



Café Coffee Night MRA Project

Assignment Submitted by Manika Gupta – May2020

Project Objective



- The data set provided to us is the data set of a Café Chain for one of its restaurants. We have to do a thorough analysis of the data and come up with the analysis and present it.
- The owner of the restaurant wants you to use this data to come up with a set of recommendations that can help his Café Chain increase his revenues.
- We are provided with a data set for POS (point of sale data) for one of his chains.

Steps Followed:

1 Exploratory Analysis

2 Menu Analysis



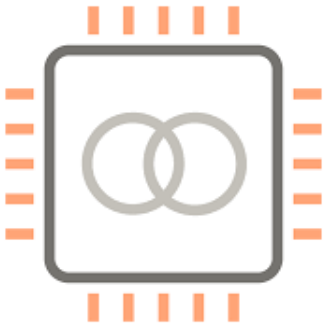
Exploratory Analysis

Identifying the trends based on

1. Item sales trend: The popular categories of the Menu
2. Item sales w.r.t time: The months of the year, day of the week, the time of the day
3. Most sold item: Most popular items on the menu
4. Least sold item: Least ordered items on the menu
5. Pricing trend over the year: Change in pricing of the items and impact it had on the revenue



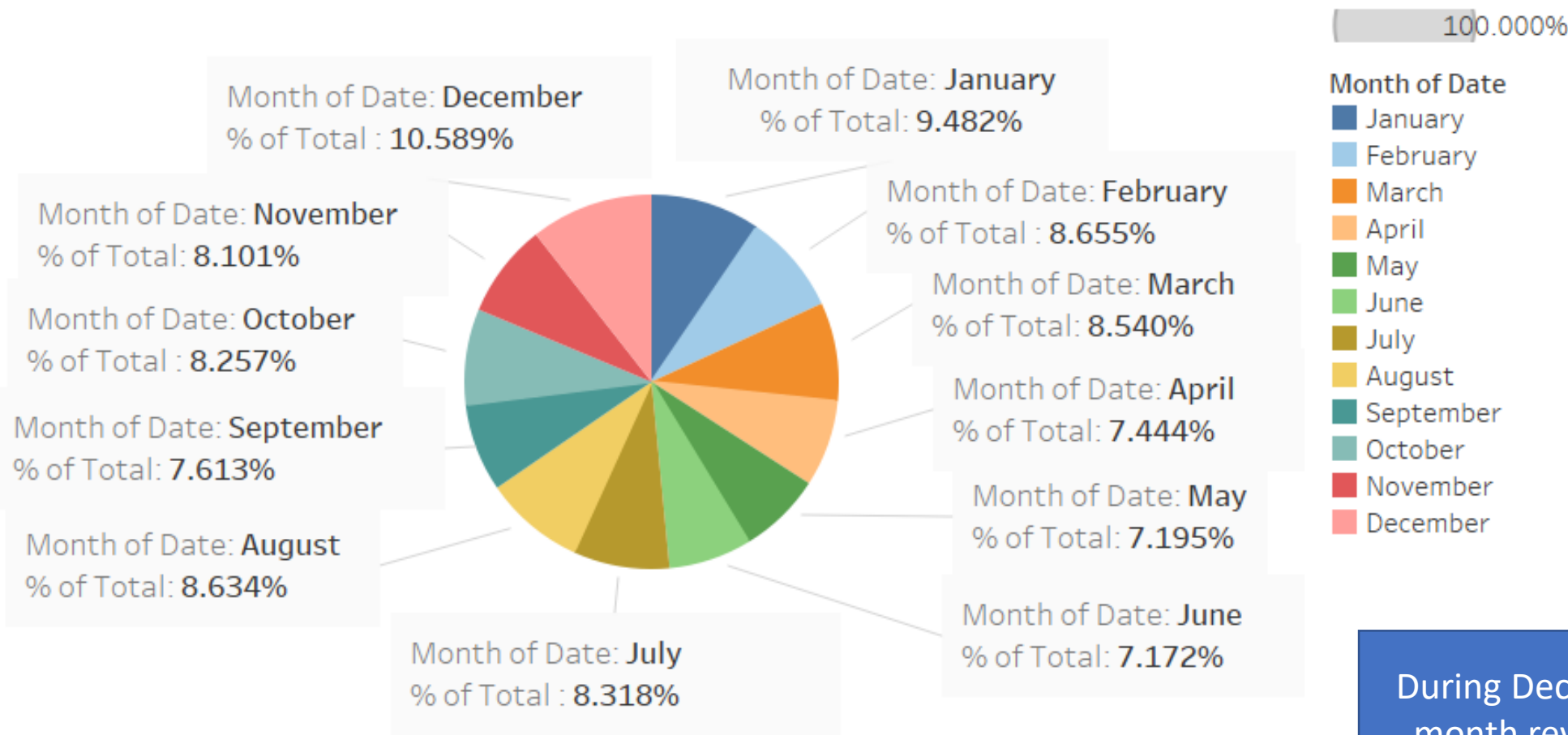
Menu Analysis



Identifying the combos using Market Basket analysis
which are most liked and will earn more revenue.

Done using KNIME

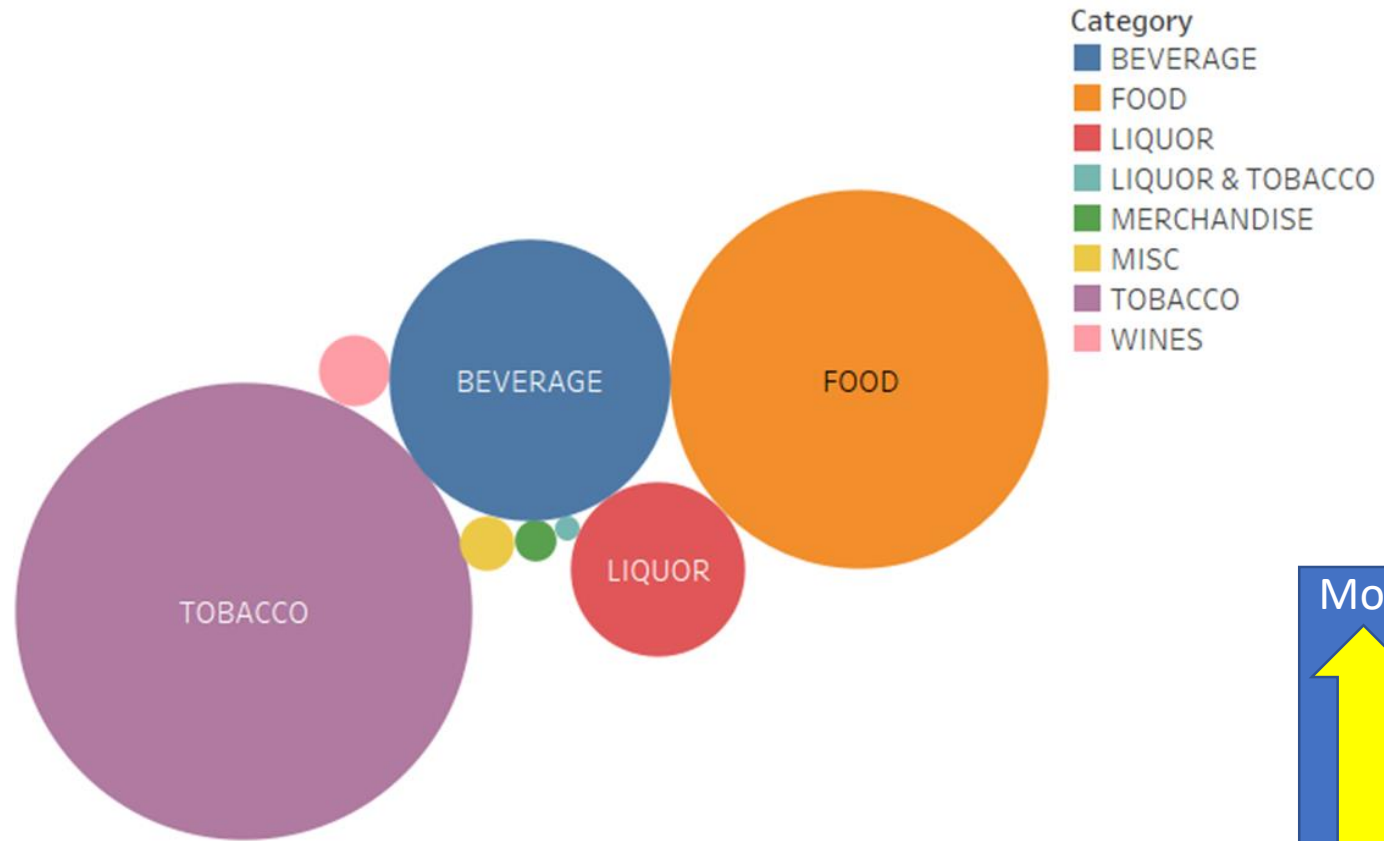
Monthwise sales



Date Month (colour) and % of Total Total (size).

During December month revenue earned was highest

Category wise revenue

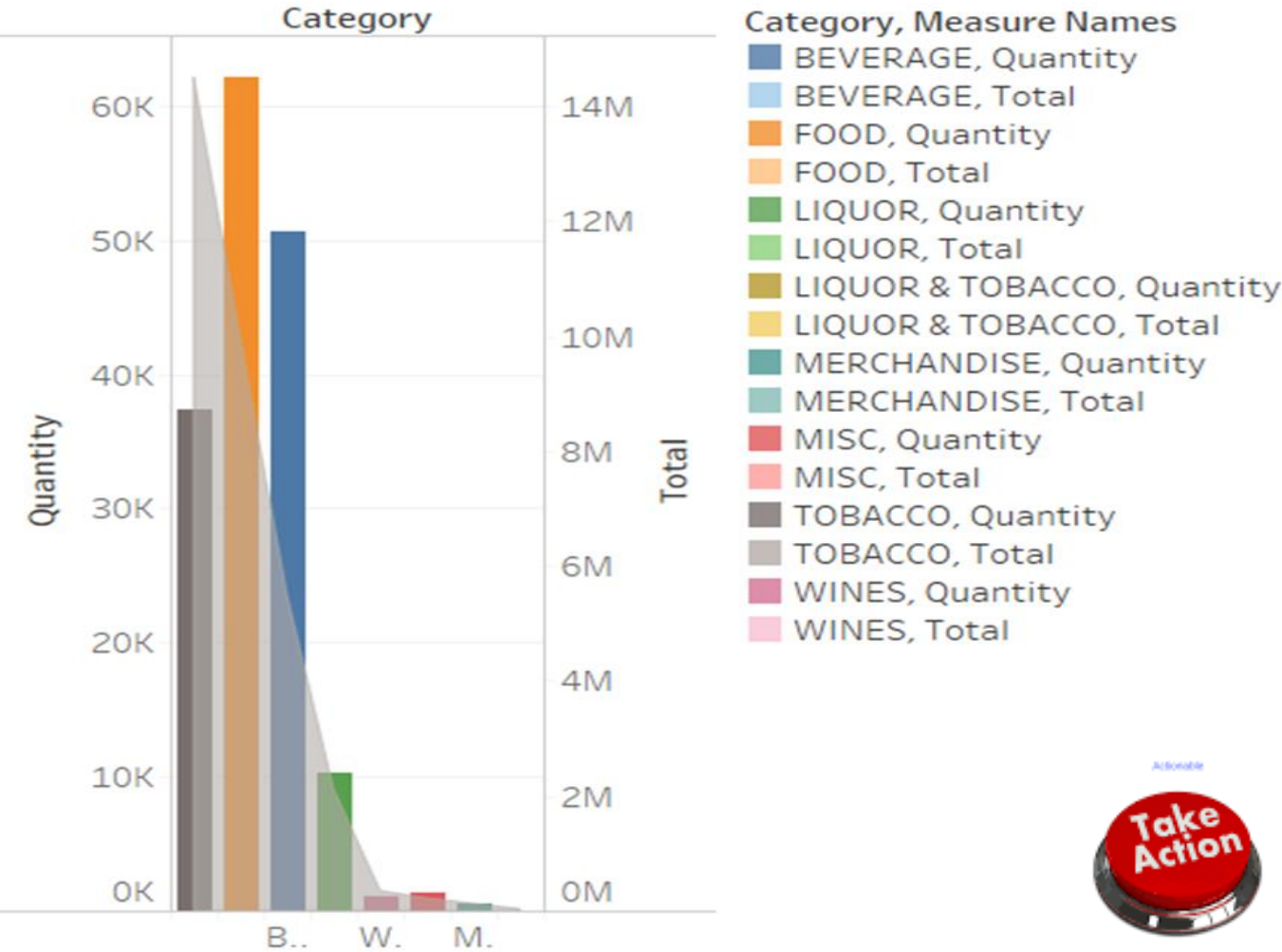


Most Revenue earned

- Tobacco
- Food
- Beverages
- Liquor

Category. Colour shows details about Category. Size shows sum of Total.
The marks are labelled by Category.

Category wise sales vs Quantity



Quantity and Total for each Category. Colour shows details about Category, Quantity and Total.



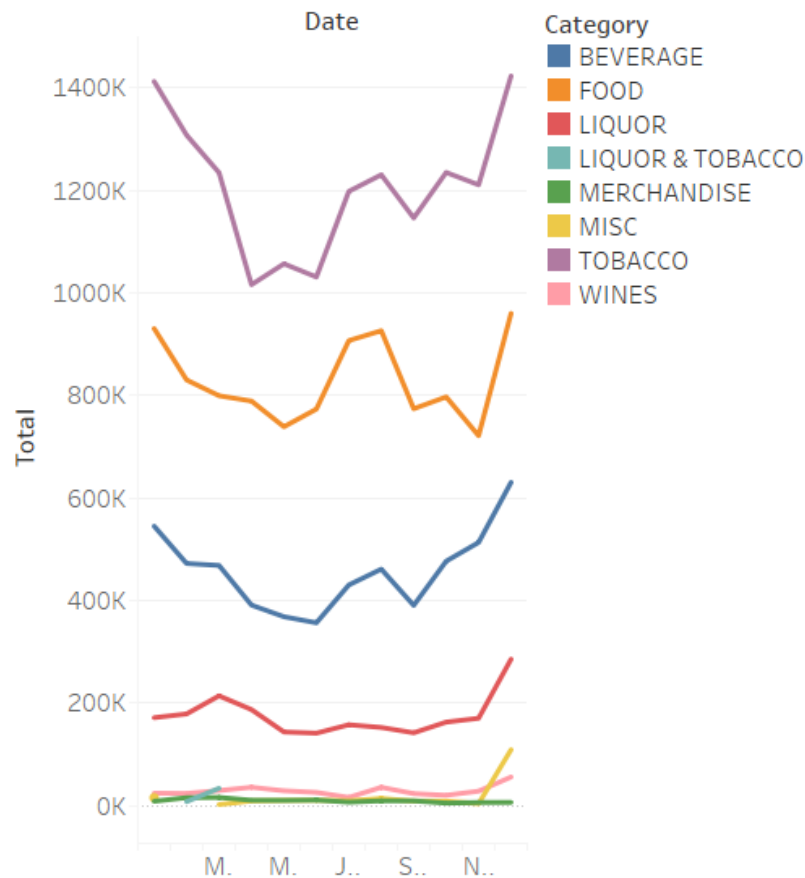
- Quantity wise food is sold the most after beverages
- Revenue wise Tobaccos earned the most revenue after Food



Tobacco has capacity to generate high revenues hence the promotion of Tobacco can be increased to tap this trend.

Volumes and sales analysis based on timeline

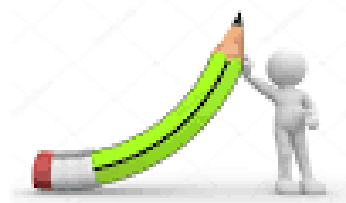
Monthly sales pattern



Slight dip in sales across all categories from Jan to June

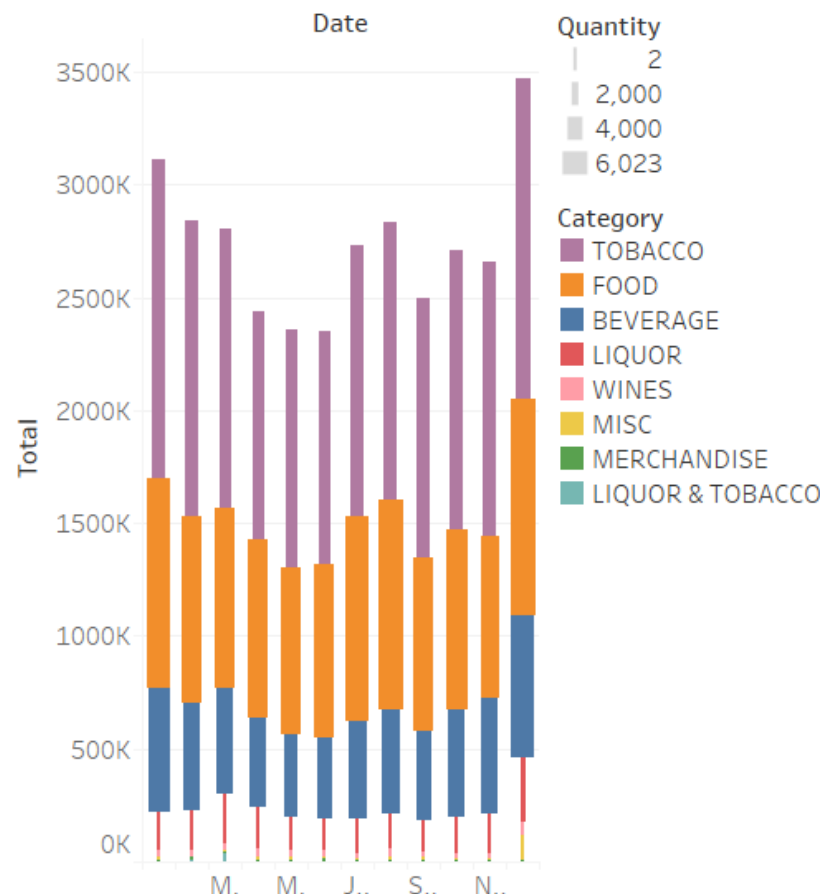
Sales rise from July to December with peak in December

Liquor and wines show not much change however throughout



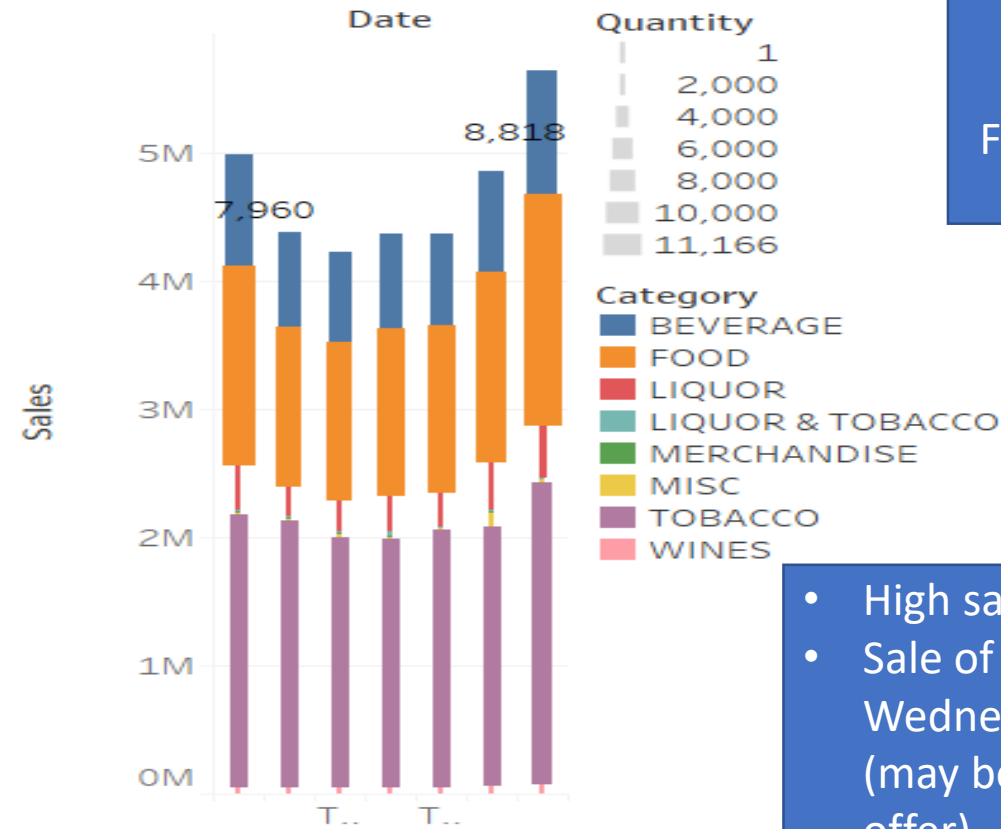
The trend of sum of Total for Date Month. Colour shows details about Category.

Timeline wise revenue and quantity relation



Sum of Total for each Date Month. Colour shows details about Category. Size shows sum of Quantity.

Weekly sales trend wrt revenue and quantity

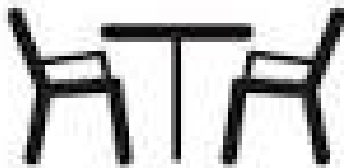


Sum of Total for each Date Weekday. Colour shows details about Category. Size shows sum of Quantity. The marks are labelled by sum of Quantity.

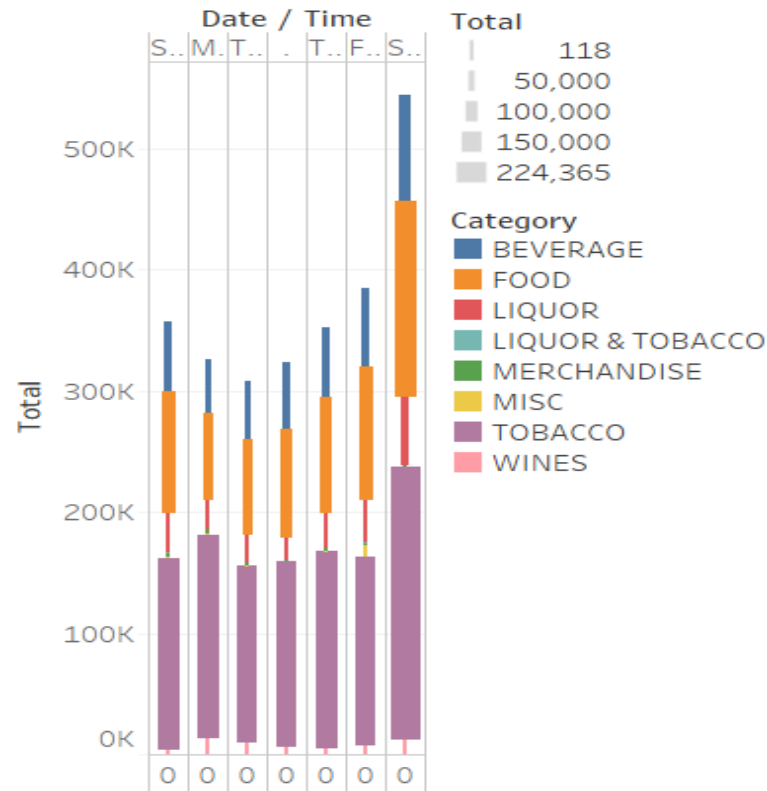
Sales is at peak on Fridays and Saturdays

High sales of Tobacco is observed on Mondays and Sundays

- High sales of Food on Sundays
- Sale of Food higher on Wednesday than Thursday (may be because of some offer)

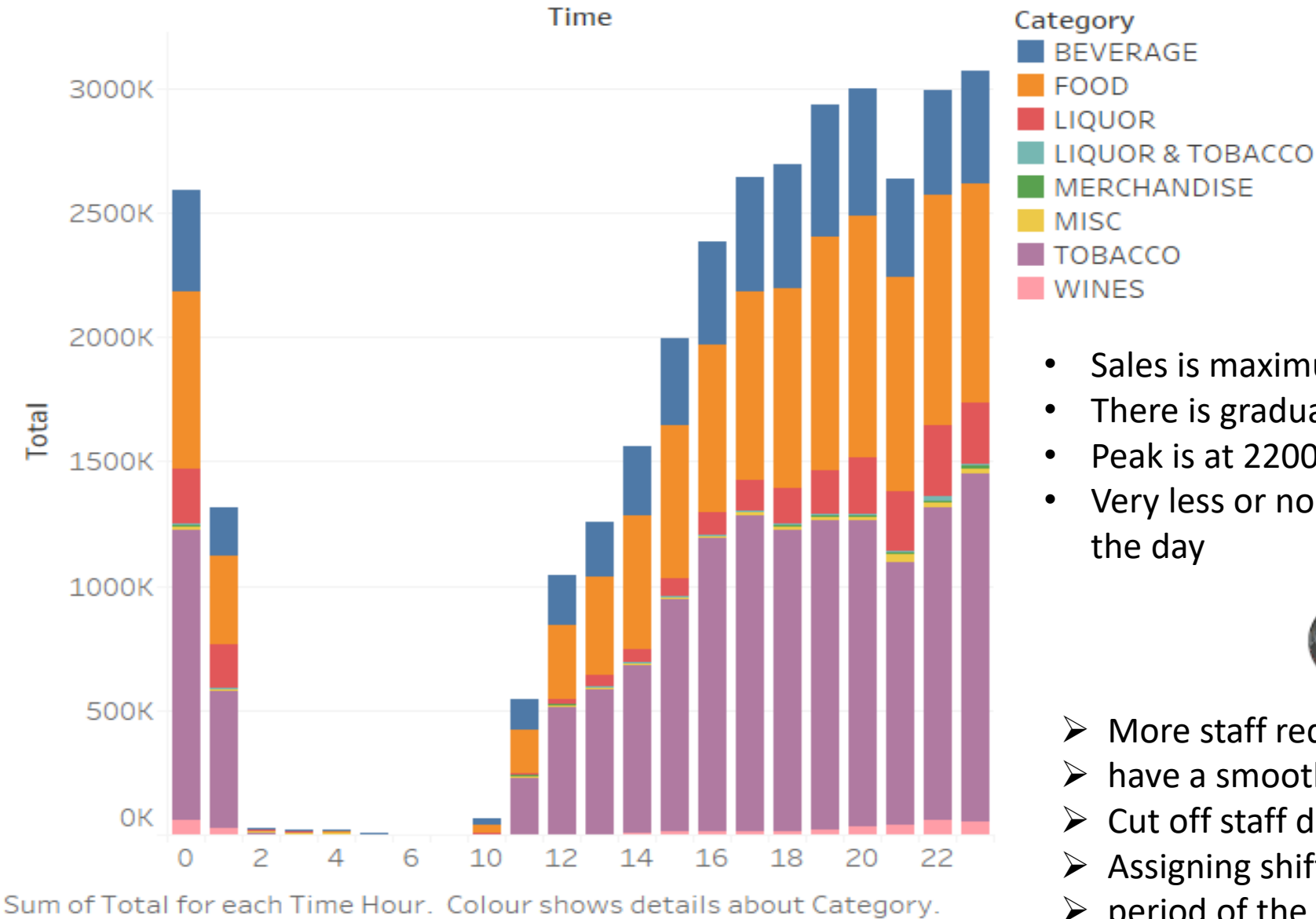


Hourly Sales Trend based on weekdays



Sum of Total for each Time Hour broken down by Date Weekday. Colour shows details about Category. Size shows sum of Total. The view is filtered on Time Hour, which keeps 0.

Sales of category based on time of the day

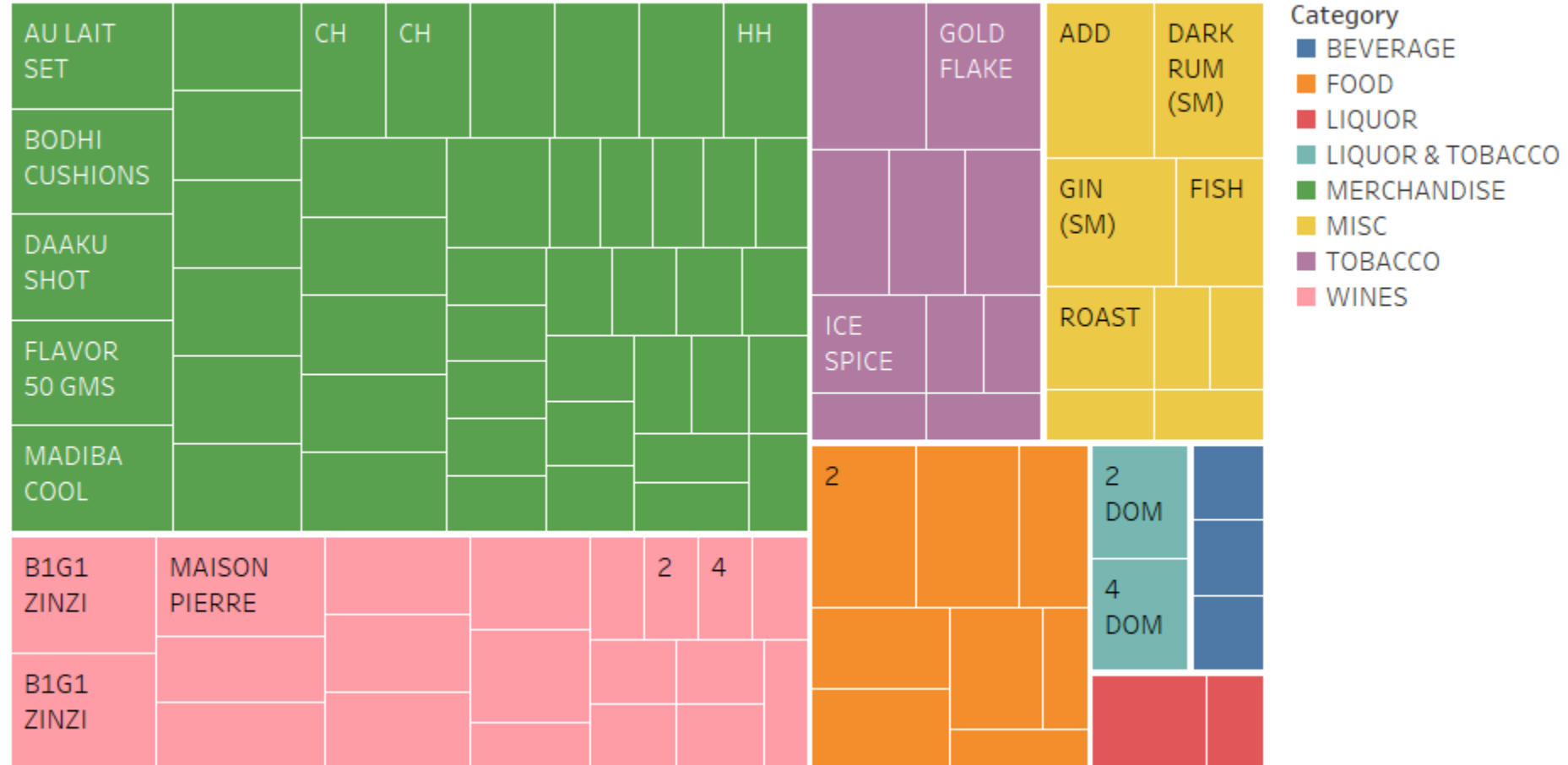


- Sales is maximum from 1800 hrs to 2300
- There is gradual increase in sales after 1500 hrs
- Peak is at 2200 ~2300 hrs
- Very less or no sales during early wee hours of the day



- More staff required during peak time to
- have a smooth service.
- Cut off staff during low sales period.
- Assigning shift jobs based on the high sales
- period of the day

Least selling items in terms of Quantity category wise



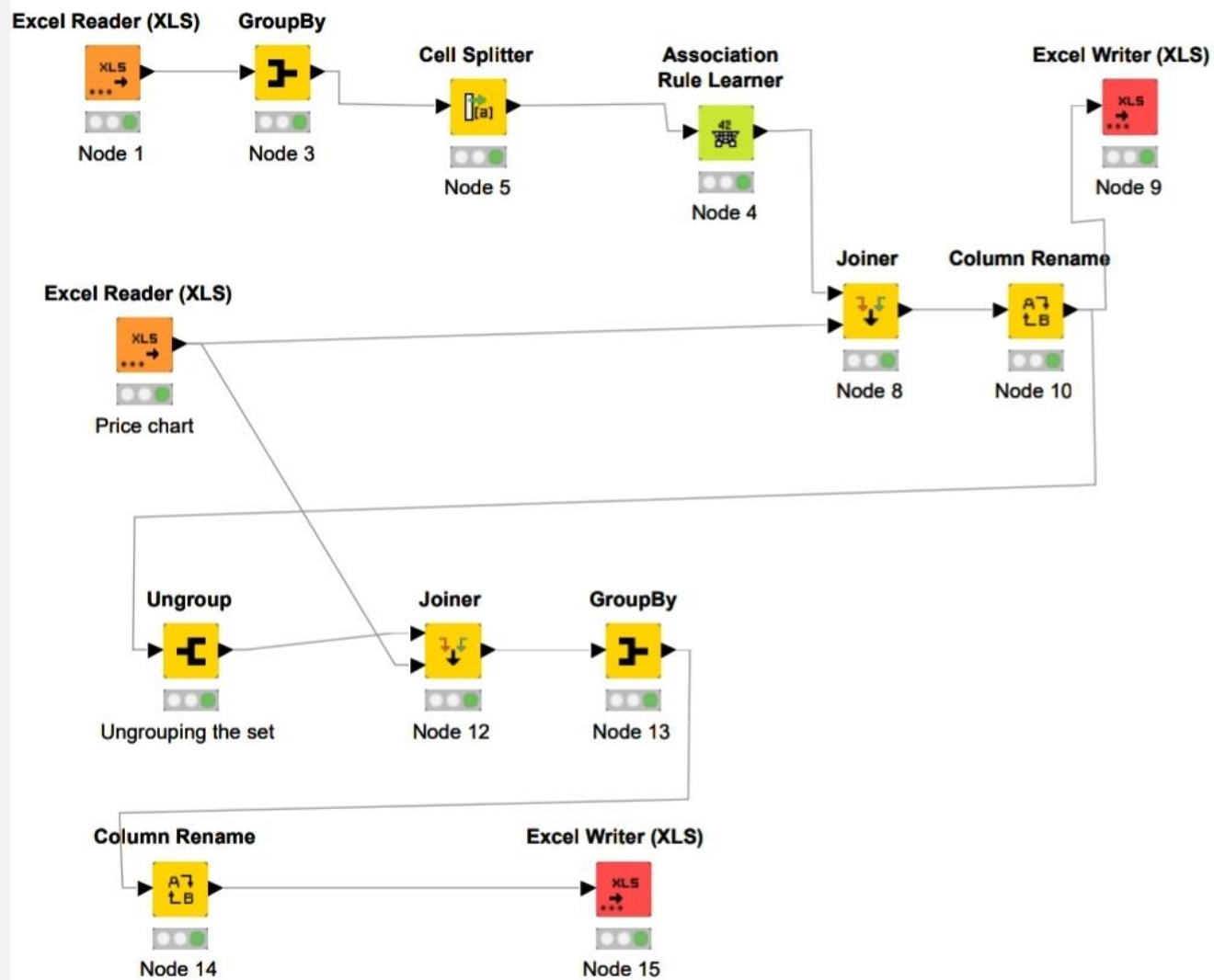
Item Desc. Colour shows details about Category. Size shows sum of Quantity. The marks are labelled by Item Desc. The view is filtered on Item Desc, which keeps 100 of 580 members.

Least selling items which can be removed from the menu

Item Desc	
MOTHERS DAY SPL	0.1
ADD BUTTERED TOAST	18.6
CUTTING GLASS	27.0
DIP BOWL	67.5
MUGS - PLAIN COLOUR	75.4
MOCAFE HOT CHOCOLATE(SF)	80.4
GOLD FLAKE ULTRA LIGHTS(20)	87.6
CH WRAPPING PAPER	90.0
DECAFFINATE COFFEE FRAPPE	92.8
CLASSIC REGULAR	93.6
INDIA KINGS OCEAN BLUE	109.8
ADD GROUND MEAT	111.4
ADD CHICKEN BACON	148.5
GREAT LAKES MUG SINGLE	159.8
ASH TRAYS	168.8
COUNTRY LEMONADE GLASS(HANSA)	168.8
2 AXE TWIST	173.3
CH TIN SMALL	179.6
CAPONATA	185.6
CLASSIC MENTHOL RUSH	199.9

Sum of Total broken down by Item Desc. The view is filtered on Item Desc, which keeps 20 of 580 members.

These least selling 20 items can be taken off the menu after a discussion with the customer, based on his inputs and future plans regarding those products / items.



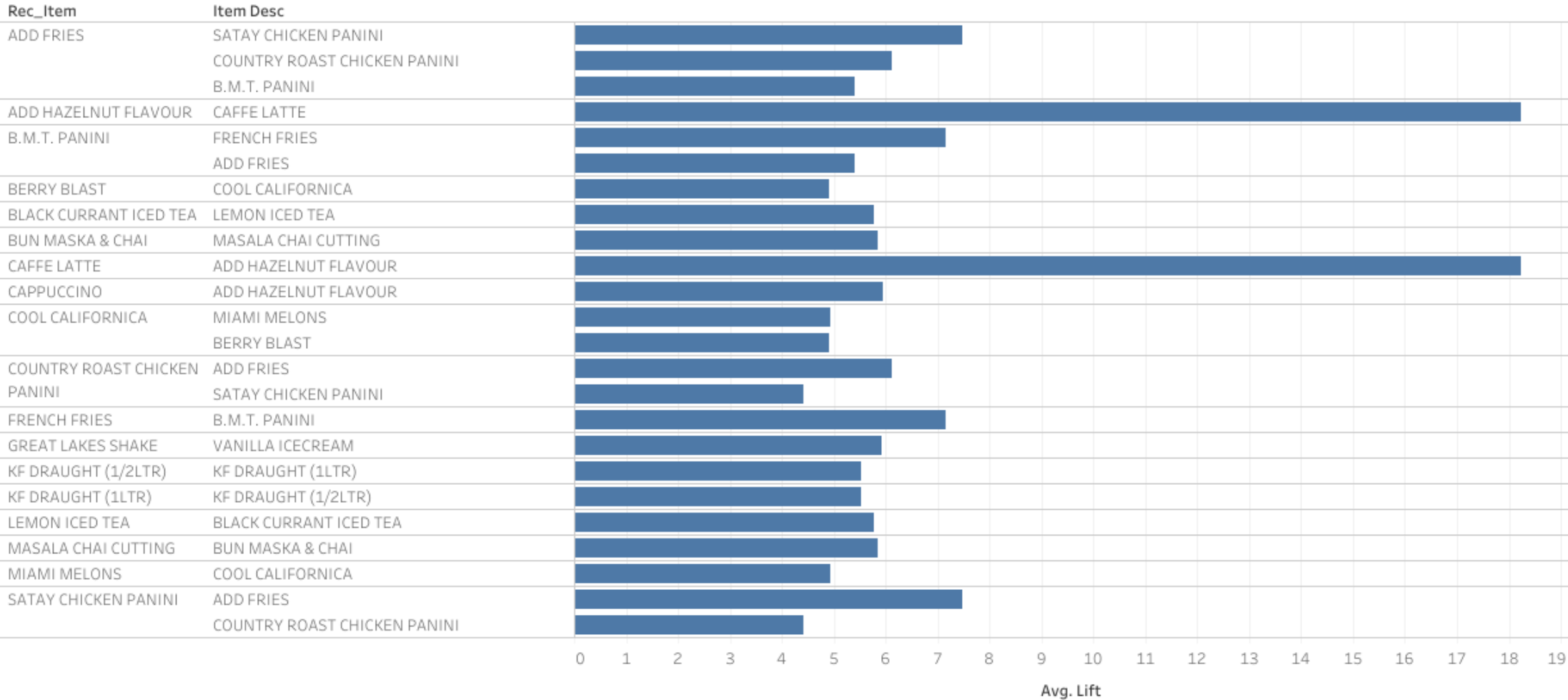
Final
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Rules

Menu Analysis

Meal add on suggested / Combo offers



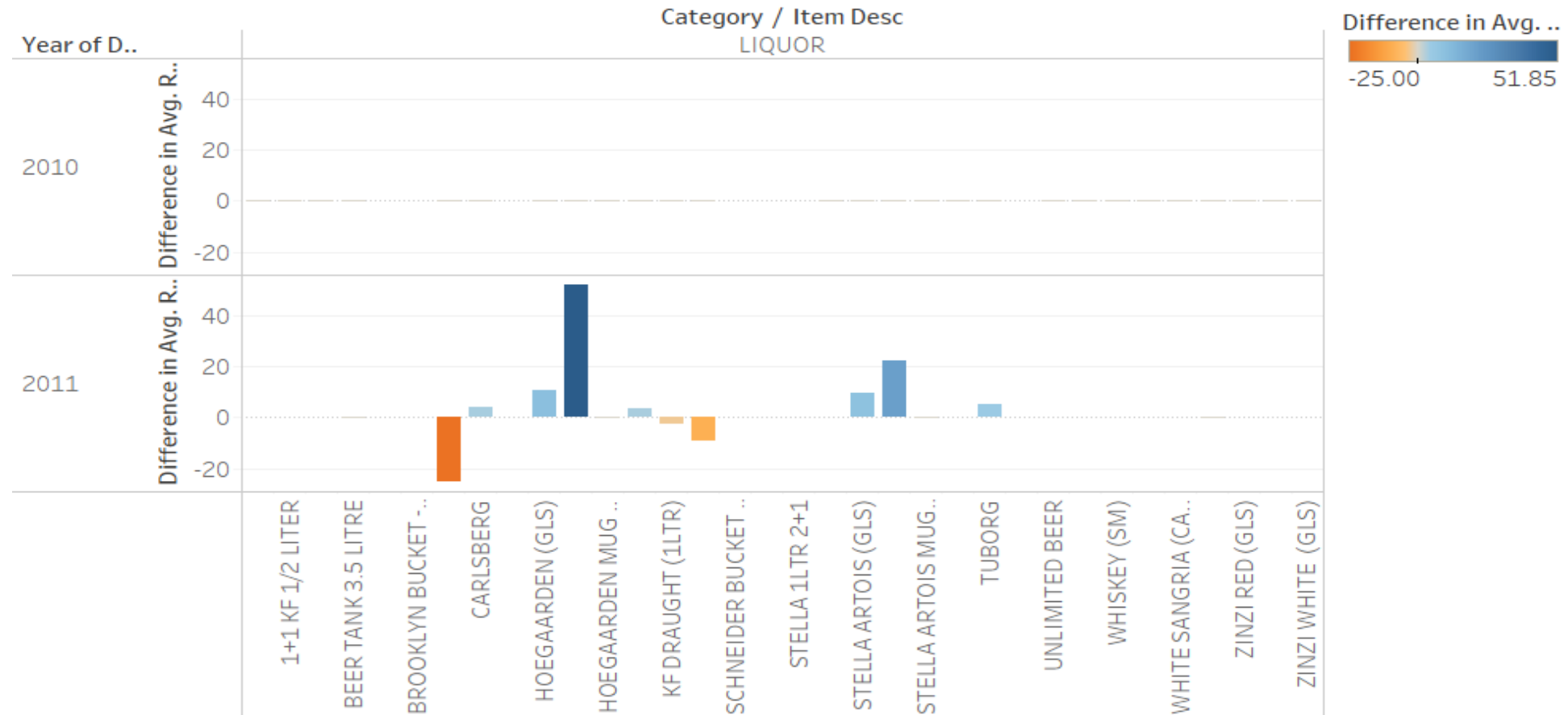
Sheet 1



Price changes observed in comparison to last year



Change in rates over the year Liquor

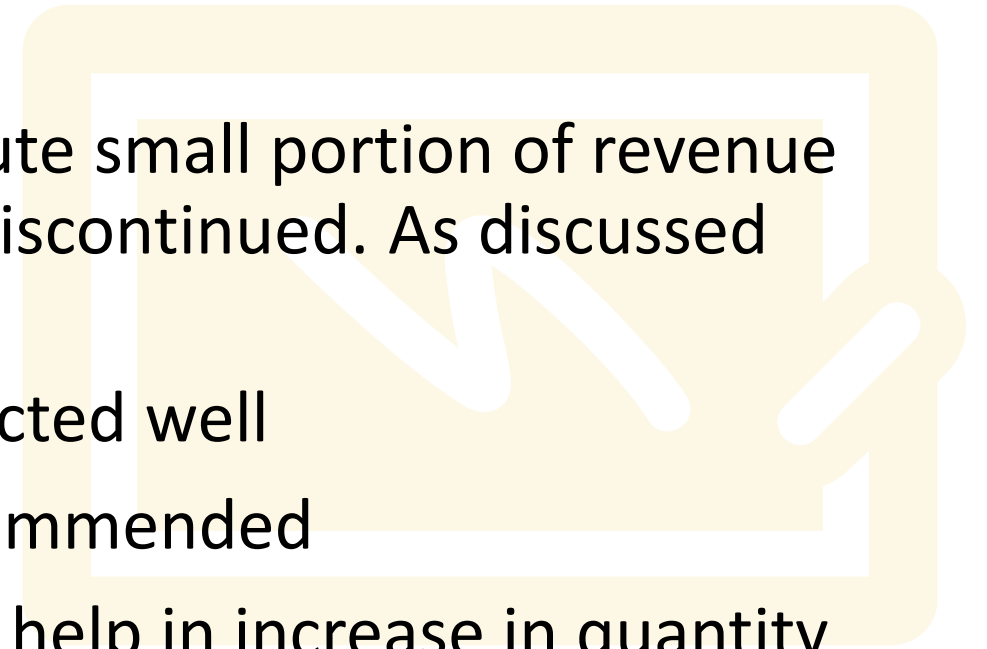


Difference in Avg. Rate for each Item Desc broken down by Category vs. Date Year. Colour shows Difference in Avg. Rate. The view is filtered on Category, which keeps LIQUOR.



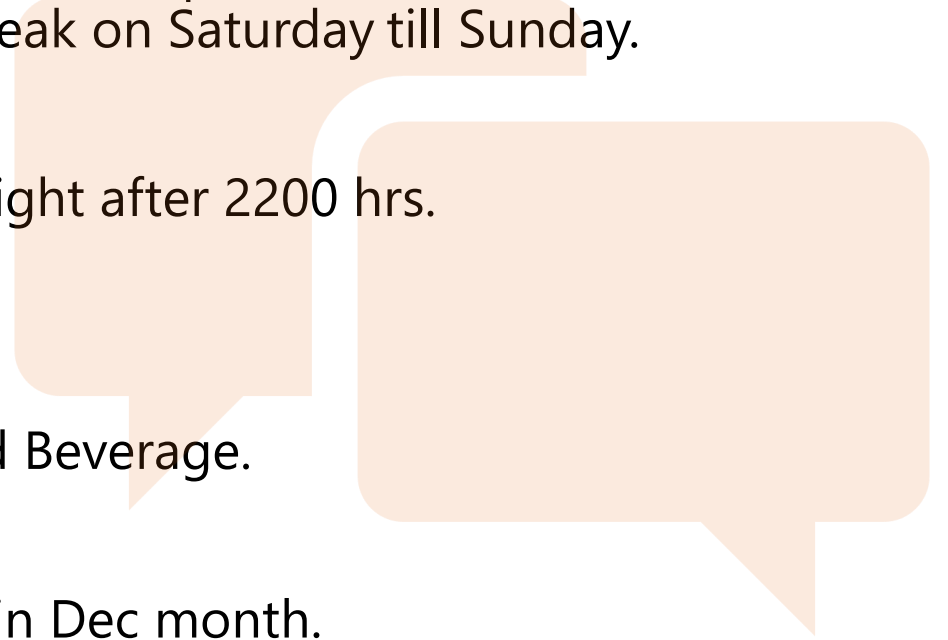
Recommendations

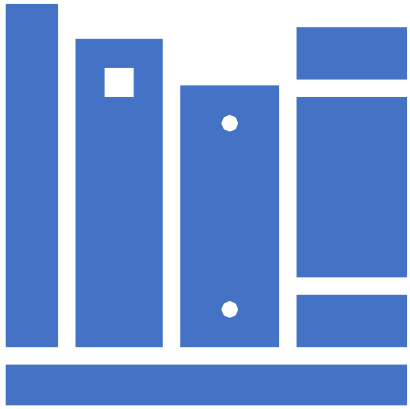
- Inclusion of combo meals will help in boosting the revenue during the lean period and overall
- There are couple of items which contribute small portion of revenue for a category , hence these should be discontinued. As discussed before
- Pricing of popular items should be conducted well
- Dip in pricing of popular items is not recommended
- However certain items with price dip can help in increase in quantity and thus can lead to more revenues



Recommendations

- Extra staff should be present during weekends for smooth operations. As sales of most products starts increasing on Friday and reaches a peak on Saturday till Sunday.
- Sale of Tobacco and liquor is high in late hours of night after 2200 hrs.
- Top selling Categories are Tobacco, Food, Liquor and Beverage.
- Sales of products increases from June and peak up in Dec month.





Thanks

Submitted by Manika Gupta

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