McDonald's Nutritional Dashboard Analysis

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Agenda

Overview of the Dashboard

Dashboard Components

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106 Beneficiaries and Importance

01Overview of the Dashboard

Purpose and Objectives



The dashboard

provides a

comprehensive

visualization of key

nutritional metrics

such as calories, fat,

cholesterol, and

vitamins across

McDonald's menu

items.



Categorizing Menu Items

Menu items are

categorized into

food groups like

Beef & Pork, Chicken

& Fish, Breakfast,

and Beverages to

facilitate easier

analysis and

comparison.



Supporting Data-Driven Decisions



The dashboard aims to assist stakeholders in making informed, data-driven decisions regarding nutritional content and menu optimization.

Key Nutritional Metrics

03

01

Calories

Calorie content is visualized to highlight the energy contribution of different food categories, with Coffee & Tea contributing the highest at 28.1%.

Fat

02

Fat content is analyzed to identify high-fat categories like Beef & Pork, which have the largest bubble in the bubble chart visualization.

Cholesterol

Cholesterol levels are displayed to show that Beef & Pork items have the highest cholesterol, while Snacks and Beverages have significantly lower levels.

Vitamins

04

Vitamin contributions are highlighted, with Breakfast and Chicken items providing the highest levels of Vitamin A and C.

02 **Dashboard Components**

Cholesterol and Fat Analysis

Cholesterol per Category (Bar Chart)

The bar chart displays
average cholesterol levels
per category, revealing Beef
& Pork as the highest
contributor.

Fat per Category (Bubble Chart)

The bubble chart represents fat content, with Beef & Pork items having the largest bubble, indicating high-fat content.

Insights on Cholesterol and Fat

Beef & Pork items dominate in both cholesterol and fat content, suggesting a need for healthier alternatives in this category.

Sugar and Calories Analysis



Sugar per Category (Bar Chart)

The bar chart illustrates average sugar content, with Smoothies & Shakes containing the highest sugar levels.



Calories per Category (Pie Chart)

The pie chart shows calorie contributions, with Coffee & Tea making up the largest proportion at 28.1%.



Insights on Sugar and Calories

Smoothies & Shakes and Coffee & Tea are significant contributors to sugar and calorie intake, respectively.

Vitamins and Protein Analysis

Vitamin per Category (Bar Chart)

The bar chart highlights vitamin contributions, with Breakfast and Chicken items providing the highest levels.

Protein per Category (Funnel Chart)

The funnel chart shows protein content, with Chicken & Fish contributing the highest protein levels.

Insights on Vitamins and Protein

Breakfast and Chicken items are rich in vitamins and protein, making them balanced options for health-conscious consumers.







03 Detailed Nutritional Insights

Sugar and Cholesterol per Item

Sugar per Item (Box Plot)



The box plot displays sugar distribution, with outliers indicating items with exceptionally high sugar content.

Cholesterol per Item (Box Plot)

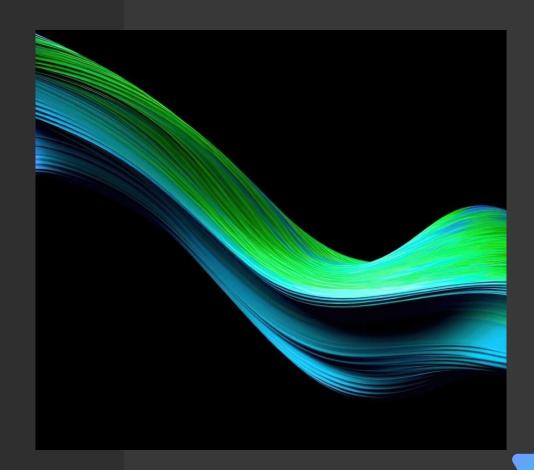


The box plot shows cholesterol distribution, with outliers representing items with extremely high cholesterol levels.

Insights on Individual Items



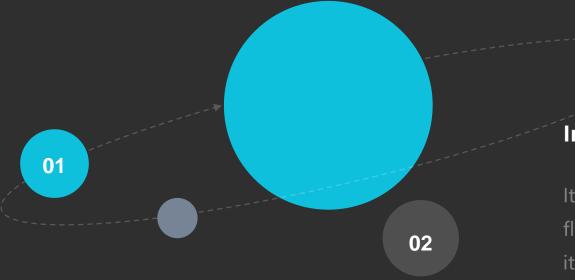
Outliers in sugar and cholesterol highlight items that may need reformulation to meet healthier standards.



Fat and Protein per Item

Fat per Item (Box Plot)

The box plot displays fat distribution, with outliers flagging items with extremely high-fat content.



Protein per Item (Funnel Chart)

The funnel chart shows protein distribution, with Chicken & Fish items contributing the highest protein levels.

Insights on Fat and Protein

03

Items with high-fat content are flagged, while Chicken & Fish items stand out for their high protein content.

Count of Food Items per Category



Count of Items (Bar Chart)

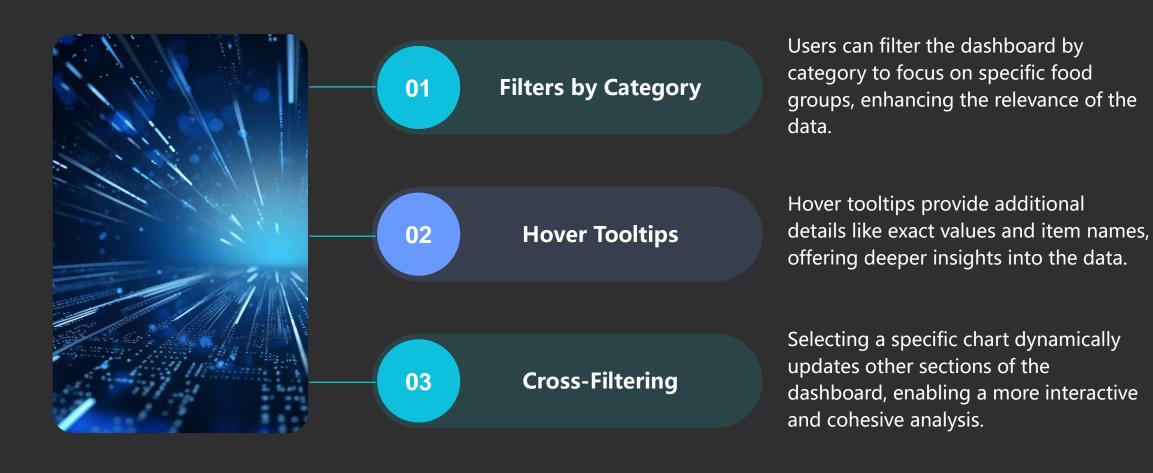
The bar chart displays the number of items per category, with Coffee & Tea having the highest variety at 95 items.

Insights on Food Variety

Coffee & Tea offers the most variety, while categories like Salads and Desserts have limited options.

04 Interactivity Features

User Interaction Tools



Enhancing User Experience

Dynamic Updates

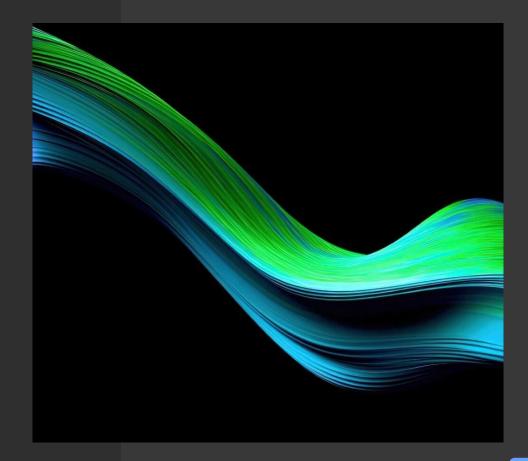


The dashboard updates dynamically based on user interactions, ensuring real-time data relevance and accuracy.

Detailed Information Access



Users can access detailed nutritional information through interactive features, making the dashboard a comprehensive tool for analysis.



05

Recommendations for Stakeholders

Healthier Menu Options



01

Reducing Cholesterol in Beef & Pork

Stakeholders should focus on reducing cholesterol levels in Beef & Pork items by exploring healthier ingredient alternatives.



02

Lowering Sugar in Smoothies & Shakes

Reformulating Smoothies & Shakes to lower sugar content can make them healthier options for consumers.



03

Highlighting Balanced Breakfast Items

Breakfast items, which are rich in vitamins and protein, should be promoted as balanced and nutritious choices.

Expanding Low-Calorie and Low-Fat Options

Introducing More Varieties

Expanding the variety of low-calorie and low-fat options in high-fat categories can cater to health-conscious consumers.

Promoting Healthier Choices

Marketing strategies should emphasize healthier menu items to encourage better nutritional choices among consumers.

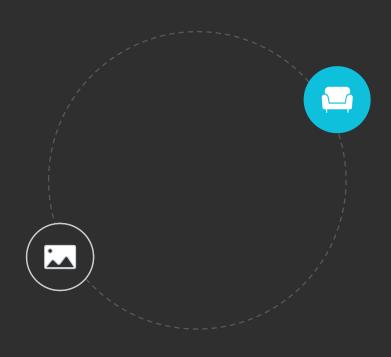
Beneficiaries and Importance

Health-Conscious Consumers

01

Informed Food Choices

The dashboard empowers consumers to make informed food choices by providing detailed nutritional insights.



02

Nutritional Impact Awareness

Consumers gain awareness of the nutritional impact of their food choices, helping them maintain a balanced diet.

Restaurant Management and Nutritionists



Menu Optimization

The dashboard aids restaurant management and nutritionists in optimizing the menu to meet nutritional standards and consumer preferences.

Nutritional Strategy Development

Insights from the dashboard support the development of nutritional strategies that align with health trends and consumer demands.

Thank you

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