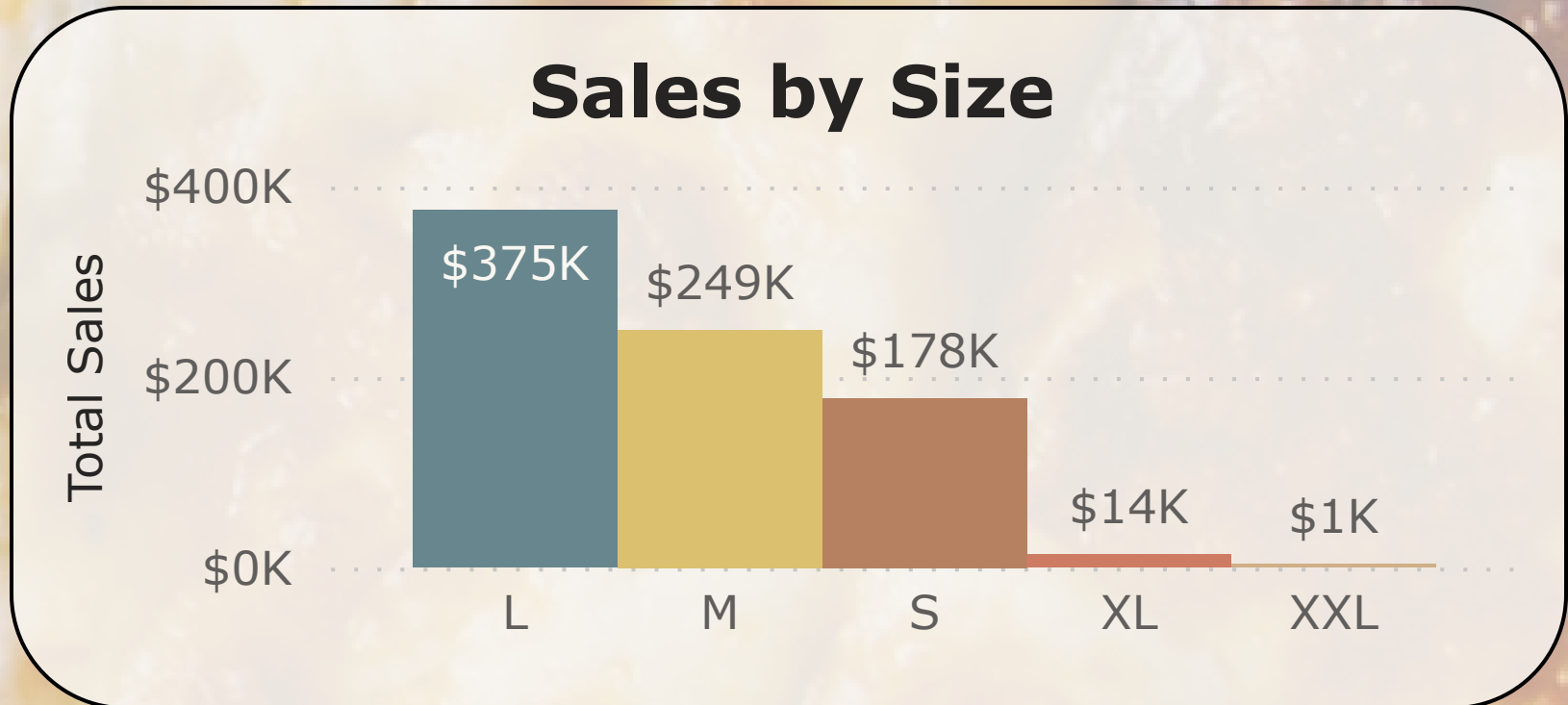
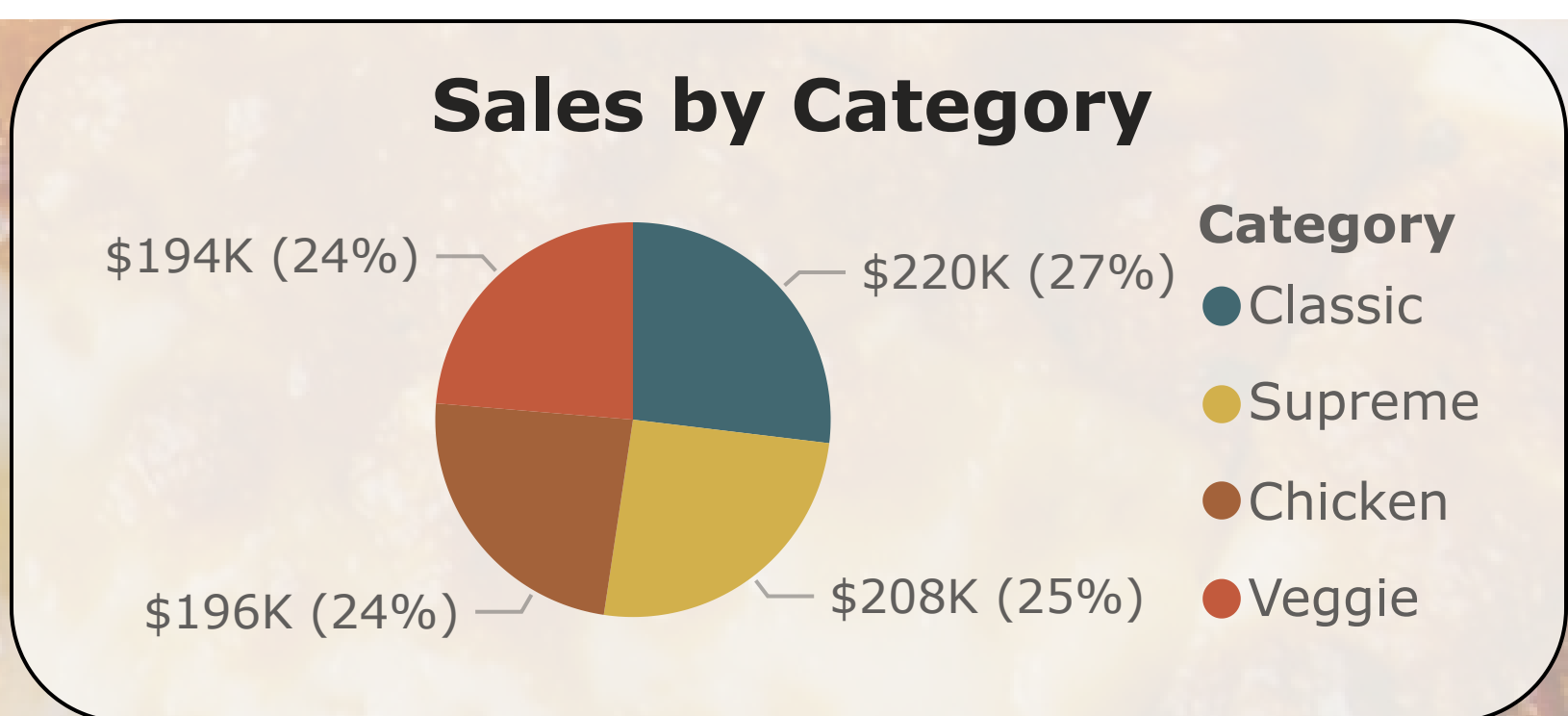
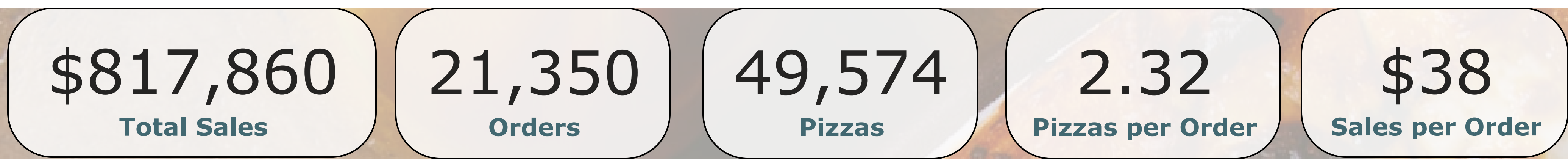


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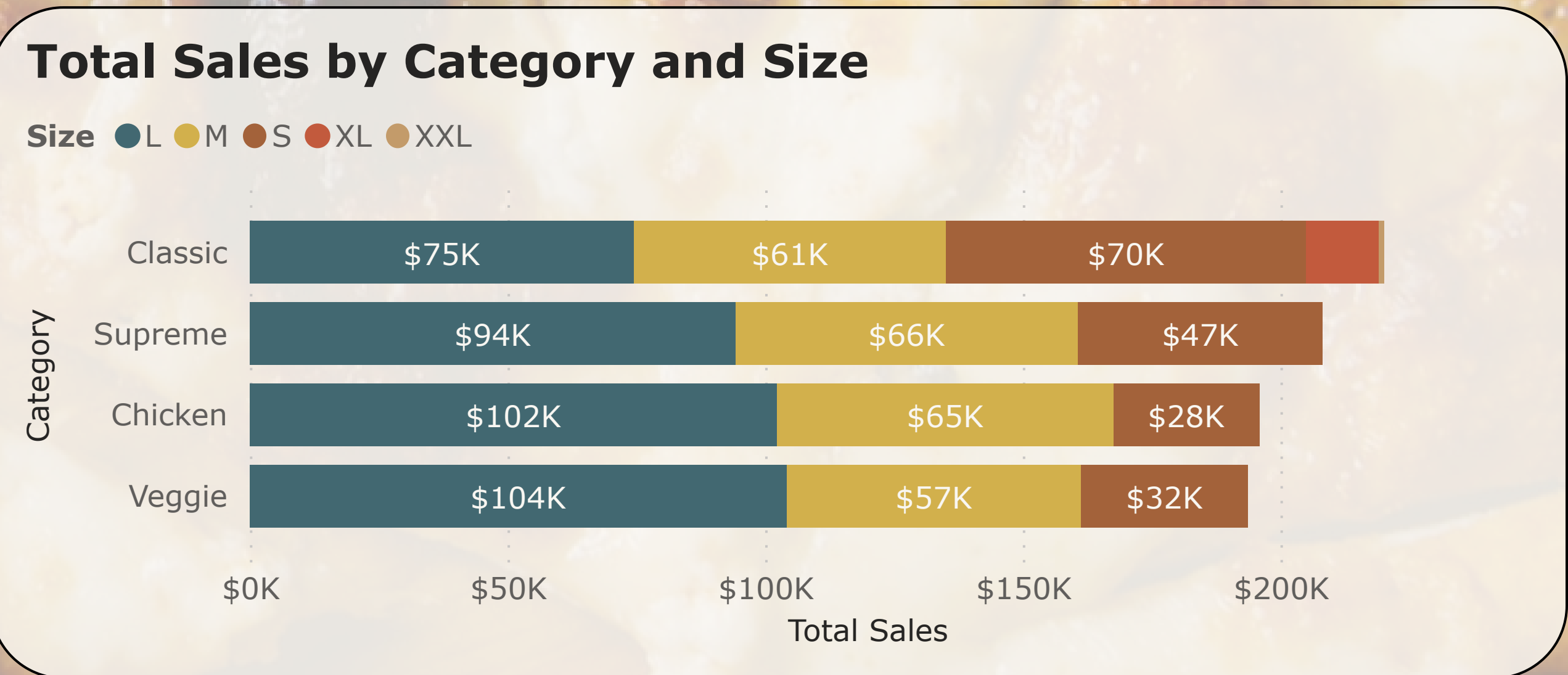
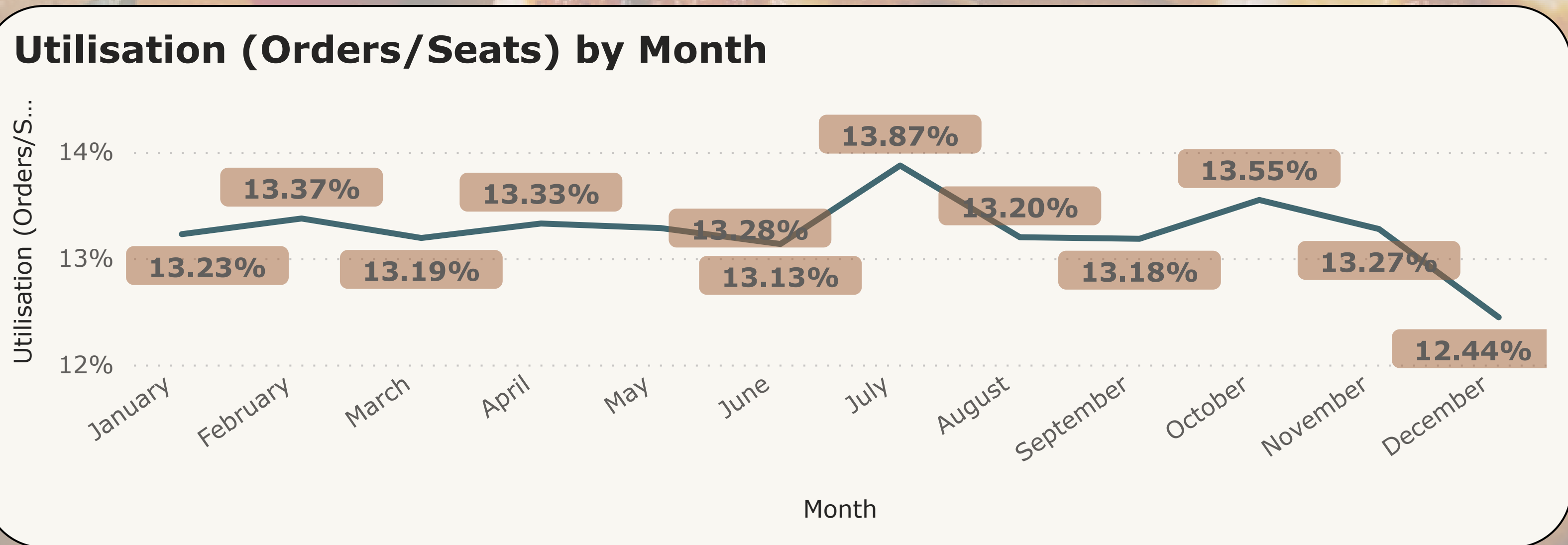
Top 3 Best Sellers	Units Sold
The Classic Deluxe Pizza	2,453
The Barbecue Chicken Pizza	2,432
The Hawaiian Pizza	2,422

Top 3 Slow Sellers	Units Sold
The Brie Carre Pizza	490
The Mediterranean Pizza	934
The Calabrese Pizza	937



Orders by Weekday and Hour

Hour	Mon	Tue	Wed	Thu	Fri	Sat	Sun
09		1					
10	1		2	3		1	1
11	226	188	231	214	192	85	95
12	398	421	420	434	415	222	210
13	331	371	381	438	413	260	261
14	182	196	201	233	221	225	214
15	192	191	210	228	190	235	222
16	247	295	259	289	258	294	278
17	317	309	343	376	344	325	322
18	303	301	335	361	387	388	324
19	235	274	238	270	340	371	281
20	174	214	193	217	319	328	197
21	134	131	139	114	268	265	147
22	53	81	72	60	180	147	70
23	1			2	11	12	2



Top 20 Ingredients

Garlic	Tomatoes	Red Onions	Mozzarella Ch...	Spinach	Chicken	Green Olives	Green Pe...	Bac...	C...
		20K	11K	10K	9K	Jalapeno P...	Feta Che...	4K	3K
		Red Peppers	Pepperoni	Mushrooms	Capocollo	Artichokes	Pineapple	Cilantro	
28K	27K	17K	11K	10K	7K	6K	5K	Corn	

Maven Analytics Pizza Challenge
by Cao Minh Nguyen - Oct 2022
using Power BI

Utilisation - Assumptions:
+ daily capacity is 15 tables * 4 chairs * 15 business hours = 900 units
+ 2 customers enjoy 1 order, taking 2 chairs, finishing the order in 1 hr
=> 1 order takes 2 units of capacity

Recommendations:
+ Reduce opening hours to 11 AM to 23 AM to reduce costs
+ Run promotion campaign to attract customers as utilization rate is very low
+ Remove the Brie Carre pizza due to low orders (half the second lowest)
+ Seek bulk discount from suppliers for most common ingredients