Launching a New HORECA Venture











Problem Statement

A new Food Entrepreneur, let's call them "Chef Innovator," is planning to launch a new venture in the highly competitive HORECA space. They have access to a rich Zomato dataset (which you are analyzing) and need to define their strategy based on datadriven insights to maximize their chances of success and profitability. Your role, as a Data Scientist, is to provide the critical market intelligence by analyzing the existing landscape. Chef Innovator is primarily concerned with three high-level decisions:

- Category (Cuisine)
- Market (City/Location)
- Channel (Dining vs. Delivery).



The Entrepreneur's Key Questions (Challenge Objectives)

Your analysis should address the following three strategic questions by using the provided Zomato dataset:

1. Category: Identifying the Next Winning Cuisine

- Goal: Determine the optimal cuisine category to enter.
- Analysis Required: Analyze the distribution of cuisines and their performance metrics (like Average_Rating, Restaurant_Popularity, and Total_Votes).
- Key Insight: Which cuisine category shows a high average rating and strong demand, but perhaps has a lower saturation (fewer restaurants/low average price), indicating a potential gap in the market for a premium/high-quality offering?

2. Market: Pinpointing the Best City/Location

- Goal: Determine which metropolitan market offers the best growth opportunity.
- Analysis Required: Compare performance metrics across different City and Place_Name columns.
- **Key Insight:** Which **City or area** exhibits the highest potential profitability, possibly indicated by a favorable ratio of Avg_Price_City to Avg_Rating_City, or a low count of Is_Highly_Rated restaurants despite high demand, suggesting an underserved market?

3. Channel: Defining the Service Model (Delivery Focus vs. Dining Focus)

- Goal: Decide whether the new venture should prioritize a fine-dining experience or an optimized delivery model.
- Analysis Required: Compare the spread and correlation between Dining_Rating vs. Delivery_Rating and Dining_Votes vs.
 Delivery_Votes.
- Key Insight: Are there specific categories or markets where delivery performance significantly exceeds dining performance (or vice versa)? This will suggest the most profitable channel strategy—a streamlined kitchen for delivery or a premium physical location for dining.

Data Description

Column Name

Restaurant Name

Dining_Rating

Delivery_Rating

Dining_Votes

Delivery_Votes

Cuisine

Place Name

City

Item_Name

Best_Seller

Votes

Prices

Average_Rating

Total_Votes

Price_per_Vote

Log_Price

Is Bestseller

Restaurant_Popularity

Avg_Rating_Restaurant

Avg_Price_Restaurant

Avg_Rating_Cuisine

Avg_Price_Cuisine

Avg_Rating_City

Avg_Price_City

Is_Highly_Rated

Is_Expensive

Description

Name of the restaurant listed on Zomato.

User rating for the dine-in experience (0.0 to 5.0).

User rating for the delivery experience (0.0 to 5.0).

Number of votes received for dine-in service.

Number of votes received for delivery service.

Type of cuisine served (e.g., Fast Food, Chinese).

Local area or neighborhood of the restaurant.

City in which the restaurant is located.

Name of the menu item listed.

Bestseller status (e.g., BESTSELLER, MUST TRY, NONE).

Combined total votes received.

Price of the menu item in INR.

Mean rating calculated from available sources.

Sum of all types of votes.

Ratio of price to total votes (used to evaluate value for money).

Log-transformed price to reduce skewness in analysis.

Binary flag indicating if item is marked as a bestseller.

Number of items listed by the restaurant in the dataset.

Average rating of all items from the same restaurant.

Average price of all items from the same restaurant.

Average rating across all restaurants serving the same cuisine.

Average price across all restaurants serving the same cuisine.

Average rating across all restaurants in the same city.

Average price of menu items in the same city.

Binary flag for ratings \geq 4.0.

Binary flag for prices above city's average.



Artifact Submission

Your submission must include the following five artifacts, all packaged within a single GitHub repository.

- 1. Jupyter Notebook (.ipynb) This is the core of your submission. Your Jupyter Notebook should be a complete, well-documented narrative of your data analysis journey. It must include:
- Detailed Explanations: Use Markdown cells to explain your thought process, the questions you are trying to answer, and the insights you've uncovered.
- Clean Code: The code should be well-structured, easy to read, and free of unnecessary clutter.
- · Comprehensive Comments: Use comments to explain complex logic and the purpose of different code blocks.
- · Key Visualizations: All visualizations should be clear, properly labeled, and directly support your findings.

2. Presentation (.pptx or .pdf)

Create a compelling presentation that summarizes your team's analysis and key findings. This presentation should serve as your final pitch. It must include:

- Executive Summary: A concise overview of your findings.
- · Key Insights: The most important takeaways from your analysis.
- Data-Driven Recommendations: Actionable steps that can be taken based on your insights.
- Supporting Visualizations: A selection of your best visualizations to illustrate your points.

3. README File (.md)

The README file is the first thing we'll look at. It should serve as a quick guide to your project and provide essential details. It must include:

- Project Title :
- Brief Problem Statement: A summary of the project and your approach.
- · Summary of Findings: A bullet-point summary of your most significant insights.

4. Attached Dataset

Please include the original dataset (.csv or other format) within your repository. This ensures the judges can reproduce your analysis without any issues.

5. GitHub Repository

Your final submission will be your GitHub repository. The repository name must follow this exact format: HORECA_ProjectName_TMP



Challenge Evaluation Criteria

Criteria Name	Criteria weight
Data Understanding and Initial Insight	20%
Visualization and Pattern Identification	20%
Statistical Analysis and Hypothesis Generation	20%
Business Recommendation	30%
Coding guidelines and standards	10%



Project Outcomes - Strategic Area 1: Category Selection (Cuisine)

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Required Metrics & Analysis

Target Insight

Performance vs. Popularity

Create a matrix or visualization that compares: • Demand (Volume): Votes, Delivery_Votes, Total_Votes • Quality (Rating): Average_Rating, Dining_Rating, Delivery_Rating

Identify top-performing (high rating/high demand) cuisines.

Market Saturation

Group the data by Cuisine and calculate the Count of Restaurants. Compare this count against the average Log_Price and Avg_Rating_Cuisine.

Locate high-demand, high-rating cuisines that currently have a *lower number* of established competitors, suggesting a blue ocean opportunity.

Price Point Analysis

Analyze the spread and mean of Price_per_Vote and Log_Price within the top 5 cuisines.

Define the optimal pricing strategy (premium, mid-range, budget) for the chosen cuisine.



Project Outcomes - Strategic Area 2: Market Selection (City & Place)

Task	Required Metrics & Analysis	Target Insight
City-Level Viability	Aggregate data by City. Calculate the overall average Average_Rating and median Total_Votes for each city. Filter to include only cities above a minimum vote threshold.	Identify the city with the best overall market health and consumer engagement.
Micro-Market Analysis	Within the top-performing city, analyze the Place_Name distribution. Compare the density of Restaurant_Name (saturation) against the mean Restaurant_Popularity.	Pinpoint the specific neighborhood/place that offers high consumer interest (high popularity) relative to the existing restaurant density.
Risk Assessment	Use the Is_Highly_Rated (Count) and Is_Expensive (Count) columns to characterize the competition in the top locations.	Understand the intensity of high- quality/high-price competition in the target market.



Project Outcomes - Strategic Area 3: Channel Selection (Dining vs. Delivery)

Task

Required Metrics & Analysis

Target Insight

Channel Disparity

Calculate the correlation coefficient between (Dining_Rating, Delivery_Rating) and (Dining_Votes, Delivery_Votes).

Determine if consumers judge dining and delivery services similarly or if one channel is consistently underperforming/overperforming.

Optimal Channel Focus

For the recommended **Cuisine** and **Market**, plot Dining_Rating vs.
Delivery_Rating for all restaurants.
Segment the scatter plot based on Is_Bestseller status.

Recommend a clear primary channel:

Delivery-First: If Delivery

Ratings/Votes dominate. Dining-First: If

Dining Ratings/Votes dominate.



Lets Go



