# **Pizza Sales**

### **PROBLEM STATEMENT**

## **KPI's REQUIREMENT**

We need to analyze key indicators for our pizza sales data to gain insights into our bussiness performance. Specifically, we want to calculate the following metrics:

- 1. Total Revenue: The sum of the total price of all pizza orders.
- 2. Average Order Value: The average amount spent per order, calculated by dividing the total revenue by the total number of orders.
- 3. Total Pizzas Sold: The sum of the quantities of all pizzas sold.
- 4. Total Orders: The total number of orders placed.
- 5. Average Pizzas Per Order: The average number of pizzas sold per order, calculated by dividing the total number of pizzas sold by the total number of orders.

Software used: Power BI Desktop

# Pizza Sales

## **CHAR**TS REQUIREMENT

We would like to visualize various aspects of our pizza sales data to gain insights and understand key trends. We have identified the following requirements for creating charts:

## 1.Daily Trend for Total Orders:

Create a bar chart that displays the daily trend of total orders over a specific time period. This chart will help us identify any patterns or fluctuations in order volumes on a daily basis.

# 2.Monthly Trend for Total Orders:

Create a line chart that illustrates the monthly trend of total orders throughout the year. This will allow us to identify peak month or periods of high order activity.

## 3. Percentage of Sales by Pizza Category:

Create a pie chart that shows the distribution of sales across different pizza categories. This chart will provide insights into the popularity of various pizza categories and their contribution to overall sales.

# **Pizza Sales**

## **CHARTS REQUIREMENT**

- 4. Percentage of Sales by Pizza Size:
  - Generate a pie chart that represents the percentage of sales attributed to different pizza sizes. This chart will help us understand customer preferences for pizza sizes and their impact on sales.
- **5.** Total Pizzas Sold by Pizza Category:
  - Create a funnel chart that presents the total number of pizzas sold for each pizza category. This chart will allow us to compare the sales performance of different pizza categories.
- 6. Top 5 Best Sellers by Revenue, Total Quantity and Total Orders:
  - Create a bar chart highlighting the top 5 best-selling pizzas based on the Revenue, Total Quantity, Total Orders. This chart will help us identify the most popular pizza options.
- 7. Bottom 5 Best Sellers by Revenue, Total Quantity and Total Orders:
  - Create a bar chart showcasing the bottom 5 worst-selling pizzas based on the Revenue, Total Quantity, Total Orders. This chart will enable us to identify underperforming or less popular pizza options.

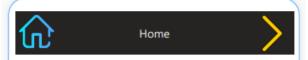
# PIZZA SALES REPORT



### Pizza Category

01-01-2015 🕮 31-12-2015 🕮

All





Best/Worst Seller

## **BUSIEST DAYS & TIMES**

### DAYS

Orders are highest on weekends Friday/Saturday Evening.

### Monthly

There are maximum orders from month of **July and January** 

## **SALES PERFORMANCE**

### **CATEGORY**

**Classic Category** contributes to the maximum sales and order

### SIZE

Large pizza size contribute to the maximum sales



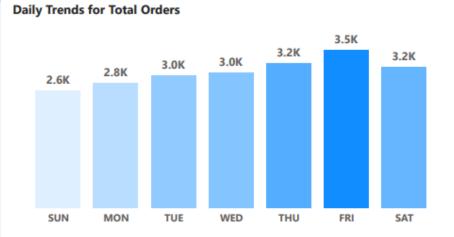


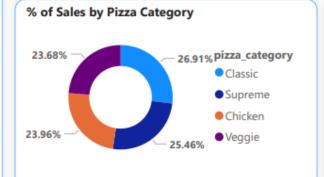


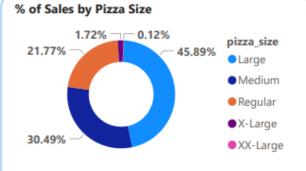


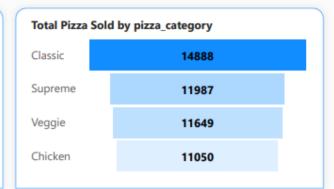














Pizza Category

01-01-2015 🕮 31-12-2015 🕮

All





Home



Best/Worst Seller





38.31

Avg Order Value



49574

**Total Pizza Sold** 



21350

**Total Orders** 



2.32

Avg Pizza Per Orders

## **BEST SELLERS**

#### REVENUE

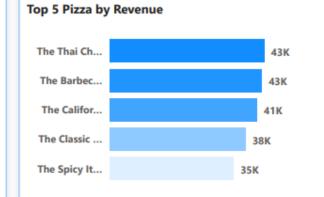
The Thai Chicken Pizza Contributes maximum Revenue.

#### QUANTITY

The Classic Deluxe Pizza Contributes to maximum Total Quantities.

### **TOTAL ORDERS**

The Classic Deluxe Pizza Contribute to maximum Total Orders







## **WORST SELLERS**

### **REVENUE**

The Brie Carre Pizza Contributes minimum Revenue.

#### QUANTITY

The Brie Carre Pizza Contributes to minimum Total Quantities.

#### **TOTAL ORDERS**

The Brie Carre Pizza Contribute to minimum Total Orders

