WHAT'S HEALTHY AND A FOOTLONG?

London **Business** School

Empower Consumers to Make Healthy Choices and Promote Diversity and Inclusion at Fast Food Restaurants

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INTRODUCTION -

Statement of Purpose

To create intuitive visualizations that will allow all consumers, including diverse eaters such as vegetarians and health-conscious individuals, to make quick and informative choices about their meals

Methodology

In order to narrate our story, we divide our presentation into two parts and a total of 5 plots and lists:

- 1: Healthiness assessment of each restaurant and their menu items - Calorie distribution graph for each restaurant
- Distribution of macro-nutrient balance scores for each menu item - Rankings of menu items with the best and worst balance scores
- Clustering menu items based on their various features (beyond the macros) - 2: Providing information for diverse consumers (vegetarians and
- pescetarians)
- Key word analysis of menu items using word cloud - Finding which restaurant is more vegetarian and or pescetarian
- friendly

Data Cleaning We utilized 4 separate data sets to create our visualizations:

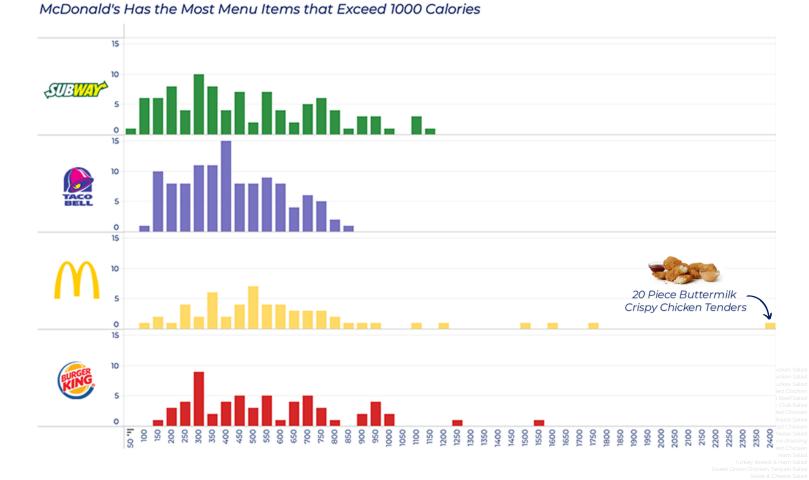
- Data set 1: Fast food menu items and their nutritional values from tidytuesday in 2018 in the United States
- Data set 2: Fast food restaurants and their locations from Kaggle in 2018 in the United States
- Data set 3: US State names and their abbreviations** Data set 4: US State population sizes**
- We only focused on top 4 fast-food chains: McDonald's, Subway, Burger

King, and Taco Bell. We created a new variable called Balance Score by finding a score based on ideal macronutrient ratios for a meal. **removed from final report due to limited observations

ANALYSIS -

1. Caloric Distribution

What is the distribution of calories for each restaurant?

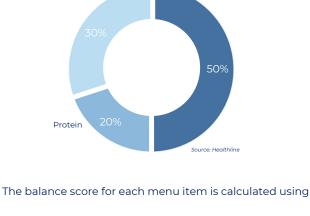


Fats

2. Macronutrient Balance Scores

Carbs

What is the distribution of the macro-nutrient balance scores? Which restaurants have the most balanced menu items?



(Grams of Fat * 9) - 30%

Total Calories

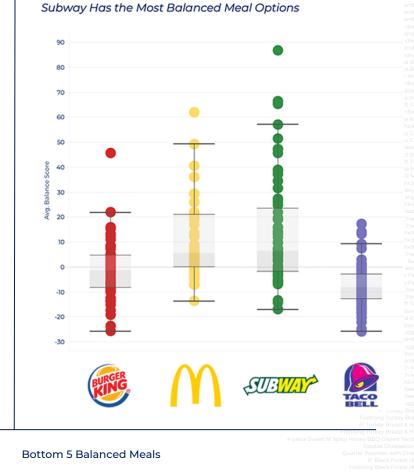
Carb Score = $\frac{\text{(Grams of Carbs * 4)}}{\text{Total Calorina}} - 50\%$

(Grams of Protein * 4) - 20% Protein Score =

Double Chicken Salad SUB<mark>WAY</mark>

Oven Roasted Chicken Salad

Balance Score = Protein Score - (Carb Score + Fat Score)



SUB<mark>WAY</mark> Carved Turkey Salad

Top 5 Balanced Meals



SUB<mark>WAY</mark>

Premium Bacon Ranch Salad w/ Grilled Chicken

Roast Beef Salad

Optimal number of clusters



Side Garden Salad and Avocado Ranch Dressing Nacho Fries Bellgrande

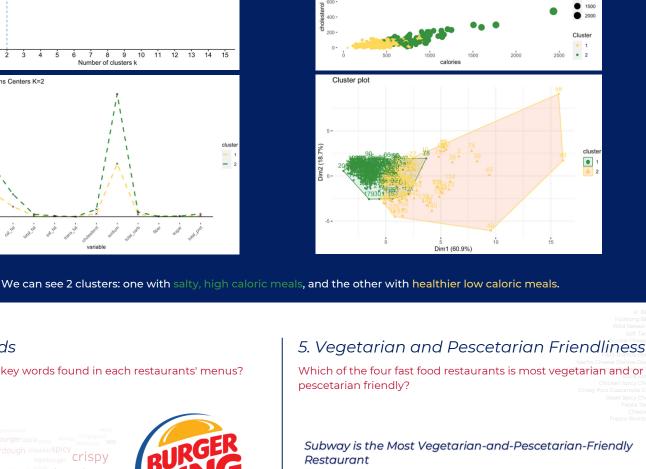
Triple Layer Nachos

Spicy Potato Soft Taco

Side Caesar Salad with Dressing

3. K-Means Cluster Analysis





grilled checken cheeseburger whopper sandwichgardenno double saladking rodeo rodeo long jr dog cheese

coolcheese beefyquesadilla doritos spicy beef fresco and nachosteak doublecheesy burritochickensupreme yer crunchwrap chalupacantina grilled crunch taco gorditaranch crunchypowersmotheredshredded grand buttermilk dijon chicken slazed sandwich grilled baconsalad bouthwest crispy placed burger guarantee by power asian quarter asian quarter white crispy placed by the company of the co



10

5.00 3.33

Key Findings Subway has the most health-conscious menu items

Critiques

DISCUSSION AND CRITIQUE -

- and unhealthy factors (can be used to replace balance scores) Chicken is the most common ingredient overall
- Subway is the most inclusive restaurant

Machine Learning naturally clumps meals together based on healthy

Met problems when creating density plots with tableau Should include more restaurants and do more analysis More updated and comprehensive data

Dig into the data from more varied perspectives

