

SQL Capstone project

NutritionalFacts_Fruit_Vegetables_Seafood dataset.

Create Dataset As NutritionalFacts_Fruit_Vegetables_Seafood dataset

```
CREATE TABLE food_nutrition (  
  food_name VARCHAR2(255),  
  calories NUMBER,  
  calories_from_fat NUMBER,  
  total_fat NUMBER,  
  total_fat_percentage NUMBER,  
  sodium NUMBER,  
  sodium_percentage NUMBER,  
  potassium NUMBER,  
  potassium_percentage NUMBER,  
  total_carbohydrate NUMBER,  
  total_carbohydrate_percentage NUMBER,  
  dietary_fiber NUMBER,  
  dietary_fiber_percentage NUMBER,  
  sugars NUMBER,  
  protein NUMBER,  
  vitamin_a NUMBER,  
  vitamin_c NUMBER,  
  calcium NUMBER,  
  iron NUMBER,  
  saturated_fat NUMBER,  
  saturated_fat_percentage NUMBER,  
  cholesterol NUMBER,  
  cholesterol_percentage NUMBER,  
  food_type VARCHAR2(100));
```

--1. Retrieve the food items with the highest calorie content per serving.

```
  SELECT foodandserving, calories  
  FROM cp  
  WHERE calories = (SELECT MAX(calories) FROM cp);
```

2. Find the total number of unique food types in the dataset.

```
SELECT COUNT(DISTINCT sugars) AS  
sugars FROM cp;
```

3. Calculate the average sodium content per serving for all food items.

```
select avg(sodium1) as sodium1 from cp;
```

4. List the food items that have more than 20% of the daily recommended value for saturated fat.

```
SELECT foodandserving, saturatedfat2  
FROM cp  
WHERE saturatedfat2 > 20;
```

5. Retrieve the top 10 food items with the highest protein content

```
SELECT foodandserving, protein  
FROM cp  
WHERE protein >= (SELECT MIN(protein)  
FROM (SELECT protein  
FROM cp  
ORDER BY protein DESC  
FETCH FIRST 10 ROWS ONLY));
```

6. Find the food items with the highest potassium content per serving among those with more than 10g of total carbohydrates.

```
SELECT foodandserving, potassium, TOTALCARBOHYDRATE2  
FROM cp  
WHERE TOTALCARBOHYDRATE2 > 10  
ORDER BY potassium DESC;
```

7. Calculate the total number of calories in the dataset and the percentage of calories contributed by sugars

calories contributed by sugars.

```
SELECT  
SUM(calories) AS total_calories, SUM(sugars)  
AS sugar_calories_percentage  
FROM cp;
```

8. List the food items with more than 5g of dietary fibre and order them by their fibre content.

```
SELECT foodANDSERVING, dietaryfiber  
FROM cp  
WHERE dietaryfiber > 5  
ORDER BY dietaryfiber DESC;
```

9. Retrieve the food items where the calories from fat are more than 30% of the total calories

```
SELECT calories_from_fat, calories  
FROM CP  
WHERE CALORIES > 0.3;
```

10. Calculate the average percentage of daily recommended vitamin A for all food items.

```
SELECT AVG(vitaminA) AS average_vitaminA  
FROM cp;
```

11. Find the food items with the highest calcium content per serving among those classified as a certain food type

```

SELECT foodANDSERVING, calcium
FROM cp
WHERE FOODTYPE = FOODTYPE
ORDER BY calcium DESC
FETCH FIRST 1 ROWS ONLY;

```

-12. List the top 5 food types with the highest average sodium content per serving.

```

SELECT foodANDSERVING, AVG(sodium1) AS average_sodium1
FROM cp
GROUP BY foodANDSERVING
ORDER BY average_sodium1 DESC
FETCH FIRST 5 ROWS ONLY;

```

13. Calculate the total number of food items in each food type and order them by the count

```

SELECT foodtype, COUNT(*) AS total_fooditems
FROM cp
GROUP BY foodtype
ORDER BY total_fooditems DESC;

```

14. Retrieve the food items where the ratio of calories to protein is the highest.

```

SELECT foodandserving, calories, protein, (calories / protein) AS
calories_to_protein_ratio
FROM cp
WHERE protein != 0
ORDER BY calories_to_protein_ratio DESC
FETCH FIRST 1 ROWS ONLY;

```

15. Find the food items with the lowest ratio of calories to total carbohydrates among those with less than 10g of sugar.

```

SELECT foodandserving, calories, TOTALCARBOHYDRATE2, sugars, (calories /
TOTALCARBOHYDRATE2) AS calories_to_carbs_ratio
FROM cp
WHERE sugars < 10
ORDER BY calories_to_carbs_ratio ASC
FETCH FIRST 1 ROWS ONLY;

```