FOTG\_BeCode\_Project09 is to be chosen as project to publish.

- for who?

→ who wants to make use of this information: restaurants that want to compare themselves to others: bench-marking

→ people that want to start a restaurant and they want to know which dish is mostly asked. The price,..

- what type of information do we retrieve?

→ financial information

→ types of dishes that are most ordered

→ time related information: when are the most orders placed

Page 1:

Dashboard bar chart on the bottom: Turnover by restaurant

What does it learn us: which restaurants have the highest turnover.

Page 2:

Turnover of restaurants individually and their number of orders. This for New York and San Francisco. Which restaurants are the most successful on a level of turnover.

page 3:

Here we have the possibility to check if the amount of orders is higher than the number of customers. This means that some clients return buying from them. This means or that clients are satisfied and buy again from the restaurant. The most successful restaurants have also the highest re-order rate

Page 4:

Type of meal in the restaurants of the dataset? Very cheap, cheap or expensive. Somewhere in the middle if one considers the average price. This demonstrates the price segment and the meal budget of the clients of food on the go.

Also we learn that within the price range that the cheapest average price is not from the restaurants with the highest turnover

Page 2 or second last page:

What are the meals that are most popular and this considering each of both cities separately. Is there a difference of meal preference between New York and San Francisco?

This information is yielded by putting the meals on an X-axis and the number of those meals sold on the Y-axis.

Pagina 4 or last page:

Orders per time of day. In other words, which information can we derive from this graph?

1. When do we have to plan the most meal production capacity? Around about 5PM
2. When do we need to have the changes in the daily menu ready? by the latest before 5PM

- What do we would like to be able to figure out yet?

(1) Offer the most successful restaurants also the most popular dishes?

(2) And in which neighborhood successful restaurants are localized. We could not yet find a way to display were the successful restaurants are localized. Because we didn’t find a way to display those restaurants on a map.

(3) restaurant clients that want to know what food can be found in which street, neighborhood