Term Project Proposal

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**Introduction**

The restaurant business is one of those fast-paced, ever-evolving industries that either helps investors ride a wave of success or drowns them in the depths of missed opportunity. Roughly sixty percent of new restaurants close their doors within the first three years of operation. Owners, operators, and stakeholders must consider many factors when opening and running a restaurant, with one of the most important being customer analytics. This allows the business to deliver the best experience for the customer, thereby raising the chance of success (Letchinger, 2013).

When looking at companies that have built multiple large-scale restaurant brands, their shareholders need assurance that the company knows what their customers want so that revenue continues to increase. Yet here lies a major business problem: how can large restaurant conglomerates understand and cater to their customers’ needs when corporate suits never fraternize with the day-to-day guests?

Take Bloomin’ Brands for example, or maybe Yum! Brands, or even Darden Restaurants. With so many restaurant brands under their belts with different cuisines and concepts, how can these conglomerates predict which sector will be the most lucrative? Data holds the answer to this problem, as these restaurant conglomerates constantly intake data and process it to make certain that revenue is maximized. One thing that shareholders would be interested in is how data can predict the revenue of various sectors of the company. Being aware of what their customers want ultimately leads to more informed decision-making, resulting in a larger net profit for the company and shareholders (Smilansky, 2023).

# The Data

To participate in the predictive analytic process of restaurant conglomerates, we have accessed a Kaggle dataset of simulated data outlining specific factors that affect monthly restaurant revenue (Abdurakhimov, 2024). This dataset provides the following variables: customer count, average menu price, marketing expenditures, cuisine type, average customer spending, the presence of a restaurant promotion, review count, and monthly revenue. As restaurant revenue is the target variable in this proposal, the other variables will act as predictors to maximize future restaurant revenue growth. There are aspects of the data that we will need to further clarify, as most of the variables within our dataset do not contain explicit units of measure. For example, the number of customers variable does not specify in what time period this observation is valid. As this data is simulated, we shall place our own units of measure as defined below:

**Number of Customers**: This variable will be the average hourly customer count for the month

**Menu Price**: Here will lie the average menu price of all entrée items the restaurant sells

**Marketing Spending**: This variable will be represented in thousands of dollars

**Average Customer Spending**: Here will define the average total check amount per customer

**Promotion**: We will establish this variable as the presence of a Happy Hour promotion or similar in-store promotion, such as a monthly coupon redeemable upon dine-in.

Considering these new assumptions placed on the dataset, we will not be able to guarantee that the results accurately reflect a real-world scenario. This is due to the nature of the data being simulated and the missing meanings behind the original dataset.

## Model Selection and Performance Metrics

Once our data is cleaned and processed, we will need to transform any categorical variables into numerical variables via one-hot encoding. The dataset will then be split into training and test sets at an 80/20 ratio. Once these transformations are made, it will then be ready for modeling.

We will be opting to use linear regression as the primary means of predictive modeling. Our choice of linear regression to verify the factors that positively affect restaurant revenue will allow us to see which factors should be presented to shareholders in restaurant conglomerates like Darden Restaurants as growth opportunities. Providing a promising model will create a secure space for informed decision-making, which could lead to increased investments in more lucrative sectors and potential rebranding efforts for struggling restaurants.

We will be employing Jupyter Notebook to craft a multiple linear regression model in Python, with the goal being to identify which factors are most influential in generating higher monthly restaurant revenue. This model assumes that the predictor variables are linearly related to the outcome variable. To account for potential biases within our models, we will use k-fold cross-validation techniques and L1/L2 normalization (Lasso and Ridge regression) as part of the hyperparameter tuning process. The goal of the tuning process is to minimize the root mean squared error (RMSE) value and maximize the coefficient of determination (R^2) so that a trained model can accurately predict monthly revenue. Minimizing RMSE limits the chance of inaccuracies, while maximizing R^2 demonstrates what proportion of the variance can be predicted by the model (Chugh, 2020).

**Learning Goals**

During this project, we will consider the following questions:

* What factors have the most impact on restaurant performance?
* Can restaurant revenue be accurately predicted based just the data we have been given?
* Are marketing promotions worth conducting for the company?
* How much should each restaurant be spending on marketing in order to maximize revenue?
* What did modeling help explain about the data that simple EDA could not?

These questions will guide us during each phase of the learning process. By the end of the project, we hope that the answers to these questions will ultimately lead to more informed decision-making from shareholders.

**Risks and Ethical Implications**

There are several risks that must be considered during the course of the project. One is overfitting. Since the dataset we are working with is not particularly large (~1,000 rows of data), we will need to be careful to avoid overfitting our models to the data. Similarly, we must also try to avoid multicollinearity. It may be the case that the number of customers, average spending, reviews and other factors have a high degree of correlation with one another. Another risk is that the data we are using is machine-generated. The data might not necessarily be based on a real-world company, thus making it difficult to make meaningful generalizations about the restaurant industry. Without taking steps to minimize these risks, we increase the chances of inaccurate predictions, overly complex models, and an inability to generalize across different datasets (Lindgren, 2019).

Ethically, we must simply make it clear that this data is not meant for making broad generalizations about the restaurant industry. We have made several assumptions about the dataset and what it represents. These may not be wholly accurate, and we should be careful so as not to misrepresent what we have stated as fact. Consequently, we will not be using this data for any sort of financial gain, as this is for educational purposes only.

**Contingency Plan**

* **Underfitting**: If this data proves to be underfit for effective analysis, we may need to seek out additional data, or another data source altogether. One such data source is the restaurant revenue prediction dataset from a Kaggle competition in 2015 (Ozer et al, 2015).

- **Overfitting:** If the data is too overfit, or the models are very inaccurate, we should adjust hyperparameters or seek alternative models such as random forest regression or K-nearest-neighbors regression.

- **Variability**: If there is too much variability in the data, there may be confounding factors that should be taken care of. We may need to then remove outliers, mathematically transform certain variables, or get rid of some variables altogether.

### References

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