

Pizza Sales Analytics: Decoding Culinary Consumer Trends

Welcome to the pizza sales analytics presentation. We'll explore key consumer trends. This will uncover insights to boost revenue and refine strategy. Let's dive into the world of pizza data!

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Order Volume and Revenue Overview

Total Orders

We processed a significant number of orders. This shows a strong demand for our pizzas.

Total Revenue

Pizza sales generated substantial revenue. This demonstrates the profitability of our business.

Analyzing order numbers with total revenue provides essential information about demand. By understanding these metrics, we can assess profitability.

```
-- Retrieve the total number of orders placed.
select count(order_id)
from orders;
```

```
SELECT

ROUND(SUM(o.quantity * p.price), 2) AS total_sale

FROM

order_details AS o

JOIN

pizzas AS p ON o.pizza_id = p.pizza_id
```

```
total_sale

• 46725.25
```

```
count(order_id)

> 21350
```



Pizza Pricing and Size Preferences

Highest-Priced Pizza

Identifying the pizza with the highest price point helps us in understanding value perception.



	name	price
•	The Greek Pizza	35.95

Most Common Size

Knowing the most ordered pizza size allows us to optimize production and inventory.

```
-- Identify the most common pizza size ordered.
```

```
select pizzas.size, count(order_details.order_details_id) as count
from pizzas
join order_details on pizzas.pizza_id = order_details.pizza_id
group by pizzas.size
order by count desc;
```

	size	count
•	L	1089
	M	868
	S	775
	XL	34

Determining the pizza size and its popularity offers more information about common customer preferences.



Top 5 Pizza Types by Order Quantity



The Pepperoni Pizza

Quantity: 169



The California Chicken

Quantity: 139



The Barbecue Chicken

Quantity: 135



The Thai Chicken Pizza

Quantity: 134



The Sicilian Pizza

Quantity: 128

```
-- List the top 5 most ordered pizza types along with their quantities.

SELECT
    pt.name, SUM(od.quantity) AS total_quant

FROM
    order_details AS od
        JOIN
    pizzas AS p ON od.pizza_id = p.pizza_id
        JOIN
    pizza_types AS pt ON pt.pizza_type_id = p.pizza_type_id

GROUP BY pt.name

ORDER BY total_quant DESC

LIMIT 5;
```

Discovering our best-selling pizzas is crucial. This lets us focus on promoting popular items.





Category Quantity and Hourly Order Distribution

1

2

Pizza Categories

Identify the distribution of pizza categories by quantity ordered.

Hourly Order Distribution

Determine at which hour there's a high demand for pizzas.

```
-- Join the necessary tables to find the total quantity of each pizza category ordered.

SELECT
   pt.category, SUM(od.quantity) AS quantity

FROM
   pizzas AS p
        JOIN
   pizza_types AS pt ON p.pizza_type_id = pt.pizza_type_id
        JOIN
        order_details AS od ON od.pizza_id = p.pizza_id

GROUP BY pt.category

ORDER BY pt.category;
```

	category	quantity
•	Chicken	619
	Classic	833
	Supreme	704
	Veggie	669

```
-- Determine the distribution of orders by hour of the day.

SELECT
HOUR(order_time) AS hours, COUNT(order_id) AS order_count
FROM
orders
GROUP BY HOUR(order_time)
```

The distribution of orders by hour of the day is key. It is essential for efficient staffing and resource allocation.





Pizza Category Distribution and Daily Averages

1 Category-wise distribution

Relevant tables show category-wise distribution.

-- Join relevant tables to find the category-wise distribution of pizzas.

select pizza_types.category, count(pizza_types.name)

from pizza_types
group by pizza_types.category

category count(pizza_types.name)

Chicken 6
Classic 8
Supreme 9

Veggie

2 Average

Find number of pizzas ordered per day.

```
--- Group the orders by date and calculate the average number of pizzas ordered per day.

SELECT

round(AVG(sum_orders), 0)

FROM

(SELECT

o.order_date, SUM(od.quantity) AS sum_orders

FROM

order_details AS od

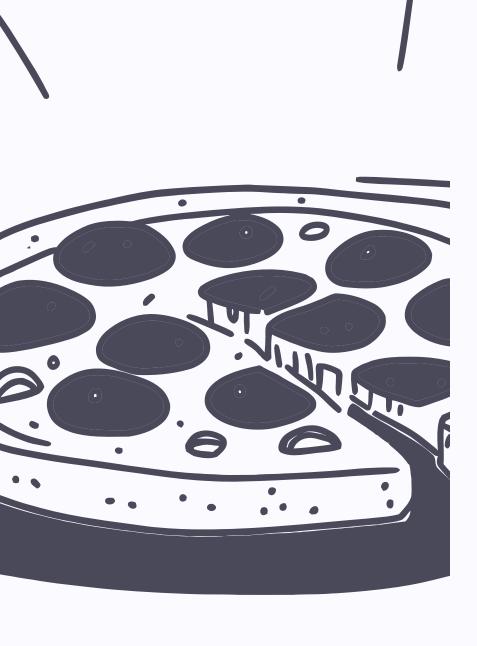
JOIN orders AS o ON o.order_id = od.order_id

GROUP BY o.order_date) AS sub
```

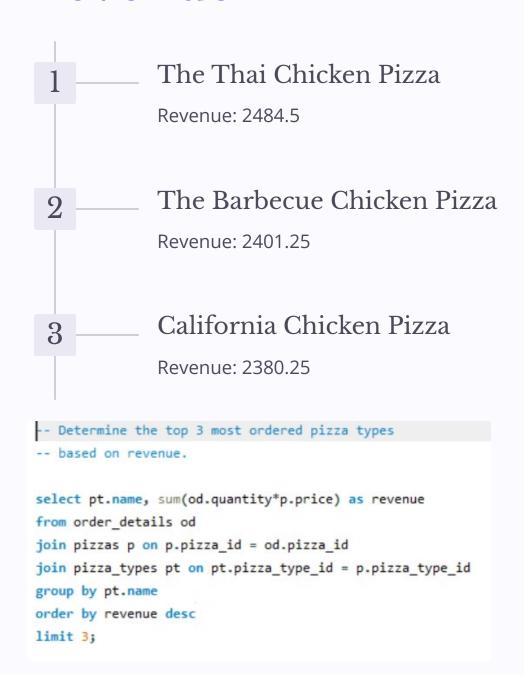
```
avg_orders

135
```

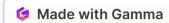
Insights into distribution and averages can help you predict demand and prepare accordingly.



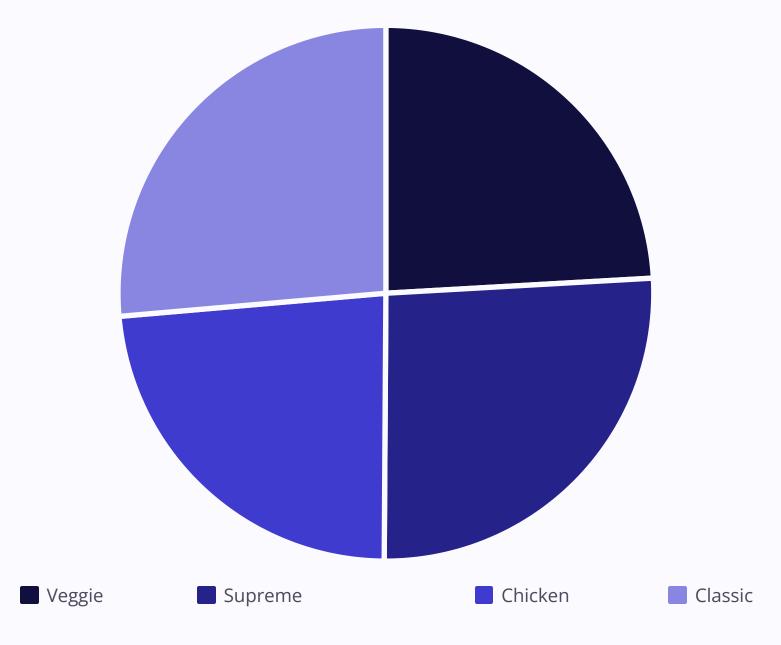
Top 3 Pizza Types by Revenue



By understanding the top revenue-generating pizzas, we can allocate resources efficiently. Concentrating on high-profit items is a key strategy.



Revenue Percentage Contribution by Pizza Type



```
-- Calculate the percentage contribution of each pizza type
-- to total revenue.

SELECT
   pt.category,
   round(SUM(od.quantity * p.price) / SUM(od.quantity), 2) AS average_price_per_quantity

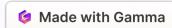
FROM
   order_details od

JOIN
   pizzas p ON p.pizza_id = od.pizza_id

JOIN
   pizza_types pt ON pt.pizza_type_id = p.pizza_type_id

GROUP BY
   pt.category;
```

Knowing the revenue percentages can help in identifying key areas for optimization. This provides focus on the most impactful pizzas.





Cumulative Revenue Over Time

Tracking

Track total revenue over time.

Growth

Measure the growth.

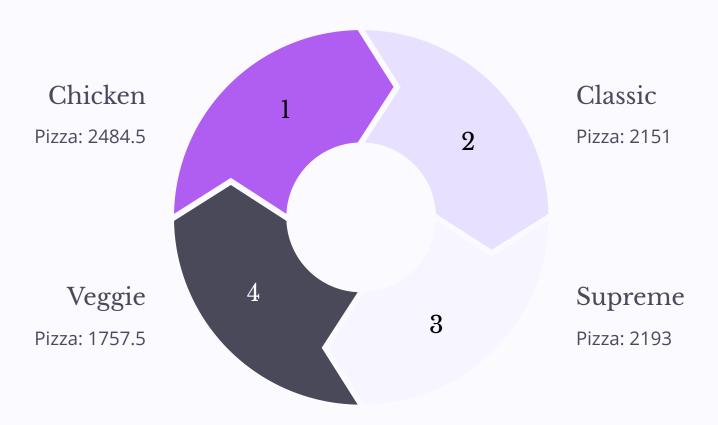
Future

Prepare for the future based on growth.

Analyzing cumulative revenue over time helps identify growth trends. It is important for predicting future performance.



Top Revenue-Generating Pizzas by Category



```
-- Determine the top 3 most ordered pizza types
-- based on revenue for each pizza category.

select category, name, revenue

from (select category, name, revenue, rank() over(partition by category order by revenue desc) as rn

from (select pizza_types.category, pizza_types.name, sum(order_details.quantity * pizzas.price) as revenue

from pizza_types join pizzas

on pizza_types.pizza_type_id = pizzas.pizza_type_id

join order_details on order_details.pizza_id = pizzas.pizza_id

group by pizza_types.category, pizza_types.name ) as sub_a ) as sub_b

where rn <= 3
```

This insight enables targeted marketing. Tailoring promotions to specific category preferences is key.

