

CAPSTONE PROJECT

POWER BI

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Introducing The Art of Brewing

The background of the slide is white with abstract green geometric shapes. On the right side, there are several overlapping, semi-transparent green triangles and polygons in various shades of green, ranging from light lime to dark forest green. These shapes create a dynamic, layered effect. On the left side, there is a small, solid green triangle pointing towards the center.

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Project Overview

This project leverages the Coffee Quality Institute (CQI) dataset to analyze factors that contribute to coffee quality, focusing on sensory evaluation, defects, and processing methods.

The goal is to understand the key determinants of coffee quality and their relationships with processing methods, origin regions, and defects.

The analysis aims to improve decision-making in coffee production and processing to enhance overall coffee quality.

Business Problem

Inconsistent coffee quality due to varying sensory attributes, processing methods, and defects challenges the coffee industry. Understanding these factors is crucial for improving quality control and meeting consumer expectations.

Objective

Sensory attributes Analysis

Defects Analysis

Analysis on Processing Methods and Origin of Regions

Dataset Overview

The dataset consists of Coffee Quality Institute (CQI) data consisting of 31 rows and 208 columns.

Approach Used

- Data Cleaning and Preprocessing
- Exploratory Data Analysis
- (EDA)Visualization

Sensory Attributes

Aroma

Flavor

Country of Origin

Aftertaste

Lot Number

Acidity

Altitude

Body

Region

Balance

Number of Bags

Uniformity

Bag Weight

Clean Cup

In-Country Partner

Sweetness

Harvest Year

Grading Date

Variety

Status

Processing Method

Overall

Defects

Total Cup Points

Moisture Percentage

Category One Defects

Quakers

Color

Category Two Defects

Expiration

Tools & Methods

- Tools: Power BI Desktop, Excel (for preparation).



Overview of Dataset

207

Count of ID

22

Count of Country of Origin

115

Count of Region

=> Types of Defects

Category 1 Defect

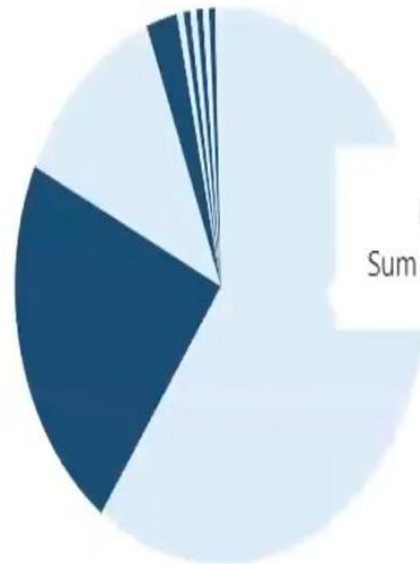
Category 2 Defect

49

Count of Variety

11

Count of Processing Met...



Washed / Wet
10,372.07 (59.86%)

=> Sensory Attributes

Acidity

Aftertaste

Aroma

Balance

Body

Clean Cup

Flavor

Sweetness

Uniformity

FileHomeInsertModelingViewOptimizeHelp

Cut

Paste

Format painter

Clipboard

Get data

Excel workbook

OneLake data hub

Data

SQL Server

Enter data

Dataverse

Recent sources

Data

Transform data

Refresh data

Queries

New visual

Text box

More visuals

Insert

New visual calculation

New measure

Quick measure

Calculations

Sensitivity

Sensitivity

Publish

Share

Copilot

Copilot

Auto recovery contains some recovered files that haven't been opened.

View recovered files

What are the key determinants of coffee quality as evaluated through sensory attributes such as aroma, flavor, acidity, etc.?

Harvest Start Year

2017

2018

2021

2022

Country of O...

Brazil

Colombia

Costa Rica

El Salvador

Processing Method	Average of Total Cup Points	Average of Acidity	Average of Aftertaste	Average of Aroma	Average of Balance	Average of
Anaerobico 1000h	83.25	7.67	7.58	7.67	7.58	
Double Anaerobic Washed	89.33	8.58	8.42	8.58	8.42	
Double Carbonic Maceration / Natural	84.75	7.92	7.75	7.83	7.83	
Honey,Mossto	87.08	8.25	8.08	8.33	7.92	
NA	84.42	7.87	7.68	7.87	7.73	
Natural / Dry	83.70	7.68	7.61	7.73	7.64	
Pulped natural / honey	83.55	7.68	7.61	7.67	7.61	
Semi Washed	87.42	8.17	8.08	8.33	8.17	
SEMI-LAVADO	78.00	6.83	6.67	7.25	6.67	
Washed / Wet	83.65	7.68	7.58	7.71	7.64	
Wet Hulling	84.25	7.83	7.83	7.67	7.75	
Total	83.71	7.69	7.60	7.72	7.64	

Visualizations

Build visual

Filters

Values

Drill through

Cross-report

Keep all filters

Add drill-through fields here

Search

df_arabica_clean

Overview

Task 01

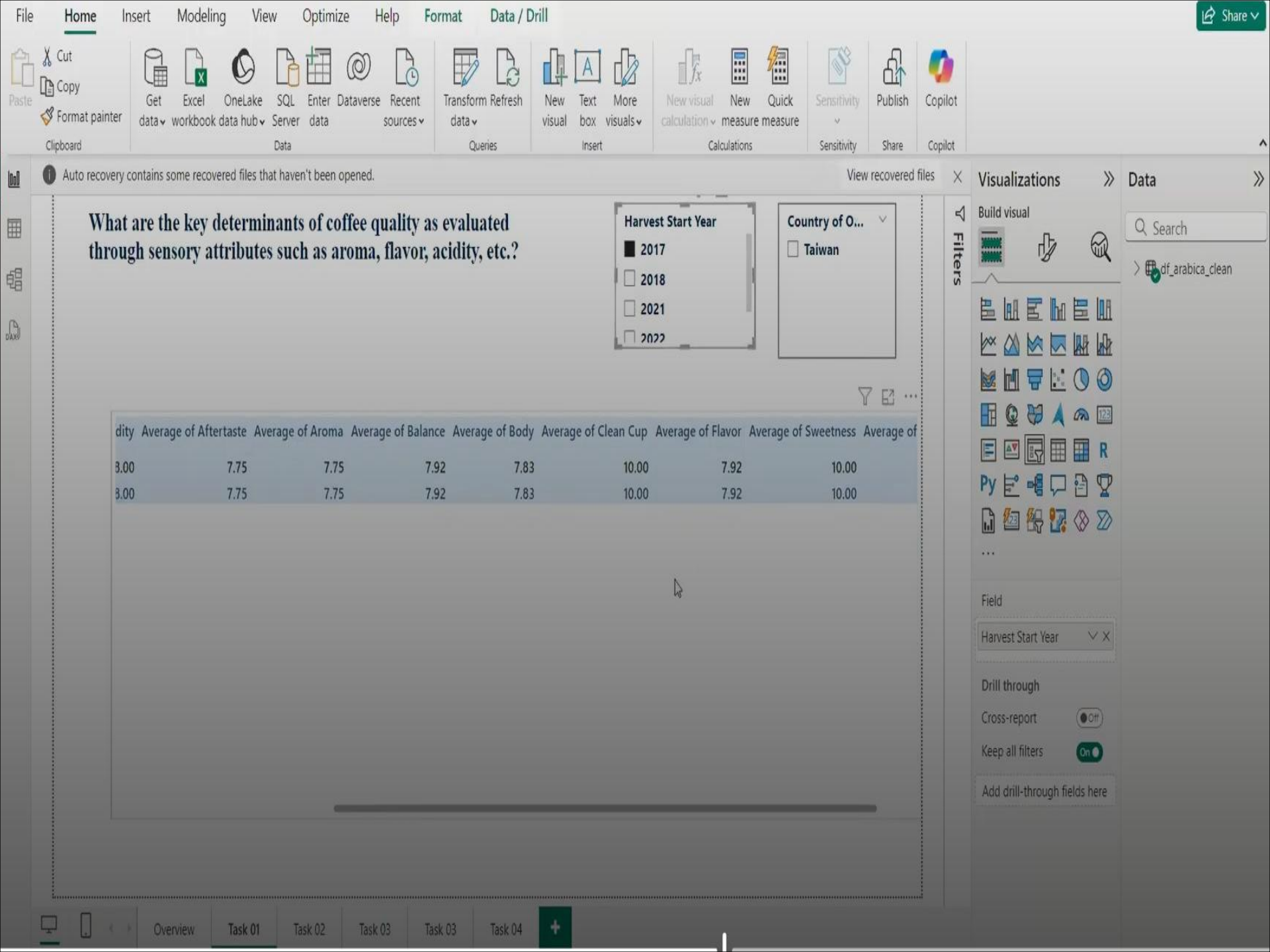
Task 02

Task 03

Task 03

Task 04

+



Transform data

Refresh data

Queries

New visual

Text box

More visuals

Insert

New visual calculation

New measure

Quick measure

Calculations

Sensitivity

Sensitivity

Publish

Share

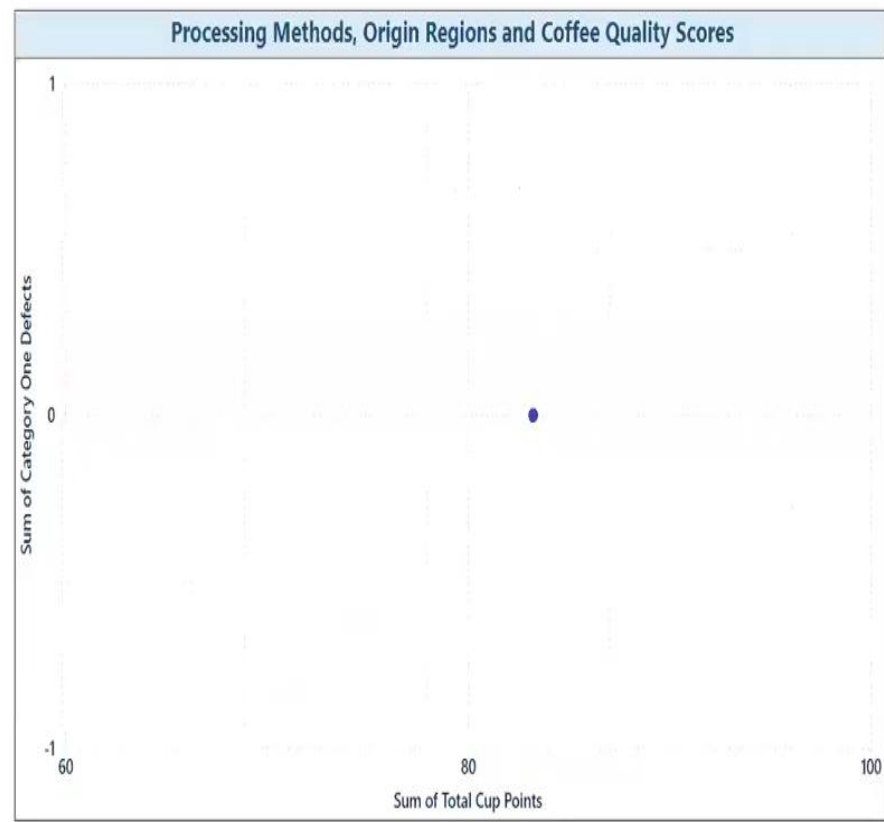
Copilot

Copilot

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View recovered files

Is there a correlation between processing methods, origin regions, and coffee quality scores?



- Processing Method
- ☒ Anaerobico 1000h
 - ☐ Double Anaerobic Washed
 - ☐ Double Carbonic Maceration / N...
 - ☐ Honey,Mossto
 - ☐ NA
 - ☐ Natural / Dry
 - ☐ Pulped natural / honey
 - ☐ Semi Washed
 - ☐ SEMI-LAVADO
 - ☐ Washed / Wet
 - ☐ Wet Hulling

Visualizations

Build visual

Filters

Visualizations

Field

Processing Method

Drill through

Cross-report

Keep all filters

Add drill-through fields here

Data

Search

df_arabica_clean

Transform data

Refresh data

Queries

New visual

Text box

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Insert

New visual calculation

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Quick measure

Calculations

Sensitivity

Sensitivity

Publish

Share

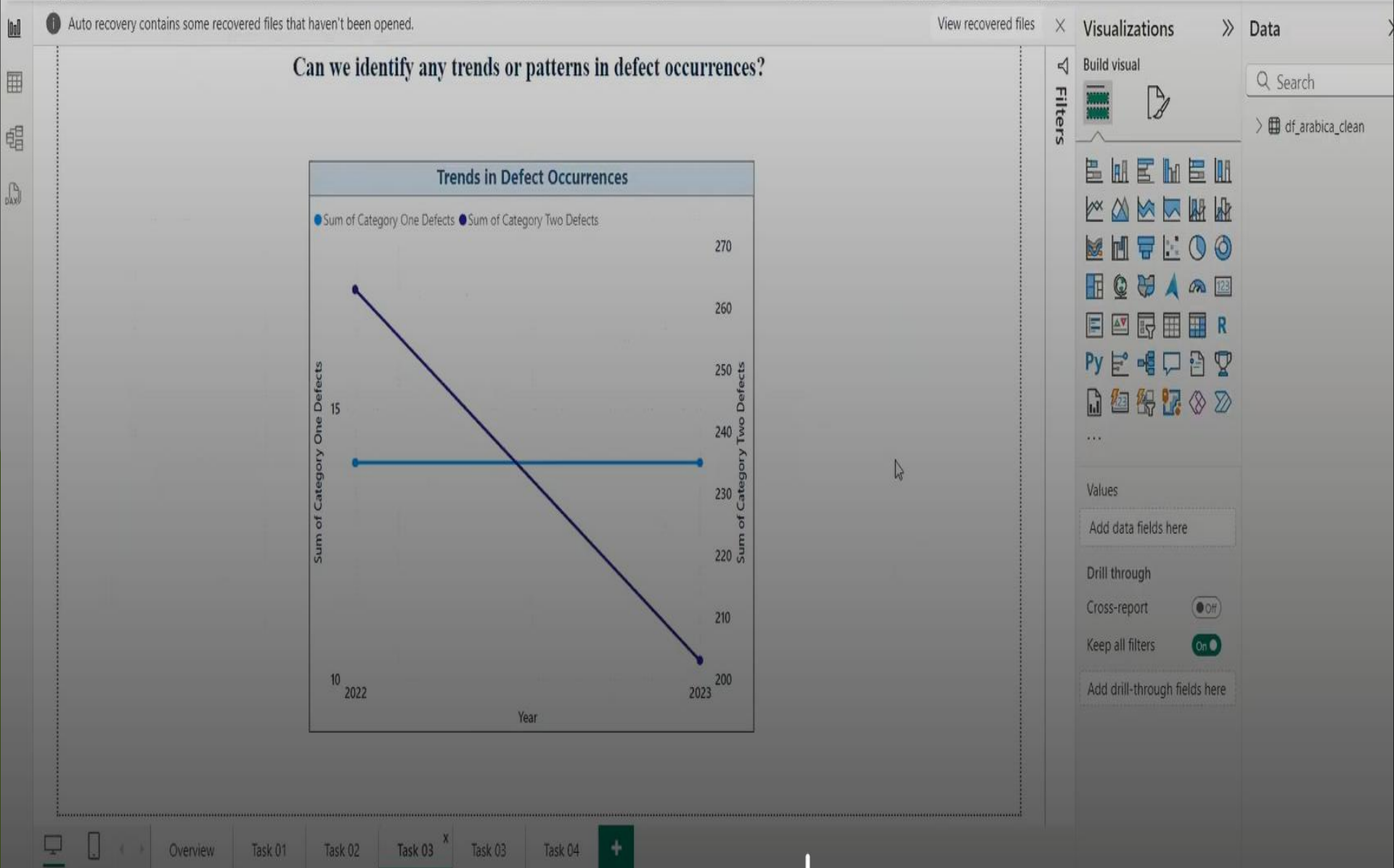
Copilot

Copilot

Share

Auto recovery contains some recovered files that haven't been opened.

View recovered files




Paste


Copy


Format painter


Get data


Excel workbook


OneLake data hub


SQL Server


Enter data


Database


Recent sources


Transform data


Refresh data


New visual


Text box


More visuals


New visual calculation


New measure


Quick measure

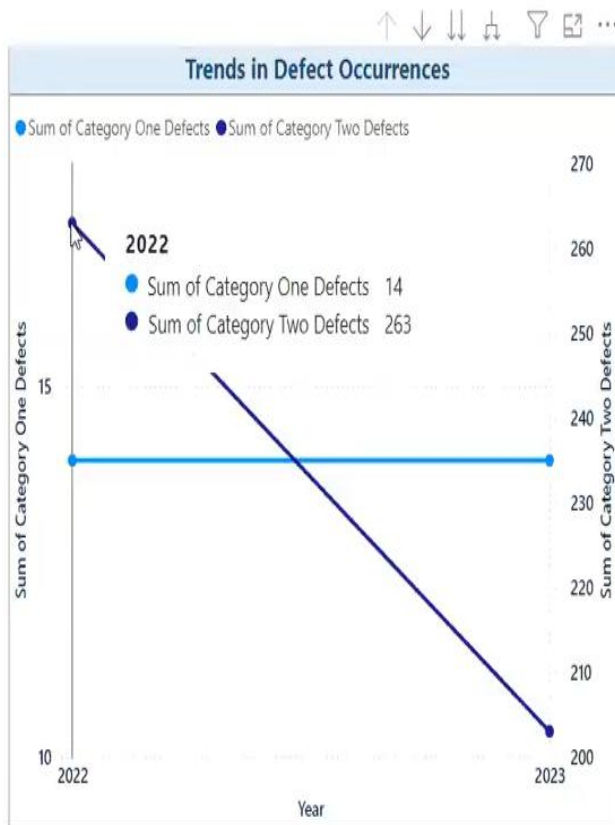

Sensitivity


Publish


Copilot

Auto recovery contains some recovered files that haven't been opened. View recovered files

Can we identify any trends or patterns in defect occurrences?



Visualizations

Build visual

Filters

Values

Add data fields here

Drill through

Cross-report ☐ Off

Keep all filters ☒ On

Add drill-through fields here

Data

Search

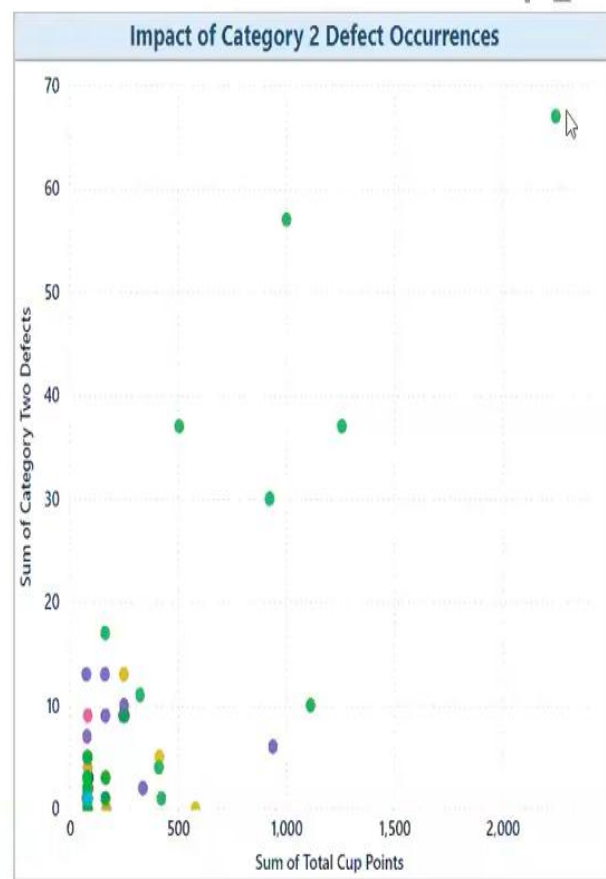
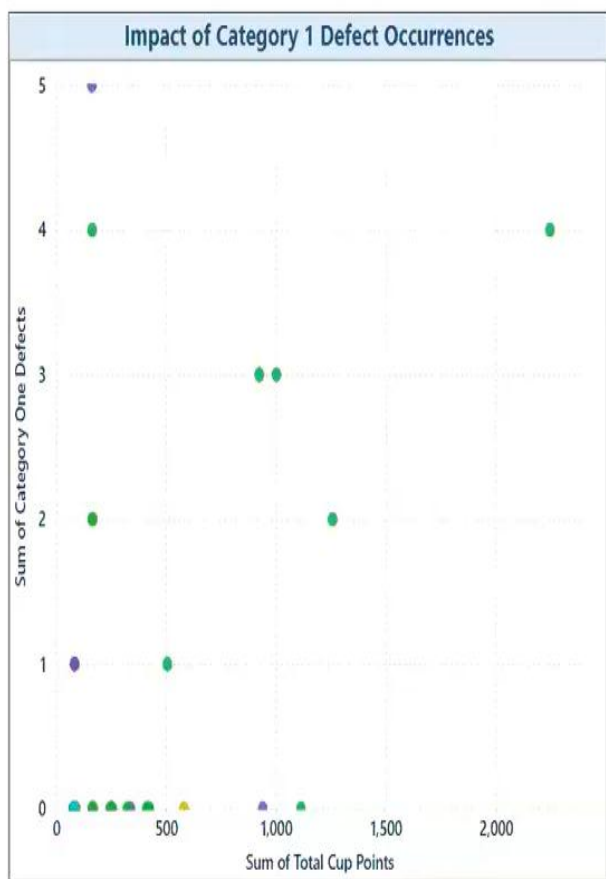
df_arabica_clean

ClipboardDataQueriesInsertCalculationsSensitivityShareCopilot

Auto recovery contains some recovered files that haven't been opened.

View recovered files

Can we identify the impact of defect occurrences on overall coffee quality?



Visualizations >> Data >>

Build visual

Filters

df_arabica_clean

Values

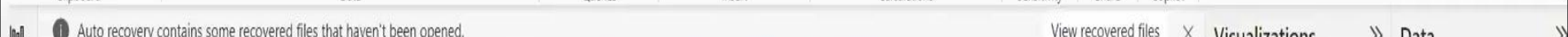
Add data fields here

Drill through

Cross-report ☐ Off

Keep all filters ☒ On

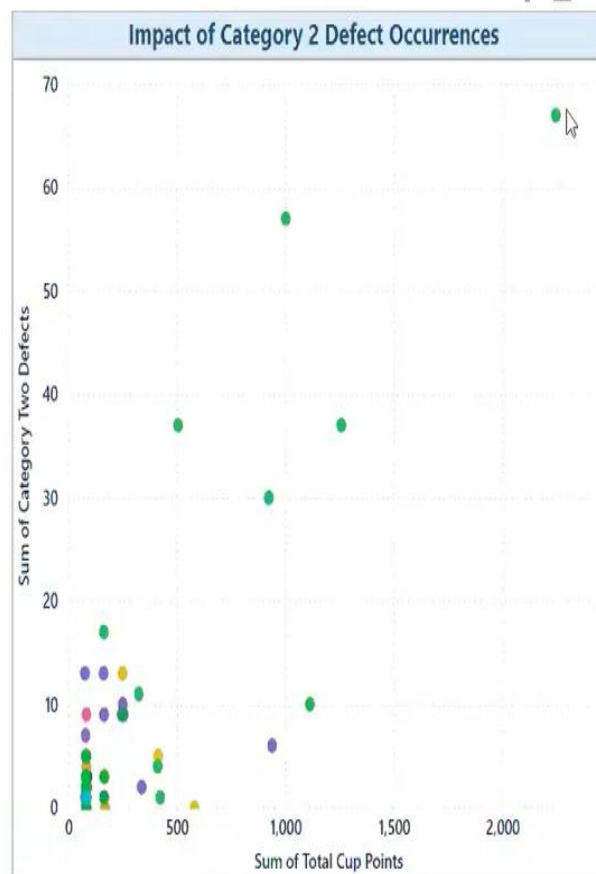
Add drill-through fields here



View recovered files X

Visualizations

Data



Build visual

 Search

```
> df_arabica_clean
```



Values

Add data fields here

Drill through

Cross-report ☐ Off

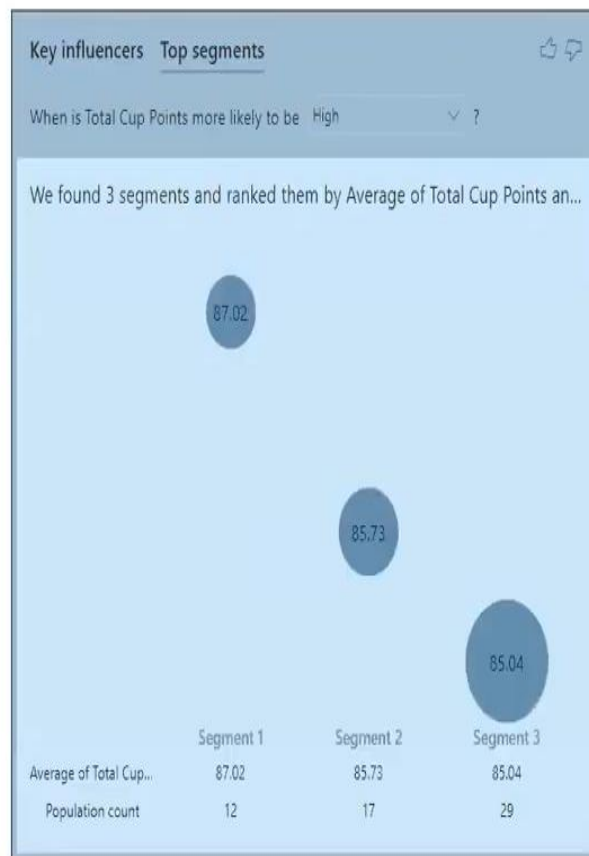
Keep all filters 

Add drill-through fields here

Auto recovery contains some recovered files that haven't been opened.

View recovered files

How do different variables interact to influence the Total Cup Points, which represent an overall measure of coffee quality?



Visualizations

Visualizations

Build visual

Filters

Values

Drill through

Keep all filters

Add drill-through fields here

Data

Search

df_arabica_clean



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View recovered files

Visualizations

Data

Back to report

Key influencers

Top segments

When is Total Cup Points more likely to be High ?

87.02

85.73

85.04

Segment 1

In segment 1, the average Total Cup Points is 87.02. This is 3.31 units higher than the overall average, 83.71.

Sum of Aftertaste is greater than 7.83

Sum of Flavor is greater than 8.08

Segment 1

Overall

87.02

83.71

Segment 1 contains 12 data points (5.8% of the data).

Segment 1

Other

Visualizations

Build visual

Filters

Search

df_arabica_clean

Analyze

Total Cup Points

Explain by

Sum of Acidity

Sum of Aftertaste

Sum of Aroma

Sum of Balance

Sum of Body

Sum of Clean Cup

Sum of Flavor

Sum of Sweetness

Auto recovery contains some recovered files that haven't been opened.

View recovered files

Back to report

Key influencers Top segments

What influences Total Cup Points to Increase ?

When... ..the average of Total Cup Points increases by

Sum of Flavor goes up 0.28 → 0.35

Sum of Aftertaste goes up 0.28 → 0.33

Sum of Balance goes up 0.26 → 0.32

Sum of Acidity goes up 0.26 → 0.32

Sum of Aroma goes up 0.29 → 0.32

Sum of Body goes up 0.23 → 0.26

Visualizations

Build visual



Analyze

Total Cup Points

Explain by

- Sum of Acidity
- Sum of Aftertaste
- Sum of Aroma
- Sum of Balance
- Sum of Body
- Sum of Clean Cup
- Sum of Flavor
- Sum of Sweetness

Thank You