## Capstone Project

Rating Impact on Food Resturants

## Introduction/Business Probelm

- This study is to analyze the impact of multiple independent variables on rating a restaurant, and what are the influential degree of each variable, this is to help businesses to focus on certain features before opening a restaurant to achieve a targeted/future rating in FOURSQUARE.
- Furthermore, I wanted to show the different consumer preferences on multinational restaurants (Italian, Asian, Japan, etc.) in New York and Toronto.

## **Data Elements**

- From FOURSQUARE I pulled the following data features of all venues in New York(Manhatten) and Toronto on 500 m radios from center, and I added it to the nighborhoods locations on each city:
  - Neighborhood Name
  - Neighborhood Latitude, and Longitude
  - Venue ID, Name, and Category
  - Venue Latitude, ,and Longitude
  - Price (Cheap, Moderate, Expensive, Very Expensive)
  - Rating (from 1 to 10)
  - Rating Counts
  - Open Days, Open Hours
  - Venue Features (Parking, Wi-Fi, Reservation, Outdoor-Seating)

## **Data Set Size**

- 3,017 Manhatten
- 1,841 Toronto