

DA 2040: Data Science in Practice

Course Project Deck

# **Price Optimization and Customer Satisfaction Prediction**

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# **Introduction**:

Project Overview

Objectives

Significance

## **Project Overview:**

The restaurant industry is highly competitive, with customer satisfaction being a key driver of success. This project leverages data science techniques to address two critical challenges:

- > Predicting customer satisfaction based on restaurant attributes.
- > Optimizing pricing strategies to maximize customer satisfaction and profitability.

## **Objectives:**

- ➤ Build a classification model to predict high/low customer satisfaction.
- Develop a regression model to recommend optimal price ranges for different operational conditions.

## Significance:

These models empower restaurants to enhance customer experiences, improve ratings, and optimize revenue strategies.

# Dataset Overview

Data source

Description of the data

Key Features: Input Variables

Target Variable

**Data source:** The data is sourced from Kaggle's unique "27000 Indian Restaurant Dataset", which contains detailed information on various Indian restaurants.

#### **Description of the data**

#### Features:

- **Restaurant Name**: The name of the restaurant.
- Cuisine Type: The type of cuisine served.
   (South Indian, North Indian, Fast Food, Street Food, Bakery)
- **Avg. Price**: The average price of the food in the Restaurant.
- **Avg. Delivery time**: The average time taken for delivery by the restaurant.
- **Location**: City where the restaurant is located.
- **Avg. Rating:** The average of Ratings provided by the customer for a particular restaurant.

### **Key Features: Input Variables:**

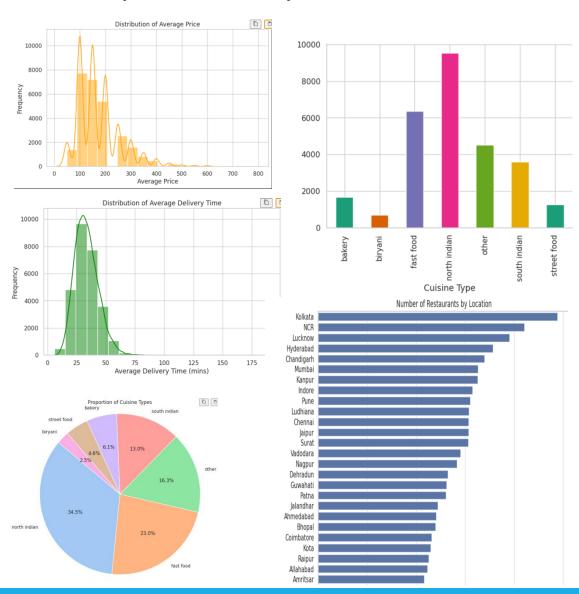
• Average price, delivery time, and cuisine type (e.g., South Indian, North Indian, Fast Food).

### **Target Variable:**

- **For Classification**: It is binary (0 or 1), where a value of 1 indicates a rating of 4 or higher, and 0 indicates a rating below 4. Transform the original rating column into a binary outcome.
- For Regression: Optimal price (continuous).

# Exploratory Data Analysis (EDA)

## Univariate Analysis & Bivariate Analysis





# Multivariate Analysis Correlation Analysis and Heatmap

Multivariate Analysis

Ratings Consistency Across Price Categories: The analysis shows that ratings remain consistent across different price categories.

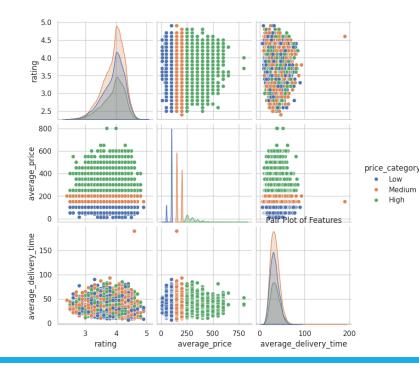
**Clear Price Distinction**: The average price effectively differentiates between various price levels.

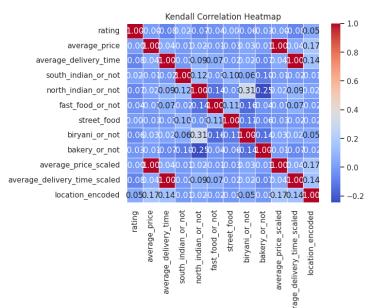
**Delivery Time Stability**: Delivery time remains relatively stable across all price categories.

Low Feature Correlation: There is little correlation between the features, suggesting that the factors (ratings, price, and delivery time) operate independently of each other.

#### The correlations indicate that:

- L Price and rating are weakly related, suggesting ratings are not heavily influenced by price.
- 2. Cuisine types show minor correlations with price and ratings but are largely independent.
- 3. Location has a moderate impact on price but a minimal effect on delivery time or ratings, while delivery time is weakly related to other factors.





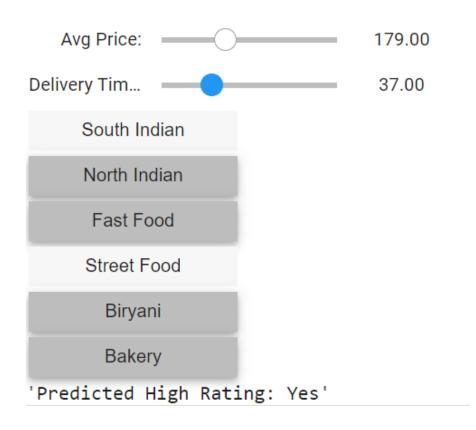
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# **Classification Model Evaluation**

- Weak correlation of Rating
- Scaled numeric features
- Class Imbalance: Slight Imbalance towards Positive class, but not extreme (1.2:1)
- Models
  - ✓ Logistic Regression
  - ✓ Decision Trees
  - ✓ Random forest
  - ✓ XG Boost

| Model                  | Accurac<br>y | Precision (Class 0) | Recall (Class 0) | F1-<br>Score<br>(Class<br>0) | Precision (Class 1) | Recall (Class 1) | F1-<br>Score<br>(Class<br>1) | ROC<br>AUC | Confusion<br>Matrix             |
|------------------------|--------------|---------------------|------------------|------------------------------|---------------------|------------------|------------------------------|------------|---------------------------------|
| Random<br>Forest       | 54.86%       | 0.49                | 0.47             | 0.48                         | 0.59                | 0.61             | 0.6                          | 0.56       | [[1134, 1295],<br>[1202, 1901]] |
| Decision<br>Tree       | 53.36%       | 0.47                | 0.54             | 0.5                          | 0.6                 | 0.53             | 0.56                         | 0.54       | [[1316, 1113],<br>[1467, 1636]] |
| Logistic<br>Regression | 57.43%       | 0.52                | 0.37             | 0.44                         | 0.6                 | 0.73             | 0.66                         | 0.6        | [[908, 1521],<br>[834, 2269]]   |
| XGBoost                | 60%          | 0.54                | 0.43             | 0.51                         | 0.6                 | 0.73             | 0.67                         | 0.61       | [[1050, 1379],<br>[872, 2231]]  |

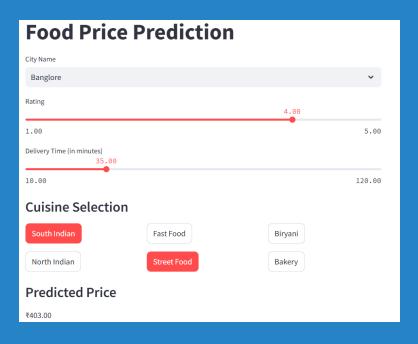
## **Classification Model Results**



- \* XGBoost performed the best in terms of accuracy (~60%)
- ❖ Best Hyperparameters: {'classifier\_\_colsample\_bytree': 1.0, 'classifier\_\_learning\_rate': 0.01, 'classifier\_\_max\_depth': 5, 'classifier\_\_n\_estimators': 200, 'classifier\_\_scale\_pos\_weight': 1, 'classifier\_\_subsample': 0.8}
- Performance for class 1 is better than for class 0
- Random Forest and Decision Tree are with lower accuracy (~54%) and struggled with Class 0 classification

# Pricing Optimization

(Regression Model)



## **Objective:**

Recommend optimal price points based on operational factors to balance customer satisfaction and profitability.

#### **Features Used:**

- **Rating:** Customer rating of the restaurant.
- Average Delivery Time: Average time taken to deliver food.
- Cuisine Flags: Types of cuisine offered.
- **Location:** Geographical location of the restaurant.

## **Target Variable:**

• Average Price: Predicted based on the features above.

#### **Data Transformations:**

- Encoding:
  - ✓ Location (categorical to numerical encoding)
- Scaling:
  - Rating
  - ✓ Average Delivery Time

# **Pricing Optimization**

(Model Evaluation and Key insights)

### **Models Trained:**

- Random Forest
- Gradient Boosting
- XGBoost
- Support Vector Regressor (SVR)

## **Model comparison and Metrics**

| Model                       | Model MAE |         | $\mathbb{R}^2$ | Best Hyperparameters  |  |  |
|-----------------------------|-----------|---------|----------------|---|--|--|
| Random Forest               | 65.62     | 7335.76 | 0.3            | 'max_depth': 10, 'min_samples_split': 10, 'n_estimators': 200 |  |  |
| Gradient Boosting           | 64.53     | 7199.27 | 0.4            | 'learning_rate': 0.1, 'max_depth': 3, 'n_estimators': 200     |  |  |
| XGBoost                     | 64.58     | 7199.75 | 0.4            | 'learning_rate': 0.1, 'max_depth': 3, 'n_estimators': 200     |  |  |
| Support Vector<br>Regressor | 61.08     | 7745.82 | -0.3           | 'C': 10, 'gamma': 'scale', 'kernel': 'linear'                 |  |  |

## **Key Insights:**

- Significant features: Rating, Average Delivery Time
- Top-performing models: Gradient Boosting and XGBoost
- Improvement: Robust hyperparameter tuning led to enhanced performance for Gradient Boosting and XGBoost.

# Recommendations, Conclusion & Future Work

#### **Recommendations:**

- ➤ Predict Ratings with Classification Model: Use the classification model to forecast whether a customer will rate the restaurant highly and adjust operational strategies (e.g., delivery time, pricing) accordingly.
- ➤ Optimize Pricing Dynamically: Use the regression model to recommend dynamic price adjustments based on factors like delivery time and cuisine type.
- > City specific insights

#### **Conclusion:**

• Data-driven models enhance restaurant profitability and customer satisfaction through optimized pricing and satisfaction prediction.

#### **Future Enhancements:**

- **Feature Expansion:** Add more variables like customer demographics and weather to improve model accuracy.
- Real-Time Pricing: Implement dynamic, real-time pricing recommendations based on customer behaviour and external factors.

| Data Science Canvas  |  |   | Project:  | Price Optimization and Customer Satisfaction Prediction   |  |  |   |  |
|--|--|---|---|---|--|--|---|--|
| Data Science   | Calivas  |   | Team:   | Barani Ranjan S, Ishika Saxena, Prasanna Kumar B V, Siva S  |  |  |   |  |
|  | Problem \$   | Statement   |   | Execution 8   | & Evaluation   | Data Collection & Preparation  |   |  |
| Business Case & Value Added  Optimizing restaurant pricing based on cuisine type and delivery times to maximize profitability while enhancing customer satisfaction is the business case analysed. It reduces churn, and improve overall operational efficiency, ultimately leading to increased revenue and customer loyalty. | For this analysis, regression models can predict optimal prices, and classification models can categorize customer satisfaction levels based on price, cuisine, and delivery time. | Ensure the dataset includes all required variables: city, cuisine, price, delivery time, and any additional features (e.g., customer satisfaction scores). Clean and preprocess data, handle missing values, and use feature encoding for categorical variables. Ensure balanced classes for classification problems (e.g., satisfaction prediction). | Skills  Data Analysis Machine Learning Scikit-learn. Statistical Knowledge Programming Data Visualization | Model Evaluation  Regression (Price Optimization): Evaluate using MAE, MSE, or RMSE to understand prediction accuracy. Classification (Satisfaction Prediction): Evaluate using metrics like accuracy, precision, recall, F1-score, and confusion matrix. | The target group needs clear, visual insights, focusing on actionable recommendations like optimal pricing. Use charts, graphs, and simple explanations to effectively communicate key findings and highlight the business impact. | Data Selection & Cleansing  Relevant data includes restaurant prices, cuisine types, delivery times and ratings. Yes, the data needs cleaning to handle missing values, remove duplicates, and ensure consistency in categorical values like cuisine and location. | Additional data like customer preferences can be gathered through surveys or restaurant reports or API integrations from food delivery platforms. |  |
| The dataset already provides key data like restaurant prices, cuisine types, and delivery times. Additional data on customer preferences or operational costs might be needed for deeper insights.  Adopted from: https://githuk   | .com/tomalytics/datascience  | Software & Libraries  Python Scikit-learn Matplotlib/Seaborn Jupyter Notebook/ Google Colab   |   |   |  | Data Integration  Combining restaurant sales data with customer reviews or feedback).  | Explorative Data Analysis  Generate descriptive statistics & inferential statistics to guide the model-building process.                          |  |

# Any Questions??

A Gentle reminder to Provide your feedback for our work on the Peer Review Form



18 - Price Optimization and Customer Satisfaction Prediction



**We are here** 



19 - Network Based Malware Intrusion Detection Model

# THE END