



7. Data Preprocessing
8. Feature Enginnering
9. Data Visualization
10. Order Analysis
11. Customer Behavior
12. Restaurant performance
13. Demand patterns
14. Operational efficiency
15. Customer Insightomer Insights

List of tables

1. Data Head
2. Data Tail
3. Data Type
4. Data Summary Statistics
5. Null values
6. Wrong Entries (Delivery time)
7. The average food preparation time for each restaurant
8. The average delivery time compare across different resturant
9. Correlation between the cost of the order and the rating given g given

List of figures

1. Check Outliers