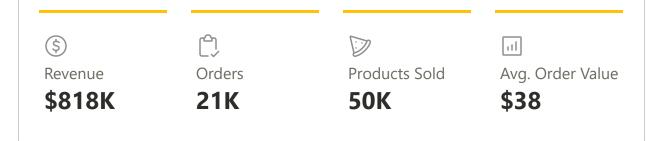


Report Period: Jan 01, 2015 - Dec 31, 2015

Owner: Julie Nguyen



1/1/2015 🛅 12/31/2015 🛅

Sales Trend

Product Performance

Purchase Pattern

Other Analysis

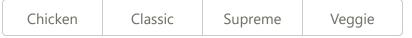
Recommendation

Seasonality

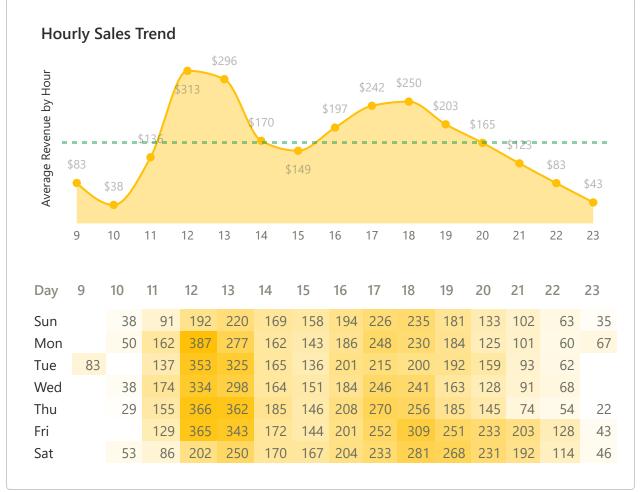
- The period from March to July has the highest revenue, with the peak in July (summer).
- Other peaks are in January (New Year) and November (Thanksgiving).
- September and October (Autumn season) show a significant dip. October has no sales on Monday.

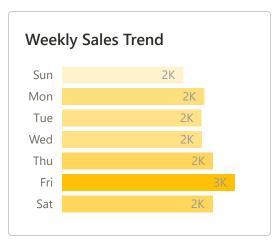
Hourly & Weekly Pattern

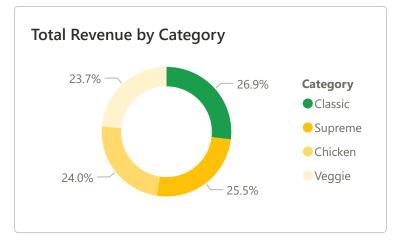
- Peak hours: 12-1PM (main lunch time) and 6-8PM (dinner time).
- Sales are highest on Friday and Saturday (weekend), with the longer dinner time until 11PM.
- Lunch time is busier on week days (Mon - Fri)
- Sundays have lowest sales -> Home cooking or preparing for work week

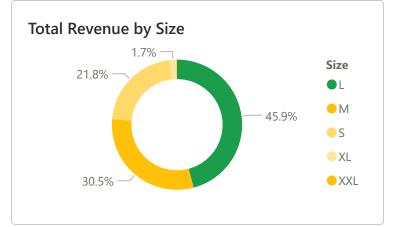














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Sales Trend

Product Performance

Purchase Pattern

Other Analysis

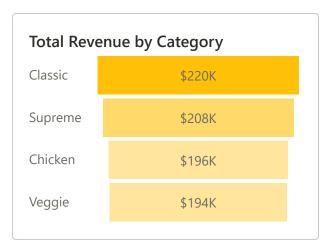
Recommendation

Category & Pizza

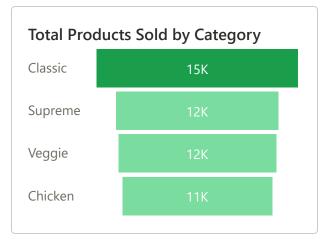
- Classic cate lead in both revenue and quantity sold, followed by Supreme.
- Chicken cate has limited product offers resulting in low total performance. However, 3 chicken pizzas rank in top 5.
- Veggie pizzas seem not attractive despite wide range choices. 2 in bottom 5 belong to this cate.

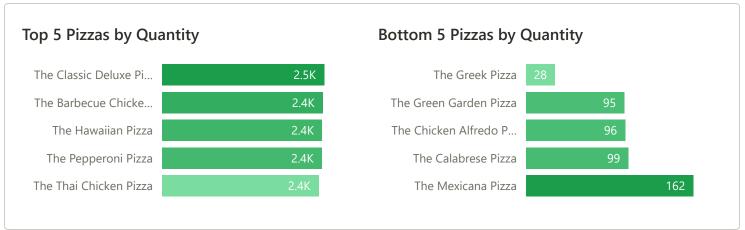
Size

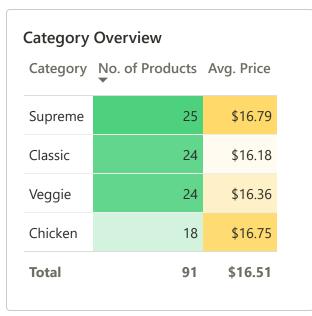
- Large size accounts for 46% total revenue.
- Medium and Large have relatively equal quantity sold, but Medium only accounts for 30% revenue.
- Classic has the highest Small size's quantity sold, double other cate.
- XL-XXL show relatively low demand.

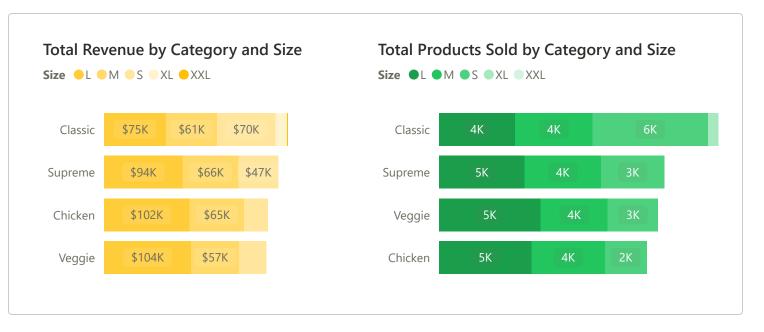














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Sales Trend

Product Performance

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Recommendation

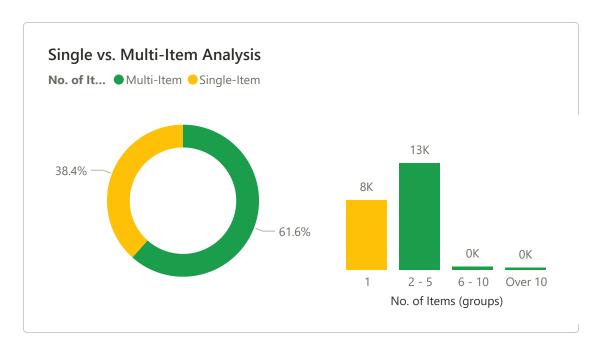
Single/Multi-Item

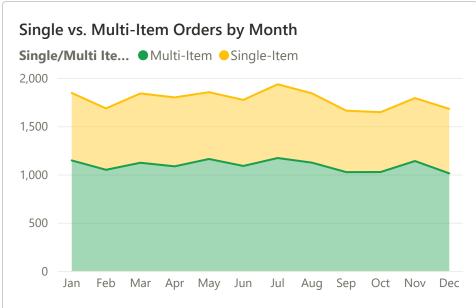
- 61.6% of orders contain multiple items, mostly 2-5 items
 Group setting, family dining
- Single-item orders are rare but with constant trend along the week -> Stable demand for individual quick meal

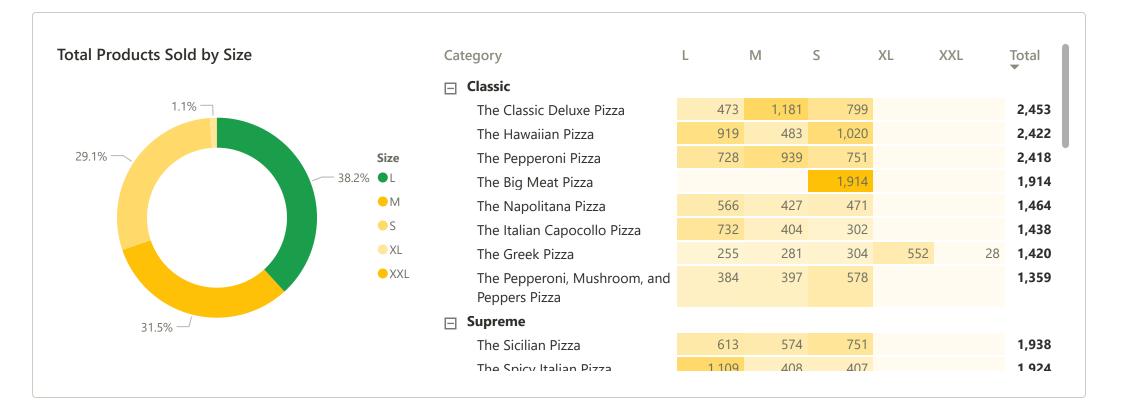
Product Sales by Size

- Classic Deluxe has the highest quantity sold with majority in M size
- Other popular pizzas within each cate are mostly ordered in L size
- Only Classic Greek has XL-XXL pizzas sold
- Some pizzas are only offered in specific size (Classic Big Meat - S, Veggie Five Cheese - L)











Report Period: Jan 01, 2015 - Dec 31, 2015

Owner: Julie Nguyen

Revenue Orders Products Sold Avg. Order Value \$818K 21K 50K \$38



Sales Trend

Product Performance

Purchase Pattern

Other Analysis

Recommendation

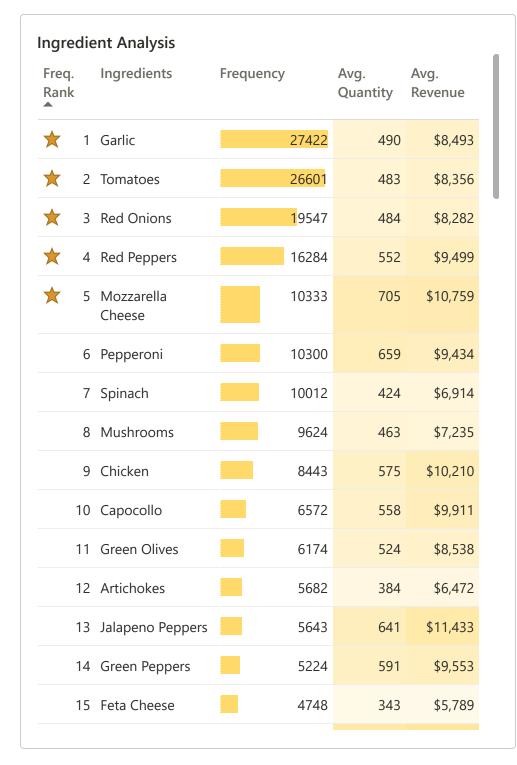
Ingredient

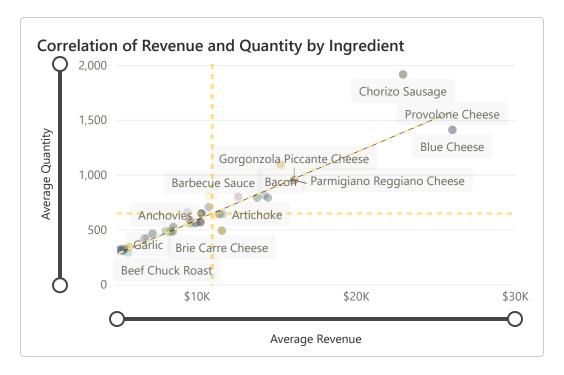
- Top frequently used ingredients are mostly basic spices and vegetables.
- The least used ingredients show significant higher avg. revenue and quantity sold -> Signature/ Premium taste (Chorizo, Blue Cheese,...).
- Revenue and quantity by ingredient show strong positive correlation (Revenue is high when selling more products).

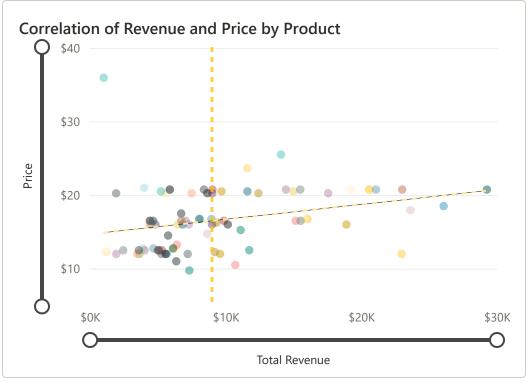
Price

- There is no clear correlation between price and revenue of product across all cates, except for Chicken cate.
- In Chicken cate, higher price products have higher revenue

Chicken	Classic	Supreme	Veggie









Report Period: Jan 01, 2015 - Dec 31, 2015

Owner: Julie Nguyen



Revenue

\$818K



21K

Orders

50K

Products Sold



Avg. Order Value

\$38



Sales Trend

Product Performance

Purchase Pattern

Other Analysis

Recommendation

Seasonal Promotions

- **Summer Specials**: Since sales peak in summer months, introduce seasonal promotions with limited-time flavors or bundled deals to maximize revenue.
- Fall Campaigns: For slower months like September and October, consider fall-themed promotions or "Back-to-School" deals to attract more customers during these quieter periods.
- **Combo Deals and Bundles**: With a high proportion of multi-item orders, introduce attractive combo deals, including popular pizzas, sides, and drinks, to encourage larger purchases.

Multi-Item and Group Orders

• Family and Group Meal Options: Cater to the social dining trend by offering bundles designed for families or groups, especially on weekends, to increase average order values.

Targeted Day and Time-Based Offers

- **Lunch Hour Deals**: With high demand during weekday lunch hours, offer lunch specials or combo meals to drive more traffic during this period.
- **Weekend Dinner Promotions**: Given the peak sales on Friday and Saturday evenings, introduce bundles or group meal deals to cater to larger dining groups and maximize order values.
- **Sunday Family Bundles**: Address the low sales on Sundays by offering family meal deals to attract families looking for convenient dining options.

Product and Menu Optimization

- Focus on Core Menu Items: Highlight popular pizzas (top 5) in marketing campaigns, as they are consistent drivers of volume and revenue.
- Reevaluate Low-Performing Pizzas: Consider reducing or reworking pizzas that consistently perform poorly in both sales volume and revenue (bottom 5), focusing resources on more popular options.
- Large Size Emphasis: Since Large pizzas are the most popular, promote them as the go-to option for value and sharing. Consider up-size promotions or bundling them with sides or drinks to enhance appeal.
- **Premium Ingredient Promotion**: For premium pizzas with higher price points, emphasize the quality of ingredients to justify the premium pricing. Consider offer limited-time promotions for promoting trials.