**Inventory Optimize**

**Visualizing Data:**

* **Bar Chart for Daily Sales:** You could create a bar chart where each bar represents a day, and the height of the bar represents the number of bagels sold that day. This would give you a clear visual representation of your daily sales volume. You could even use different colors for different types of bagels to see which ones are selling the most.
* **Pie Chart for Inventory:** A pie chart could be used to show the proportion of each type of bagel in your inventory. Each slice of the pie would represent a different type of bagel, and the size of the slice would represent the quantity of that bagel in your inventory. This would give you a quick visual overview of your inventory composition.

**Reordering Sections:**

* **Grouping Related Sections:** Grouping related sections together can improve the flow of the report and make it easier to understand. Here's a possible order:

Inventory List

Recipe List

Production List

Bake List

Baked Bagels List

Sales List

End of Day (EOD) Bagels List

Transaction History List

This order groups together the sections related to production (Inventory, Recipe, Production), followed by the sections related to daily operations (Bake, Baked Bagels, Sales, EOD Bagels), and ends with the Transaction History, which provides a record of all transactions.

Remember, the goal is to present the information in a way that is easy to understand and useful for the reader. So feel free to adjust these suggestions as needed to best suit your needs. Let me know if you need further assistance!