Restaurant Ratings Analysis

MD Salek Miah, Statistics(2/2) at SUST

2025-03-17

## Introduction

This report analyzes restaurant ratings based on various factors such as cuisine type, price, distance, and service model. It identifies the best and worst restaurant configurations based on the average ratings from Talal, Ahmeed, and Omar.

## Data Import and Processing

# Define file path  
file\_path <- "D:\\Shihab vai work\\Dataset\\user\_data.xlsx"  
  
# Read data from the Ratings sheet  
df <- read\_excel(file\_path, sheet = "Ratings")  
  
# Select relevant columns  
df\_selected <- df %>% select(Cuisine, Price, Distance, Service, Talal, Ahmeed, Omar)  
  
# Compute the average rating  
df\_selected <- df\_selected %>% mutate(Avg\_Rating = rowMeans(select(., Talal, Ahmeed, Omar), na.rm = TRUE))

## Best and Worst Restaurant Configurations

# Find best and worst configurations  
best\_config <- df\_selected %>% filter(Avg\_Rating == max(Avg\_Rating))  
worst\_config <- df\_selected %>% filter(Avg\_Rating == min(Avg\_Rating))

### Best Configuration

best\_config

## # A tibble: 1 × 8  
## Cuisine Price Distance Service Talal Ahmeed Omar Avg\_Rating  
## <chr> <dbl> <dbl> <chr> <dbl> <dbl> <dbl> <dbl>  
## 1 Pizza 12 20 Tip option 9 5 9 7.67

### Worst Configuration

worst\_config

## # A tibble: 1 × 8  
## Cuisine Price Distance Service Talal Ahmeed Omar Avg\_Rating  
## <chr> <dbl> <dbl> <chr> <dbl> <dbl> <dbl> <dbl>  
## 1 Thai 12 20 Flat fee 6 5 1 4

## Conclusion

This report identifies the best and worst restaurant configurations based on customer ratings. The highest-rated configurations provide insights into favorable restaurant setups, while the lowest-rated configurations highlight potential areas for improvement.

`