Dining Satisfaction

OUTLINE



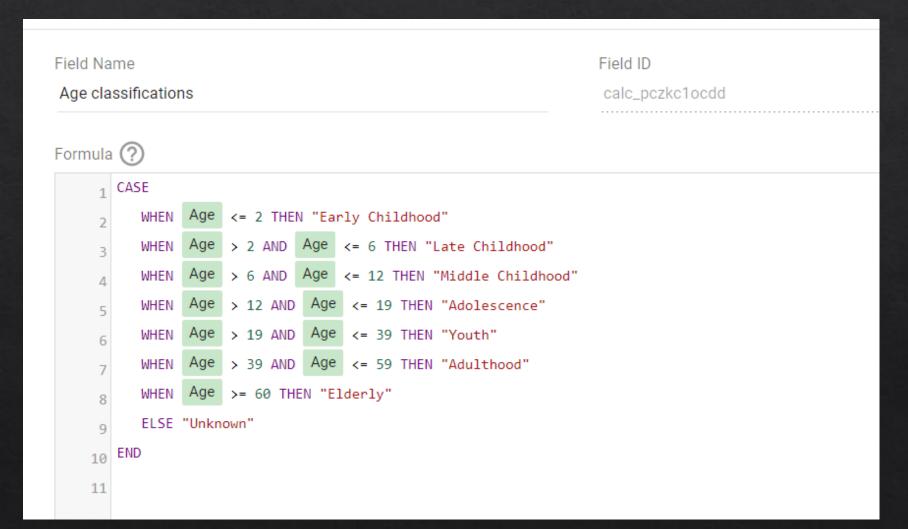
- >About data
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- > Dashboard
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 - >Pie charts
 - >Bar chart
- >Insights
- > Challenges which I faced

About data

- Dataset is about dining restaurant and the reviews of customers.
- Dataset is clean and doesn't need preprocessing.
- Dataset is 129880 record.
- The most important field in our data is Satisfaction field.

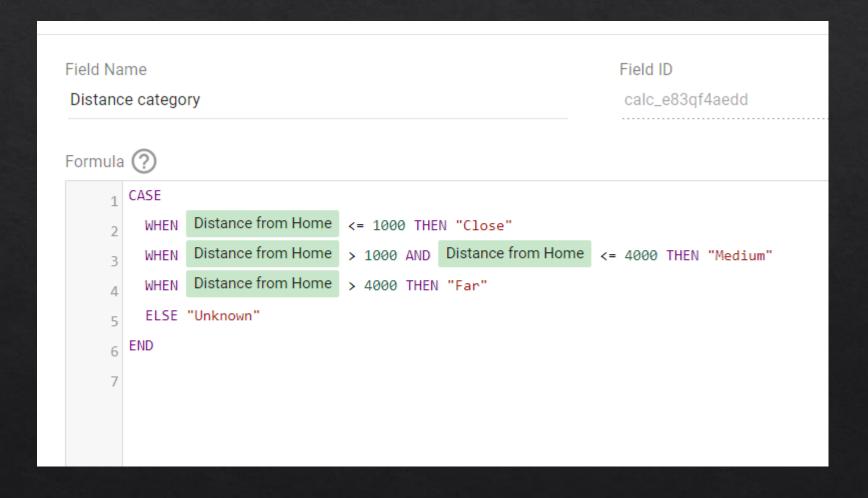
Changes which I do

• I add calculate field (Age classifications) from Age field which I see they will help in making decisions.

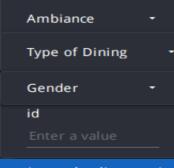


Changes which I do

• I add calculate field (Distance category) from (Distance from home) field which I see they will help in making decisions.





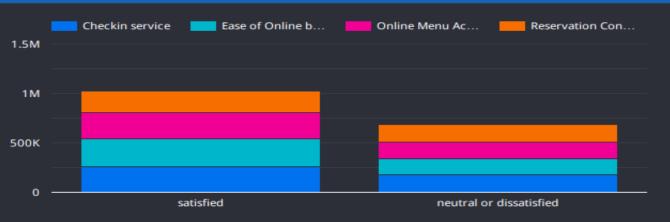




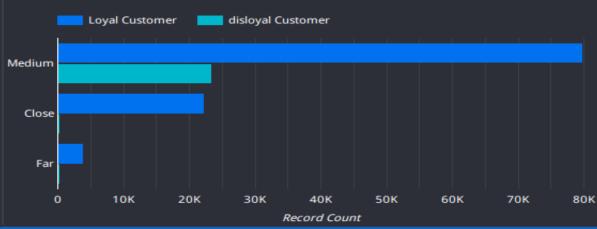












To what extent does table services affect customer satisfaction?

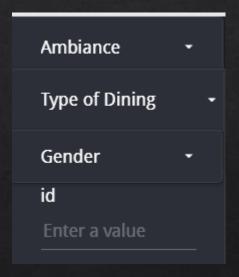


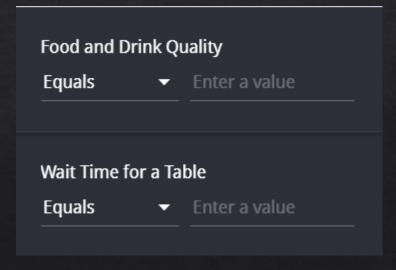
To what extent does the reception and handling service affect customer satisfaction ??



Controllers and Filters

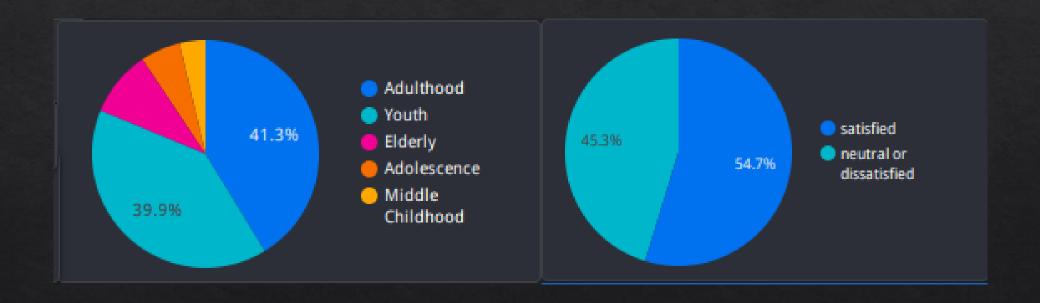
- I use filter with rates of Food and Drink Quality and Wait Time for a table number of seconds the customer wait to get a table because I realized that these are the most important factors in customer satisfaction.
- I use drop-down list in Ambiance, Type of Dining and Gender to enable stockholders to choose what he need to know about any factor of them and its effect on customer satisfaction.
- I use input controller for ID of customer to help the decision maker to reach certain customer's information.





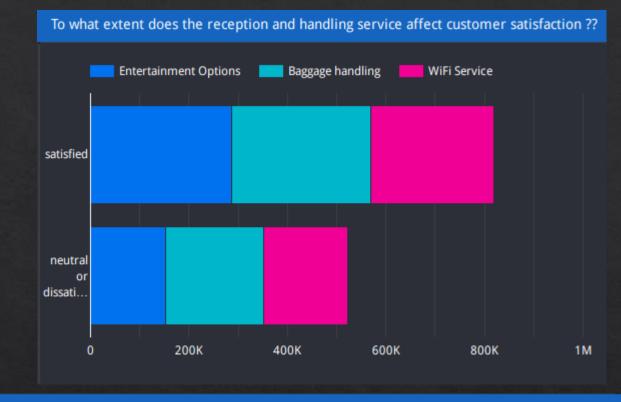
Pie charts

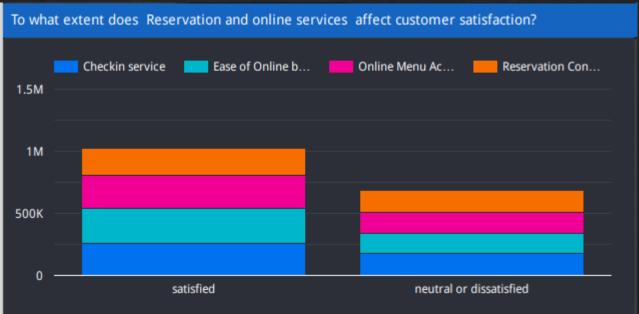
- I use pie chart to make it easy to appear the result of any change has happened in the dashboard on the customer satisfaction.
- I use pie chart in Age Classification to show any changes in the dashboard when I choose which age group to target..

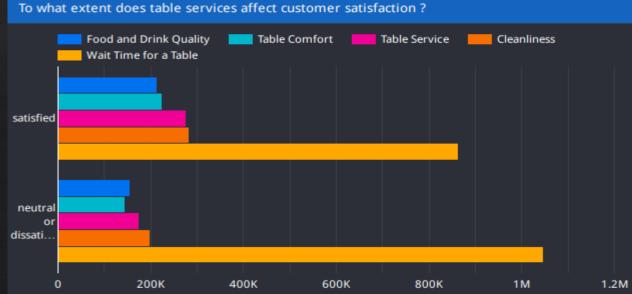


Bar chart

- I used stacked bar chart to show the effect of services such as table, reservation or handling on customer satisfaction.
- It will help stockholders to know if there is an issue with any of service.

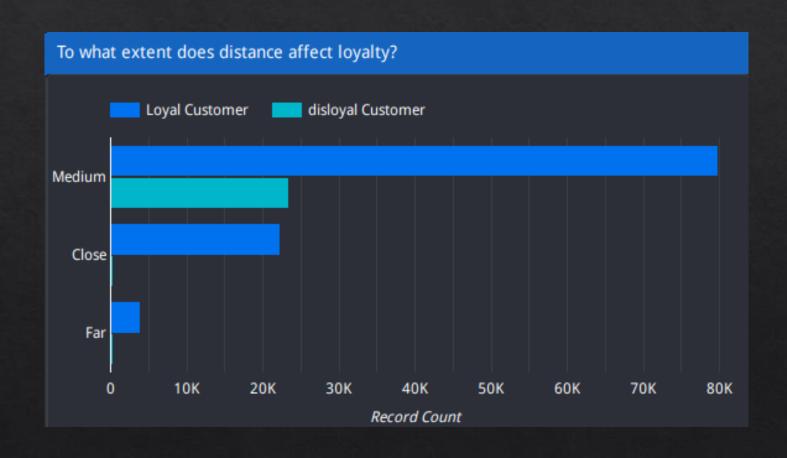




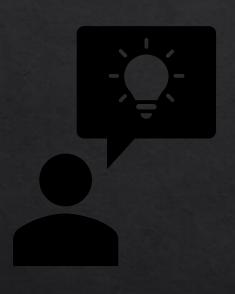


Bar chart

• I use Distance category to show the effect of distance on loyalty of the customer.



Insights



- One of the most factor of customer satisfaction if quality of food and drink.
- The most of customers are Youth and Adulthood.
- Most of customers from medium destines then close and little from far .
- Most of customers wait a lot of time until take a table this is very important factor has to been solved.
- The restaurant receives twice as many customers who come for business dinners as for personal dinners.

Challenges which I faced



- In my personal opinion, the data is incomplete.
- There should be a column about the dishes served so that we know the most common dishes.
- the date so that we know at what time of the day there is crowding in the restaurant and we also know the working seasons throughout the year and the best months and the best days.