

SailFoods

Group 10

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Introduction

- Sail foods is an emerging startup which focuses on providing world class culinary services to the customers on the SHIPS.
- Recently Sail foods won a contract from the US Navy to handle the On-ship kitchen for the Nimitz class Aircraft carrier CVN-71: Theodore Roosevelt.
- This is the biggest contract that Sail foods has received since their beginning as this Aircraft carrier houses 5000+ sailors i.e. 15000+ meals per day.
- In this case study, we will be discussing the digital, logistics and requirements of this operation in detail.



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SailFoods

Goals

Goals

Sailfoods is planning to expand their On-ship kitchen network to other Ships and Cruiser, for this we will utilize the values data that we gained from the current operation and try to optimize the upcoming operations.

Below are our goals from our Sailfoods Datawarehouse:

1. Analyze the Popularity of the dishes.
2. Understand resource allocation according to demand surge.
3. Reduce cash usage for better record keeping.
4. Reward employee on the basis of performance.
5. Track revenue growth.



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Insights



A VOYAGE OF FOOD & CULTURE

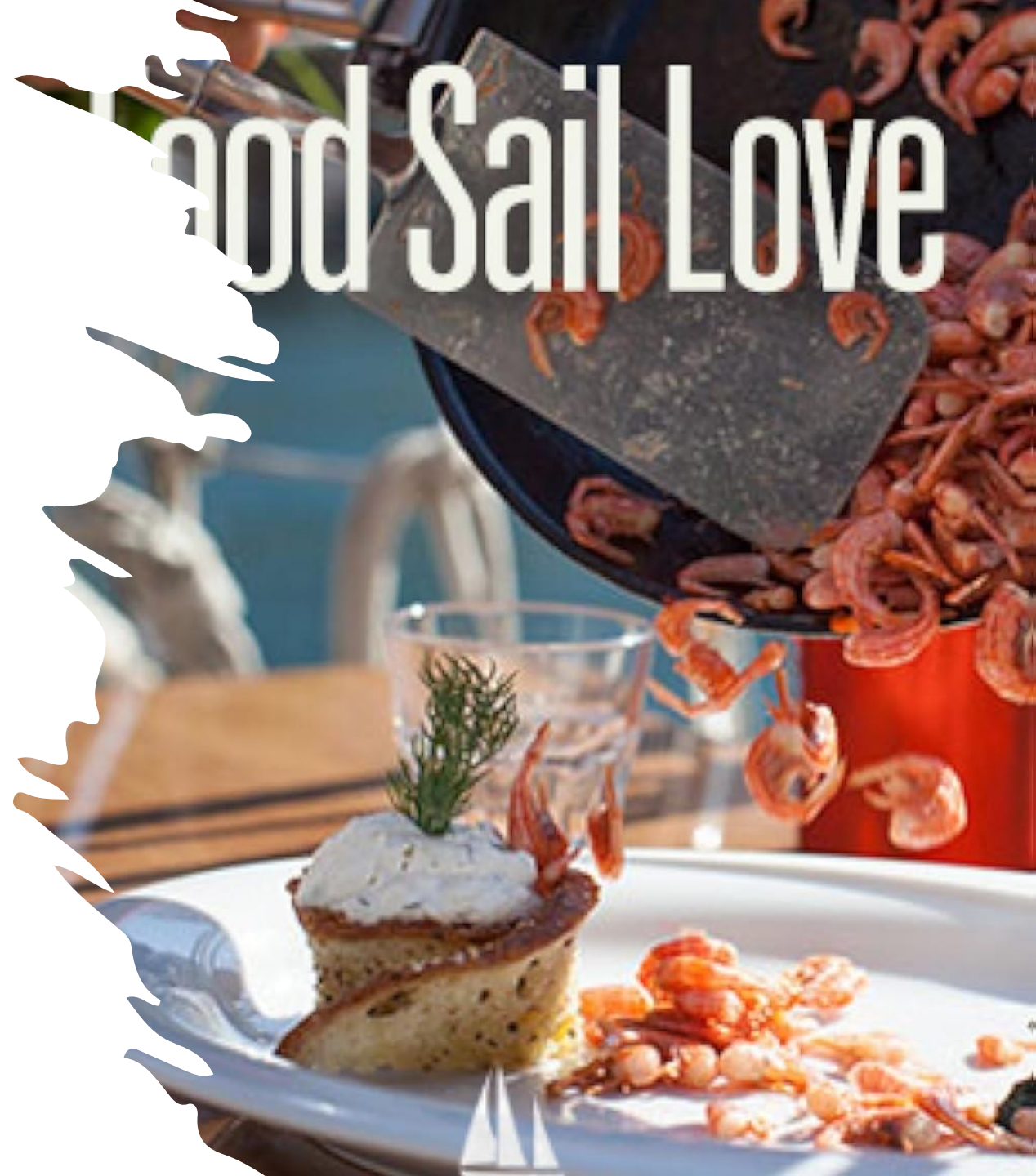
Insights

After reviewing our data dashboards, we were able to uncover the following insights:

1. We got to know that for each season there is a popular dish that has a demand surge. We can use this information to optimize our inventory order for the ingredients that are required for that dish and reduce the inventory for the ingredients that are used in the least popular dishes.
2. As members on a ship are limited, the resource allocation becomes a really important task to manage the kitchen for a whole ship. We uncovered seasonal customer order surge which will be helpful in resource allocation.
3. We noticed that most of the customer/ sailors are using digital payment methods such as Zelle, Credit cards etc. Some of the customers are still relying on cash, which is not a reliable payment method on a ship and it makes it difficult to keep track of the revenue. Hence, we can use this data to promote using digital payment more for the orders.
4. We were able to get the employee performance data, which shows us how many orders an employee is preparing during a period of time. Sailfoods management can use this data to reward their hardworking employees.
5. We also tracked yearly sales and were able to generate sales growth based on time (year-on-year, month-on-month), this data will help Sailfoods management decide their yearly budgets and adjust all of the before mentioned goals

SailFoods

Dashboards



Food Sail Love

SailFoods Kitchen Analysis

Organizational Goals

✓ Goals2

● Overdue0

● Behind0

● At risk0

● On track2

Show 2 more

Inventory Order

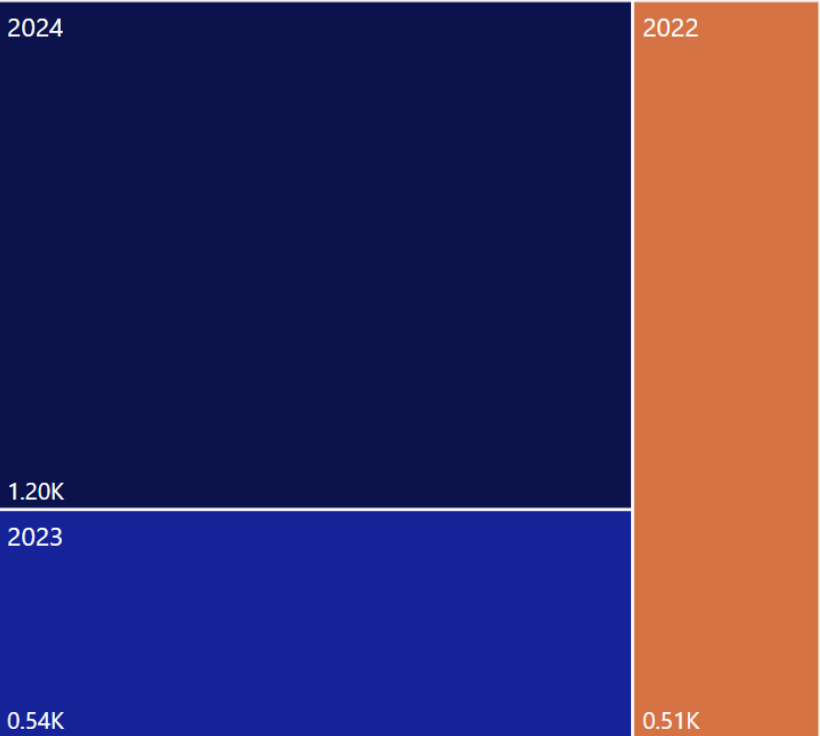
AP Ankur Pandey

On track

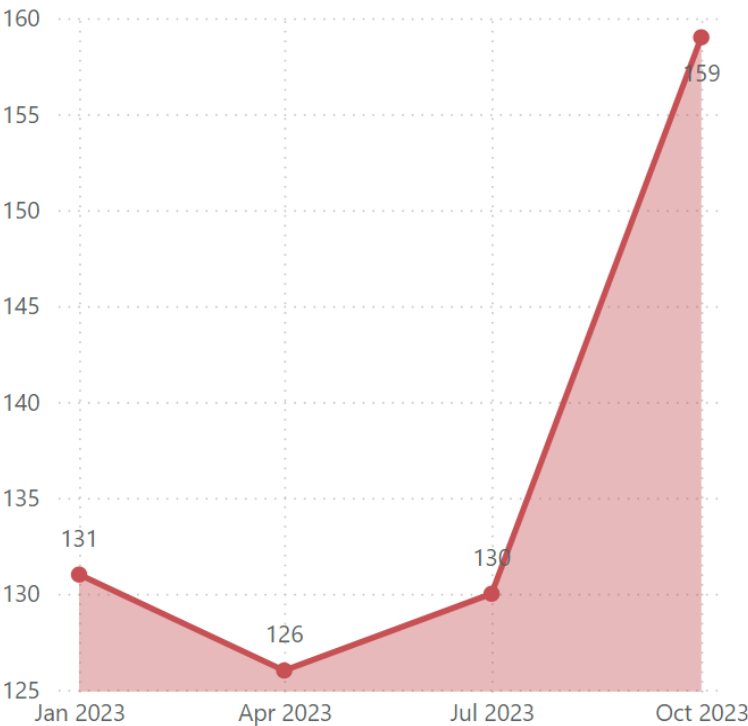
50K/30K

Jan 7, 2025

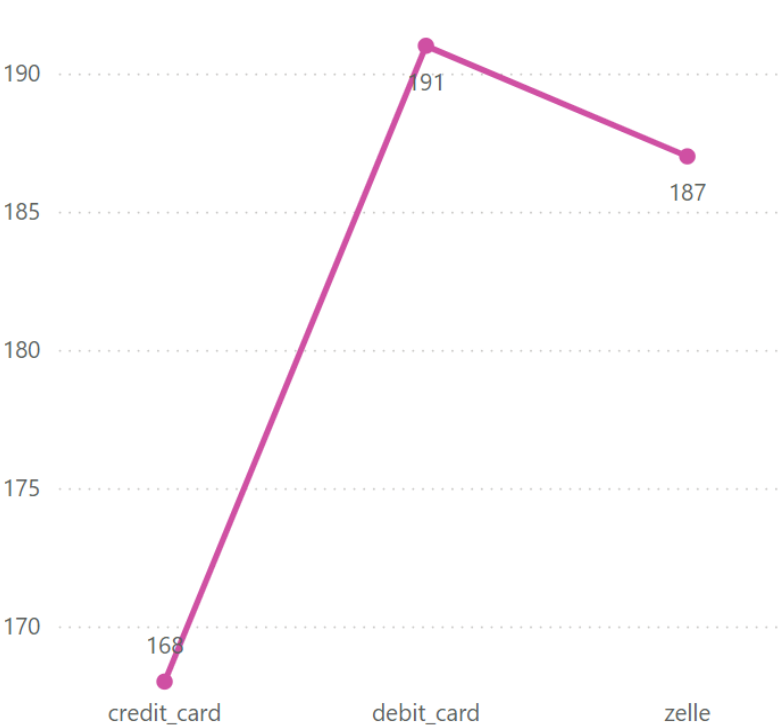
Analysis of most sold dishes



Order Frequency Analysis



Payment Method Analysis



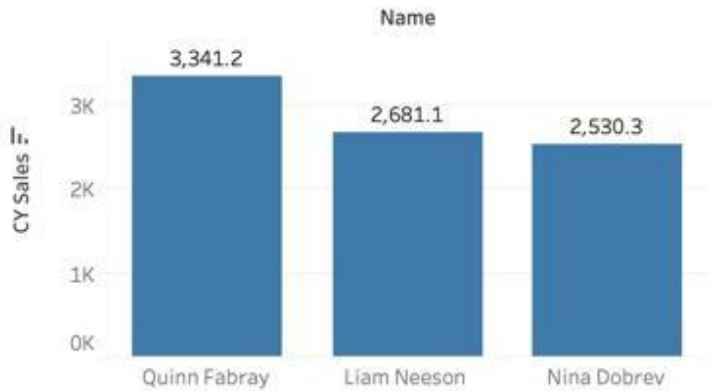
Employee Metrics

Select Year

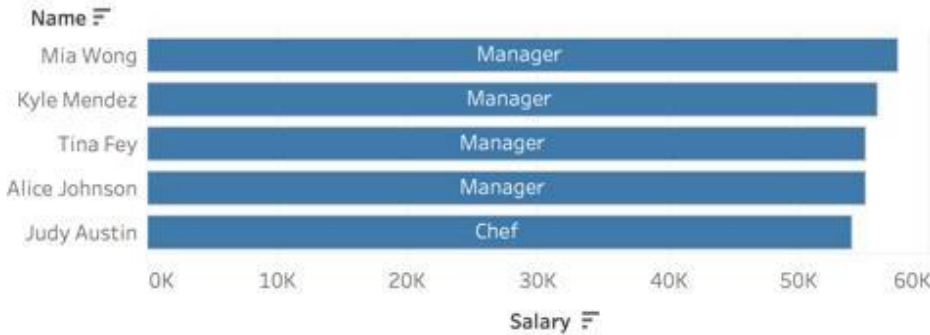
2023

No. of Employees
20

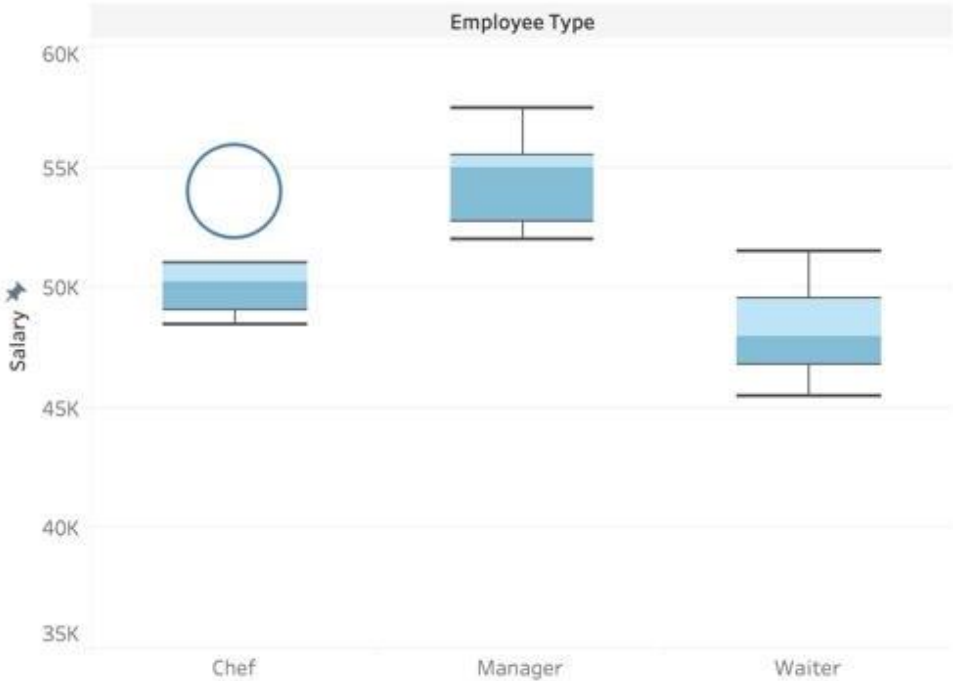
Top Employees By Revenue



Highest Paid Employee



Analyzing Salary Spread by Employee Type



Order Volume per Employee



Layout <

Phone

Device Preview

Desktop Browser (1000 x 8... ▼

- Sheet 1
- Total Sales
- Total Orders
- Top 10 items by ...
- Top 10 customers ...
- AOV

- Horizontal Container
- Vertical Container
- Text
- Extension
- Pulse Metric
- Data Story
- Image
- Blank
- Workflow
- Web Page

Tiled

Floating

☐ Show dashboard title

 Data Source

Sheet 1

Total Sales

Total Orders

Top 10 items by revenue

Top 10 customers by revenue

AOV Dashboard 1

甲

Total Sales
\$39.9K
▲ 129.65% vs. PY



Top 10 items by revenue



Total Orders



Top 10 customers by revenue



A bright, airy dining room with a table set for a meal, a large potted plant, and open windows looking out onto a garden. The room features a wooden dining table with a patterned tablecloth, set with white dishes and a large bowl. A large potted plant stands to the right, and two windows with white shutters are open, letting in natural light. A black pendant lamp hangs over the table, and a small wooden table holds more plants in the background.

Thank You