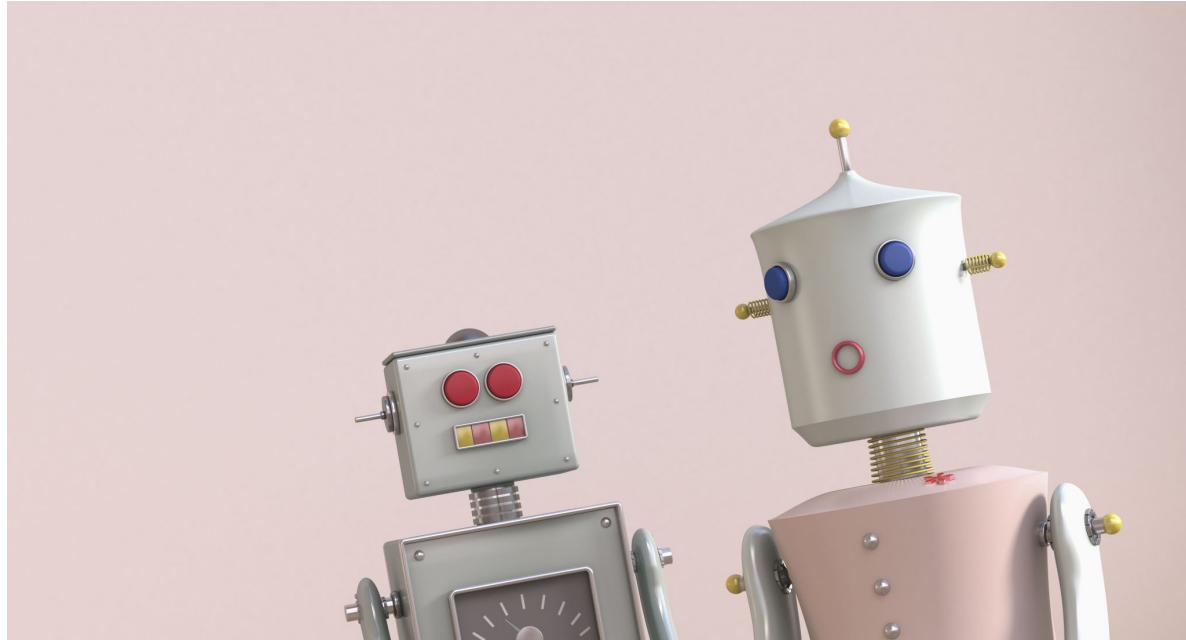


LA Restaurants Analysis Report

Date: 26/3/2020

Data source:

▶ https://code.s3.yandex.net/datasets/rest_data_us.csv

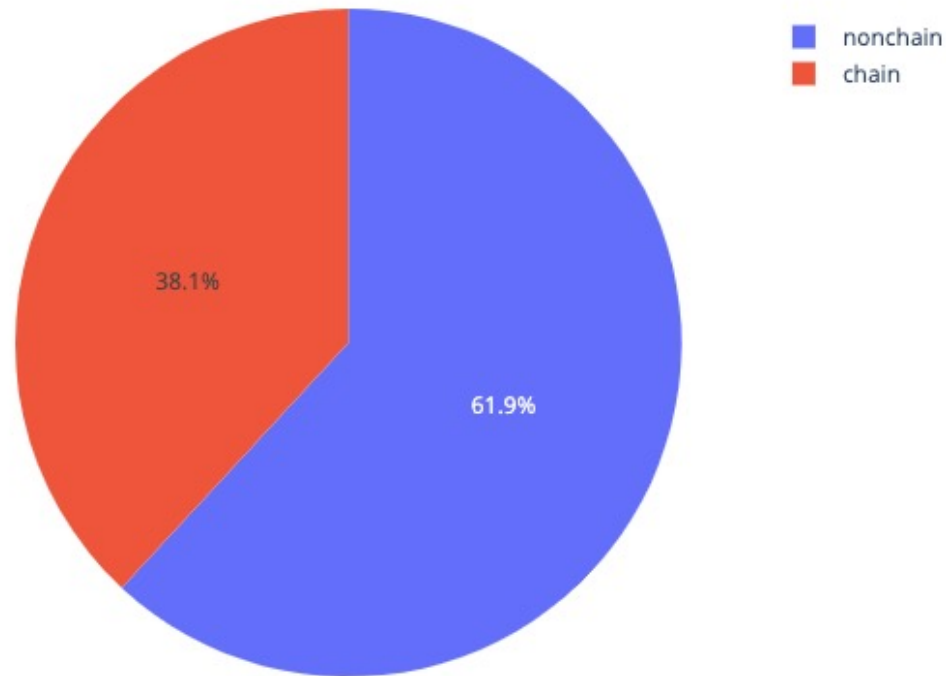


Purpose of report:

**What kind of
establishment would
the Robot concept fit
for?**

The data

Proportions of chain and nonchain establishments



- 9651 LA restaurants
- 61.9% are chains
- 38.1% nonchains
- A total of 2161 chains

General conclusions:

Establishment type: Café or bars

Location: busy entertainment streets

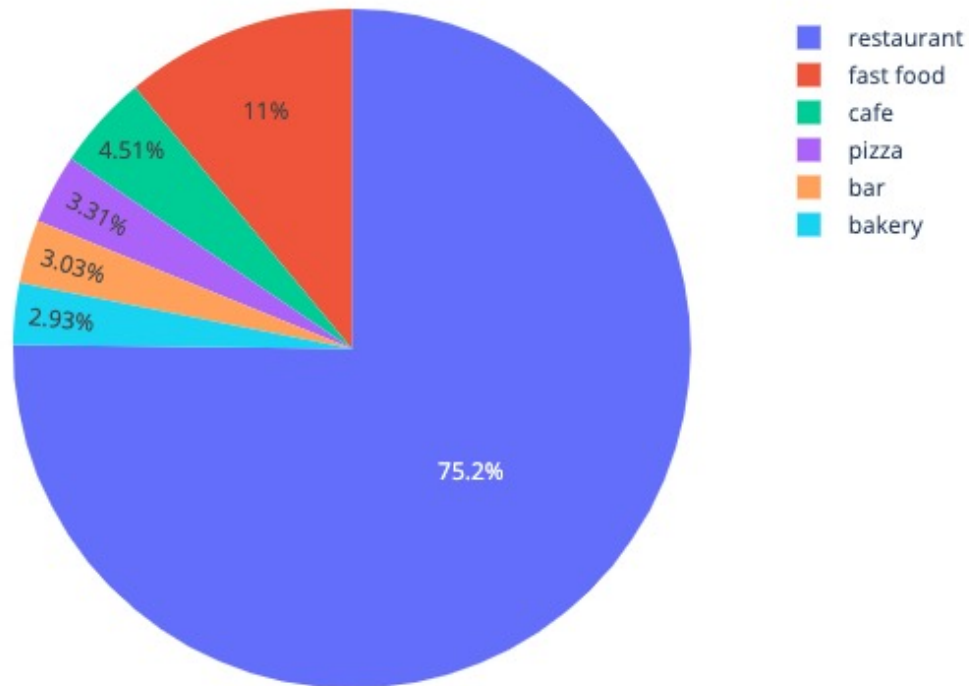
Size (number of seats): 25 - 45

Chain or nonchain: nonchain

Others: food and service

► Why?

Proportions of types of establishments

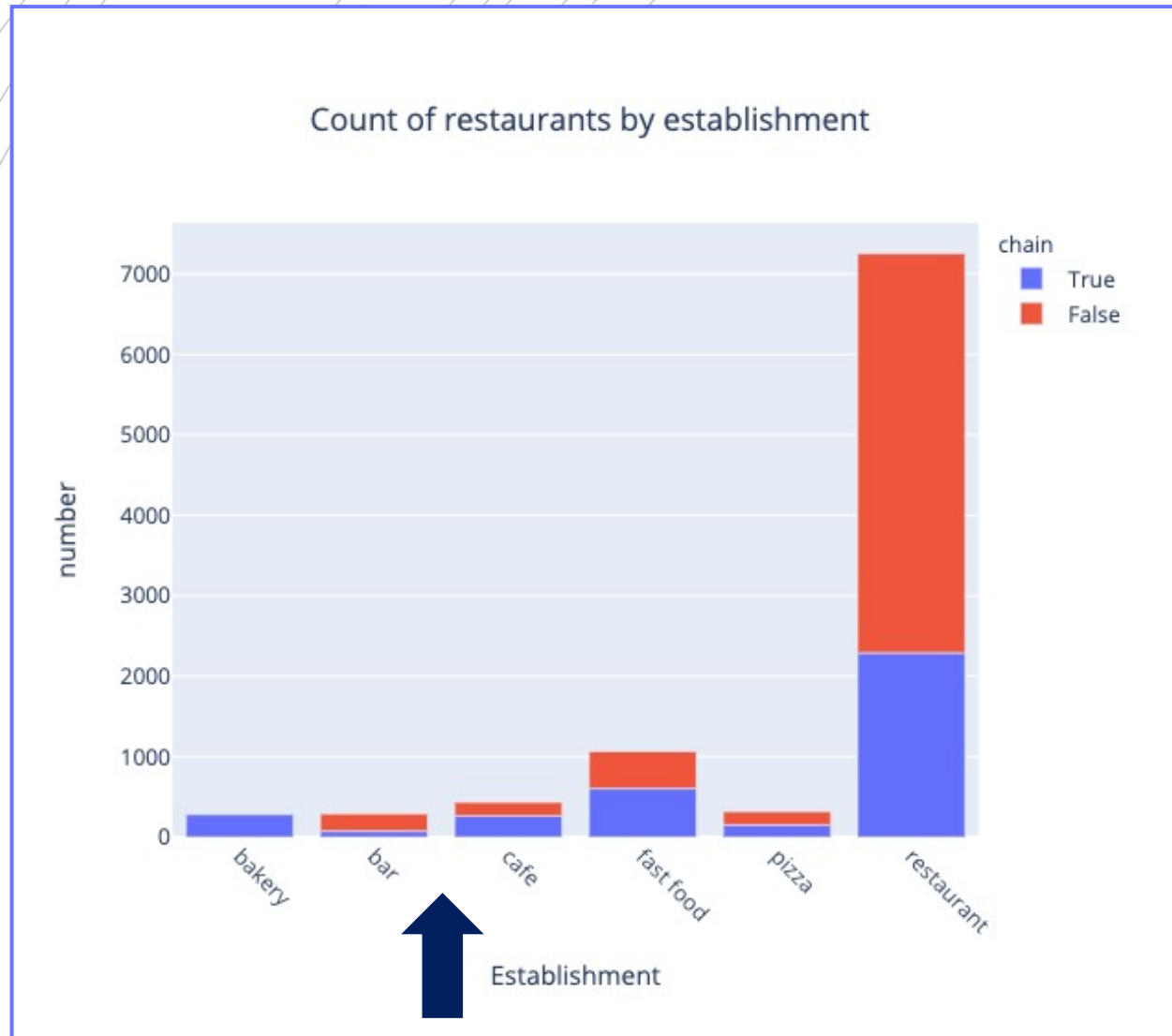


More room for growth as a café or bar

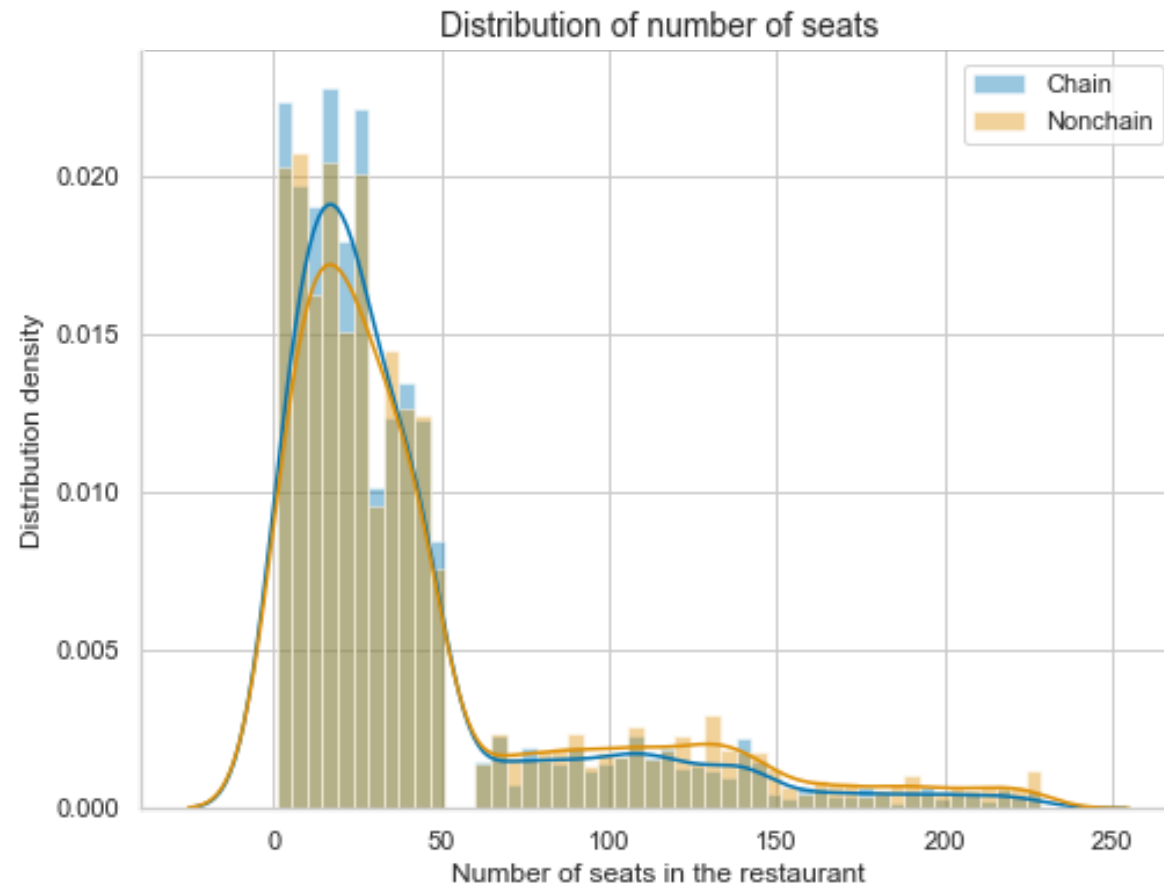
- Potential market saturation for restaurants;
- Possibly less competition
- The targeted population for the robot concept might frequent cafés and bars more often than others.

Nonchain is the norm

- More cafés are nonchain than chain (266 vs. 169);
- Most of the bars are nonchains (215 against 77).

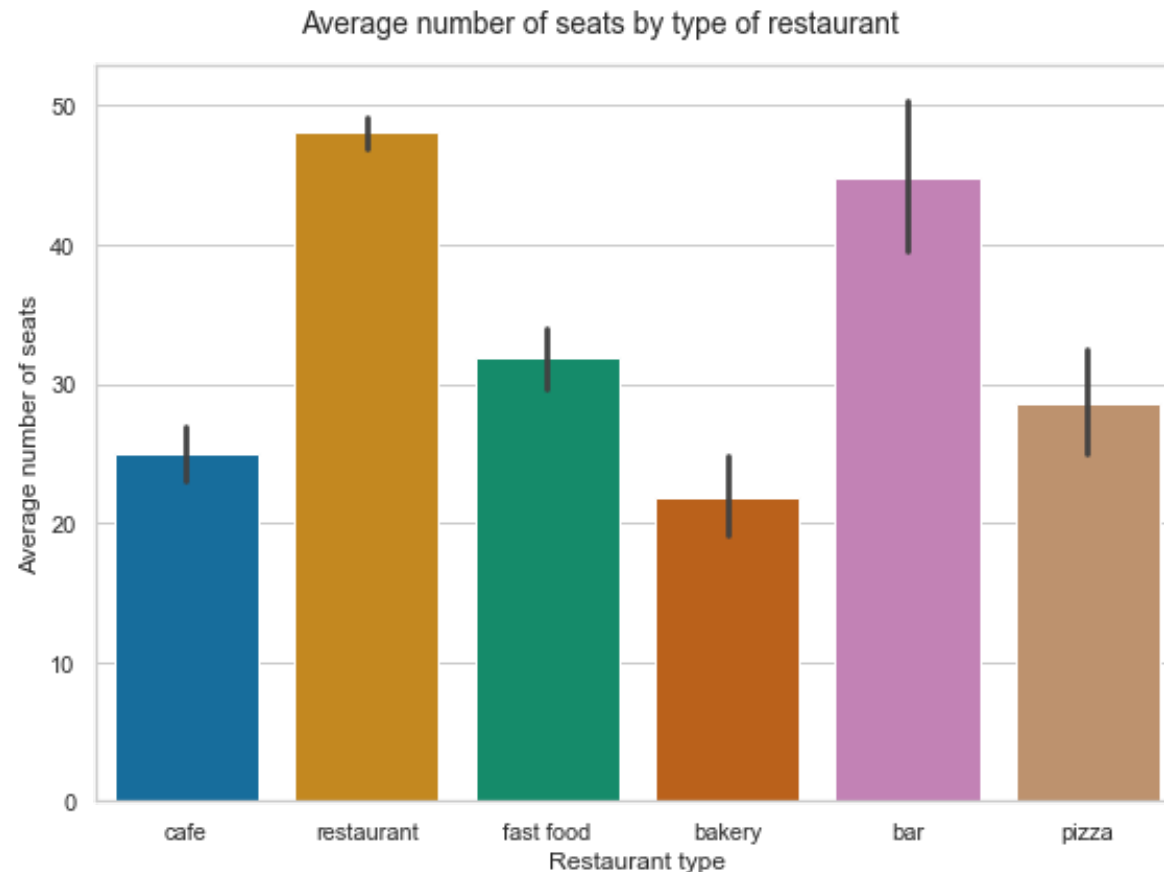


Whether for chain or nonchain establishment, the most common size, as measured by the number of seats, is under **50**.

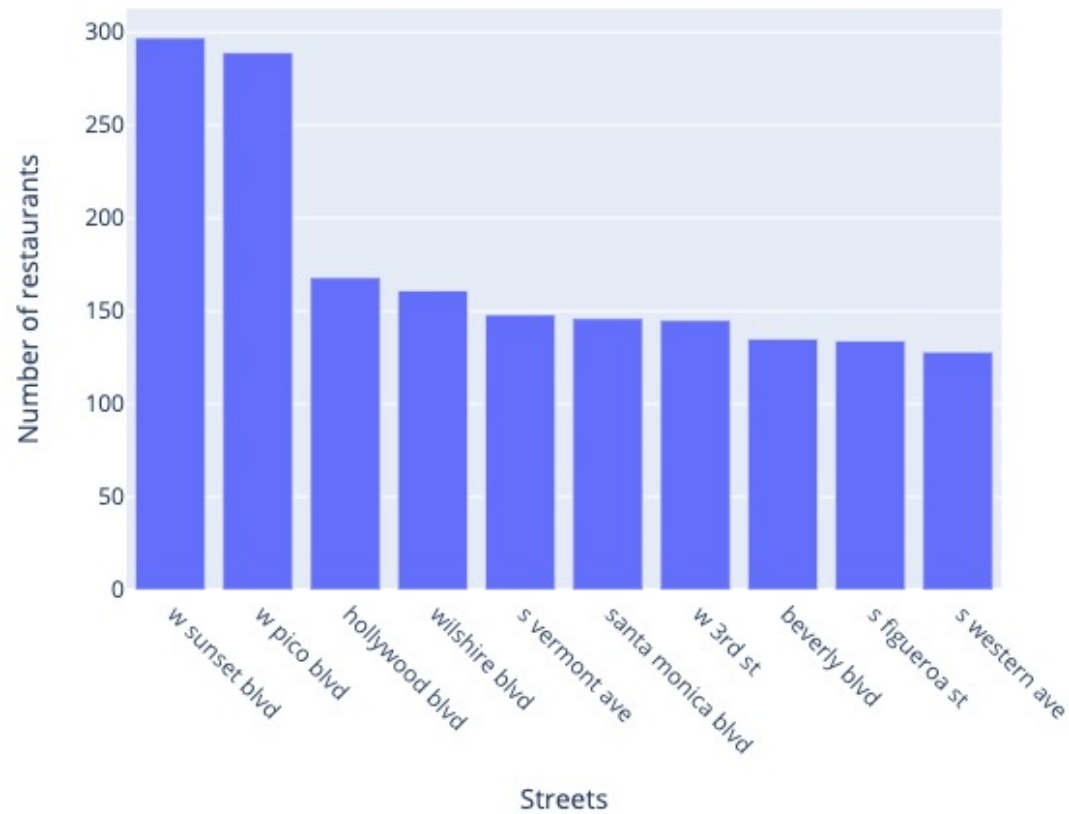


The common size for cafés and bars

- For bars, the average number of seats is 45;
- For cafés, the average number of seats is 25;
- Useful indication of what is viable.



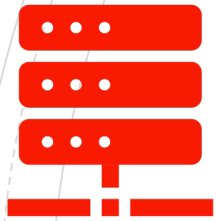
Top 10 streets by number of restaurants



Popular locations

- Pros : good foot traffic; frequented by targeted clientele;
- Cons: expensive; competition

Other issues to consider:



Service



Food



Technical