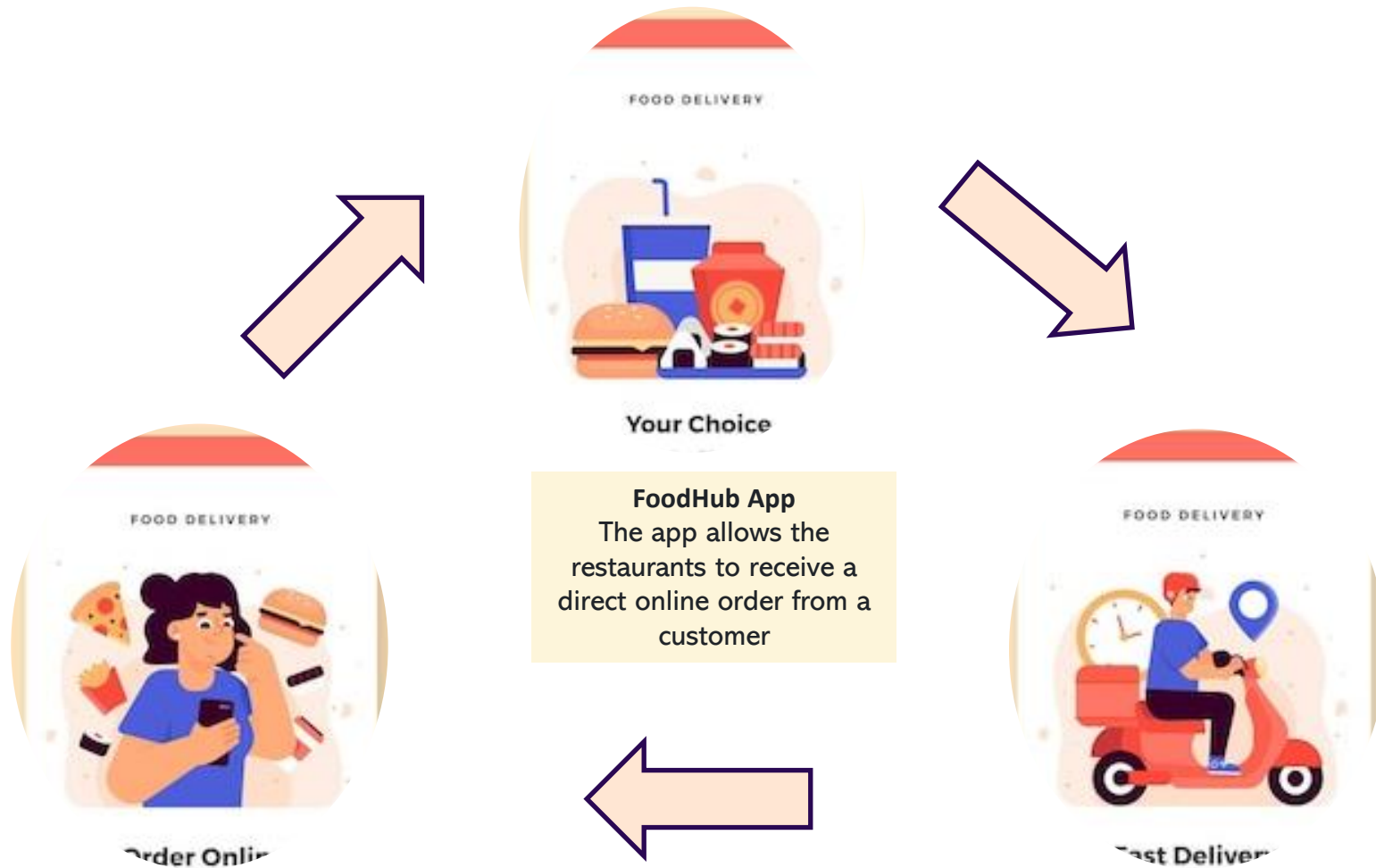


# FoodHub Data Analysis and Recommendations



# FoodHub Data Analysis and Recommendations – Who?

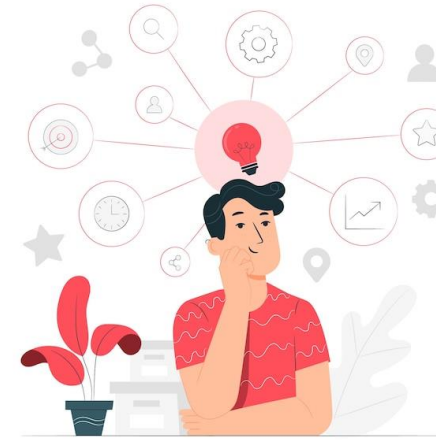
A food aggregator company FoodHub offers access to multiple restaurants through a single smartphone app.



# FoodHub Data Analysis and Recommendations – What?

The food aggregator company has stored the data of the different orders made by the registered customers in their online portal.

They want to analyze the data to get a fair idea about the demand of different restaurants which will help them in enhancing their customer experience.



Analyze data to **gain insight** into the demand of the different restaurants in order to enhance the customer experience.

1. Which are the top 5 restaurants in terms of the number of orders received?
2. Which is the most popular cuisine on weekends?
3. What percentage of the orders cost more than 20 dollars?
4. What is the mean order delivery time?
5. What is the net revenue generated by the company across all orders?
6. What percentage of orders take more than 60 minutes to get delivered from the time the order is placed?
7. How does the mean delivery time vary during weekdays and weekends?



# FoodHub Data Analysis and Recommendations - How

Python libraries:

Numpy Pandas Matplotlib Seaborn

Data Analysis Strategies:

- Summary Statistics
- Exploratory Data Analysis
- Univariate Analysis
- Bivariate Analysis



The data contains the different data related to a food order.

## Data Dictionary

**order\_id:** Unique ID of the order

**customer\_id:** ID of the customer who ordered the food

**restaurant\_name:** Name of the restaurant

**cuisine\_type:** Cuisine ordered by the customer

**cost:** Cost of the order

**day\_of\_the\_week:** Indicates whether the order is placed on a weekday or weekend (The weekday is from Monday to Friday and the weekend is Saturday and Sunday)

**rating:** Rating given by the customer out of 5

**food\_preparation\_time:** Time (in minutes) taken by the restaurant to prepare the food. This is calculated by taking the difference between the timestamps of the restaurant's order confirmation and the delivery person's pick-up confirmation.

**delivery\_time:** Time (in minutes) taken by the delivery person to deliver the food package. This is calculated by taking the difference between the timestamps of the delivery person's pick-up confirmation and drop-off information

# FoodHub Data Analysis and Recommendations - Conclusions



There were **1898 orders** analyzed.  
There are **178 unique restaurants**.  
**Shake Shack** was the restaurant with the most orders, 219.  
There are 14 unique cuisine types.  
**American** was the most ordered cuisine with 584 orders.



## Costs of the Orders

The costs of the orders range from **4.47 USD** to **35.41 USD**.  
**29.24%** (555 orders) of the orders cost **over 20 USD**.  
**71%** (1351/1898) of the orders occur **on the weekend**.



## Reviews

Food hub asks customers to review the food and 4 unique reviews were offered: 3, 4, 5, Not given.

Rating 3 – 188

Rating 5 – 588

Rating 4 – 386

**Not Given – 736 (38.7%)**





# FoodHub Data Analysis and Recommendations - Conclusions



## Food Preparation and Delivery

The food preparation time ranged **20 to 35 minutes**

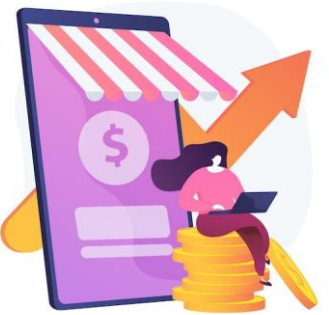
The food delivery time ranged from **15 to 33 minutes**

The mean deliver time by day of the week:

Weekday 28.34 minutes

Weekend 22.47 minutes

10% of the orders placed take over 60 minutes for delivery, from the time it was placed.



## Net Revenue

Almost all orders are charged a fee:

15% for orders over '5 USD'

25% for orders over '20 USD'

The company received a **net revenue of \$6166.31** across all orders.



# FoodHub Data Analysis and Recommendations



## Recommendations:

1. As the mean averages are \$16.50, look at how the charges are broken down.  
It may be beneficial to **increase the fee to 20% for orders over \$10**.
2. To gain more reviews from the customers add a **\$5 off coupon on their next order** for them leaving a review.  
This would increase customer engagement and encourage return business.
3. Foodhub could have **delivery drivers closer to the restaurants** which receive the most orders.  
The food prep and delivery had reasonable time frames with 75% taking 56 minutes or less.

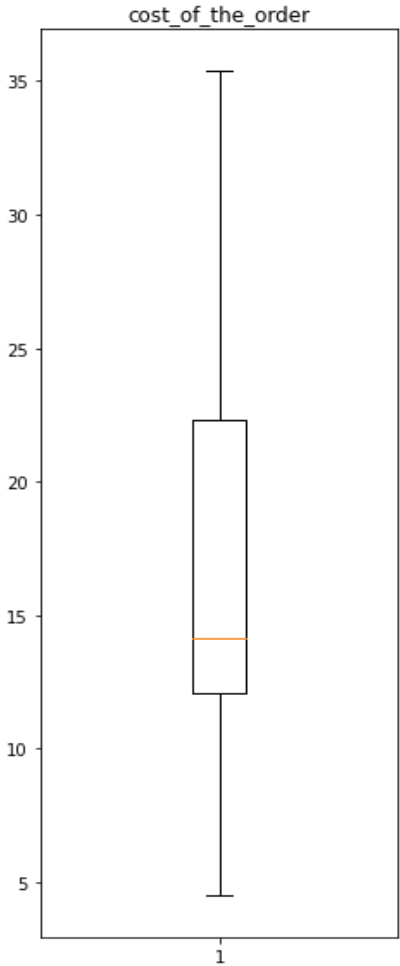
# FoodHub Data Analysis - Averages

## Overall means

Cost of the order – \$16.50

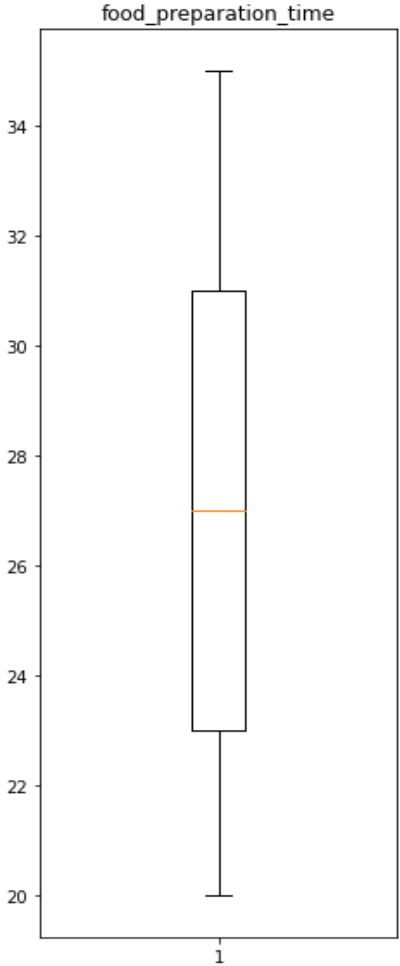
Food Prep Time – 27.37 min

Delivery Time – 24.16 min



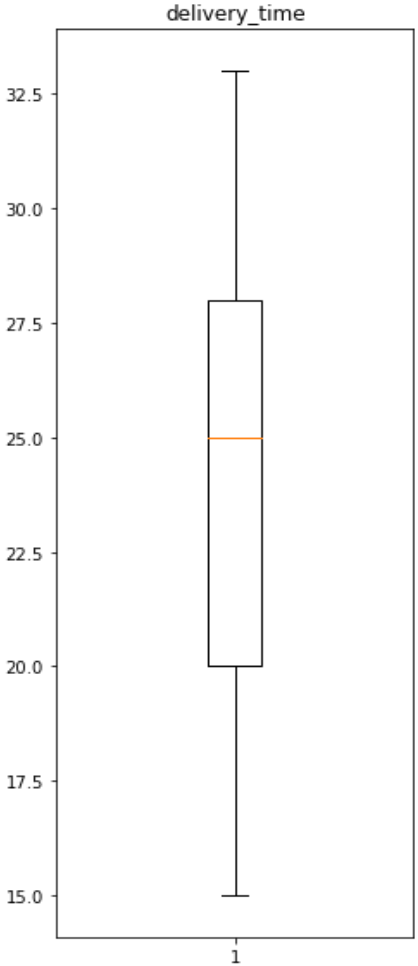
**Cost of order**

Median: \$14.14  
Minimum: \$4.47  
Maximum: \$35.41



**Food Prep Time**

Median: 27 min  
Minimum: 20 min  
Maximum: 35 min

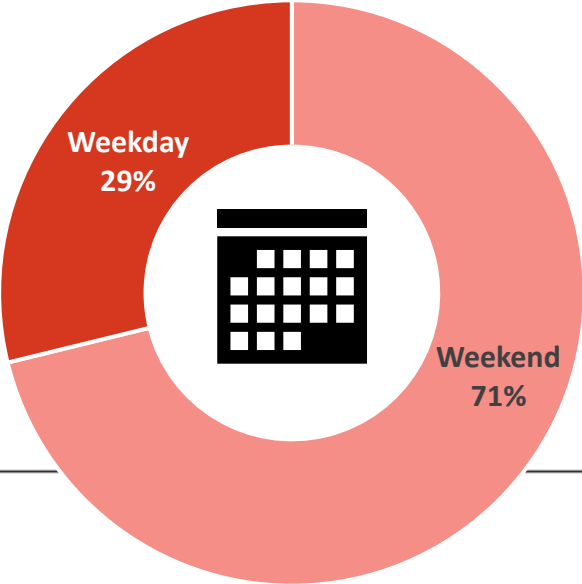


**Delivery Time**

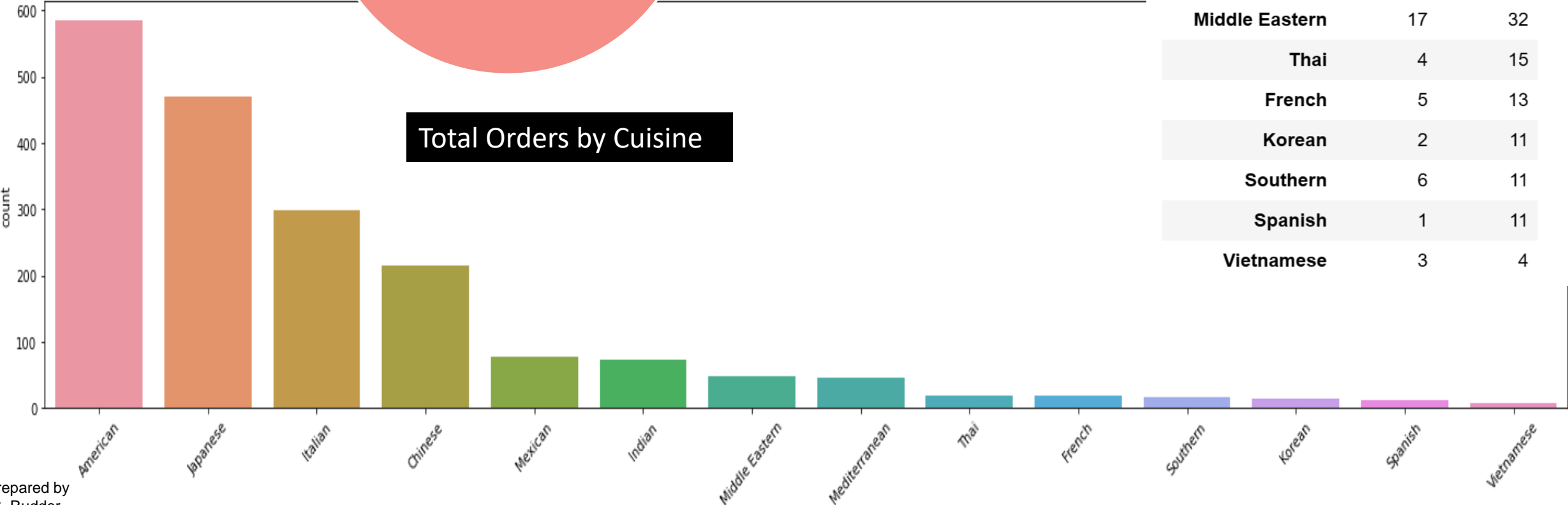
Median: 25 min  
Minimum: 15 min  
Maximum: 33 min



# FoodHub Data Analysis – Orders



Orders  
Weekday vs. Weekend

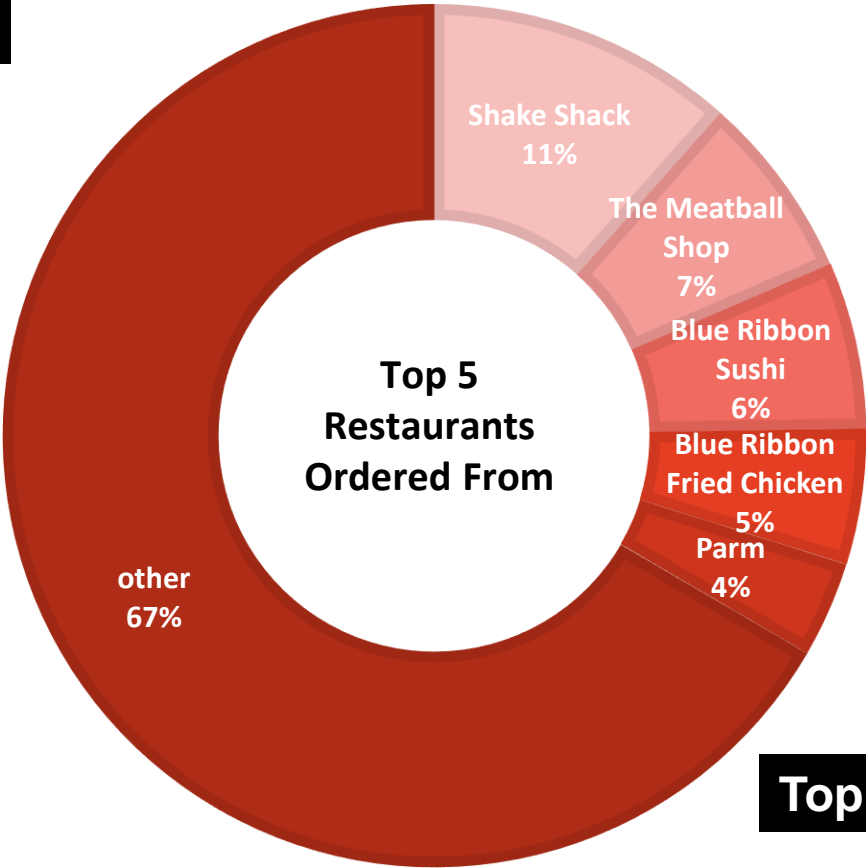


day_of_the_week	Weekday	Weekend
cuisine_type		
American	169	415
Japanese	135	335
Italian	91	207
Chinese	52	163
Mexican	24	53
Indian	24	49
Mediterranean	14	32
Middle Eastern	17	32
Thai	4	15
French	5	13
Korean	2	11
Southern	6	11
Spanish	1	11
Vietnamese	3	4

# FoodHub Data Analysis – Top

## Top 5 Restaurants

Shake Shack - 219 orders  
The Meatball Shop - 132 orders  
Blue Ribbon Sushi - 119 orders  
Blue Ribbon Fried Chicken - 96 orders  
Parm - 68 orders



## Top 5 Weekend Cuisines

American - 415 orders  
Japanese - 335 orders  
Italian - 207 orders  
Chinese - 163 orders  
Mexican - 53 orders

## Top 3 Customer

Customer 52832 - 13 orders  
Customer 47440 - 10 orders  
Customer 83287 - 9 orders

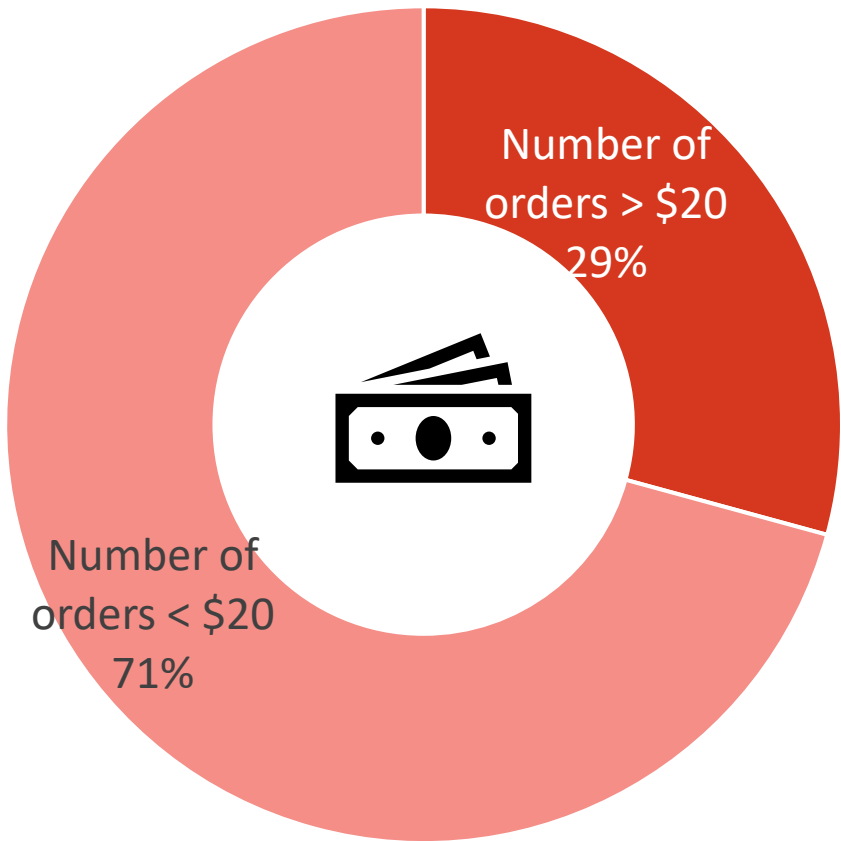
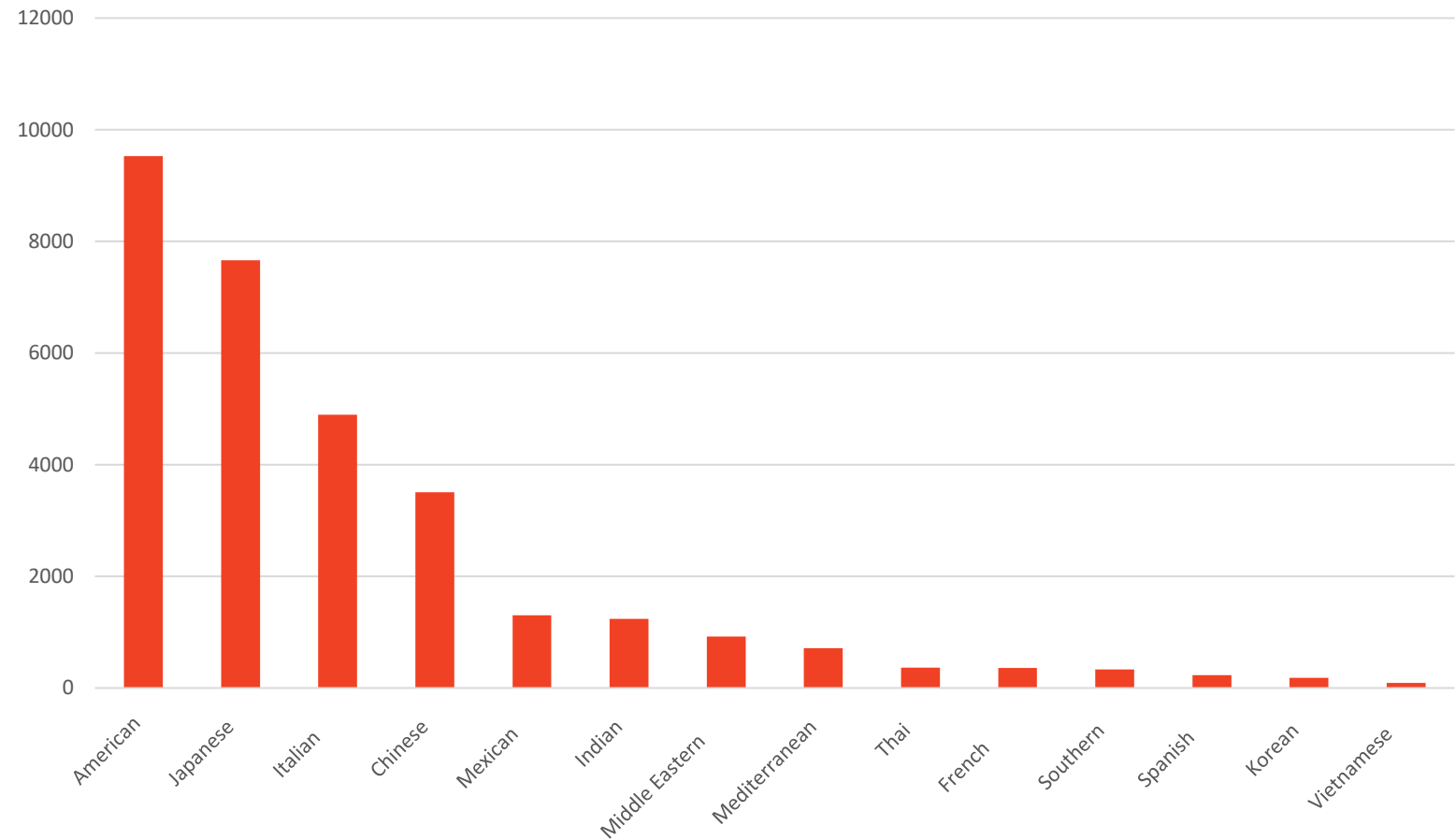
## Top 5 Reviewed Restaurants

Shake Shack	133	4.278195
The Meatball Shop	84	4.511905
Blue Ribbon Sushi	73	4.219178
Blue Ribbon Fried Chicken	64	4.328125
RedFarm Broadway	41	4.243902

# FoodHub Data Analysis – Cost

FoodHub Net Revenue  
\$6166.30

Revenue by Cuisine



Number of orders > \$20 = 555  
Total number of orders = 1898  
**29% of the orders > \$20**