### Adding View to Calculate Peak hours by Orders.



### Creating View For Customer Daily Orders By Revenue and Orders Count



### Performing Queries to calculate total Revenue



### Extracting Pizzas that should be removed from menu



### Applying Data Normalization to apply additional insights so I did Normalization on pizza\_types table and created categories for ingredients:

1-Create a Mapping Table: Create PizzaTypeIngredients to link pizza\_type\_id with ingredient\_id.

2-Extract Ingredients: Split the ingredients column values and map them to ingredient names.

3-Insert Mapped Data: Insert the ingredient IDs for each pizza\_type\_id into the new mapping table.

4-Clean Up: Drop temporary tables if used.

In this way I can Know the most used ingredients in Menu.

