Food Tastes Best When It's On Time

# Pizza Place Sales Analysis

Date of the **Presentation** 

Presented by Khushi Yadav



## Problem

How can we improve the profitability of our pizza business by analyzing customer traffic, order size and sales trends, and identifying bestsellers and opportunities for menu optimization and promotion?



## TASK



1.How many customers do we have each day? Are there any peak hours?

2. How many pizzas are typically in order? Do we have any bestsellers?

3. How much money did we make this year? Can we identify any seasonality in the sales?

4. Are there any pizzas we should take off the menu, or any promotions we could leverage?

## Solution

- Reviewed sales data to determine daily customer traffic and peak hours
- Analyzed sales data to identify average pizzas per order and bestsellers
- Reviewed financial records to determine yearly revenue and identify sales seasonality
- Analyzed pizza sales data to identify unpopular menu items and consider removal, while creating promotions for popular items to increase sales.



## Methodology





Dataset have four sheets/csv fileorders, order\_details, pizzas, pizza\_details



### **Data Preprocessing**

change the datatype where needed. Checking missing value. Merger all sheets and create on dataframe



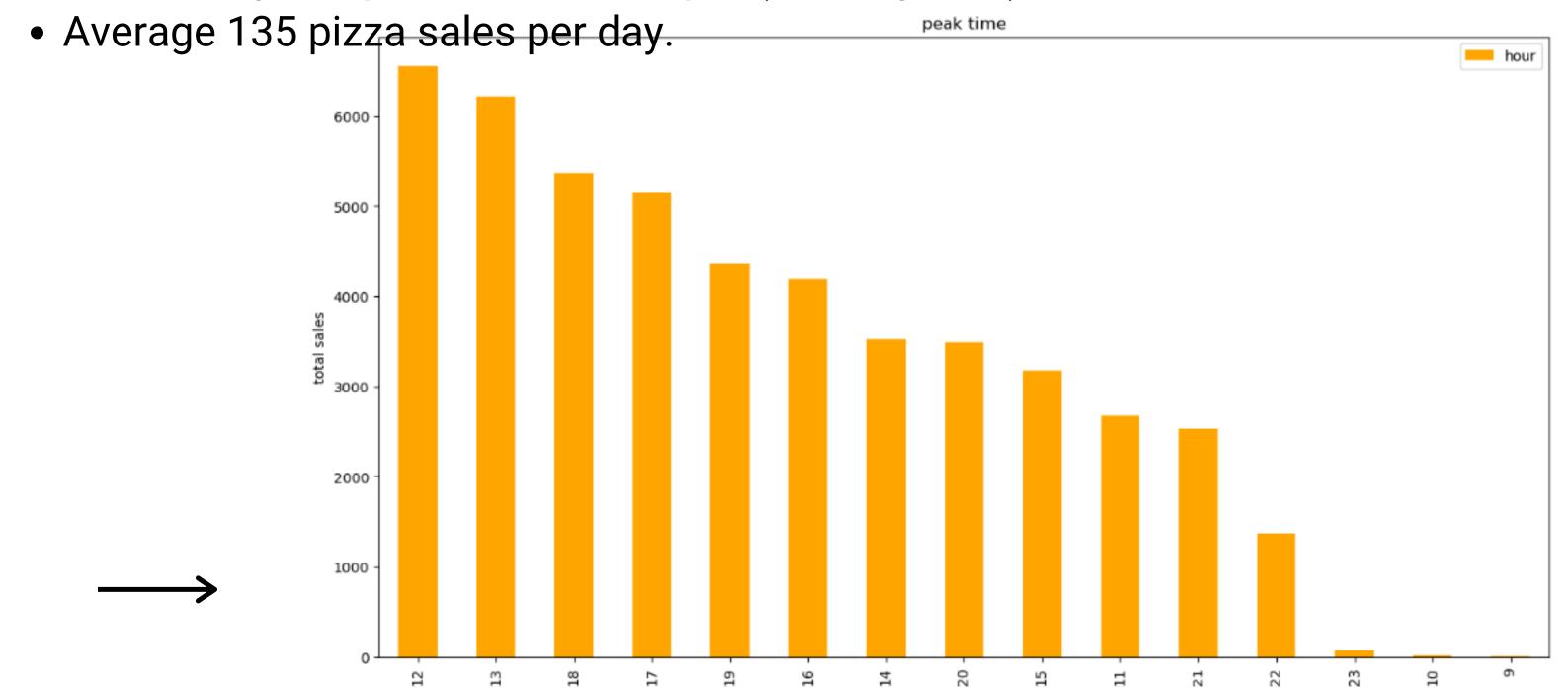
#### **Data Visualization**

Completed all tasks by different visualization..

### 1. How many customers do we have each day? Are there any peak hours?

Customer Traffic and Peak Hours:

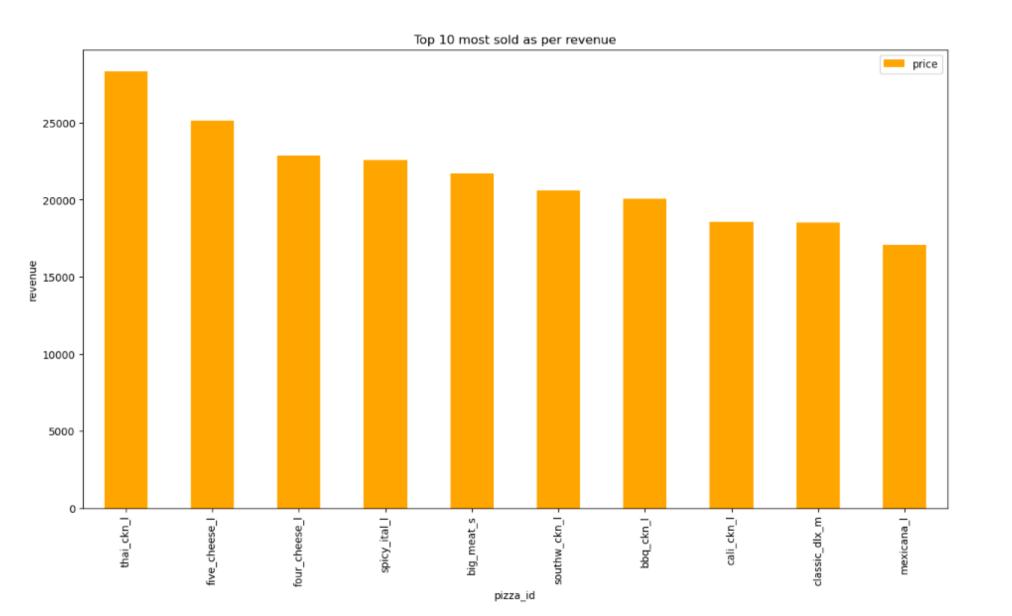
- Highest peak time: 12 to 1 pm (noon time)
- Second highest peak time: 5 to 6 pm (evening time)

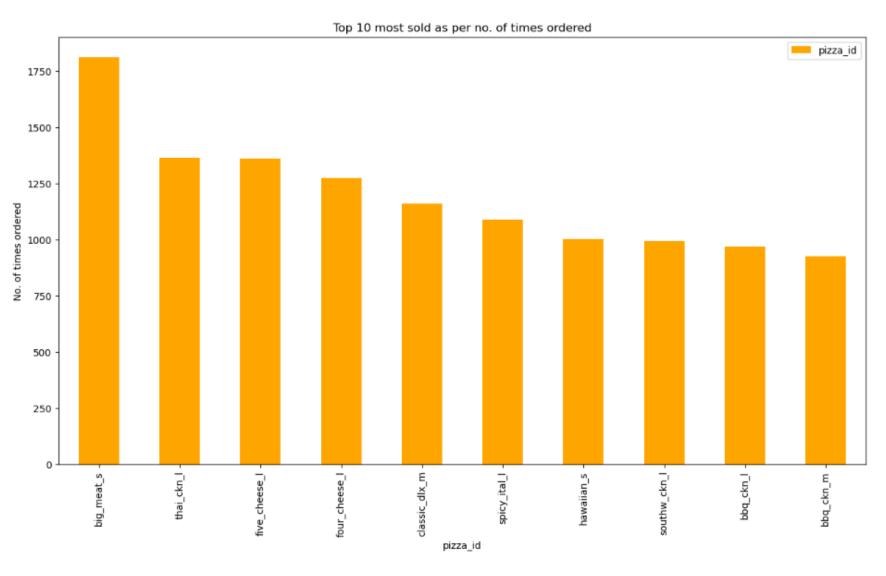


### 2. How many pizzas are typically in order? Do we have any bestsellers?

Pizza Order Information:

- Bestseller by revenue: thai\_chn\_l
- Bestseller by quantity: big\_meat\_s
- Most customers order 1 pizza at a time.

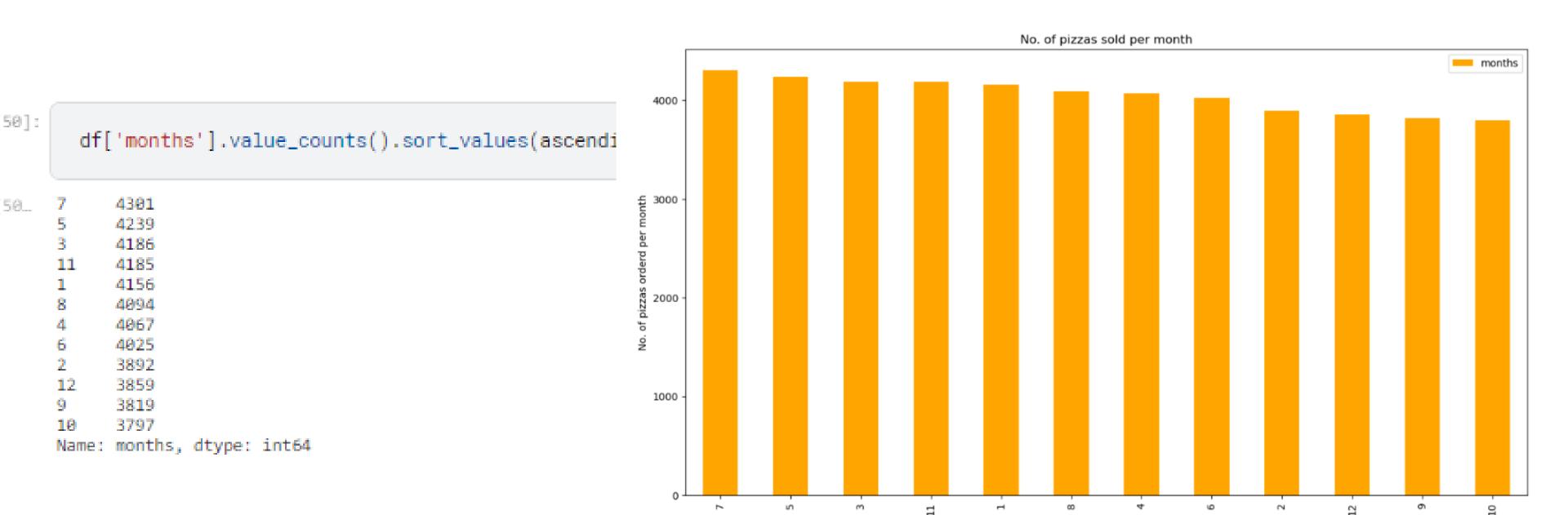




### 3. How much money did we make this year? Can we identify any seasonality in the sales?

Sales Revenue and Seasonality:

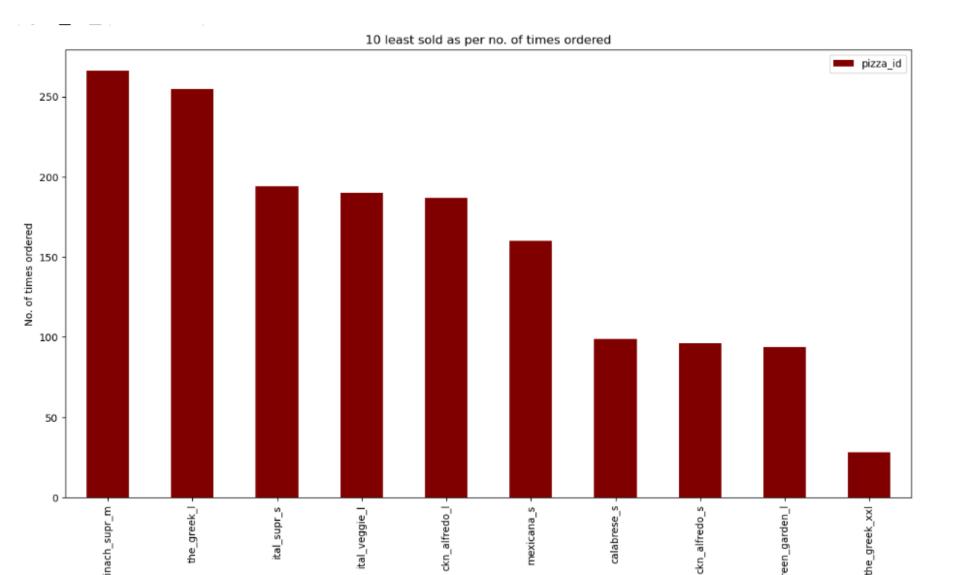
- Total revenue in 2015: 801,944.70
- Highest sales: 261 on 2015-11-26, and second highest: 259 on 2015-11-27
- Sales seasonality: July has the highest sales (4,301), and May has the second highest sales (4,239)

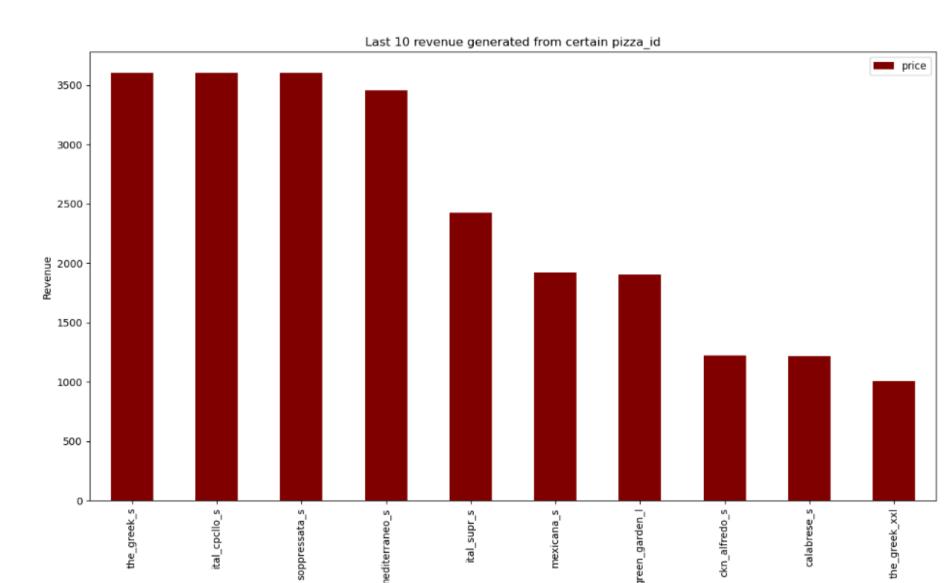


#### 4. Are there any pizzas we should take off the menu, or any promotions we could leverage?

Menu Optimization and Promotion:

- Least revenue generated by the\_greek\_xxl (1006.60) and second least revenue by calabrese\_s (1212.75).
- Least sold pizza: the\_greek\_xxl (28) and second least sold pizza: green\_garden\_ (94).
- Consider removing the greek xxl from the menu and promoting bestsellers such as thai chn l and big meat s to increase sales.





## Conclusion

#### 1. Customer Traffic and Peak Hours:

- Highest peak time: 12 to 1 pm (noon time)
- Second highest peak time: 5 to 6 pm (evening time)
- Average 135 pizza sales per day

#### 2. Pizza Order Information:

- Bestseller by revenue: thai\_chn\_l
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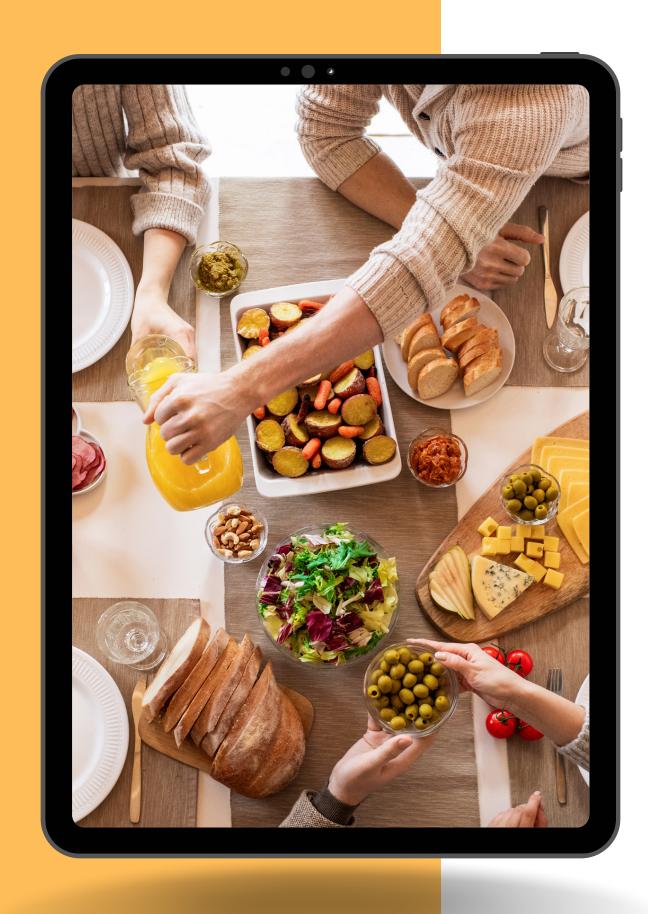
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## Presented by

- Khushi Yadav 30th April, 2023