introduction:

This project delves into a comprehensive analysis of a restaurant's performance, shedding light on key metrics such as total sales, order patterns, and category-wise sales distribution. The aim is to provide actionable insights for the restaurant's management to refine strategies, optimize menus, and ultimately enhance customer satisfaction and business success.

key points:

- 1. Total Sales: \$160,825.80 in the given period, showcasing significant success.
- 2. Total Orders: 12,234 sales, indicating a strong customer base.
- 3. Footfall: 5,370 people visited, reflecting the restaurant's popularity.
- 4. Sales per Day: Average daily sales of \$1,786.95, ensuring a steady revenue stream.
- 5. Order per Person: Average of 2.3 orders per person, signaling high customer engagement.

Charts:

Top Item: Korean Beef Bowl emerged as the best-seller, aiding menu decisions.

Orders Distribution: Asian food (29%) and Mexican food (25%) most popular.

Orders distribution by hours: 12:00-13:00 recorded the hinghest.

Sales Distribution by Days: Monday recorded the highest sales, requiring investigation.

Sales Distribution by Months: March had the highest sales; further analysis needed.

Sales Distribution: Mexican food led with \$35,365.95, followed by Asian food with

\$30,456.75.

Conclusion:

In conclusion, the analysis reveals a strong customer base, consistent revenue, and popular menu items. The insights gained will guide strategic decisions for the restaurant, ensuring ongoing success and adaptability in the competitive food industry.



