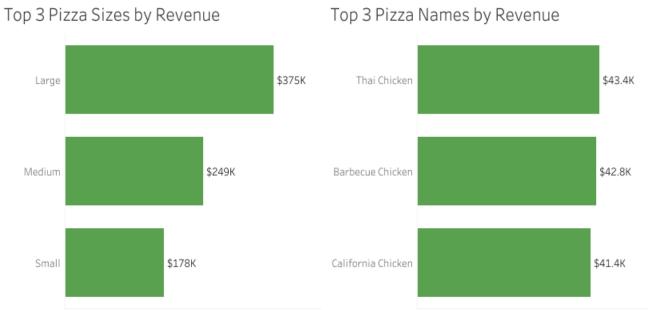
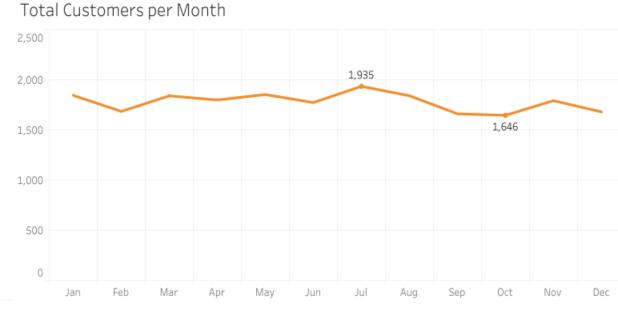
PIZZA PLACE SALES DASHBOARD









Abstract

- I performed a product sales analysis on a dataset from a fictitious pizza place.
- The dataset contains four related tables on pizza sales in 2015.
- I used Microsoft Excel to clean the data.
- I exported the cleaned data to Tableau to conduct my analysis.
- I have uploaded all the files for this project onto my GitHub.

Data-Cleaning Strategy

- I decided not to analyze the pizza ingredients.
 - This type of analysis requires culinary skills
 - Culinary skills are beyond the scope of my knowledge.
 - I only analyzed the pizza categories.
- I decided not to analyze the pizza order times.
 - I only performed a month-over-month product sales analysis.
- I changed the values of the pizza sizes.
 - I changed the values to the actual names of the pizza sizes.
- I removed redundant words from the pizza names.
 - (i.e., "the" and "pizza")

Key Questions

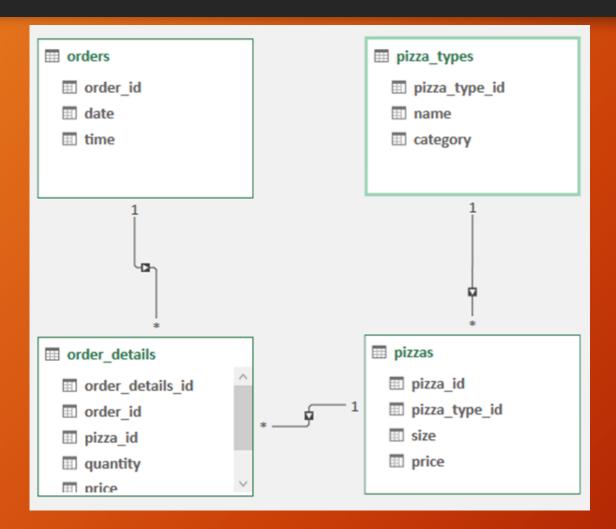
• Revenue:

- Which pizza category drove the most revenue?
- Which pizza size drove the most revenue?
- Which pizza name drove the most revenue?
- How much revenue was generated each month?

• Sales:

- Which pizza category drove the most sales?
- Which pizza size drove the most sales?
- How many customers were served each month?

Data Model



Insights

• Revenue:

- Classic pizzas drove the most revenue at %220K.
- Large pizzas drove the most revenue at \$375K.
- The Thai Chicken Pizza drove the most revenue at \$43.4K
- The total revenue generated month-over-month stayed relatively constant.
 - The maximum revenue was generated in July at \$73K.
 - The minimum revenue was generated in October at \$64K.

• Sales:

- Classic pizzas drove the most sales.
- Large pizzas drove the most sales.
- The number of customers served month-over-month also stayed relatively constant.
 - The maximum number of customers served occurred in July at 1,935.
 - The minimum number of customers served occurred in October at 1,646.

Recommendations

- Upsell on Large Pizzas.
 - These pizzas performed the best in terms of revenue and sales.
 - Focus primarily on the Thai Chicken Pizza.
 - This pizza generated the most revenue for the business.
- Remove Large and Extra-Large Pizzas from the menu.
 - These pizzas did not perform well in terms of revenue and sales.
- Make sure that the business is fully staffed in July.
 - July is the busiest month for the business.
 - Both revenue and number of customers served were at maximum during this month.