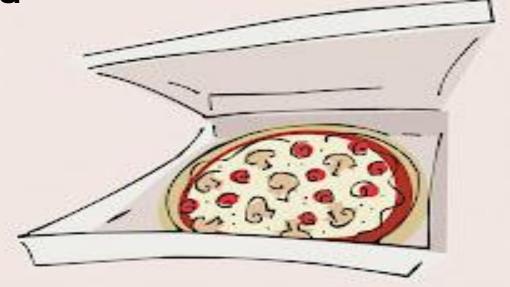
Pizza Hut Sales Analysis

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Objective: Analyse Pizza Hut sales data using SQL to extract customer behaviour, pizza performance, and time trends insights.

Tools Used: MySQL, SQL Workbench

Duration: June 2025



orders - Contains each order's date and time.

order_details - Includes quantity and type of pizzas per order.

pizzas – Provides pizza prices and sizes.

pizza_types - Describes the name, ingredients, and category of each pizza

Key Questions (Basic to Advanced)

- Basic
- How many total orders were placed?
- What is the total revenue?
- Which pizza is the most expensive?
- Which size is most popular?
- Top 5 pizzas by quantity?

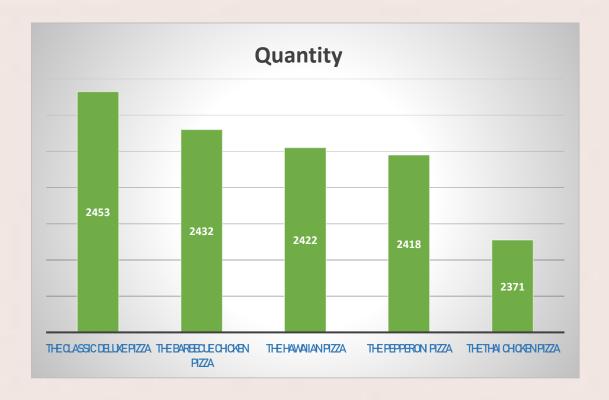
Intermediate

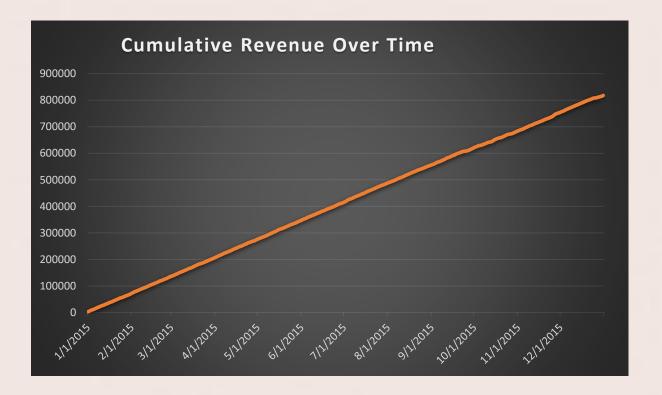
- Quantity per pizza category?
- Peak order hours?
- Pizza category distribution?
- Daily average pizza sales?
- Top 3 pizzas by revenue?

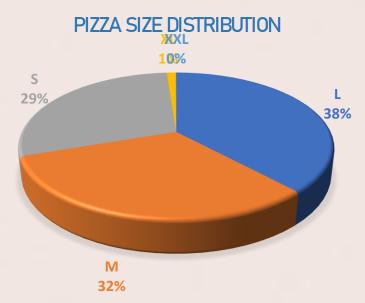
Advanced

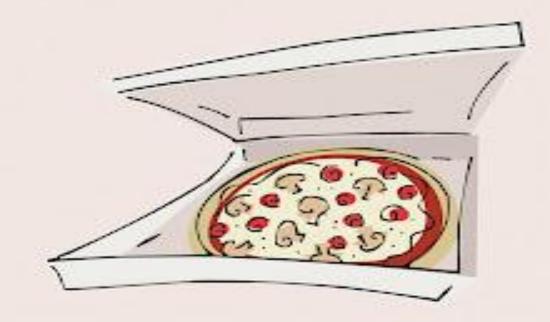
- Revenue % by category?
- Cumulative revenue over time?
- Top 3 pizzas by revenue within each category?











Business Insights

- Key Takeaways:
- Classic pizzas are the most popular by sales volume, making them a core category to promote.
- Chicken-based pizzas (like Thai and Barbecue) dominate revenue, showing strong customer preference.
- "The Thai Chicken Pizza" is the top revenue generator, followed closely by Barbecue Chicken and California Chicken.
- Large-size pizzas are the most commonly ordered, suggesting higher customer value per order.
- Peak order time is 12 PM to 1 PM, which aligns with lunch optimise staff and marketing during this window.
- Cumulative revenue shows steady growth ideal for long-term scaling.
- Deluxe and Supreme pizzas are among the top-sellers premium categories should be retained and featured.



