TASK SHEET

1. Can we identify any temporal patterns in the opening and closing times of restaurants, such as peak hours or changes over different days of the week?
2. How do the characteristics of restaurants (e.g., price range, cuisine) vary across different neighborhoods within the same city?
3. Are there any notable differences in the distribution of restaurant ratings between urban and rural areas?
4. Can we detect any outliers in terms of the number of votes received by restaurants within specific cuisine categories or price ranges?
5. How do the characteristics of restaurants differ between chain restaurants and independent ones?
6. Are there any correlations between the average cost for two and the socio-economic status of the area where the restaurant is located?
7. Can we predict the popularity of a cuisine in a particular location based on demographic data or cultural factors?
8. How do restaurants with different types of ownership (e.g., franchise, family-owned) compare in terms of their average cost for two and ratings?
9. Are there any seasonal variations in the availability of specific cuisines or restaurant features (e.g., outdoor seating)?
10. How does the distribution of restaurant ratings vary between tourist destinations and non-tourist destinations?
11. Can we identify any patterns in the distribution of ratings based on the age or historical significance of the restaurant?
12. How do the characteristics of restaurants vary between densely populated urban areas and suburban areas?
13. Are there any correlations between the popularity of a cuisine and the presence of specific cultural or entertainment venues nearby?
14. Can we detect any clusters of restaurants based on their proximity to public transportation hubs or major landmarks?
15. How do the characteristics of restaurants in gentrifying neighborhoods compare to those in more established areas?

For data visualization:

1. Create a time series plot to visualize the temporal patterns in restaurant opening and closing times.
2. Use a radar chart to compare the characteristics of restaurants in different neighborhoods within the same city.
3. Plot a heatmap to visualize the spatial distribution of restaurant ratings within a city.
4. Create a scatter plot matrix to explore the relationships between multiple numerical variables simultaneously.
5. Use a parallel coordinates plot to compare the characteristics of chain restaurants and independent ones.
6. Plot a line chart to visualize the seasonal variations in the availability of specific cuisines or restaurant features.
7. Create a bubble map to visualize the popularity of different cuisines in different locations.
8. Use a trellis plot to compare the distribution of restaurant ratings between tourist destinations and non-tourist destinations.
9. Plot a bar chart to visualize the distribution of restaurant ratings based on the age or historical significance of the restaurant.
10. Use a box plot to compare the characteristics of restaurants in densely populated urban areas and suburban areas.