"CUSTOMER BEHAVIOR ANALYSIS AND INSIGHTS GENERATION USING SQL"

This project is composed of the following:

Introduction: Provides an overview of the project's objectives and scope.

Objective 01: I conducted a thorough analysis using seven queries to gain a deeper understanding of the "menu_items" table, including its structure, and data distribution.

Objective 02: I performed examination of the "order_details" table by executing a series of six queries to delve into the table's content and structure.

Objective 03: I delved into the world of customer behavior, examining the patterns and trends that shape their interactions with our business. To achieve this, I executed approximately five queries that provided valuable insights

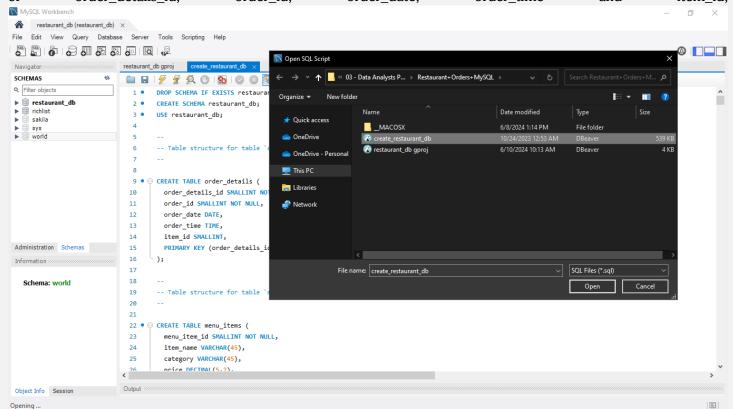
Summary of Findings: I organized a concise overview of the main results derived from SQL queries.

Key Insights: The critical observations or revelations derived from the summary of findings. These insights provide actionable information and guide decision-making.

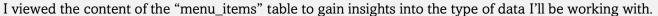
INTRODUCTION

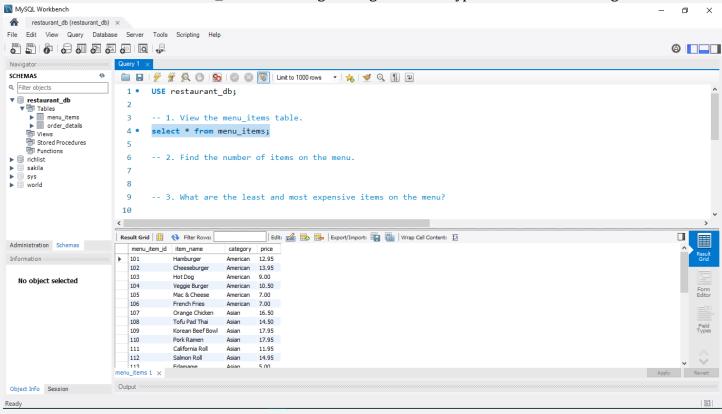
This project leverages SQL to extract valuable insights from a database by analyzing data stored in two tables: menu_items and order_details. To accomplish this, I utilized MySQL Workbench, a powerful software tool, to execute SQL queries and access the information stored in the database.

The menu_items table contains detailed information about the menu items, including their menu_item_id, item_name, category, and price. This table provides a comprehensive overview of the menu offerings, allowing for analysis of menu structure, pricing, and item diversity. The order_details table, on the other hand, contains records of order details id, order id, order date, order time and item id,

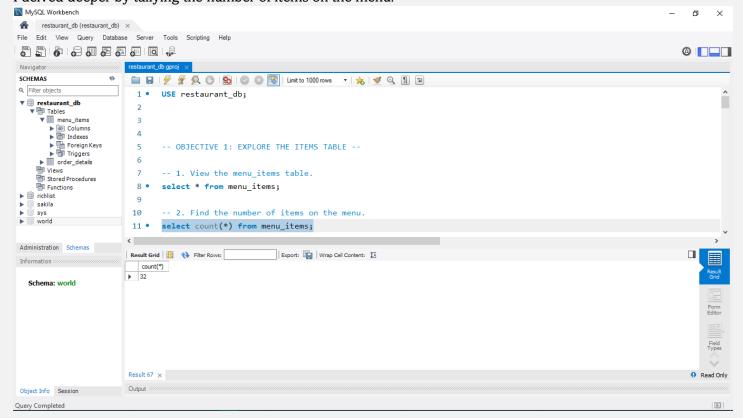


OBJECTIVE 01:

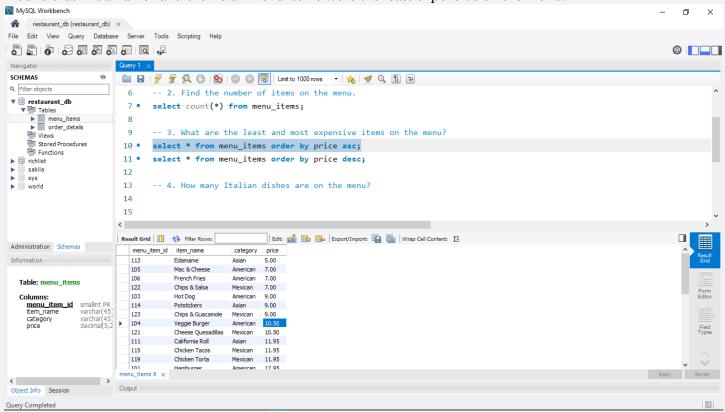




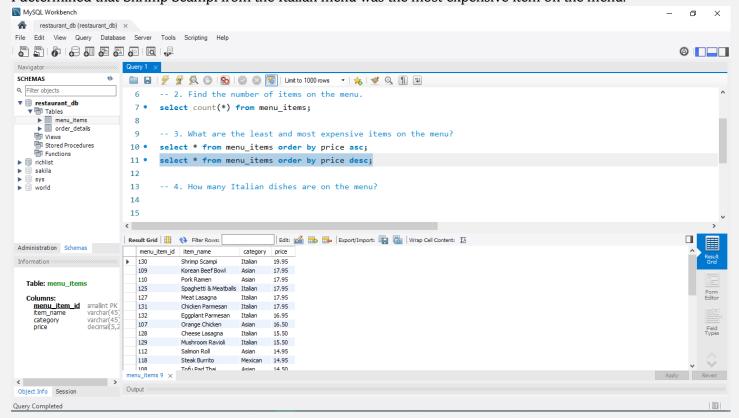
I delved deeper by tallying the number of items on the menu.



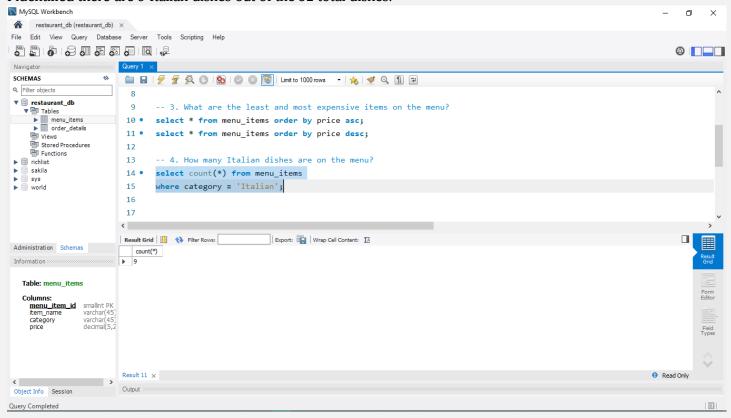
I found that "Edamame" and the Asian menu items were the least expensive on the menu.



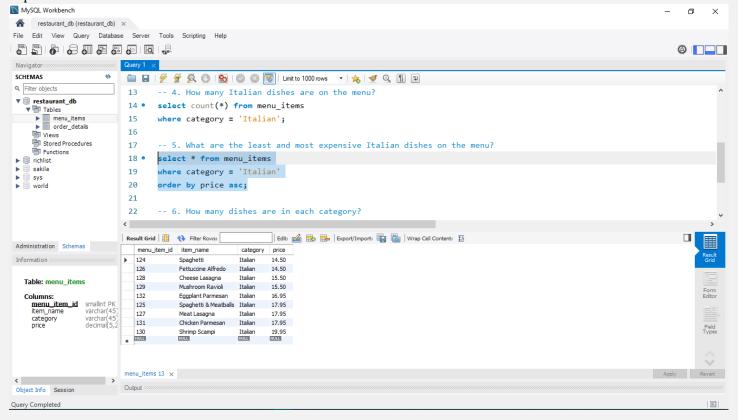
I determined that Shrimp Scampi from the Italian menu was the most expensive item on the menu.



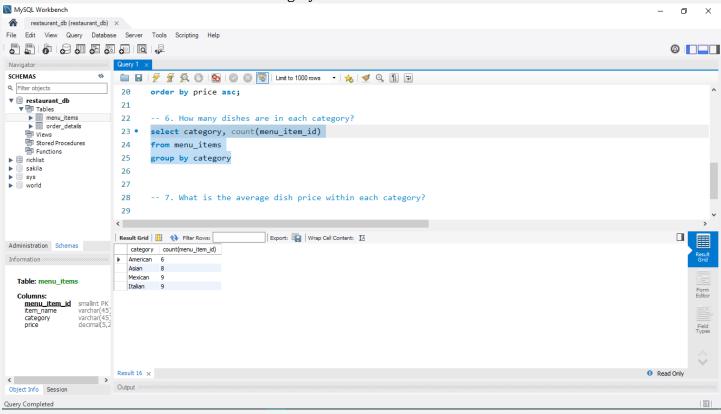
I identified there are 9 Italian dishes out of the 32 total dishes.



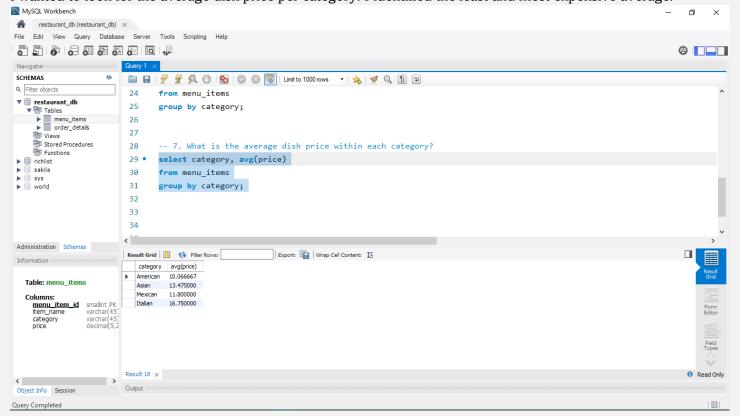
I determined that Spaghetti tends to be the least expensive option, while Shrimp Scampi is typically the most expensive.



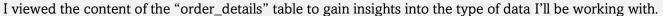
I looked for the number of dishes in each category.

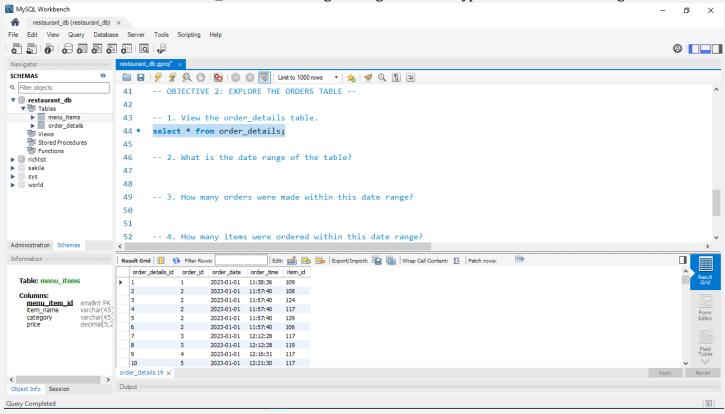


I wanted to look for the average dish price per category. I identified the least and most expensive average.

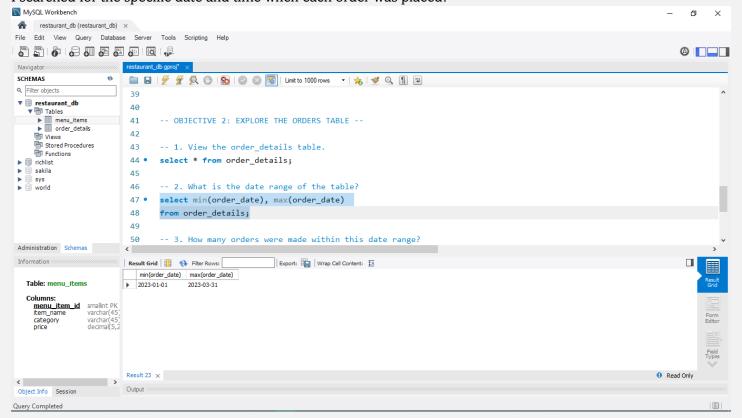


OBJECTIVE 02:

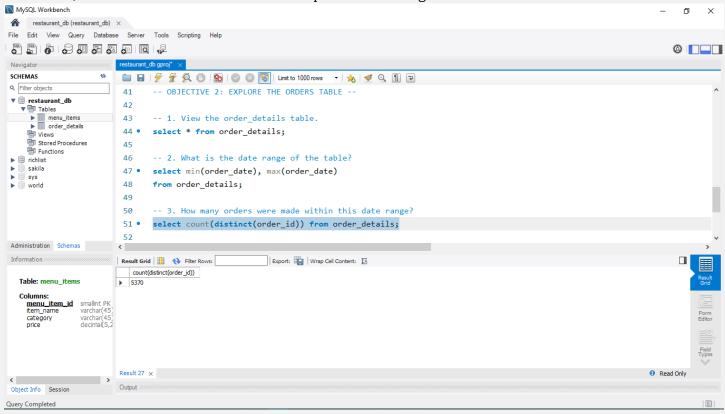




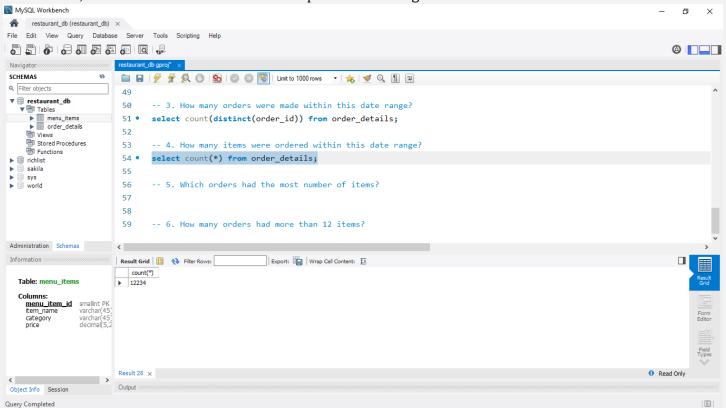
I searched for the specific date and time when each order was placed.



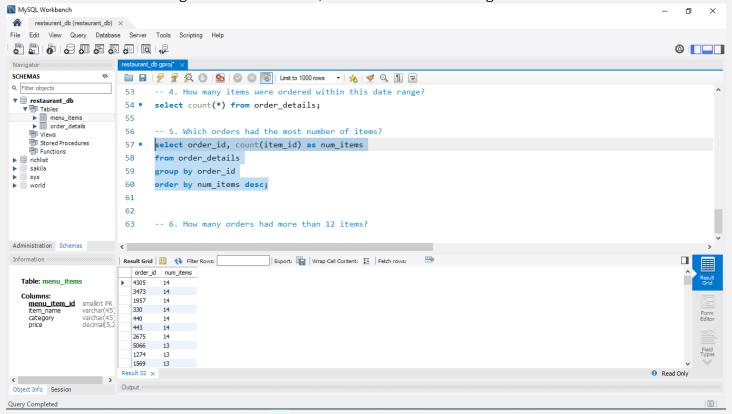
A total of 5,370 orders were recorded within the specified date range.



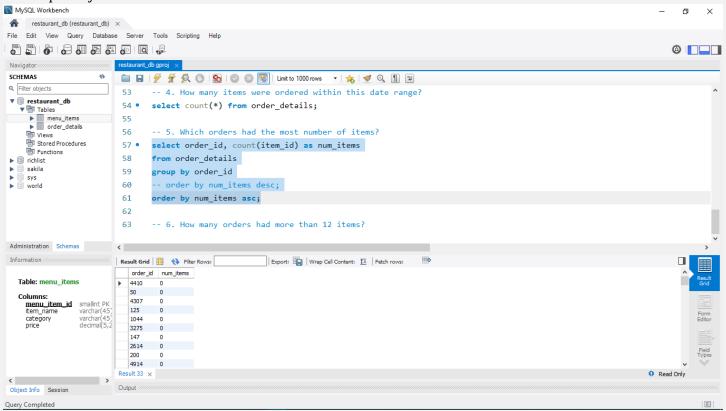
A total of 12,234 items were ordered within the specified date range.



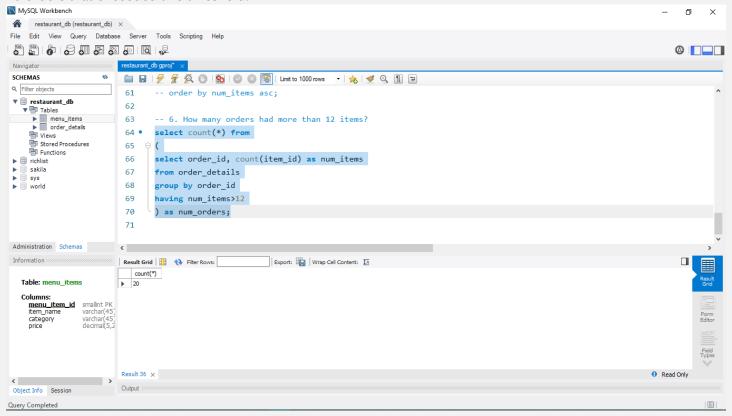
Seven order IDs have the highest number of items, with each order containing 14 items.



By reversing the order of the results using the 'asc' keyword instead of 'desc', I discovered that there are orders with a quantity of zero items.

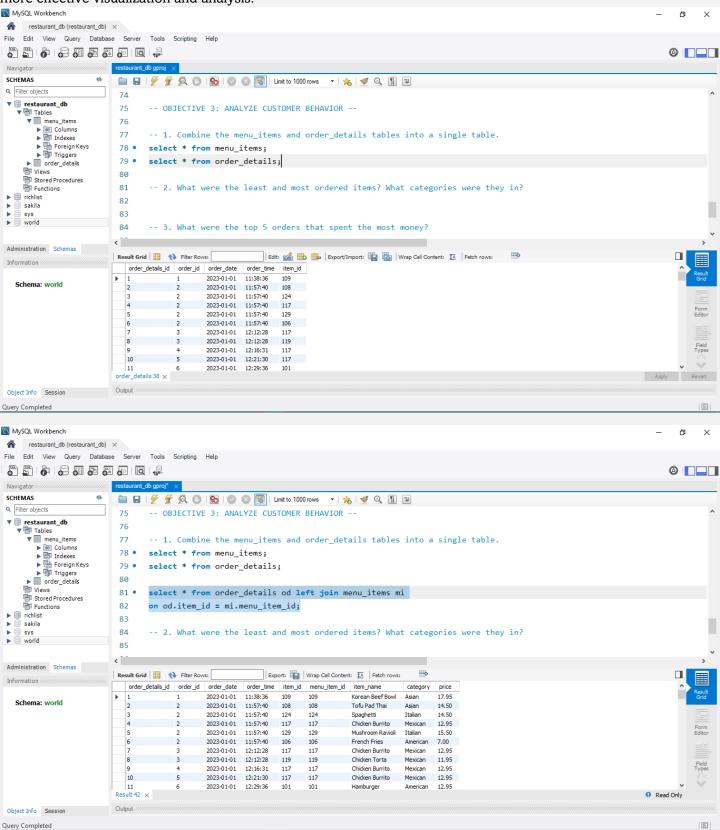


I sought to identify the number of orders that contained more than 12 items. Upon analysis, I found that there were 20 orders that exceeded this threshold.

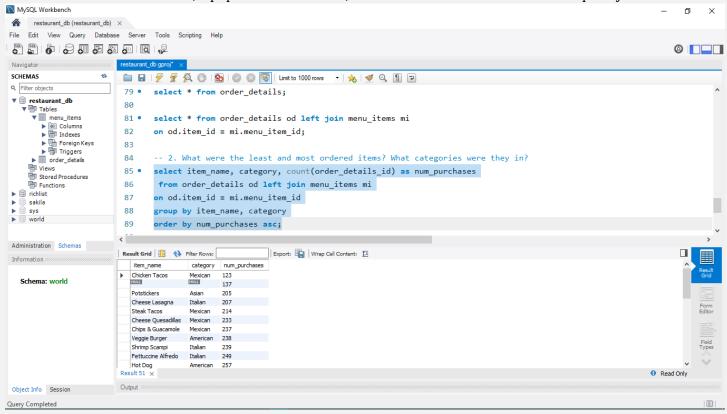


OBJECTIVE 03:

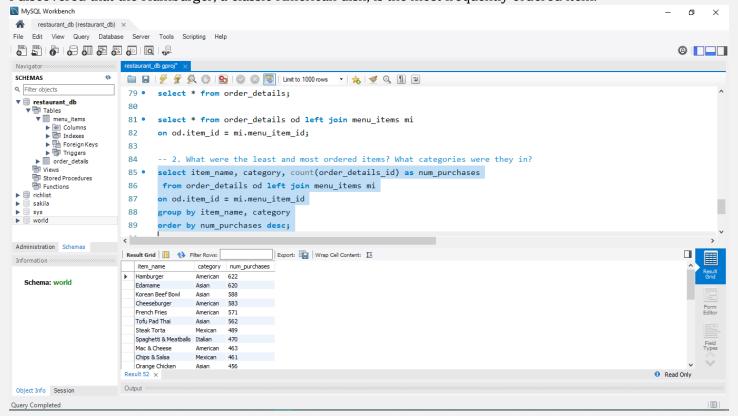
I revisited the menu_items and order_details tables to identify the common attributes that connect them. By joining these tables based on their shared linking point, I was able to create a unified view of the data, allowing for more effective visualization and analysis.



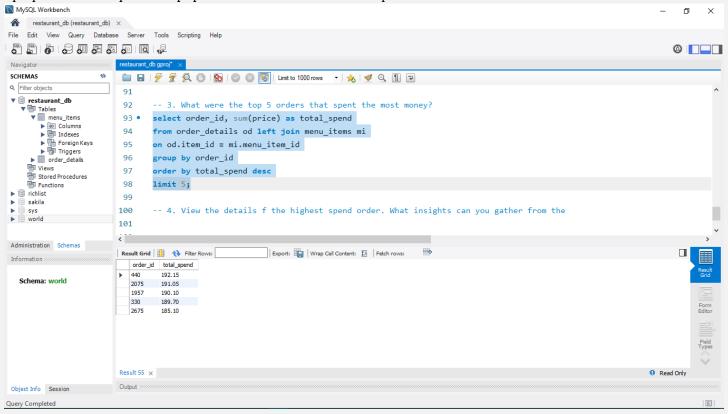
I identified the Chicken Tacos, a popular Mexican dish, as the item with the lowest order frequency.



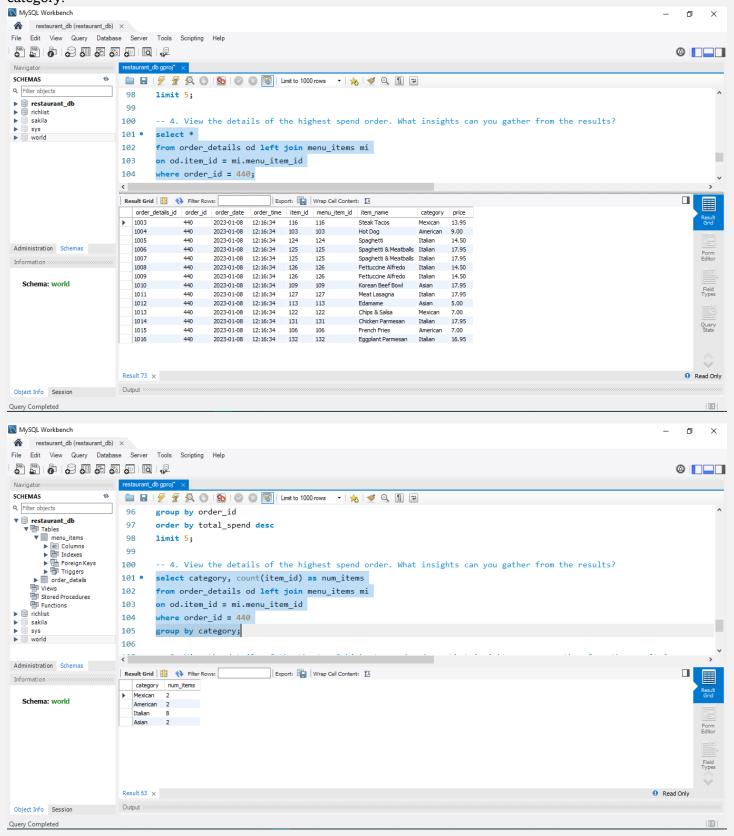
I discovered that the Hamburger, a classic American dish, is the most frequently ordered item.



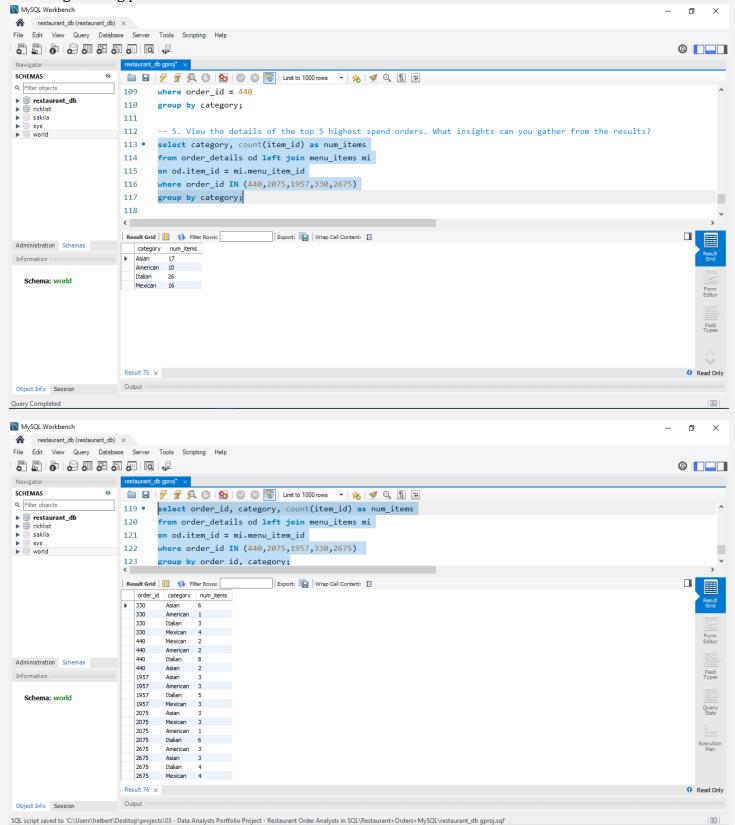
I pinpointed the top 5 most popular orders in terms of total spend.



I delved deeper into the details of order_id 440 and found that Italian dishes are the most frequently ordered category.



An analysis of the order data reveals that Italian food is the most popular choice among customers. Upon further examination of individual order IDs, it was found that four out of five order IDs consistently order Italian dishes, indicating a strong preference for this dish.



SUMMARY OF FINDINGS:

1. Menu Insights (Objective 01):

- Edamame and Asian menu items are the least expensive.
- Shrimp Scampi (from the Italian menu) is the most expensive item.
- There are 9 Italian dishes out of a total of 32 dishes.
- Spaghetti tends to be the least expensive option, while Shrimp Scampi is typically the most expensive.

2. Order Details Insights (Objective 02):

- 5,370 orders were recorded within the specified date range.
- A total of 12,234 items were ordered.
- Seven order IDs contain 14 items each.
- Some orders have zero items.
- There were 20 orders with more than 12 items.

3. Common Attributes (Objective 03):

- Chicken Tacos (a popular Mexican dish) has the lowest order frequency.
- The Hamburger (a classic American dish) is the most frequently ordered item.
- The top 5 orders in terms of total spend were identified.

4. Italian Food Popularity:

 Order ID 440 consistently orders Italian dishes, indicating a strong preference for Italian food among customers.

These insights provide valuable information for optimizing menu offerings, understanding customer preferences, and managing inventory.

KEY INSIGHTS:

1. Menu Insights:

- Pricing Strategy: The fact that "Edamame" and Asian menu items are the least expensive suggests that these items could serve as attractive options for cost-conscious customers. Consider promoting them as value-for-money choices.
- **Upselling Opportunity:** On the other hand, "Shrimp Scampi" being the most expensive item presents an opportunity for upselling. Train staff to recommend this premium dish to customers who are willing to splurge.
- **Italian Cuisine Focus:** With 9 out of 32 dishes belonging to Italian cuisine, it's clear that Italian food is popular. Consider expanding the Italian menu or featuring Italian specials prominently.

2. Order Details Insights:

- **Order Volume Trends:** The 5,370 recorded orders indicate a steady flow of business. Monitor order volume over time to identify peak hours and allocate resources accordingly.
- Zero-Item Orders: Investigate why some orders had zero items. Are these cancellations or system errors? Address any issues to improve customer experience.
- **Large Group Orders:** The 20 orders with more than 12 items likely represent group dining. Consider offering group discounts or special packages to attract such gatherings.

3. Common Attributes:

- **Chicken Tacos vs. Hamburger:** The contrast between low-frequency "Chicken Tacos" and high-frequency "Hamburger" orders highlights customer preferences. Consider promoting the Hamburger further or experimenting with Chicken Tacos variations.
- **Top 5 High-Spend Orders:** Analyze the top 5 orders based on total spend. Are they special occasions, corporate events, or regular customers? Tailor marketing efforts accordingly.

4. Italian Food Popularity:

- **Customer Segmentation:** Order ID 440 consistently preferring Italian dishes suggests a specific customer segment. Create targeted marketing campaigns for Italian food enthusiasts.
- **Menu Optimization:** Given the popularity of Italian cuisine, ensure that Italian dishes are well-represented on the menu and maintain their quality.