

PIZZA SALES REPORT

Tools Used: Power BI, SQL, Excel

Difficulty Level: Intermediate

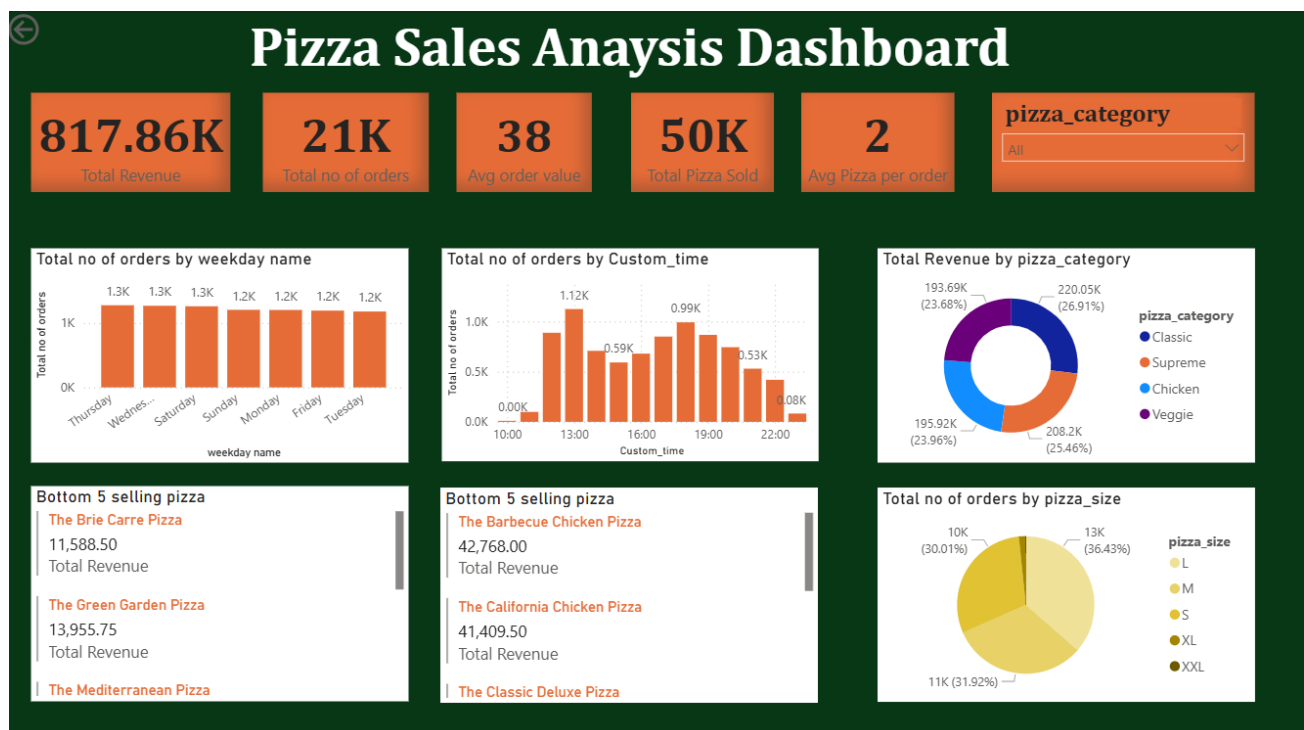
Objective:

The goal of this project is to analyze pizza sales data, identify key trends, and generate insights to optimize sales and operational efficiency for **Plato's Pizza**.

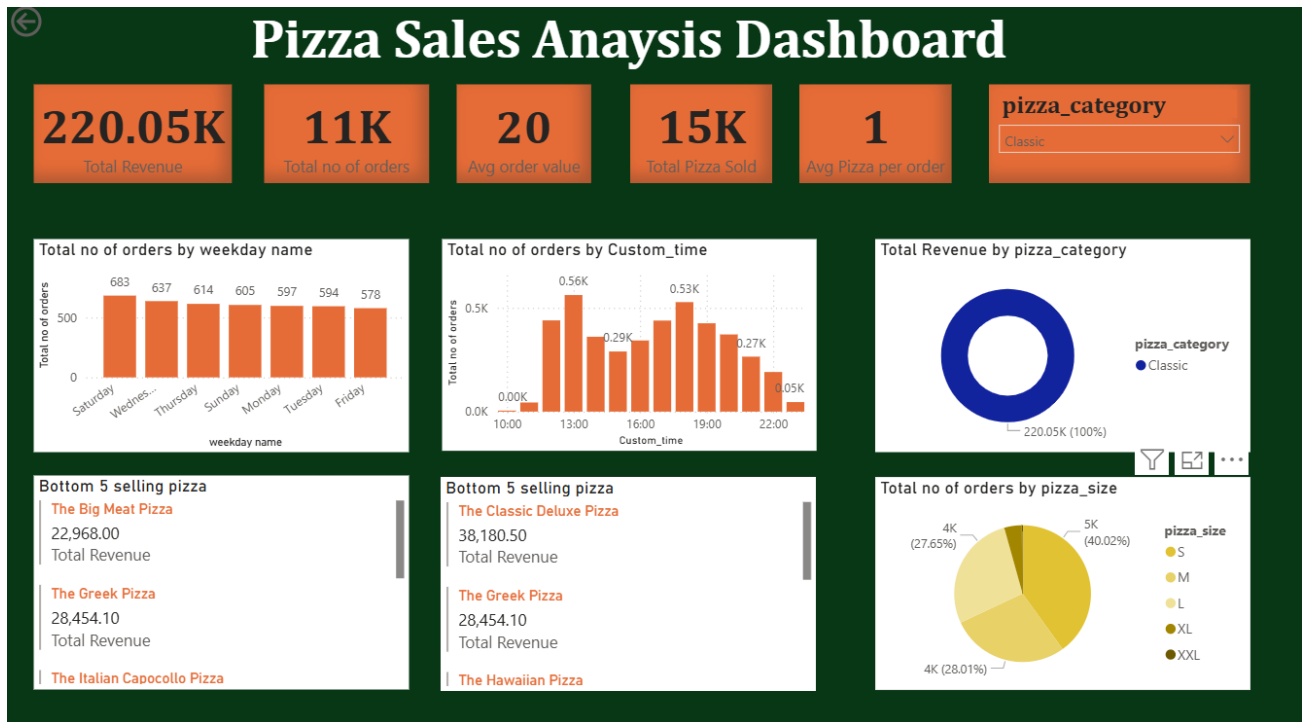
Project Scope & Goals:

- Analyze Total Orders by Customer Time:**
 - Determine the distribution of orders based on customer time slots.
- Total Number of Orders by Weekday Time:**
 - Identify order trends by different weekdays.
- Total Revenue by Pizza Category:**
 - Analyze revenue contribution from different pizza categories.
- Total Number of Orders by Pizza Size:**
 - Compare the popularity of different pizza sizes.
- Best & Worst-Selling Pizzas:**
 - Identify the top-selling and least-selling pizzas.

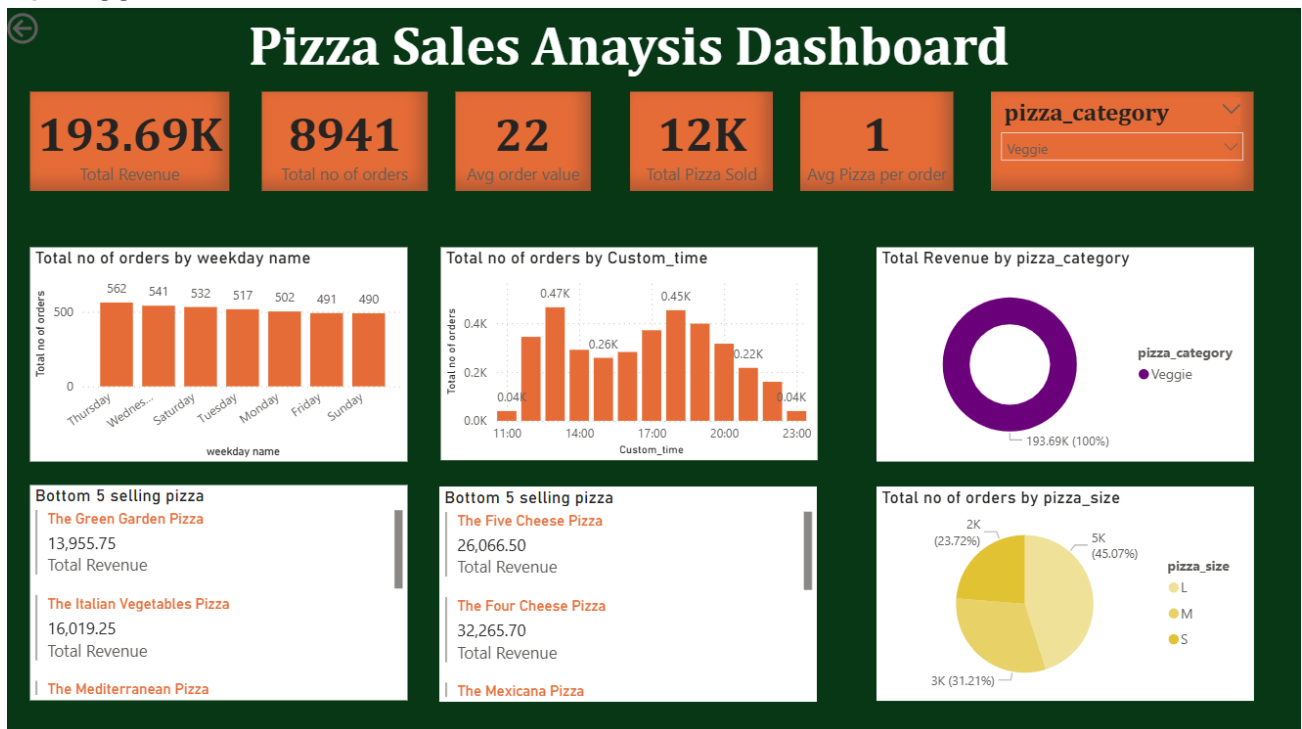
DASHBOARD: A)All Category



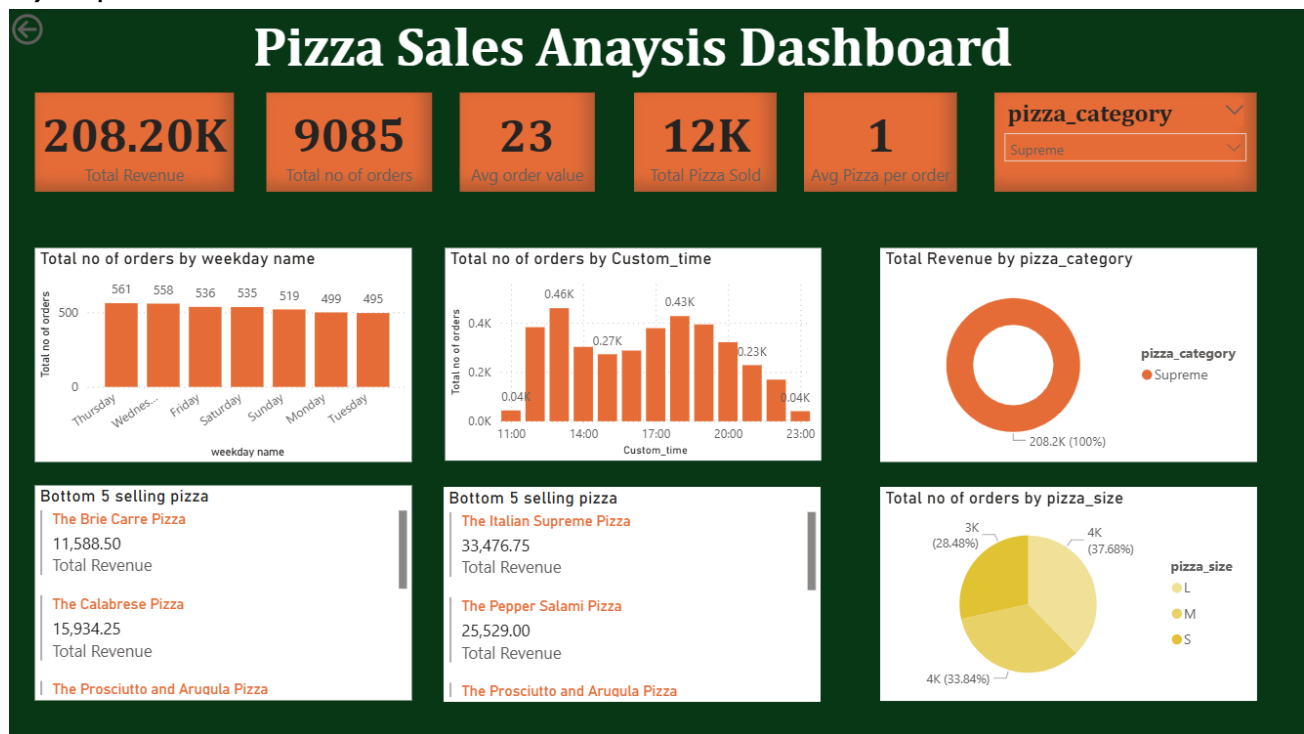
A) Classic:



C) Veggie:



D) Supreme:

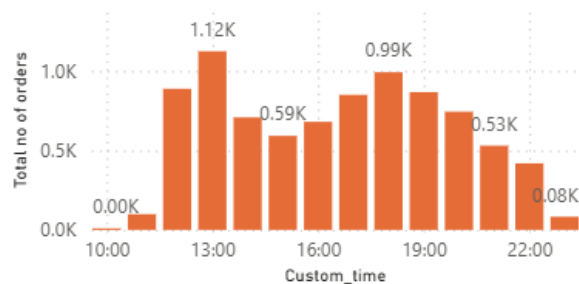


Key Insights:

1. Peak Ordering Time:

- Most orders occur between **1PM to 3PM** indicating a high demand during lunch hours.
- Evening hours also contribute significantly to sales.

Total no of orders by Custom_time



2. Best-Selling Pizzas:

- BBQ Chicken and California chicken** are the most ordered pizzas, indicating customer preferences for classic flavors

TOP 5 selling pizza

The Barbecue Chicken Pizza

42,768.00

Total Revenue

The California Chicken Pizza

41,409.50

Total Revenue

The Classic Deluxe Pizza

3. Worst-Selling Pizzas:

- **Brie Carre** has the lowest sales, suggesting a potential need for better marketing or promotions.

Bottom 5 selling pizza

The Brie Carre Pizza

11,588.50

Total Revenue

The Green Garden Pizza

13,955.75

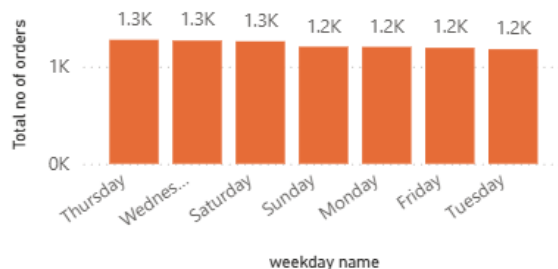
Total Revenue

The Mediterranean Pizza

4. Weekday Sales Trends:

- Sales are highest on **Thursday and Wednesday**, And all other days the volume is likely the same.

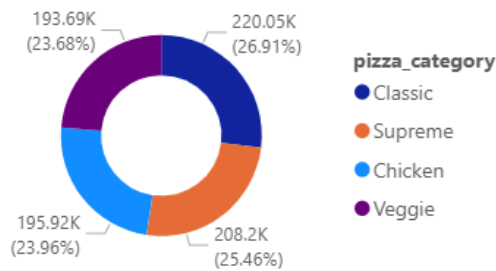
Total no of orders by weekday name



5. Revenue Contribution by Category:

- Classic and Supreme pizzas contribute the highest revenue, highlighting customer preference for bigger size.

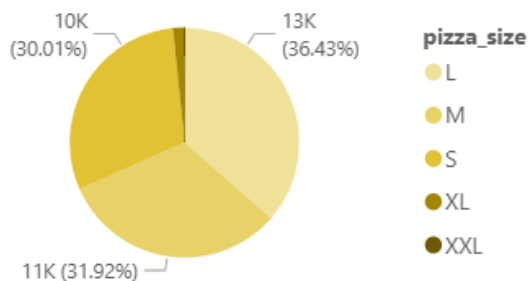
Total Revenue by pizza_category



6. Popular Pizza Sizes:

- Medium and Large sizes dominate sales, suggesting that pricing strategies should be optimized for these sizes.\

Total no of orders by pizza_size



Strategic Recommendations:

1. Optimize Staff Scheduling:

- Increase staff availability during peak hours (1 PM – 3 PM) to improve service efficiency.

2. Introduce Promotions on Low-Selling Items:

- Offer discounts or bundle deals on low-performing pizzas.

3. Adjust Pricing Strategies:

- Consider slight price increases on supreme and classic pizzas to maximize revenue.

4. Enhance Online Ordering & Delivery Services:

- Encourage online and takeaway orders to manage high in-store traffic during peak hours.

5. Targeted Marketing Campaigns:

- Launch marketing campaigns on social media focusing on best-selling items and weekend offers.
- 6. Improve Seating Utilization:**
- Consider adding more tables or optimizing seating arrangements to accommodate high weekend demand.

Conclusion:

By implementing this Pizza Sales Analysis Dashboard in Power BI, Plato's Pizza can leverage data-driven insights to optimize sales, enhance customer experience, and streamline operations. The findings will support strategic decision-making and revenue growth.

