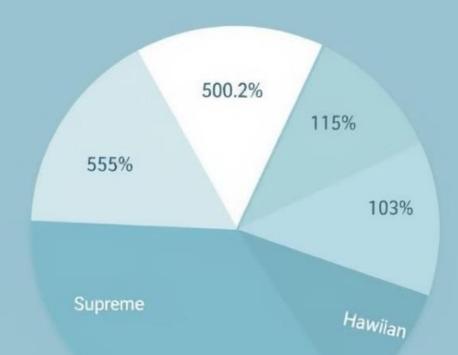


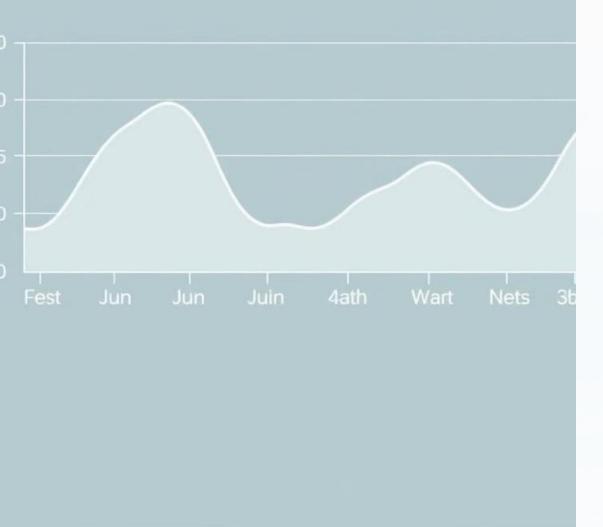
## Pizza Sales Analysis

This analysis examines pizza sales data to uncover key trends and insights, including top-selling pizza types, peak sales periods, and customer preferences. By understanding these factors, we aim to optimize menu offerings, improve inventory planning, and increase overall sales. This data-driven approach will help make strategic decisions to boost profitability and customer satisfaction.

## **1** by Tushar Pawar



## Sessonal salze dcerns



Pizza Salechids

## **Seasonal Trends in Pizza Sales**

Spring

Sales increase as weather improves and people gather outdoors.

2 Summer

Peak season with high demand due to warm weather and outdoor gatherings.

Autumn

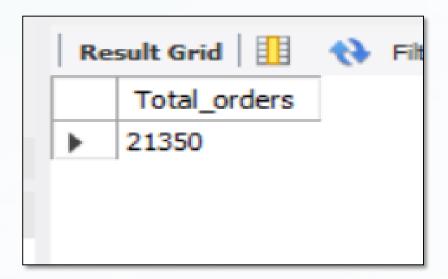
Sales decline slightly as weather cools down and people stay indoors more.

Winter

Sales remain steady with consistent demand despite colder weather.

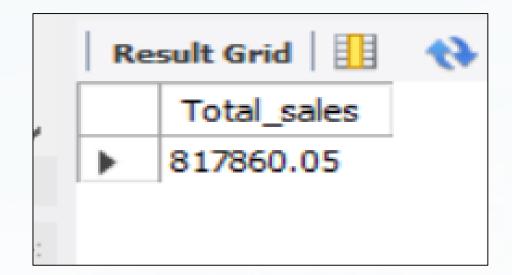


# Retrieve the total number of orders placed.



# Calculate the total revenue generated from pizza sales.

```
select * from pizzas;
       select * from order details;
12
      SELECT
           ROUND(SUM(order_details.quantity * pizzas.price),
14
15
                   2) AS Total sales
       FROM
16
17
          order_details
18
               JOIN
19
           pizzas ON pizzas.pizza_id = order_details.pizz_id;
```



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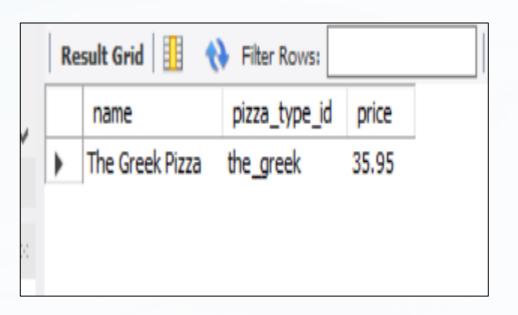
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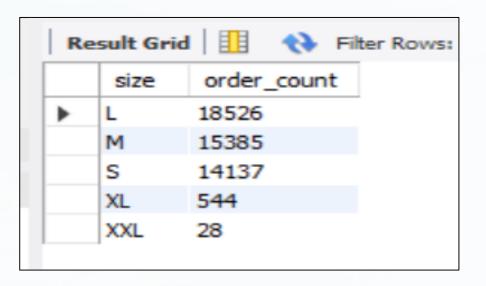
## Identify the highest-priced pizza.

```
25 • SELECT
26     pizza_types.name, pizza_types.pizza_type_id, pizzas.price
27     FROM
28     pizza_types
29         JOIN
30     pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
31     ORDER BY pizzas.price DESC
32     LIMIT 1;
```





# Identify the most common pizza size ordered.





# List the top 5 most ordered pizza types along with their quantities.

```
SELECT
16 •
17
           pizza_types.name, SUM(order_details.quantity) AS quantity
18
       FROM
19
           pizza types
               JOIN
           pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
21
               JOIN
22
           order_details ON order_details.pizz_id = pizzas.pizza_id
23
       GROUP BY pizza_types.name
24
       ORDER BY quantity DESC
25
       LIMIT 5;
26
```

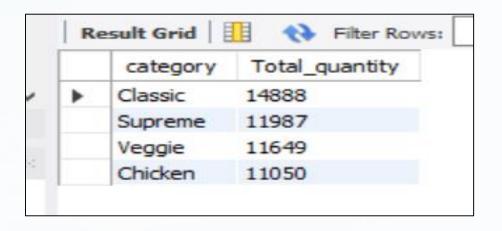
	name	quantity	
١	The Classic Deluxe Pizza	2453	
	The Barbecue Chicken Pizza	2432	
	The Hawaiian Pizza	2422	
	The Pepperoni Pizza	2418	
	The Thai Chicken Pizza	2371	





# Join the necessary tables to find the total quantity of each pizza category ordered.

```
SELECT
34 •
35
           pizza types.category,
           SUM(order details.quantity) AS Total quantity
36
37
       FROM
38
           pizza_types
               JOIN
39
           pizzas ON pizzas.pizza type id = pizza types.pizza type id
41
               JOIN
           order_details ON order_details.pizz_id = pizzas.pizza_id
42
43
       GROUP BY pizza types.category
       ORDER BY Total quantity DESC; DC1
44
```





# Determine the distribution of orders by hour of the day.

```
48 • SELECT

49 HOUR(order_time), COUNT(order_id) AS order_count

50 FROM

51 orders

52 GROUP BY HOUR(order_time);

53

54
```

	Re	Result Grid			
		HOUR(order_time)	order_count		
~	•	11	1231		
		12	2520		
		13	2455		
****		14	1472		
		15	1468		
		16	1920		
		17	2336		
	Result 5 ×				

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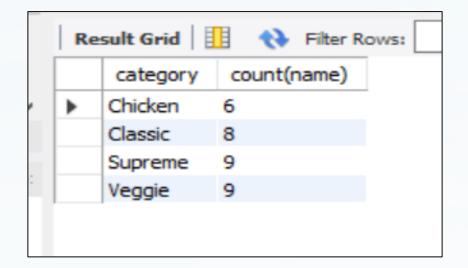
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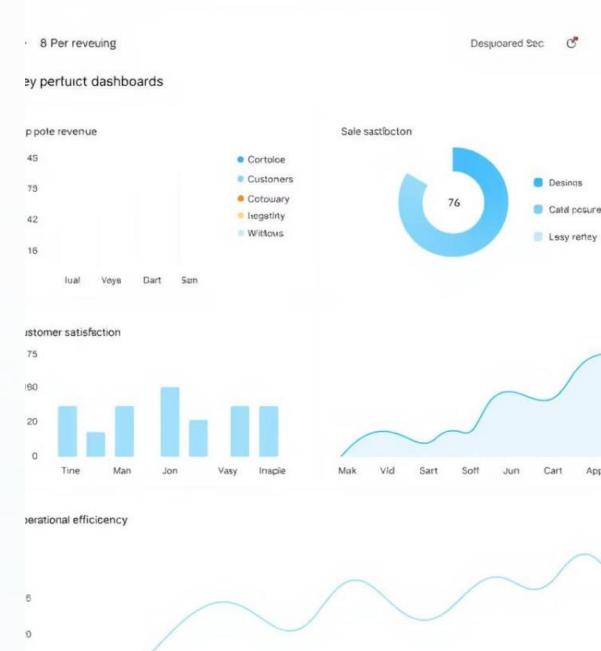




# Join relevant tables to find the category -wise distribution of pizzas.

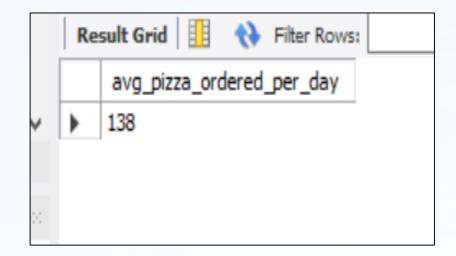
```
56
57 • select category, count(name) from pizza_types
58    group by category;
59
```



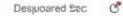


## Group the orders by date and calculate the average number of pizzas ordered per day.

```
SELECT
62 •
           ROUND(AVG(quantity), 0) as avg_pizza_ordered_per_day
63
64
       FROM
           (SELECT
65
               orders.order_date, SUM(order_details.quantity) as quantity
66
           FROM
67
               orders
68
           JOIN order_details ON orders.order_id = order_details.order_id
69
70
           GROUP BY orders.order_date) AS order_quantity;
71
```



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# Determine the top 3 most ordered pizza types based on revenue.

```
select pizza_types.name, sum(order_details.quantity * pizzas.price) as revenue

from pizza_types join pizzas

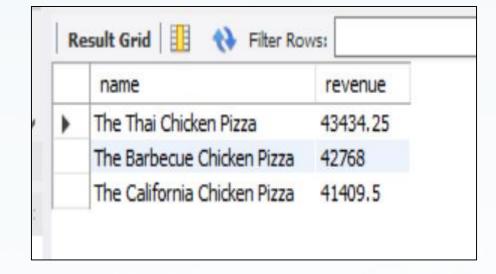
on pizzas.pizza_type_id = pizza_types.pizza_type_id

join order_details

on order_details.pizz_id = pizzas.pizza_id

group by pizza_types.name order by revenue desc limit 3;

group by pizza_types.name order by revenue desc limit 3;
```



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## Calculate the percentage contribution of each pizza type to total revenue.

```
SELECT
85
              pizza_types.category,
              ROUND((SUM(order_details.quantity * pizzas.price) / (SELECT
86
87
                              ROUND(SUM(order_details.quantity * pizzas.price),
88
                                           2) AS Total sales
89
                          FROM
90
                              order_details
                                  JOIN
91
                              pizzas ON pizzas.pizza_id = order_details.pizz_id)) * 100,
92
93
                      2) AS revenue
94
          FROM
95
              pizza_types
96
              pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
              order_details ON order_details.pizz_id = pizzas.pizza_id
99
100
          GROUP BY pizza_types.category
101
          ORDER BY revenue DESC:
```

	category	revenue	
		The same of the same of the same	
•	Classic	26.91	
	Supreme	25.46	
	Chicken	23.96	
	Veggie	23.68	

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## Analyze the cumulative revenue generated over time.

```
select order date,
105 •
        sum(revenue) over (order by order_date) as cum_revenue
106
107
        from

⊖ (select orders.order date,
108
109
        sum(order_details.quantity * pizzas.price) as revenue
        from order details join pizzas
110
        on order_details.pizz_id = pizzas.pizza_id
111
112
        join orders
        on orders.order_id = order_details.order_id
113
114
        group by orders.order date) as sales;
115
```

Result Grid			
	order_date	cum_revenue	
•	2015-01-01	2713.8500000000004	
	2015-01-02	5445.75	
	2015-01-03	8108.15	
	2015-01-04	9863.6	
	2015-01-05	11929.55	
	2015-01-06	14358.5	
	2015-01-07	16560 7	
Re	esult 13 ×		

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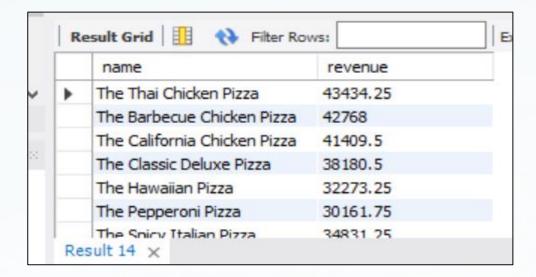
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# Determine the top 3 most ordered pizza types based on revenue for each pizza category.

```
select name, revenue from
119 •
        (select category, name, revenue, rank() over (partition by category order by revenue desc) as rn
121
        from
122
        (select pizza types.category, pizza types.name,
123
        sum((order details.quantity) * pizzas.price) as revenue
124
        from pizza types join pizzas
125
        on pizza_types.pizza_type_id = pizzas.pizza_type_id
126
        join order details
        on order_details.pizz_id = pizzas.pizza_id
127
128
        group by pizza types.category, pizza types.name) as a) as b
129
        where rn <=3;
```



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# 0 235 36 34 50 35 102 100 204

# **Customer Demographics and Preferences**



#### **Families**

Large orders, often with multiple pizzas and sides.



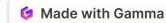
#### **Groups of Friends**

Prefer variety, often ordering different pizzas to share.



#### **Individuals**

Smaller orders, often focused on specific toppings or specialty pizzas.



## **Profitability Analysis by Pizza Type**

1

#### **Cost of Ingredients**

Variable cost that varies depending on the toppings used.

2

#### **Labor Costs**

Fixed cost for preparing and serving pizzas.

3

#### **Overhead Costs**

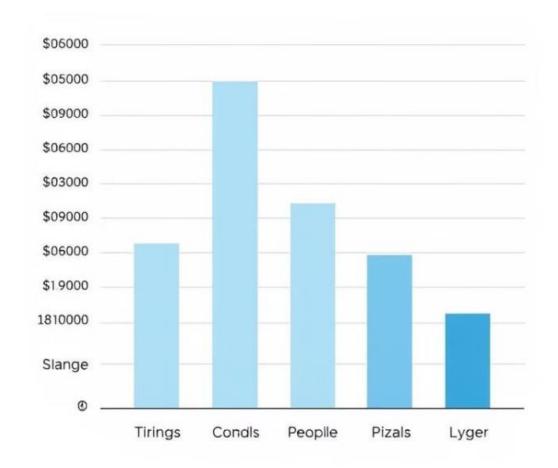
Fixed costs such as rent, utilities, and marketing.

#### **Profit Margin**

4

The difference between revenue and total costs.

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# Strategies for Improving Pizza Sales

#### **Loyalty Programs**

Reward frequent customers with discounts and exclusive offers.

## Targeted Marketing Campaigns

Promote special offers to specific customer segments based on their preferences.

## New Product Development

Introduce new pizza varieties to attract customers and increase sales.

## **Improved Customer Service**

Provide exceptional customer service to encourage repeat business.

