

Pizza Sales Analysis — SQL → Power BI End-to-End Workflow

◆ Step 1: Data Collection

- Dataset: Pizza sales data (tables like orders, order_details, pizzas, pizza_types).
 - Tables contain info on order timestamps, pizza sizes, categories, prices, and ingredients.
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◆ Step 2: Data Preparation in SQL

1. Data Cleaning

- Remove nulls and duplicates.
- Standardize pizza category/size values (e.g., “L” vs. “Large”).
- Convert date/time columns into proper SQL DATE and TIME formats.

Example:

-- Format order date and time

SELECT

order_id,

CAST(order_date AS DATE) AS order_date,

CAST(order_time AS TIME) AS order_time

FROM orders;

2. Join Tables

- Join orders with order_details and pizzas to get sales-level data.

3. SELECT

4. o.order_id,

5. o.order_date,

6. o.order_time,

7. p.pizza_type_id,

8. p.size,

9. p.price,

10. od.quantity,
 11. (p.price * od.quantity) AS revenue
 12. FROM orders o
 13. JOIN order_details od ON o.order_id = od.order_id
 14. JOIN pizzas p ON od.pizza_id = p.pizza_id;
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◆ Step 3: SQL KPI Queries

- **Total Revenue**

- SELECT ROUND(SUM(p.price * od.quantity), 2) AS Total_Revenue
- FROM order_details od
- JOIN pizzas p ON od.pizza_id = p.pizza_id;

- **Total Orders**

- SELECT COUNT(DISTINCT order_id) AS Total_Orders
- FROM orders;

- **Average Order Value (AOV)**

- SELECT
- ROUND(SUM(p.price * od.quantity) / COUNT(DISTINCT o.order_id), 2) AS Avg_Order_Value
- FROM orders o
- JOIN order_details od ON o.order_id = od.order_id
- JOIN pizzas p ON od.pizza_id = p.pizza_id;

- **Best & Worst Selling Pizzas**

- SELECT
- p.pizza_type_id,
- SUM(od.quantity) AS Total_Quantity,
- ROUND(SUM(p.price * od.quantity), 2) AS Total_Revenue

- FROM order_details od
- JOIN pizzas p ON od.pizza_id = p.pizza_id
- GROUP BY p.pizza_type_id
- ORDER BY Total_Revenue DESC;
- **Category & Size Contribution**
- SELECT
- pt.category,
- p.size,
- ROUND(SUM(p.price * od.quantity), 2) AS Revenue
- FROM order_details od
- JOIN pizzas p ON od.pizza_id = p.pizza_id
- JOIN pizza_types pt ON p.pizza_type_id = pt.pizza_type_id
- GROUP BY pt.category, p.size
- ORDER BY Revenue DESC;
- **Time-based Trends (Hour of Day)**
- SELECT
- DATEPART(HOUR, order_time) AS Order_Hour,
- ROUND(SUM(p.price * od.quantity), 2) AS Revenue
- FROM orders o
- JOIN order_details od ON o.order_id = od.order_id
- JOIN pizzas p ON od.pizza_id = p.pizza_id
- GROUP BY DATEPART(HOUR, order_time)
- ORDER BY Order_Hour;

◆ Step 4: Export SQL Results

- Export cleaned and aggregated results as .csv (or connect Power BI directly to SQL).

- Tables to export:
 - **Orders_cleaned.csv**
 - **Sales_KPIs.csv**
 - **Category_Size.csv**
 - **Time_Trends.csv**
 - **Top_Bottom_Pizzas.csv**
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◆ Step 5: Power BI Dashboard

1. Data Import

- Connect Power BI to SQL Server (live) or load exported .csv files.

2. Data Modeling

- Build relationships between Orders, Order_Details, Pizzas, and Pizza_Types.
- Use a **star schema** (fact table = order details, dimensions = pizzas, types, time).

3. DAX Measures

- Total Revenue = SUMX(Order_Details, Order_Details[Quantity] * Pizzas[Price])
- Total Orders = DISTINCTCOUNT(Orders[Order_ID])
- Avg Order Value = [Total Revenue] / [Total Orders]

4. Visuals

- KPI cards for **Revenue, AOV, Orders, Quantity**.
- Bar/column charts for **Top 10 & Bottom 10 pizzas**.
- Donut chart for **category & size contribution**.
- Line/area chart for **daily & hourly sales trends**.
- Filters (date, category, size).

5. Styling

- Used branded colors (blue, orange, green).
- Added slicers, navigation panels, and bold KPIs (like in your screenshots).

◆ **Step 6: Insights Delivered**

- Classic pizzas = top performing category.
- Large pizzas = ~46% of revenue.
- Peak hours = lunch (12–1 PM) & evenings (4–7 PM).
- December (Week 48) = highest sales period.
- Thai Chicken Pizza = best-selling.
- Brie Carre Pizza = least selling.