



# McDonald's Sale Dashboard

\$61,626.23  
Total Sales

5370  
Orders

12234  
Dishes\_Prepared

2.28  
Avg Items\_Per\_Order

Side Salad  
Most\_Ordered

Chicken Snack Wrap  
Least\_Ordered

order\_date

All Periods MONTHS -

2023

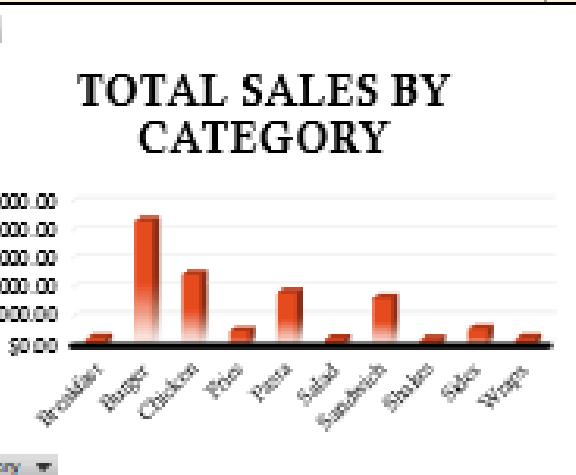
JUL AUG SEP OCT NOV DEC

4 JUL AUG SEP OCT NOV DEC

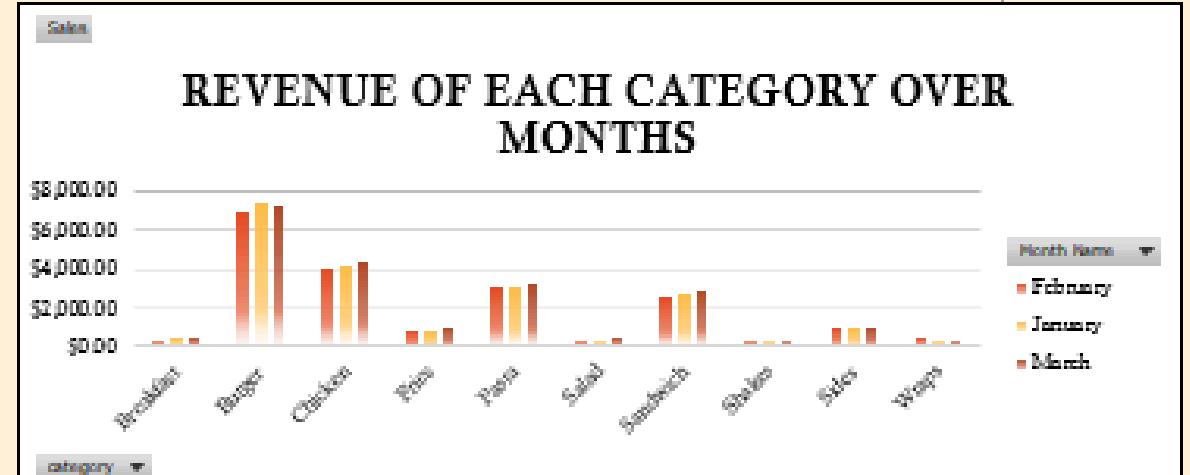
Hour

- Day Name
- Friday
  - Monday
  - Saturday
  - Sunday
  - Thursday
  - Tuesday
  - Wednesday

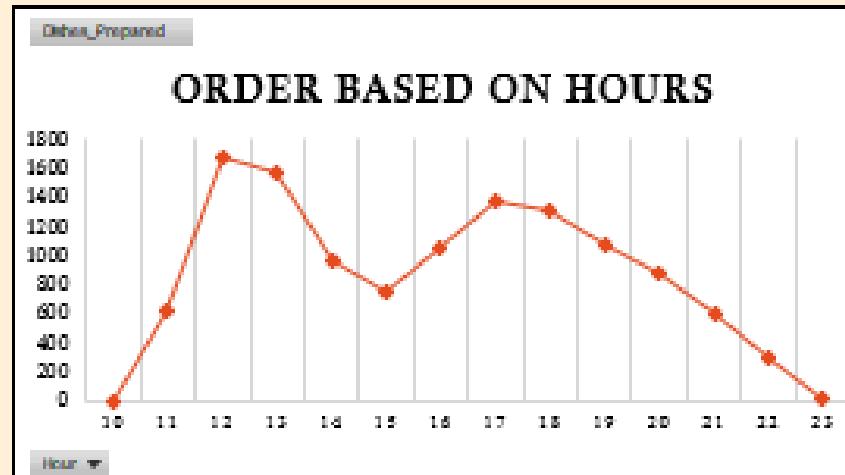
## TOTAL SALES BY CATEGORY



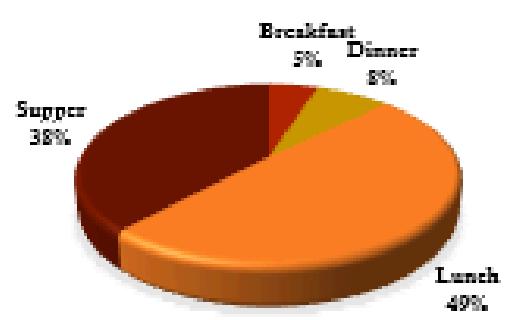
## REVENUE OF EACH CATEGORY OVER MONTHS



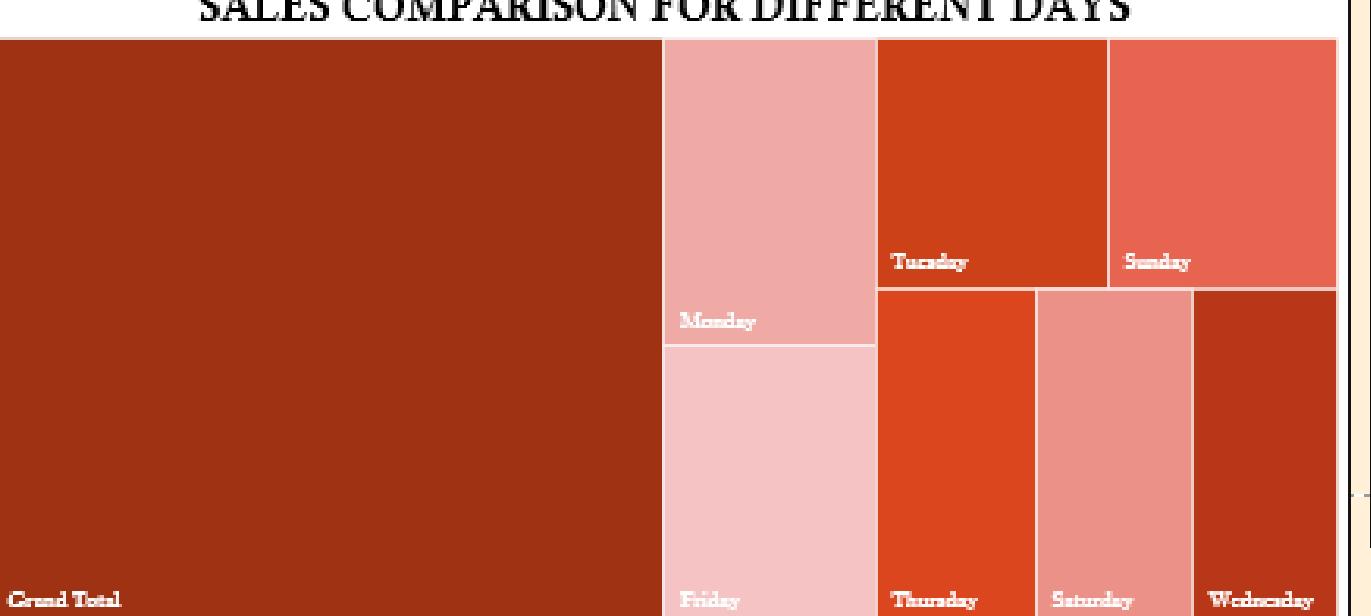
## ORDER BASED ON HOURS



## ORDER DISTRIBUTION BY TIME PERIOD



## SALES COMPARISON FOR DIFFERENT DAYS



## TOP 5 PRODUCTS BASED ON SALES

Angus Third Pounder	\$3,995.00
Big Mac	\$3,731.77
Bulgogi Burger	\$3,842.08
Monte Cristo	\$4,261.26
Quarter Pounder with...	\$3,965.36
Grand Total	\$19,795.47

## category

- Breakfast
- Burger
- Chicken
- Fries
- Pasta
- Salad
- Sandwich
- Shakes
- Sides
- Wraps

# PROJECT SUMMARY

This project focuses on analyzing restaurant menu sales using Excel.

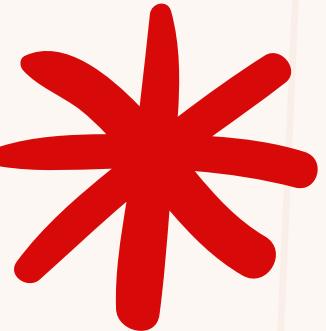
The goal was to track key metrics such as total revenue, order frequency, and item-wise performance across different days, times, and categories.

An interactive dashboard was built to provide quick and insightful views of customer preferences and sales trends.



# HOW IT WAS BUILT

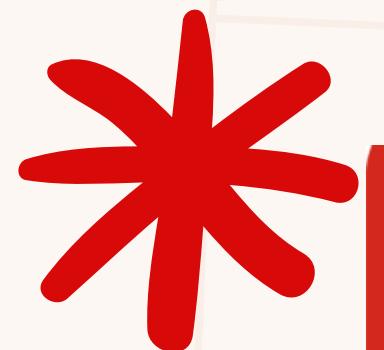
1. Cleaned and transformed data in Excel
2. Created helper columns (Month, Day Name, Time Block)
3. Used PivotTables to calculate KPIs
4. Used Slicers for dynamic filtering
5. Built charts to visualize category, time, and trend comparisons



# TOOLS & SKILLS GAINED

1. Excel PivotTables, PivotCharts, Slicers
2. Data Cleaning (date/time fields)
3. Custom Sorting (month/day order)
4. Dashboard Design
5. Data-Driven Storytelling

**THANK  
you**



**Presented By-**

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