

# PIZZA SALES DATA ANALYSIS

*Data -Driven Insights using SQL*

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# OBJECTIVE:

To analyze pizza sales data to provide actionable insights for improving operational efficiency and revenue generation.

## Sub-Objectives:

- Identify top-selling pizzas and their contribution to revenue.
- Analyze sales trends by time, size, and type.
- Highlight areas for growth and customer preferences.
- Improve decision-making for inventory and marketing strategies.



# **BACKGROUND AND MOTIVATION :**

## **Background:**

**Understanding sales patterns is critical in the competitive food industry.**

**SQL enables efficient data storage, querying, and analysis for actionable insights.**

## **Motivation:**

**Provide data-driven recommendations to optimize menu offerings and operational strategies.**

# **DATASET DESCRIPTION:**

The project uses a pizza sales dataset with the following tables:

- Orders: Contains order information like order ID and timestamp.
- Order Details: Includes pizza ID, quantity, and size.
- Pizzas: Contains pizza details such as name, size, and price.
- Pizza Types: Describes the ingredients of each pizza type.

## METHODOLOGY :

1. Data Import and Cleaning: Loaded CSV files into SQL database and addressed inconsistencies.
2. Querying: Used SQL queries to extract meaningful insights.
3. Visualization: Represented findings through charts and graphs.



# QUERY 1: RETRIEVE THE TOTAL NUMBER OF ORDERS PLACED.

```
3 •   SELECT  
4       COUNT(order_id) AS total_orders  
5   FROM  
6       orders;
```

Result Grid	
	total_orders
▶	21350

## QUERY 2: CALCULATE THE TOTAL REVENUE GENERATED FROM PIZZA SALES.

```
SELECT  
    SUM(order_details.quantity * pizzas.price) AS total_sales  
FROM  
    order_details  
    JOIN  
        pizzas ON pizzas.pizza_id = order_details.pizza_id
```

Result Grid			 	Filter
total_sales				
▶	817860.0499999993			

## QUERY 3: IDENTITY THE HIGHEST PRICED PIZZA.

```
SELECT
    pizza_types.name, pizzas.price
FROM
    pizza_types
        JOIN
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
ORDER BY pizzas.price DESC
LIMIT 1;
```

Result Grid | Filter Rows:

	name	price
▶	The Greek Pizza	35.95

## QUERY 4: IDENTIFY THE MOST COMMON PIZZA SIZE ORDERED.

SELECT

pizzas.size, COUNT(order\_details.order\_details\_id) AS order\_count

FROM

pizzas

JOIN

order\_details ON pizzas.pizza\_id = order\_details.pizza\_id

GROUP BY pizzas.size

ORDER BY order\_count DESC;

Result Grid | Filter

	size	order_count
▶	L	18526
	M	15385
	S	14137
	XL	544
	XXL	28

# QUERY 5: JOIN THE NECESSARY TABLES TO FIND THE TOTAL QUANTITY OF EACH PIZZA CATEGORY.

```
SELECT
    pizza_types.category,
    SUM(order_details.quantity) AS quantity
FROM
    pizza_types
        JOIN
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
        JOIN
    order_details ON order_details.pizza_id = pizzas.pizza_id
GROUP BY pizza_types.category
ORDER BY quantity DESC;
```

Result Grid | Filter Row

	category	quantity
▶	Classic	14888
	Supreme	11987
	Veggie	11649
	Chicken	11050

## QUERY 6: DETERMINE THE DISTRIBUTION OF ORDERS BY HOUR OF THE DAY.

```
SELECT  
    HOUR(order_time) AS hour, COUNT(order_id) AS order_count  
FROM  
    orders  
GROUP BY HOUR(order_time);
```

	hour	order_count
	11	1231
	12	2520
	13	2455
	14	1472
	15	1468
	16	1920
	17	2336
	18	2399
▶	19	2009
	20	1642
	21	1198

## QUERY 7: CALCULATE THE PERCENTAGE CONTRIBUTION OF EACH PIZZA TYPE TO TOTAL REVENUE.

```
select pizza_types.category,  
sum(order_details.quantity*pizzas.price) as revenue  
from pizza_types join pizzas  
on pizza_types.pizza_type_id=pizzas.pizza_type_id  
join order_details  
on order_details.pizza_id=pizzas.pizza_id  
group by pizza_types.category order by revenue desc;
```

category	revenue
Classic	220053.100000001
Supreme	208196.9999999822
Chicken	195919.5
Veggie	193690.45000000298

## QUERY 9: ANALYSE THE CUMULATIVE REVENUE GENERATED OVER TIME.

```
select order_date,  
sum(revenue )over(order by order_date) as cum_revenue  
from  
(select orders.order_date,  
sum(order_details.quantity*pizzas.price)as revenue  
from order_details join pizzas  
on order_details.pizza_id=pizzas.pizza_id  
join orders  
on orders.order_id=order_details.order_id  
group by orders.order_date) as sales;
```

order_date	cum_revenue
2015-01-01	2713.850000000004
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
2015-01-08	19399.05
2015-01-09	21526.4
2015-01-10	23990.350000000002

## QUERY 10: DETERMINE THE MOST THREE ORDERED PIZZAS TYPES BASED ON REVENUE FOR EACH PIZZA CATEGORY.

```
SELECT  
    ROUND(AVG(quantity), 0) AS avg_pizza_ordered_per_day  
FROM  
(SELECT  
    orders.order_date, SUM(order_details.quantity) AS quantity  
FROM  
    orders  
JOIN order_details ON orders.order_id = order_details.order_id  
GROUP BY orders.order_date) AS order_quantity;
```

	Result Grid			Filter Rows:
	avg_pizza_ordered_per_day			
▶	138			

# QUERY 11: DETERMINE THE DISTRIBUTION OF ORDERS BY HOUR OF THE DAY.

```
SELECT  
    HOUR(order_time) AS hour, COUNT(order_id) AS order_count  
FROM  
    orders  
GROUP BY HOUR(order_time);
```

	hour	order_count
	11	1231
	12	2520
	13	2455
	14	1472
	15	1468
	16	1920
	17	2336
	18	2399
▶	19	2009
	20	1642
	21	1198

## QUERY 12: LIST THE TOP 5 MOST ORDERED PIZZA TYPES ALONG WITH THIER QUANTITY.

SELECT

```
    pizza_types.name, SUM(order_details.quantity) AS quantity
```

FROM

```
    pizza_types
```

```
        JOIN
```

```
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
```

```
        JOIN
```

```
    order_details ON order_details.pizza_id = pizzas.pizza_id
```

```
GROUP BY pizza_types.name
```

```
ORDER BY quantity DESC
```

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

# KEY FINDINGS AND RECOMMENDATIONS

## Findings:

- Majority of orders are for large-sized pizzas.
- Revenue is highest during dinner hours (7 PM - 9 PM).
- Some pizza types are underperforming, indicating potential for menu optimization.

## Recommendations:

- Increase promotions for popular pizzas during peak hours.
- Consider phasing out or revamping least popular items.
- Optimize inventory to align with sales trends.

## **conclusion:**

**SQL effectively analyzed pizza sales data to provide actionable insights. The project highlights data-driven decision-making's role in improving operational efficiency and profitability.**

**"This project demonstrates how SQL-based data analysis can transform raw data into valuable business insights."**



# THANK YOU

