# **Zomato Analytics Report - Business Insights Summary**

### **Customer Intelligence**

- 1. Power Users Identified:
- John Johnson is the top customer with a total spend of \$23,964 and an average order value of \$55.6.
- Other high spenders include Emma Rodriguez and Sophia Brown (over \$22,000).
- 2. Customer Segmentation:
- Gold customers: 4062 orders, \$220,061 revenue.
- Silver customers: 5938 orders, \$307,829 revenue.
- Gold: High value, low volume | Silver: High volume, lower value.
- 3. Consistent Loyalists:
- Customers like Alice Davis & Alice Jones order monthly, ideal for retention strategies.

### **Order Trends & Seasonality**

- 4. Peak Hours:
- 6 PM to 8 PM is the most active order window.
- 5. Seasonal Preferences:
- Winter favorites: Biryani, Noodles, Pizza.
- Summer: Burgers and lighter items dominate.

## **Restaurant Operations**

- 6. Top Performers:
- Sushi Zen leads in revenue but also has high failed orders.
- Bangkok Bites and Bella Cucina show strong monthly growth.
- 7. Busiest Days:
- Thursday and Sunday see the most orders.
- 8. Menu Insights:
- Each restaurant has a top-performing itemideal for combo deals and upselling.

#### **Rider Performance**

- 9. Fastest Rider:
- Mary Garcia (29 mins).
- 10. High Performing Riders:
- Olivia Johnson has high earnings and high 5-star rating count.
- 11. Rider Ratings:
- Incentivize riders with more 5-star reviews. Provide feedback to low-rated performers.

#### **Failures & Cancellation**

12. Failed Orders:

- Sushi Zen, Luigis Kitchen, Lemongrass Kitchen each reported 220+ failed orders.

### 13. Cancellation Trend:

- Bangkok Bites sees fluctuations in cancellations indicates inconsistency.

### **Growth & Sales Trends**

- 14. Monthly Growth:
- Bangkok Bites and Bella Cucina display positive growth trends.
- 15. Sales Volatility:
- Dips in Feb and Sept; peaks in April and December.
- 16. Delivery Rate:
- Bella Cucina showed 100% improvement in Nov delivery success.

# **Key Takeaways**

- Launch Zomato Elite for top-spending users.
- Investigate fulfillment issues in high-failure restaurants.
- Scale up performance-based incentives for top riders.
- Introduce seasonal menus.
- Target Gold customers for retention and Silver for upselling.
- Promote growing restaurants within the app.