**Objective Questions**

1. What is the total no. of tables present in the data?

Ans: 9

1. What is the total no. of attributes present in the data?

Ans: 23

1. How many categorical columns are there in the data?

Ans: 15

4. What is the total number of restaurants in India in the price range of 4?

Ans: 388

**Subjective Questions**

1. Suggest a few countries where the team can open newer restaurants with lesser competition. Which visualization/technique will you use here to justify the suggestions?

**Ans:** I have added a Country, Rating Slicer and pivot table where it shows the no of restaurants in each country by which we can see which countries have less restaurants with a fair rating. The countries are United Kingdom, Brazil, United States of America and India.

1. Come up with the names of States and cities in the suggested countries suitable for opening restaurants.

**Ans:** Indonesia: Jakarta, New Zealand – Wellington, Auckland, Philippines – Mandaluyong City, Brazil – Brasilia, Qatar – Doha, India – Allahabad, Bangalore

1. According to the countries you suggested, what is the current quality regarding ratings for restaurants that are open there?

**Ans**: In Jakarta Indonesia the rating is 3 to 4, In New Zealand the rating is 2 to 4, In Philippines the rating is 4, In Brazil the rating is 4, In Qatar the rating is 3 to 4 and in India the rating 3 to 4.

**4.** Come up with the names of restaurants from the recommended states that are our biggest competitors and also those that are rated in the lower brackets, i.e. 1-2 or 2-3.

* **Indonesia**: 3 Wise Monkeys, Fish Streat, Flip Burger, Monks
* **New** **Zealand**: Tucks and Bao, De Fontein Belgian Beer Café, Wagamama: Sambo Kojin, Ooma
* **Brazil**: Gero, Maori, Roverto
* **Qatar**: Aalishan, Eatopia, Ponderosa
* **India**: Bikanerwala, Paradise, Farzi Café, Flechazo

**5.** Which cuisines should we focus on in the newer restaurants to get better feedback? Does the choice of cuisines affect the restaurant ratings?

**Ans:** You should focus on Bakery, Chinese and Fast-food Cuisines to get better feedback.

**6.** According to our current data, should we go for online delivery and table booking? Does that affect the customer’s ratings?

**Ans:** According to the data you should not go for online delivery except 2 countries which are India and UAE. My suggestion is that you should go for table booking.

**7.** Should the team keep the rate of cuisines higher? Will that affect the feedback? According to our data are the rates of cuisines and ratings, correlated?

**Ans:** You should keep the rate of cuisines higher, it will not affect the feedback until the rating of food quality is high. Yes, the rates of cuisines and ratings, correlated because as per the cost and quality people give ratings.

8.Explain your approach in brief for suggesting countries/cities in order to open new restaurants, if the objective and subjective questions would have not been given to assist you. **[you have to give bullet pointers in order to answer this question]**

* Spot Hot Dining Places: Identify the cities or countries that have restaurant places getting excellent reviews and high rating.
* Identify Small areas: Find areas with fewer restaurants than a population that exists. If there aren't many restaurants but an enormous number of people, then this could mean an excellent opportunity to introduce new dining experiences.
* Always check for which cuisines are trending in certain regions. If people are looking for various types of cuisine but there are no many restaurants offering them, then it is good to go
* Find the cities or countries with the best restaurant
* Find regions showing an increasing in amount for online food delivery. If people enjoy ordering it can be a great market for a restaurant to offer that.
* Look at areas where dining is already popular places that are good for foot traffic and have a healthy local reputation. These are the areas where popularity can be increased