

CAPSTONE PROJECT

POWER BI

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Introducing The Art of Brewing

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Project Overview

This project leverages the Coffee Quality Institute (CQI) dataset to analyze factors that contribute to coffee quality, focusing on sensory evaluation, defects, and processing methods.

The goal is to understand the key determinants of coffee quality and their relationships with processing methods, origin regions, and defects.

The analysis aims to improve decision-making in coffee production and processing to enhance overall coffee quality.

Business Problem

Inconsistent coffee quality due to varying sensory attributes, processing methods, and defects challenges the coffee industry. Understanding these factors is crucial for improving quality control and meeting consumer expectations.

Objective

Sensory attributes Analysis

Defects Analysis

Analysis on Processing Methods and Origin of Regions

Dataset Overview

The dataset consists of Coffee Quality Institute (CQI) data consisting of 31 rows and 208 columns.

Approach Used

- Data Cleaning and Preprocessing
- Exploratory Data Analysis
- (EDA)Visualization

Sensory Attributes
Aroma
Flavor
Country of Origin
Aftertaste
Lot Number
Acidity
Altitude
Body
Region
Balance
Number of Bags
Uniformity
Bag Weight
Clean Cup
In-Country Partner
Sweetness
Harvest Year
Grading Date
Variety
Status
Processing Method
Overall
Defects
Total Cup Points
Moisture Percentage
Category One Defects
Quakers
Color
Category Two Defects
Expiration

Tools & Methods

- **Tools: Power BI Desktop, Excel (for preparation).**



Overview of Dataset

207

Count of ID

22

Count of Country of Origin

115

Count of Region

=> Types of Defects

Category 1 Defect

Category 2 Defect

49

Count of Variety

=> Sensory Attributes

Acidity

Aftertaste

Aroma

Balance

Body

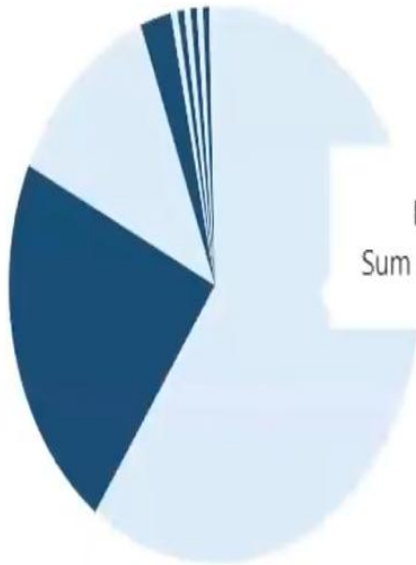
Clean Cup

Flavor

Sweetness

Uniformity

Processing Method Washed / Wet
Sum of Total Cup Points 10,372.07 (59.86%)



FileHomeInsertModelingViewOptimizeHelp

Cut

Copy

Format painter

Clipboard

Get data

Excel workbook

OneLake data hub

Data

SQL Server

Enter data

Dataverse

Data

Recent sources

Data

Transform data

Refresh data

Queries

New visual

Text box

More visuals

Insert

New visual calculation

New measure

Quick measure

Calculations

Sensitivity

Sensitivity

Publish

Share

Copilot

Copilot

Auto recovery contains some recovered files that haven't been opened.

View recovered files

What are the key determinants of coffee quality as evaluated through sensory attributes such as aroma, flavor, acidity, etc.?

Harvest Start Year

☐ 2017

☐ 2018

☐ 2021

☐ 2022

Country of O...

☐ Brazil

☐ Colombia

☐ Costa Rica

☐ El Salvador

Processing Method	Average of Total Cup Points	Average of Acidity	Average of Aftertaste	Average of Aroma	Average of Balance	Average of ...
Anaerobico 1000h	83.25	7.67	7.58	7.67	7.58	
Double Anaerobic Washed	89.33	8.58	8.42	8.58	8.42	
Double Carbonic Maceration / Natural	84.75	7.92	7.75	7.83	7.83	
Honey,Mossto	87.08	8.25	8.08	8.33	7.92	
NA	84.42	7.87	7.68	7.87	7.73	
Natural / Dry	83.70	7.68	7.61	7.73	7.64	
Pulped natural / honey	83.55	7.68	7.61	7.67	7.61	
Semi Washed	87.42	8.17	8.08	8.33	8.17	
SEMI-LAVADO	78.00	6.83	6.67	7.25	6.67	
Washed / Wet	83.65	7.68	7.58	7.71	7.64	
Wet Hulling	84.25	7.83	7.83	7.67	7.75	
Total	83.71	7.69	7.60	7.72	7.64	

Visualizations

Data

Build visual

Filters

Values

Drill through

Cross-report

Keep all filters

Add drill-through fields here

Overview

Task 01

Task 02

Task 03

Task 03

Task 04

+

Auto recovery contains some recovered files that haven't been opened.

View recovered files

What are the key determinants of coffee quality as evaluated through sensory attributes such as aroma, flavor, acidity, etc.?

Harvest Start Year

2017

2018

2021

2022

Country of O...

Taiwan

Filter

Visual

...

dity	Average of Aftertaste	Average of Aroma	Average of Balance	Average of Body	Average of Clean Cup	Average of Flavor	Average of Sweetness	Average of
3.00	7.75	7.75	7.92	7.83	10.00	7.92	10.00	
3.00	7.75	7.75	7.92	7.83	10.00	7.92	10.00	

Field

Harvest Start Year

Drill through

Cross-report

Keep all filters

Add drill-through fields here

Overview

Task 01

Task 02

Task 03

Task 03

Task 04

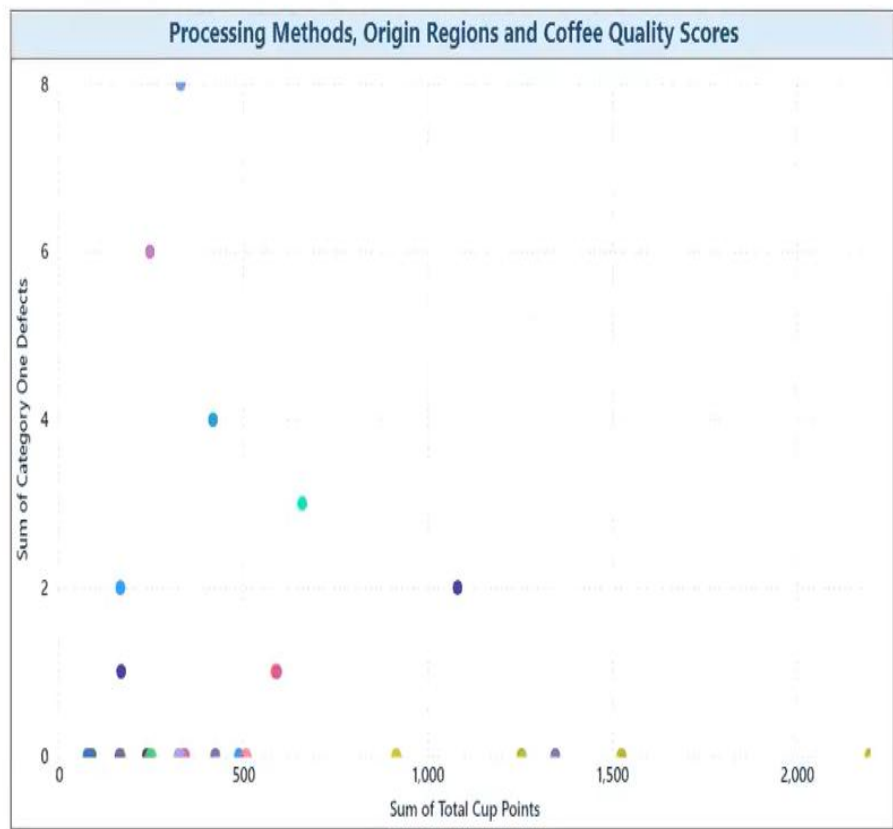
Auto recovery contains some recovered files that haven't been opened.

View recovered files

Visualizations

Data

Is there a correlation between processing methods, origin regions, and coffee quality scores?



- Processing Method
- ☐ Anaerobico 1000h
 - ☐ Double Anaerobic Washed
 - ☐ Double Carbonic Maceration / N...
 - ☐ Honey, Mossto
 - ☐ NA
 - ☐ Natural / Dry
 - ☐ Pulped natural / honey
 - ☐ Semi Washed
 - ☐ SEMI-LAVADO
 - ☐ Washed / Wet
 - ☐ Wet Hulling

Filters

Build visual

df_arabica_clean

Visualizations

Chart types: Bar, Line, Area, Pie, Donut, Scatter, Map, Table, Matrix, Funnel, Gauge, etc.

Values

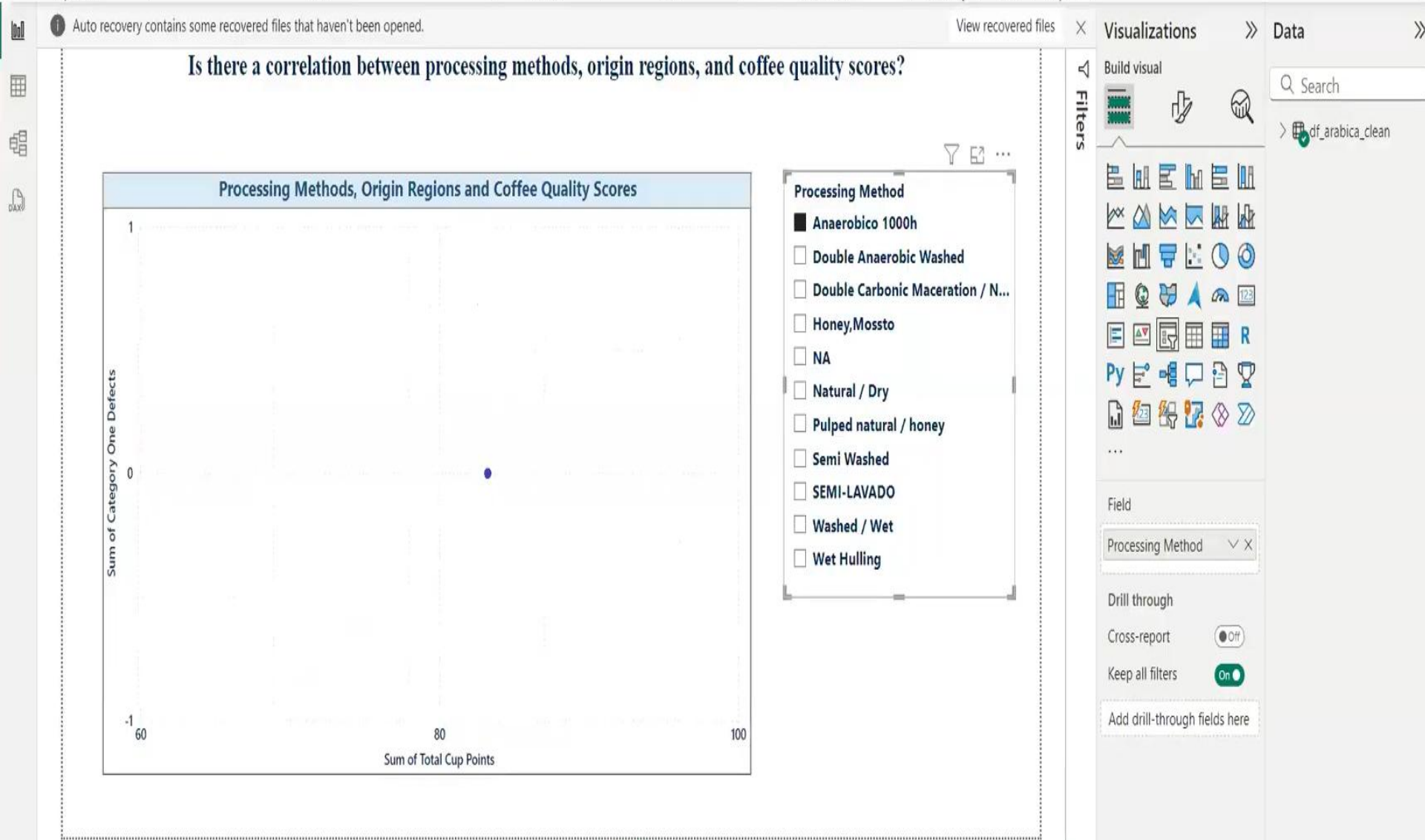
Add data fields here

Drill through

Cross-report: Off

Keep all filters: On

Add drill-through fields here



Clipboard

CutCopyFormat painter

Data

Get data workbook data hub OneLake SQL Server Enter data Dataverse Recent sources

Queries

Transform data Refresh data

Insert

New visual Text box More visuals

Calculations

New visual calculation New measure Quick measure

Sensitivity

Sensitivity

Share

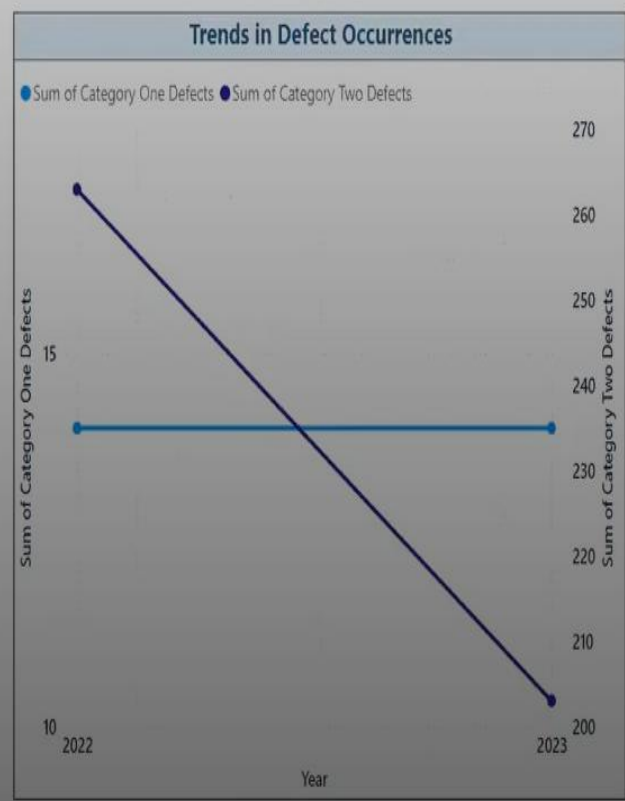
Publish

Copilot

Copilot

Auto recovery contains some recovered files that haven't been opened. View recovered files

Can we identify any trends or patterns in defect occurrences?



Visualizations

Build visual

Filters

df_arabica_clean

Values

Add data fields here

Drill through

Cross-report Off

Keep all filters On

Add drill-through fields here

Clipboard

Get data
Excel workbook data hub
OneLake Server
SQL Enter data
Dataverse Recent sources

Transform Refresh data
New visual
Text box
More visuals

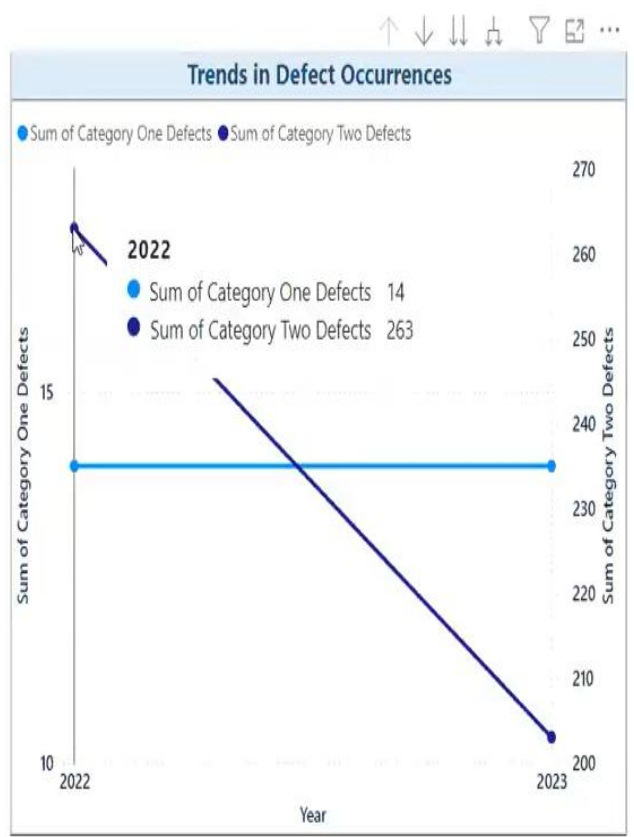
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Can we identify any trends or patterns in defect occurrences?



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Keep all filters

Add drill-through fields here

Data

Search

df_arabica_clean

Cut

Copy

Format painter

Get data

Excel workbook data hub

OneLake

SQL Server

Enter data

Data source

Recent sources

Transform data

Refresh data

New visual

Text box

More visuals

New visual calculation

New measure

Quick measure

Sensitivity

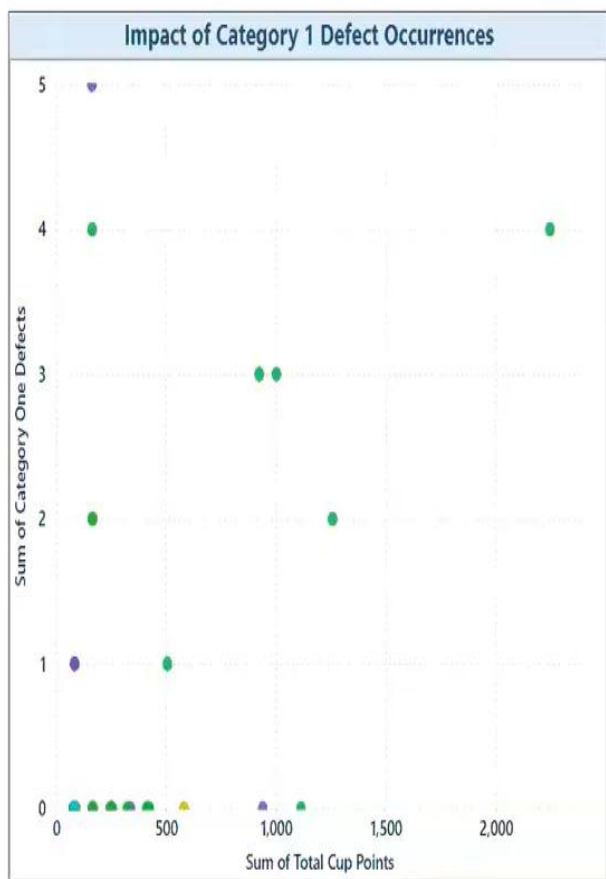
Publish

Copilot

Auto recovery contains some recovered files that haven't been opened.

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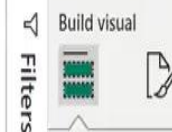
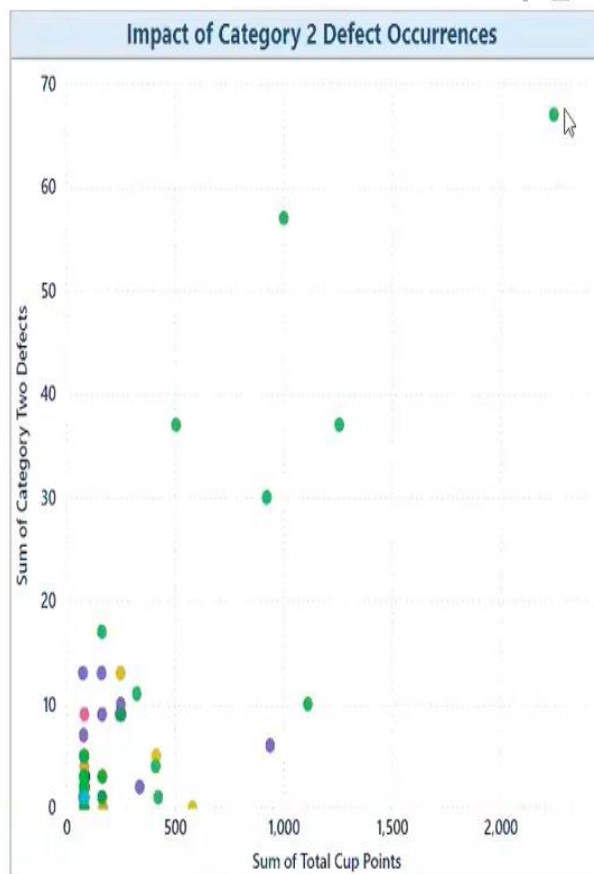
Can we identify the impact of defect occurrences on overall coffee quality?



View recovered files X

Visualizations

Data



Values

Add data fields here

Drill through

Cross-report

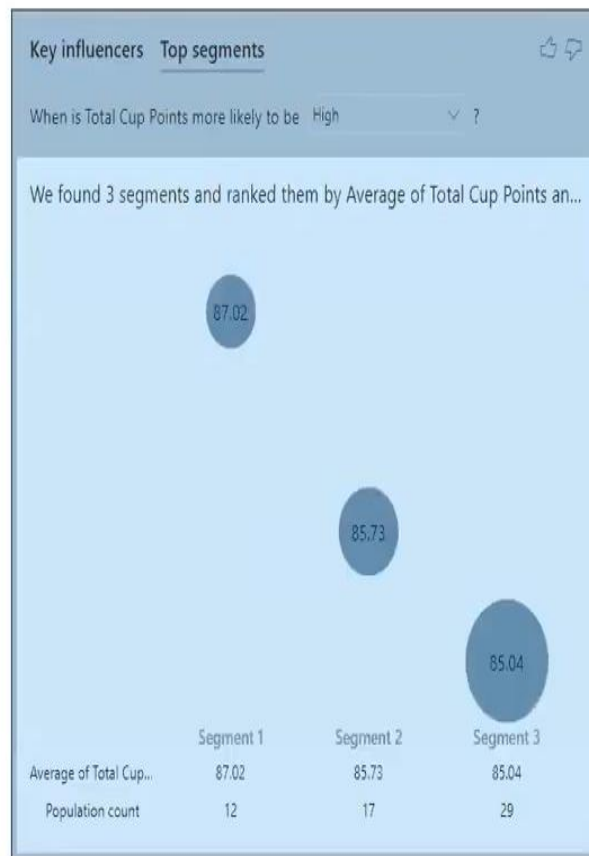
Keep all filters

Add drill-through fields here

Auto recovery contains some recovered files that haven't been opened.

View recovered files

How do different variables interact to influence the Total Cup Points, which represent an overall measure of coffee quality?



Visualizations

Visualizations

Build visual

Filters

Search

df_arabica_clean

Values

Add data fields here

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Overview

Task 01

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Task 04

Auto recovery contains some recovered files that haven't been opened.

View recovered files

Back to report

Key influencersTop segments

When is Total Cup Points more likely to be High?

We found 3 segments and ranked them by Average of Total Cup Points and population size. Select a segment to see more details.

	Segment 1	Segment 2	Segment 3
Average of Total Cup Points	87.02	85.73	85.04
Population count	12	17	29

VisualizationsData

Build visualFilters

Search

df_arabica_clean

Total Cup Points

Explain by

Sum of Acidity

Sum of Aftertaste

Sum of Aroma

Sum of Balance

Sum of Body

Sum of Clean Cup

Sum of Flavor

Sum of Sweetness

Auto recovery contains some recovered files that haven't been opened.

View recovered files

Visualizations

Data

Back to report

Key influencers

Top segments

When is Total Cup Points more likely to be High ?

87.02

85.73

85.04

Segment 1

Sum of Aftertaste is greater than 7.83

Sum of Flavor is greater than 8.08

In segment 1, the average Total Cup Points is 87.02. This is 3.31 units higher than the overall average, 83.71.

Segment 1

87.02

Overall

83.71

Segment 1 contains 12 data points (5.8% of the data).

Segment 1

Other

Explain by

Total Cup Points

Sum of Acidity

Sum of Aftertaste

Sum of Aroma

Sum of Balance

Sum of Body

Sum of Clean Cup

Sum of Flavor

Sum of Sweetness

Auto recovery contains some recovered files that haven't been opened.

View recovered files

Back to report

Key influencers Top segments

What influences Total Cup Points to Increase ?

When... ..the average of Total Cup Points increases by

Sum of Flavor goes up 0.28 → 0.35

Sum of Aftertaste goes up 0.28 → 0.33

Sum of Balance goes up 0.26 → 0.32

Sum of Acidity goes up 0.26 → 0.32

Sum of Aroma goes up 0.29 → 0.32

Sum of Body goes up 0.23 → 0.26

Visualizations

Build visual



Analyze

Total Cup Points

Explain by

- Sum of Acidity
- Sum of Aftertaste
- Sum of Aroma
- Sum of Balance
- Sum of Body
- Sum of Clean Cup
- Sum of Flavor
- Sum of Sweetness

Thank You