

# TEAM TRITON

Presents

## FOODOPS INSIGHTS



# OUR TEAM



AMAN  
VERMA



AYUSH  
KARAN



MEENAKSHI  
DEWANGAN



# PROBLEM STATEMENT:

## FOODOPS INSIGHTS

As the vendors don't have a proper track about popular foods ordered at a point of time in the day makes them unable to pre-prepare the food items required. Come up with a dashboard where they can manage this all.

The basic problems for the given problem statements is tackled by a Power BI Dashboard i.e. designed to help food vendors, prepare food items in advance based on the most popular and usual orders at that point of time in the day. Creating a Power BI dashboard to manage popular food orders throughout the day can provide vendors with valuable insights, improve operational efficiency, reduce costs, enhance customer satisfaction, and give them a competitive edge in the food service industry. It helps vendors overcome challenges related to data visibility, food preparation, inventory management, and decision-making.



# Excel Sheet

File Home Insert Page Layout Formulas Data Review View Help Tell me what you want to do

Clipboard Font Alignment Number Styles Cells Editing Add-ins

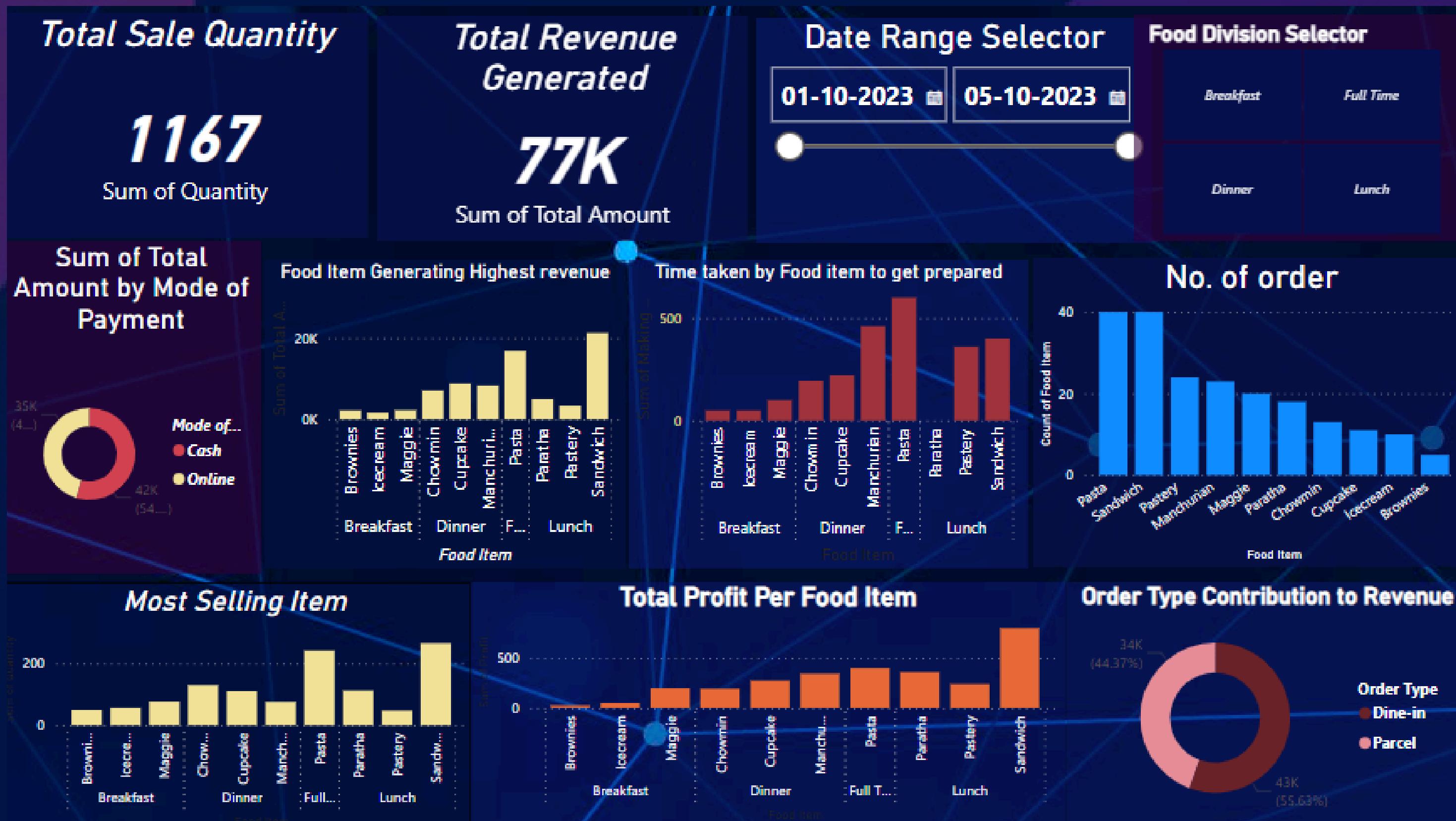
GET GENUINE OFFICE Your license isn't genuine, and you may be a victim of software counterfeiting. Avoid interruption and keep your files safe with genuine Office today.

P15

	A	B	C	D	E	F	G	H	I	J	K	L	M	N
1	RESTAURANT DAY SALES													
2	Order No.	Date	Food Item	Food Division	Quantity	Order Time	Per Item Amount	Total Amount	Mode of Payment	Order Type	Order Mode	Profit Margin per Item	Making Time	
3	1	01-10-2023	Maggie	Breakfast	2	10:00 AM	30	60	Online	Dine-in	Offline	10	5	
4	2	01-10-2023	Brownies	Breakfast	10	10:10 AM	45	450	Online	Dine-in	Offline	5	10	
5	3	01-10-2023	Icecream	Breakfast	2	10:30 AM	30	60	Cash	Dine-in	Offline	5	5	
6	4	01-10-2023	Icecream	Breakfast	5	10:50 AM	30	150	Cash	Parcel	Offline	5	5	
7	5	01-10-2023	Pasta	Full Time	4	10:55	70	280	Cash	Parcel	Online	10	15	
8	6	01-10-2023	Maggie	Breakfast	4	11:10 AM	30	120	Online	Parcel	Online	10	5	
9	7	01-10-2023	Pasta	Full Time	4	11:30 AM	70	280	Online	Dine-in	Offline	10	15	
10	8	01-10-2023	Maggie	Breakfast	5	11:40 AM	30	150	Cash	Dine-in	Offline	10	5	
11	9	01-10-2023	Icecream	Breakfast	10	11:45 AM	30	300	Cash	Parcel	Online	5	5	
12	10	01-10-2023	Maggie	Breakfast	5	11:58 AM	30	150	Online	Dine-in	Offline	10	5	
13	11	01-10-2023	Maggie	Breakfast	2	11:59 AM	30	60	Cash	Dine-in	Online	10	5	
14	12	01-10-2023	Sandwich	Lunch	10	12:10 PM	80	800	Cash	Dine-in	Online	20	10	
15	13	01-10-2023	Paratha	Lunch	5	12:19 PM	45	225	Online	Parcel	Offline	20	12	
16	14	01-10-2023	Pastery	Lunch	2	12:30 PM	70	140	Online	Dine-in	Online	10	15	
17	15	01-10-2023	Pastery	Lunch	2	12:40 PM	70	140	Online	Dine-in	Online	10	15	
18	16	01-10-2023	Sandwich	Lunch	4	12:50 PM	80	320	Cash	Parcel	Offline	20	10	
19	17	01-10-2023	Paratha	Lunch	10	1:10 PM	45	450	Online	Dine-in	Online	20	12	
20	18	01-10-2023	Pasta	Full Time	10	1:19 PM	70	700	Cash	Parcel	Online	10	15	

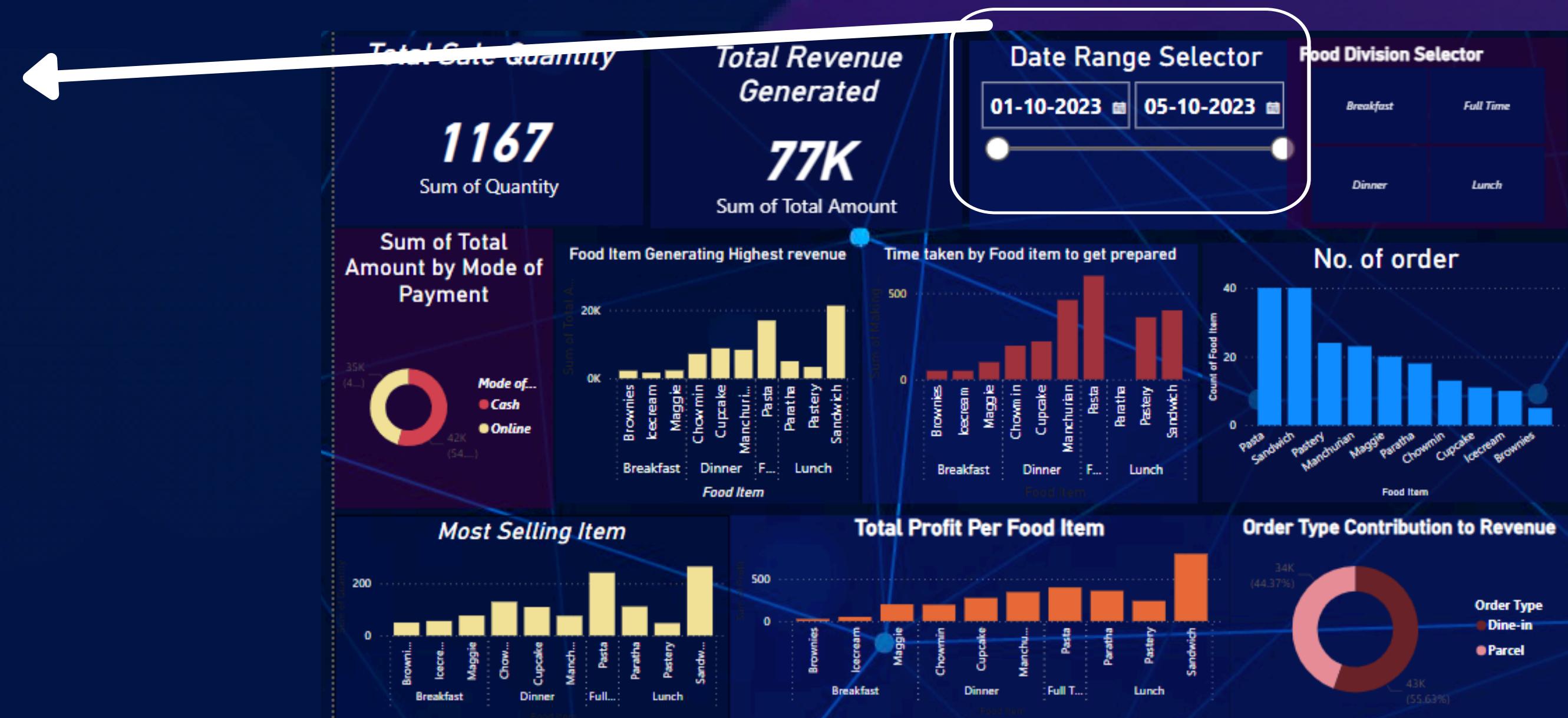
Sheet1

# DASHBOARD



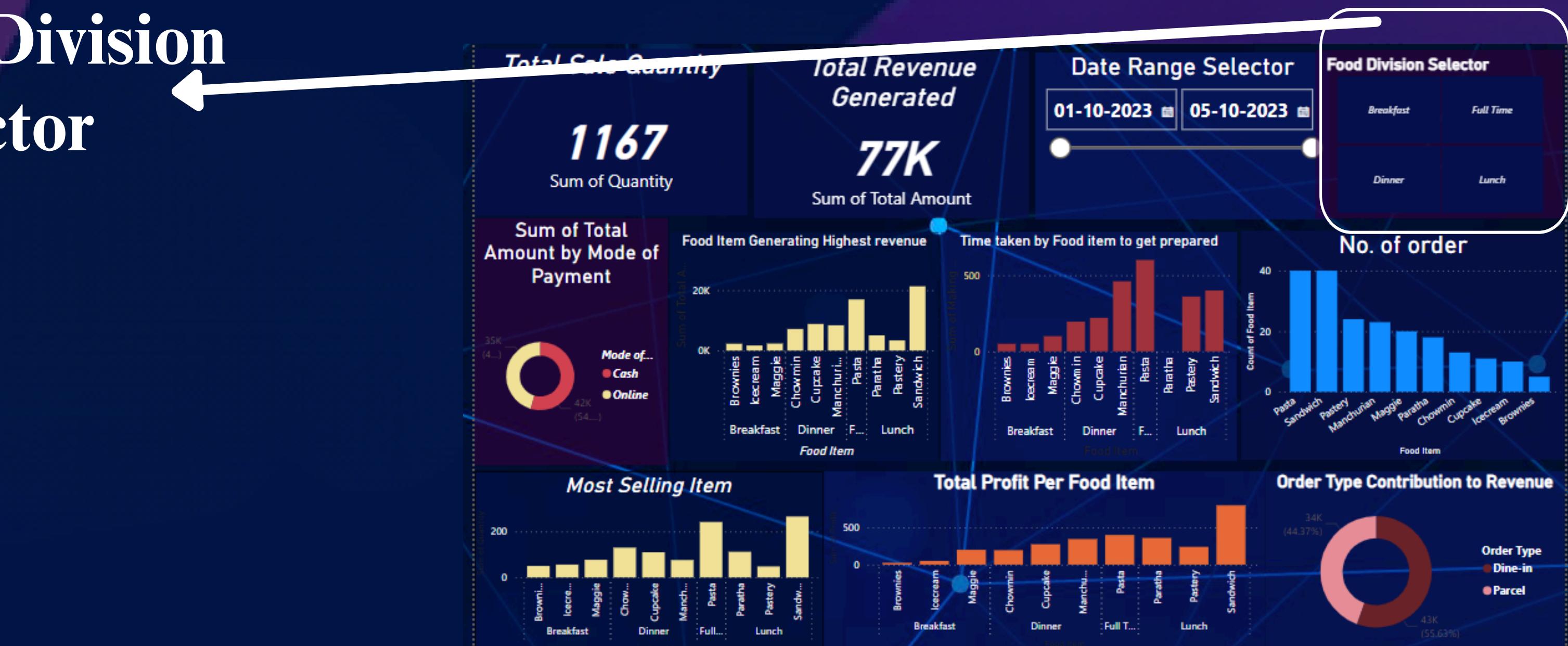
# Dashboard Components

## 1. Date Range Selector:



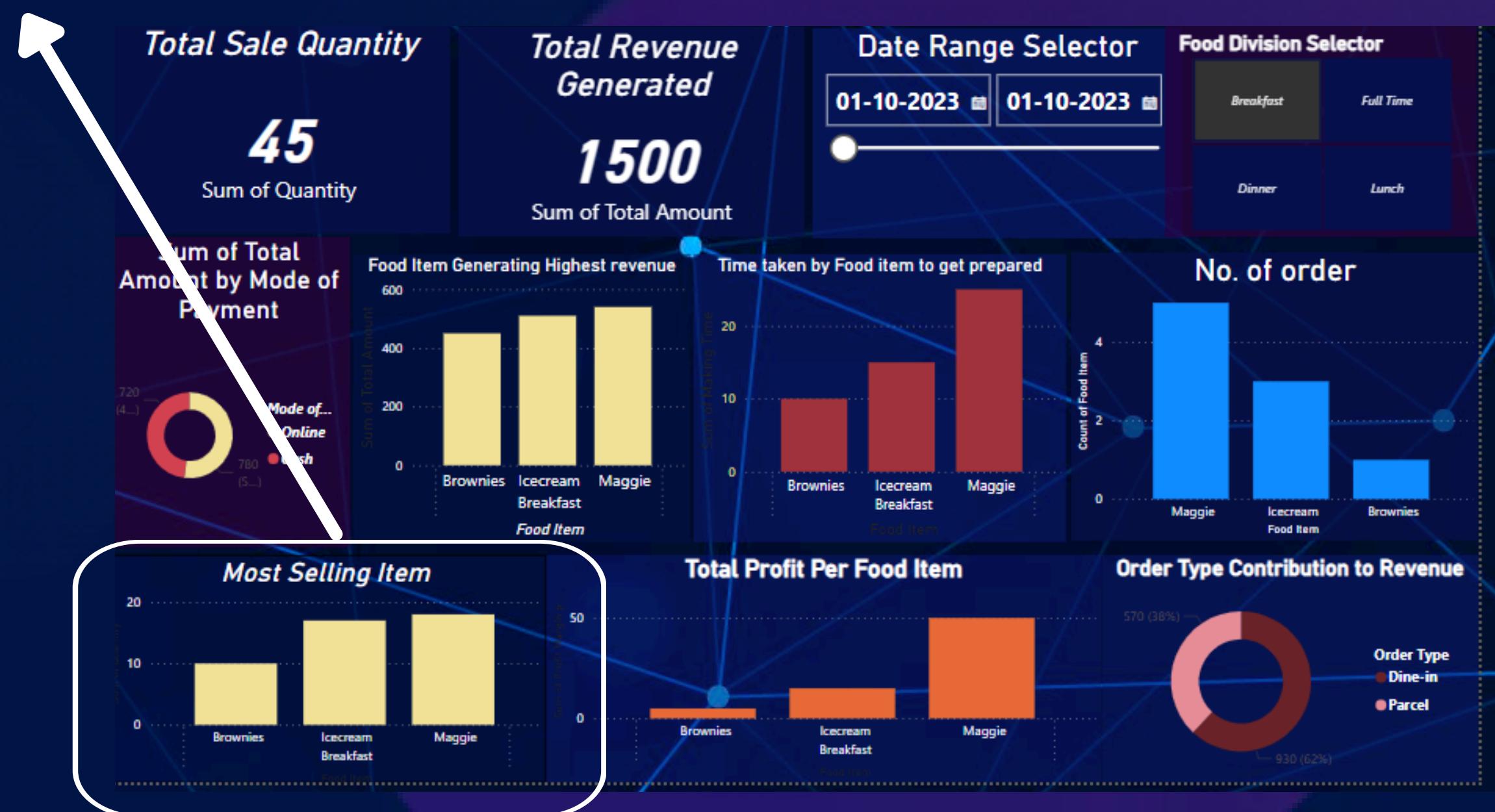
# Dashboard Components

## 2. Food Division Selector



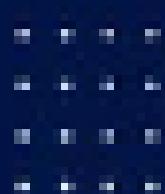
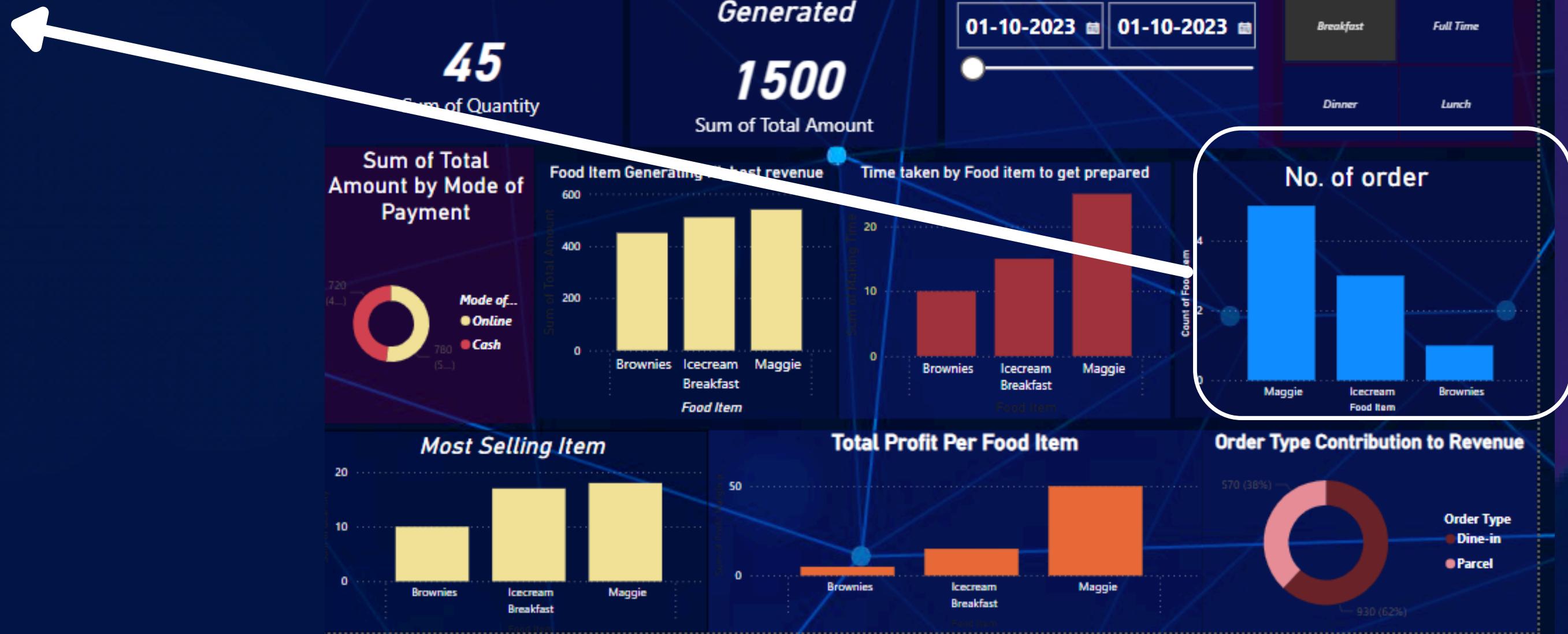
# Dashboard Components

## 3. Most Selling Item:



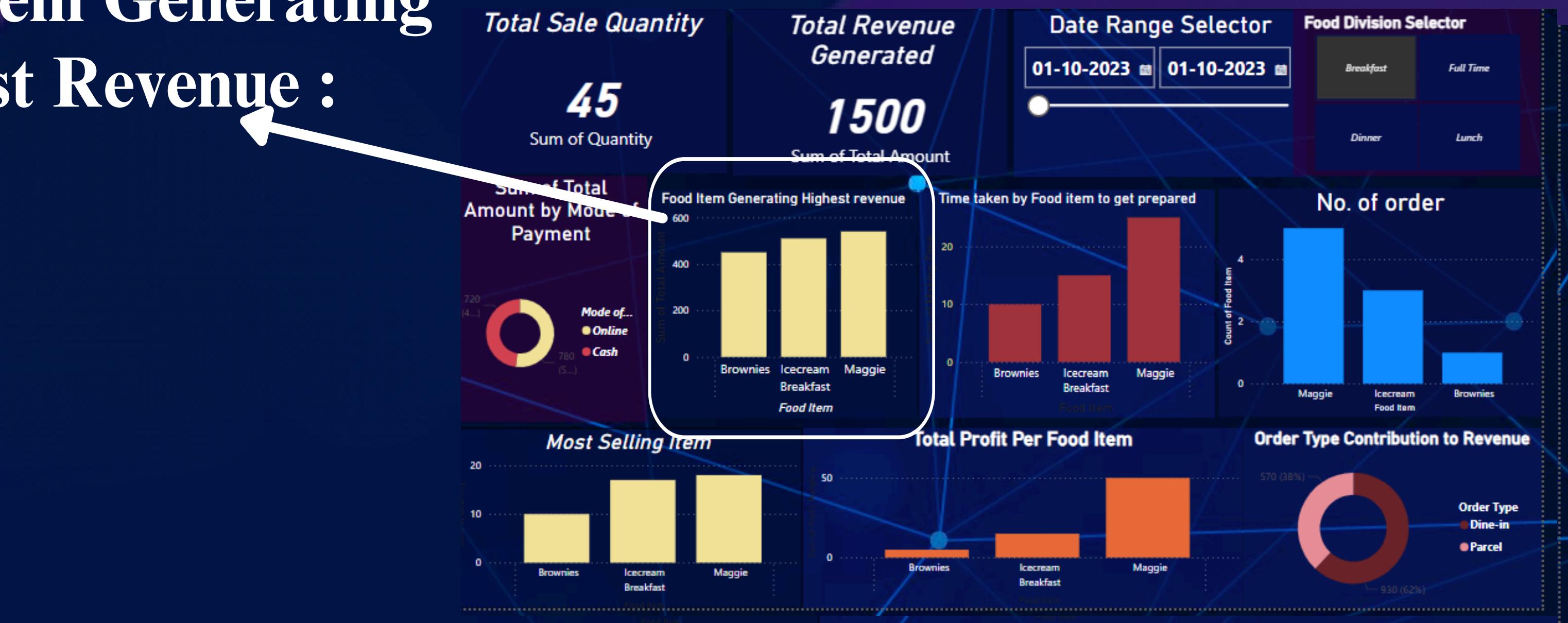
# Dashboard Components

## 4. Number of Order:



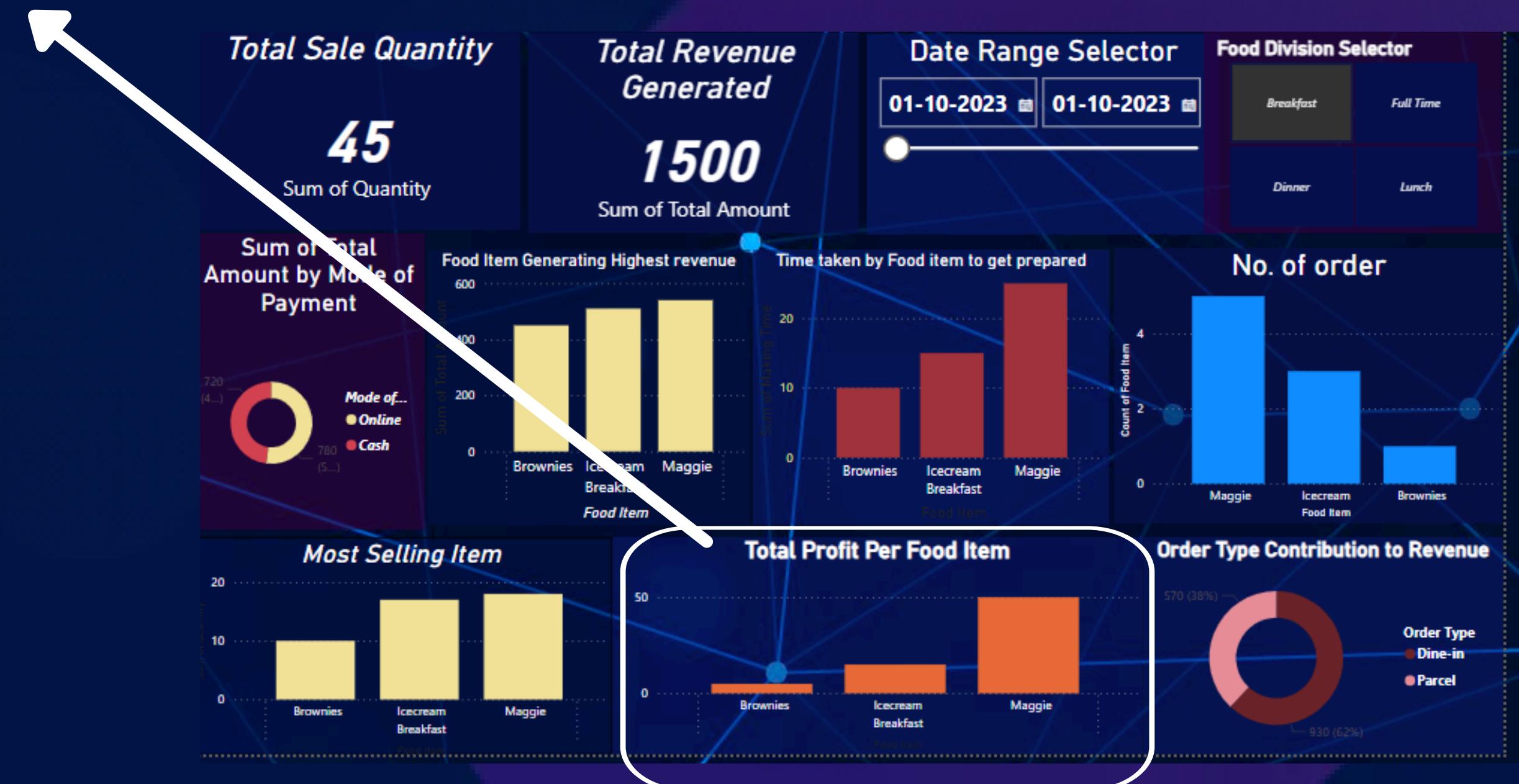
# Dashboard Components

## 5. Food Item Generating Highest Revenue :



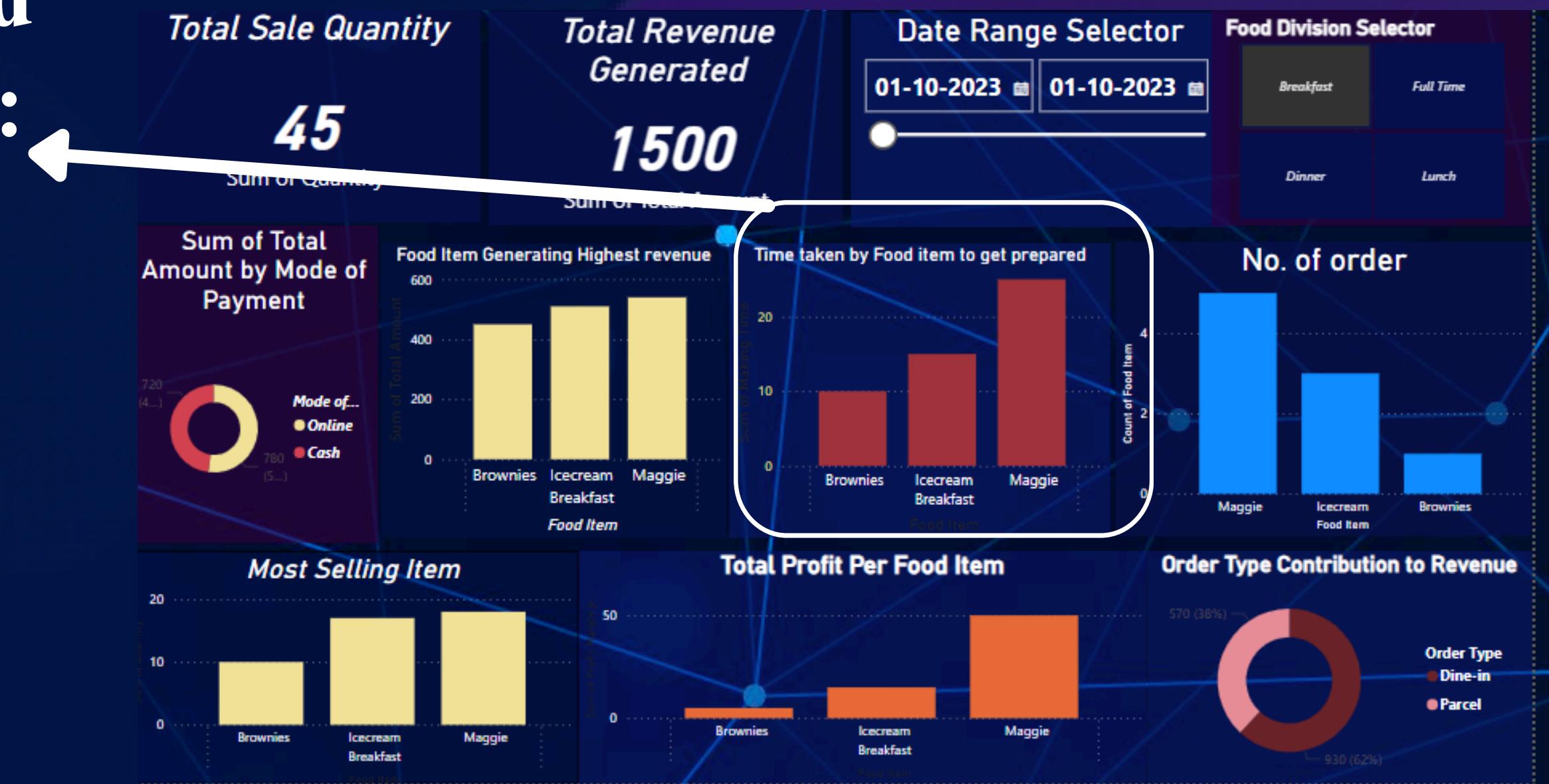
# Dashboard Components

## 6. Total Profit Per Food Item:



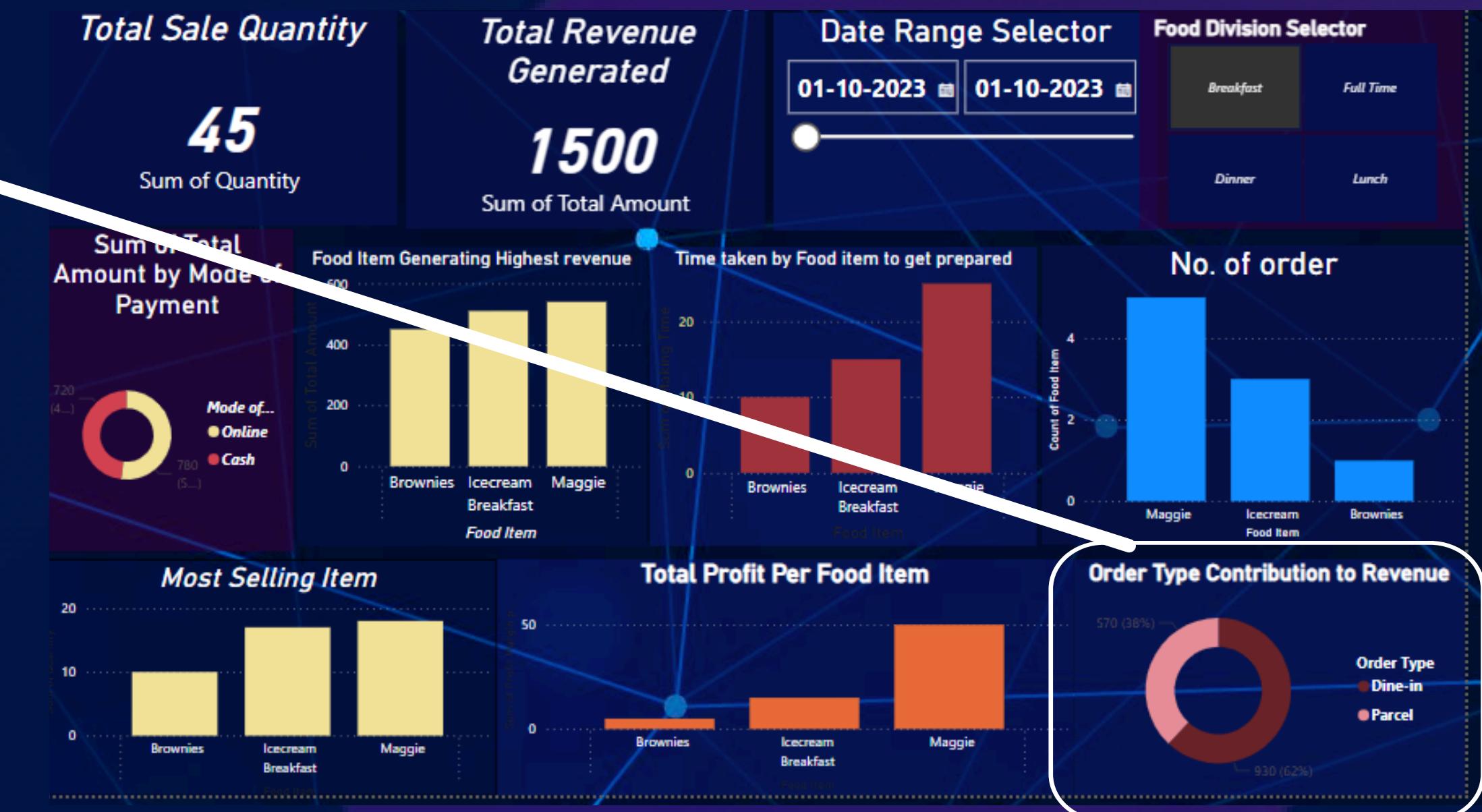
# Dashboard Components

7. Time taken by food item to get prepared:



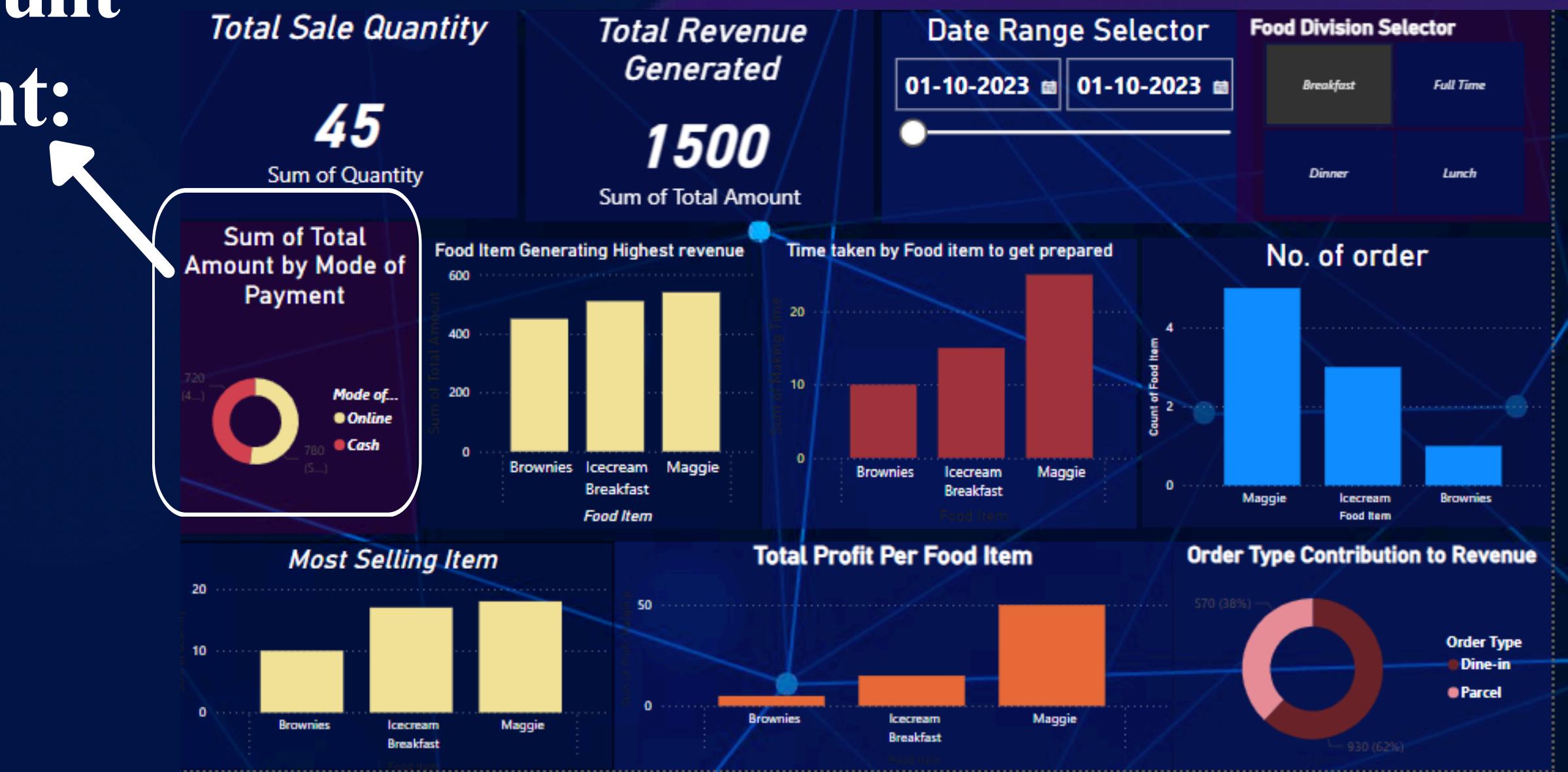
# Dashboard Components

## 8. Order Type Contribution to Revenue:



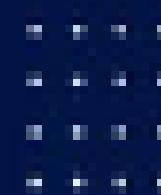
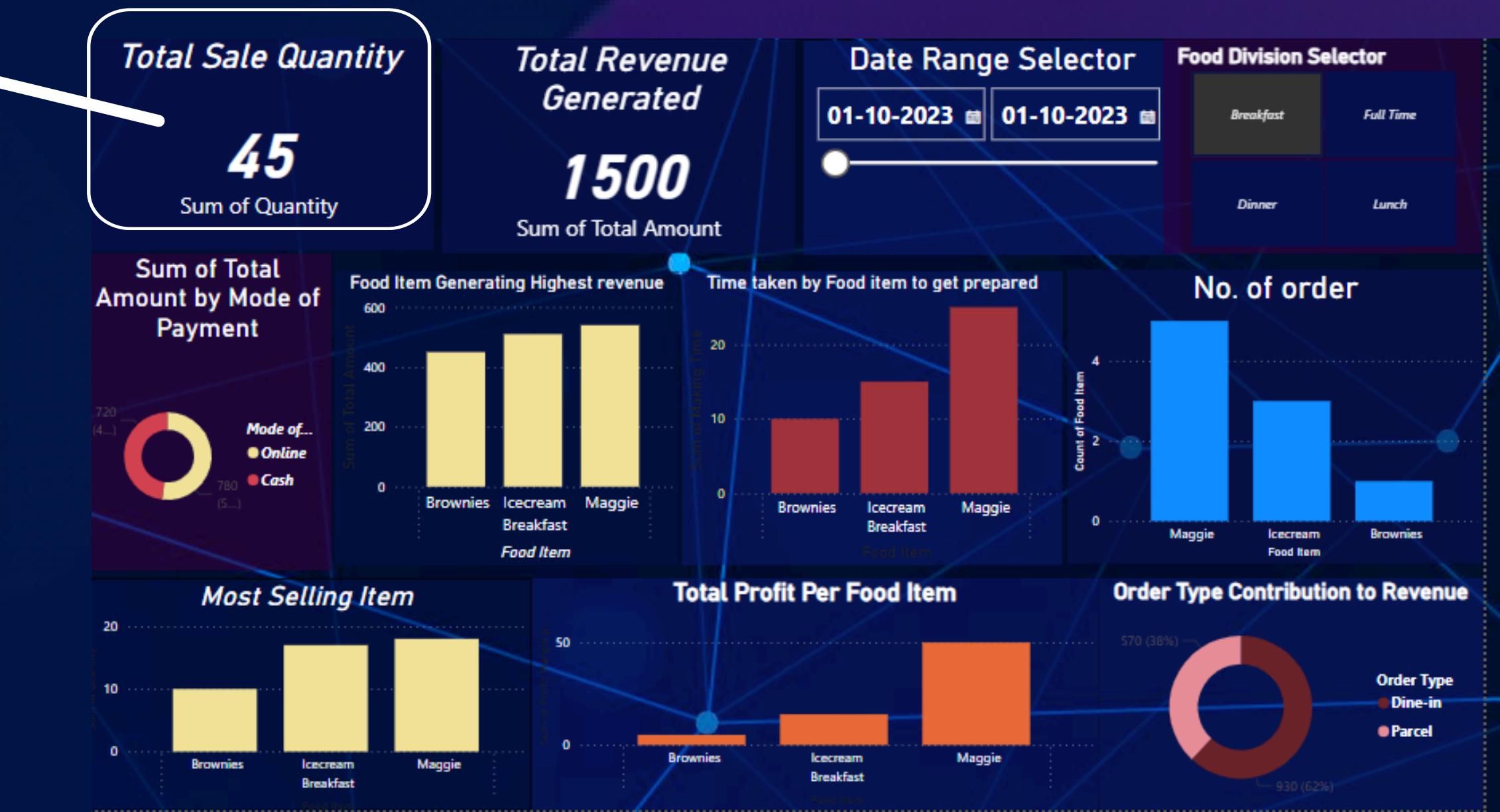
# Dashboard Components

## 9. Sum of Total Amount by Mode of Payment:



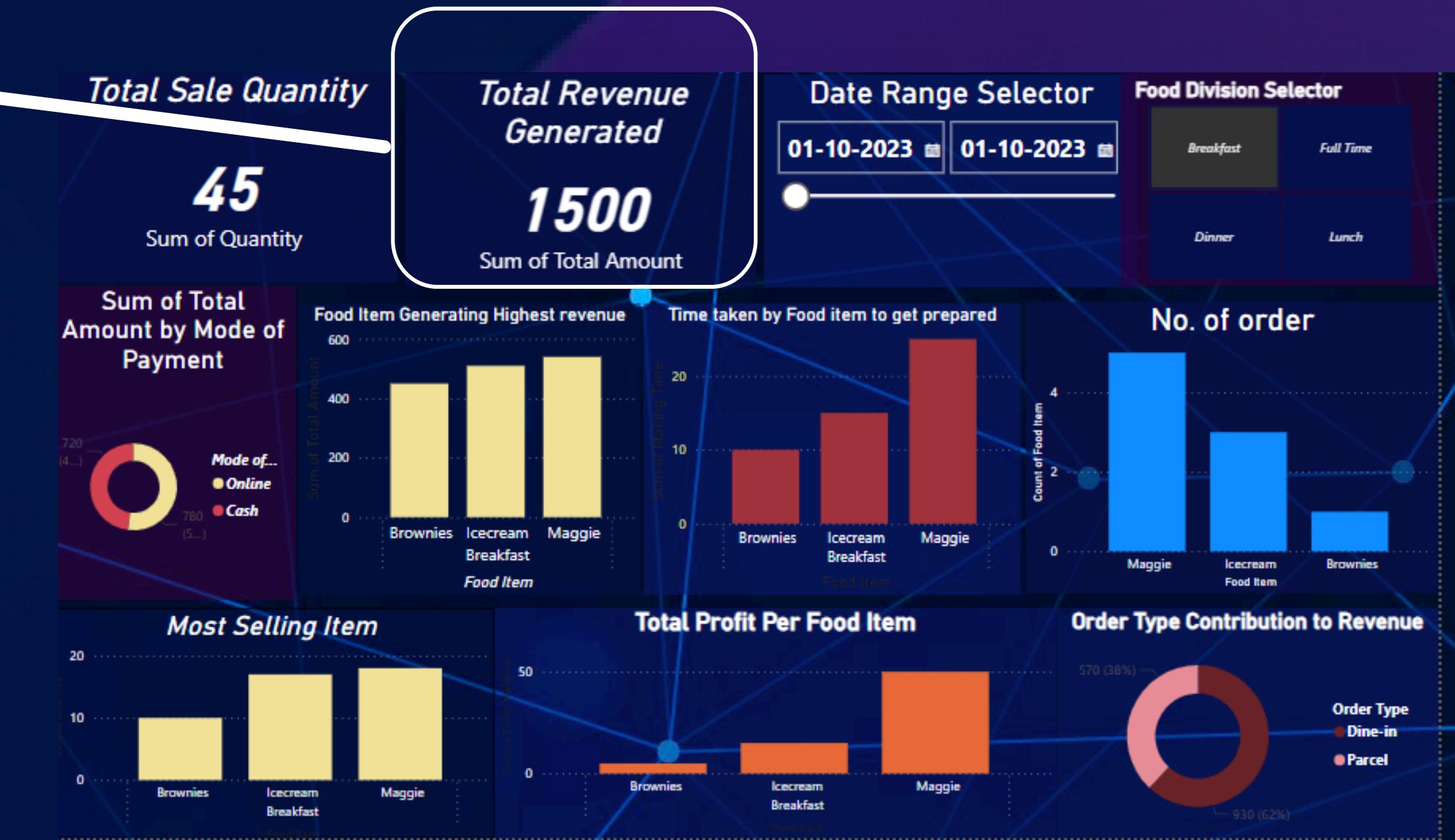
# Dashboard Components

## 10. Total Sales Count



# Dashboard Components

11. Total Revenue Generated:



# Challenges solved with the help of Power BI DashBoard :-

- **Lack of Data Visibility:** Vendors often struggle with limited visibility into their daily operations. The dashboard provides a centralized platform to view and analyze data, overcoming this challenge.
- **Inefficient Food Preparation:** Without insights, vendors may over-prepare or under-prepare food items, leading to wastage or customer dissatisfaction. The dashboard helps vendors prepare food more efficiently.
- **Inventory Costs:** Maintaining a large inventory can be costly. The dashboard helps vendors optimize their inventory levels, reducing costs associated with excess ingredients.
- **Waiting time:** Vendor was often struggling with delivering the food item in proper time. This Problem has been solved using Power BI Dashboard.



# Where to access dashboard ?

Dashboard can be accessed from following system :-

- Windows
- Mac
- Android





**Thank you**

**TEAM TRITON**