# **PIZZA SALES ANALYSIS**



817,860

**Total Revenue** 



21350

**Total Orders** 



49574

**Total Pizza Sold** 

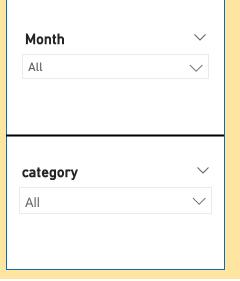
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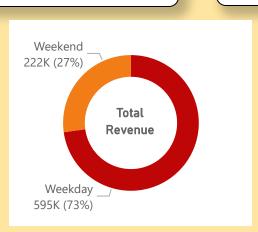


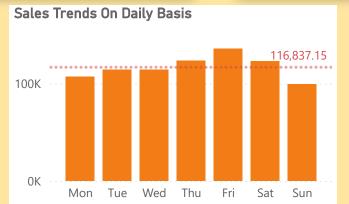
\$38.31

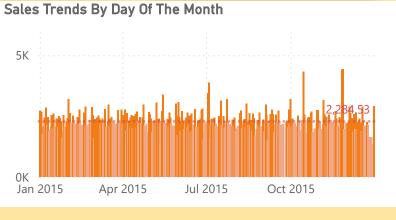
**Avg Order Value** 

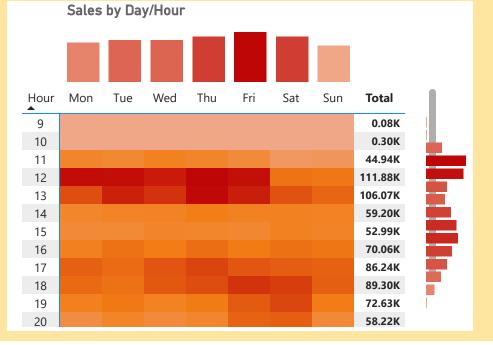








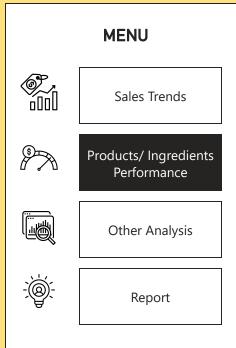


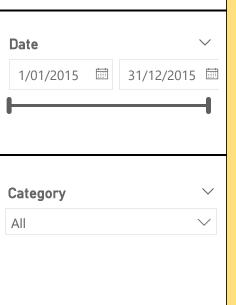


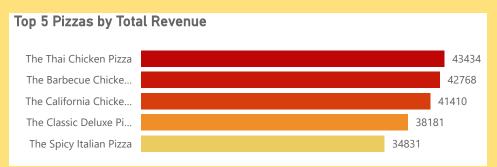




# **PIZZA SALES ANALYSIS**

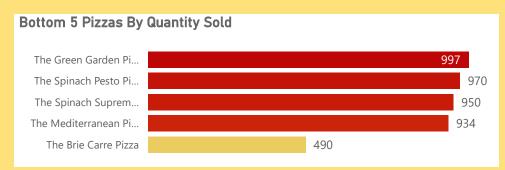


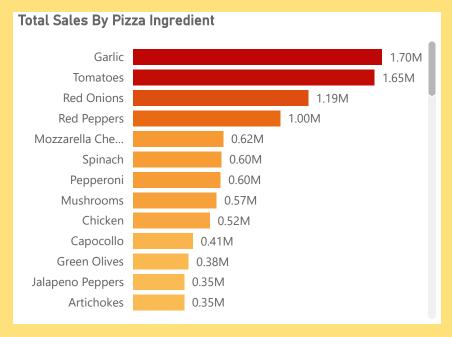


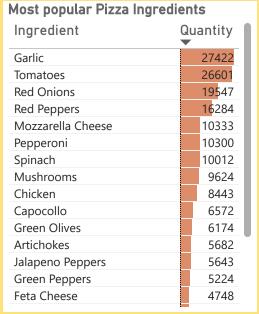


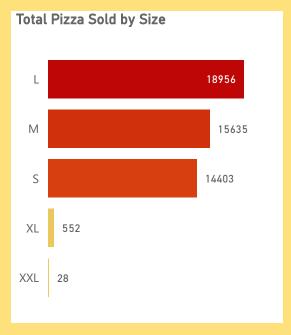






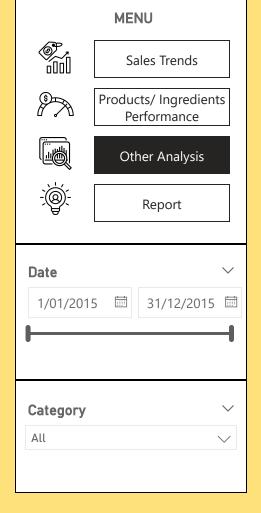




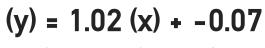




# **PIZZA SALES ANALYSIS**







Linear Regression Formula



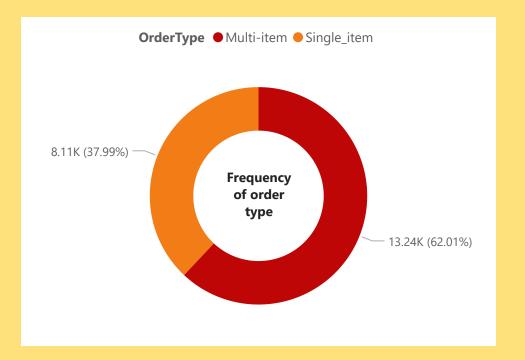
Predicted Sales (y\*) = \$0.44

Linear Regression Prediction

23.98

Average time between orders (in minutes)

2.32
Average items per order





# **Data Analysis Report for Pizza Company (2015)**

#### **Summary**

This report provides a thorough analysis of the 2015 sales performance of a pizza manufacturing and distribution company. It examines key business aspects, including sales trends, product performance, customer purchasing behaviour, ingredient usage, and pricing correlations. Insights gained from this analysis inform actionable strategies to optimise revenue, streamline product offerings, and enhance marketing effectiveness.

## 1. Sales Trend Analysis

#### 1.1. Daily, Weekly, and Monthly Sales Trends

- Insight: Sales exhibited a consistent upward trend leading into the holiday season, peaking notably in November.
- Observation: Steady sales growth was punctuated by noticeable spikes during weekends and public holidays.

#### 1.2. Peak Sales Periods and Seasonality

- Peak Dates: 4 July, 15 October, 26-27 November.
- Insight: These peaks align with public holidays and possibly promotional campaigns, suggesting a strong seasonal impact on sales.

## 1.3. Sales by Day of the Week and Time of Day

- Best Days: Thursday, Friday, and Saturday experienced the highest turnover.
- Slowest Days: Sunday and Monday recorded the lowest sales.
- Time Insight: Sales peaked during lunch hours (12 PM 1 PM), while mornings (9 AM 10 AM) and late evenings (11 PM) saw minimal activity.

### 1.4. Sales Spikes and Drops

• Insight: Sales surges were linked to promotions and public events, while declines followed holiday periods, indicating potential promotion fatigue.

#### 2. Product Performance

### 2.1. Pizza Category Ranking

- Top-Performing Category: Classic Pizzas.
- Lowest-Performing Category: Veggie Pizzas.

# 2.2. Top & Bottom Performing Pizzas

- Highest Revenue Generator: Thai Chicken Pizza.
- Most Sold Pizza: Classic Deluxe Pizza.
- Lowest Revenue & Sold Pizza: Brie Carre Pizza.

### 2.3. Pizza Size and Sales Correlation

• Insight: Larger pizzas drove higher sales in most categories, except for Classic pizzas, where smaller sizes were preferred.

#### 3. Customer Purchase Patterns

### 3.1. Popular Pizza Sizes

• Most Popular Size: Large pizzas dominated sales across all categories.

# 3.2. Single vs. Multi-Item Orders

• Insight: Approximately 40% of customers placed single-item orders, highlighting an opportunity to promote combo deals and encourage larger purchases.

# 4. Ingredient Analysis

# 4.1. Ingredient Usage Frequency

- Most Used Ingredients: Garlic and tomatoes were the most frequently used.
- Least Used Ingredients: Thyme and prosciutto appeared the least.

# 4.2. Ingredient-Sales Correlation