from customer preferences and top-selling pizzas to peak order times and revenue drivers.

This data-centric approach enhances decision-making, supports stakeholders in boosting sales, improving customer satisfaction, and optimizing operations.

### RECOMMENDATIONS



- Maintain higher stock of Large-size pizzas to match demand.
- Align staff schedules with peak order hours for smoother operations.
- Highlight and market best-selling pizzas to attract more customers.
- Encourage upselling of premium pizzas that generate higher revenue.
- Introduce special deals during lunch hours to capture office crowd.
- Promote Classic pizzas (highest revenue category).



# THANKYOU

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