



Cuisine & Taste Profile

Data Analysis & Visualization

By

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Project Overview



**Data visualization and
analysis of cuisine and taste
profiles**



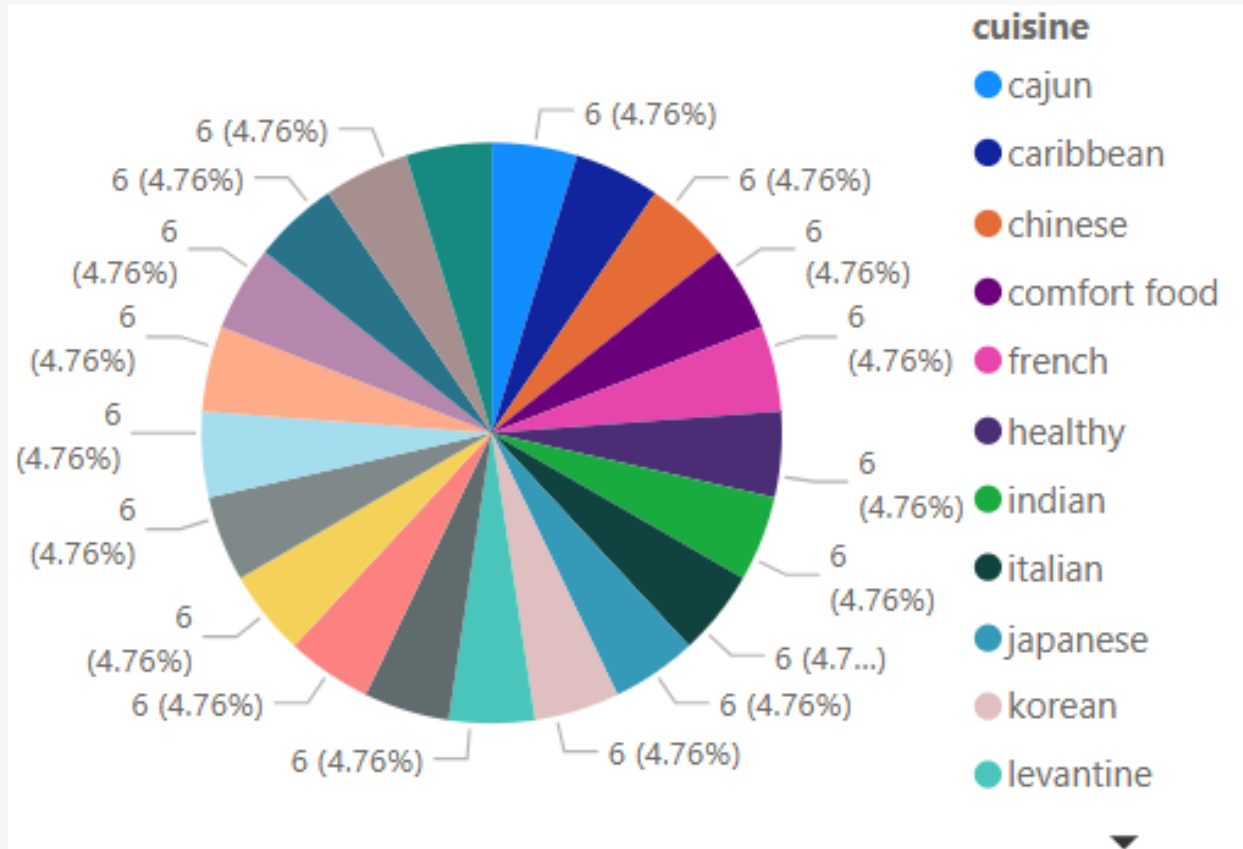
Data Source: Client Collaboration
folder (**Culinary Compass**)

User Inputs.xlsx
Taste Profile to Ingredients Mapping.csv
Restaurant Menu Items.xlsx
Restaurant Details.xlsx
Cuisines to Ingredients Mapping.csv



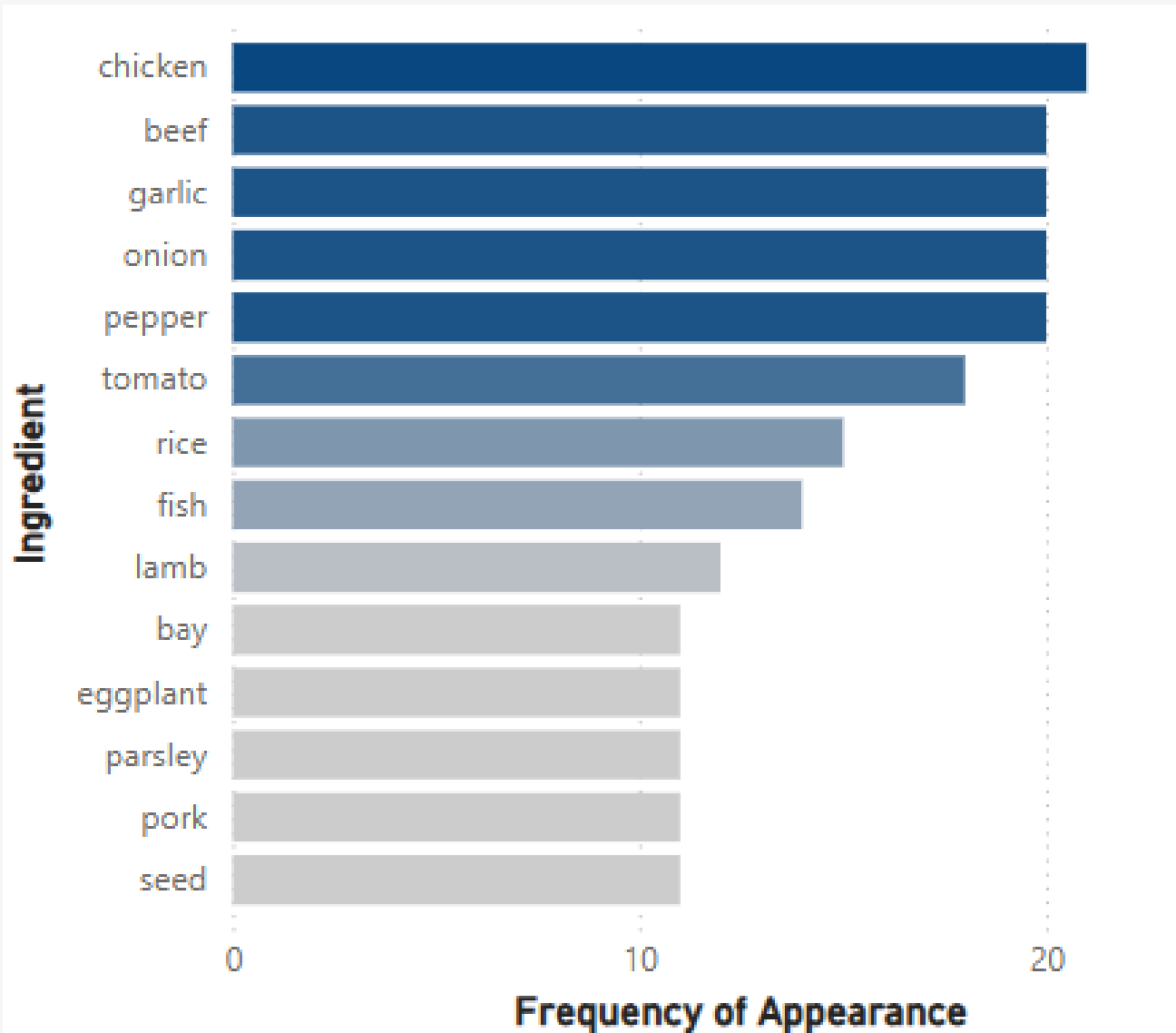
Tools

Google Colab
Power BI



User Trends

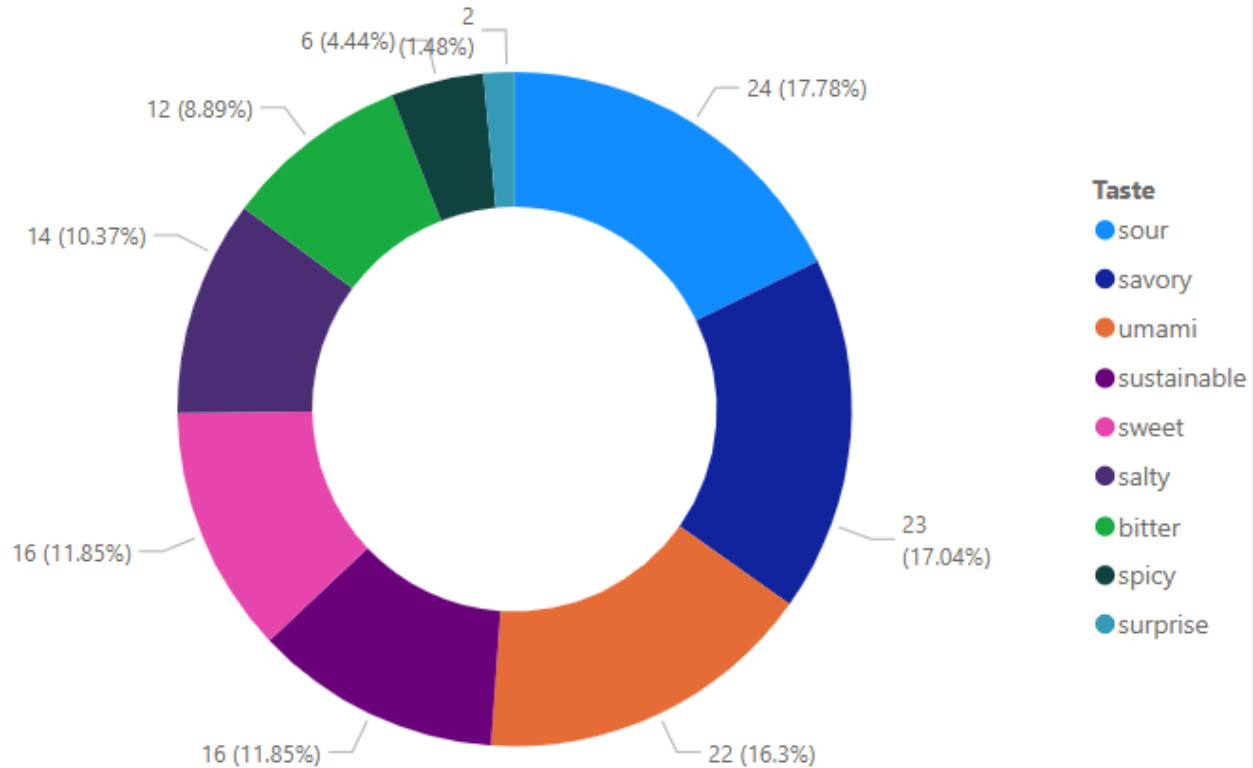
- User selections show an even distribution
- Enhance data collection
 - Market trend Insights
 - Stronger preferences for certain cuisines



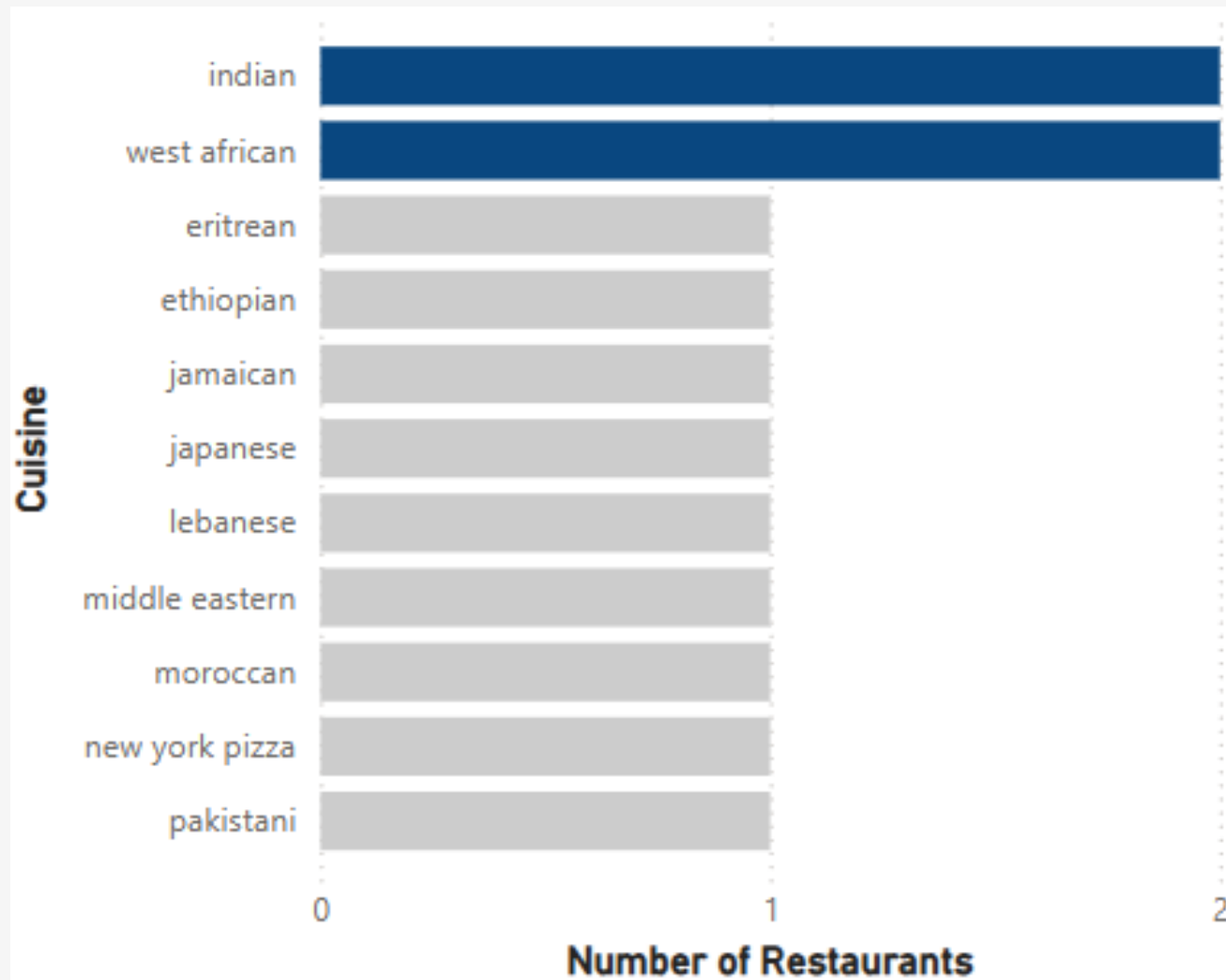
Top Ingredients

- Foundation of many global cuisines
- Chicken, beef, lamb, pork and fish indicates versatility
- Flavor enhancing ingredients

Taste Profile & Cuisines



- Sour, Savory, and Umami are most common
 - More options
- Spicy and surprise flavors have smaller proportions
 - Few options



Restaurant Availability

- Highest restaurant representation- West African & Indian cuisines
- Some cuisines not covered due to data limitations



Conclusion

- Protein dominance globally
- More cuisines with sour, savory, and umami, but fewer for spicy flavor
- Recommendation
 - Further data collection-
 - analyze market trends and stronger preferences
 - more accurate restaurant availability for cuisines

Learnings & Takeaways



New Learning

Using Power BI for visualization



Goal Alignment

Working on real-world data for analysis



Key Takeaways

Enhanced Data Analysis Skills