QUERY :

Generate:

1) A report on the number of customers visiting each restaurant (monthly/weekly/daily basis ).

    1.1) Compute the number of customer visiting a restaurant from the CUST_ _REST_VISIT between DATES , which can be monthly or day or weekly basis

2) A report that maximum number of customers visiting , among the restaurants

    2.1) Compute the MAX , by getting the number of customers from each restaurant from the CUST_ REST_VISIT on a monthly basis

3) A report on the average speed of service at each restaurant for orders placed at each restaurant

    3.1) Compute the time difference between Time_orders_placed and Time_orders_fulfilled from the orders tables for a particular restaurant from RESTAURANT table and compute the average

4) A report on the restaurant that performs least and the best with speed of service in comparison to other restaurants

    4.1) Compute the time difference between Time_orders_placed and Time_orders_fulfilled from the orders tables for a particular restaurant from RESTAURANT table ,compute the average and the max function to produce least performance

    4.2) Compute the time difference between Time_orders_placed and Time_orders_fulfilled from the orders tables for a particular restaurant from RESTAURANT table ,compute the average and the min function to produce least performance

5) A report on the restaurant with best food ratings and service ratings . This is calculated on an average. Not every customer provides a rating for service or food.  Hence , this is calculated based on the number of people who rated

    5.1) Get FOOD_RATING from ORDERS TABLES and the numbers of people who rated it and calculate the average for each restaurant and apply MAX function to find the best food rating among restaurants

    5.2) Get SERVICE_RATING from ORDERS TABLES and the numbers of people who rated it and calculate the average for each restaurant and apply MAX function to find the service rating among restaurants

6) A report on profit made at a restaurant

    6.1) Compute the Price for ordered items  from ORDERS table for each customer by referring the price for that item in the MENU table. Caluculate the total of the sales (orders)

6.2) Compute the total cost on the ingredients from the INGREDIENTS table

6.3) Find the difference in values of Total Sales and Total cost of Ingredients

7) A report on the restaurant doing the best based on the maximum profit

7.1) Repeat the above steps for each restaurant from the RESTAURANT table

7.2) Maximum value in the profit determines the restaurant doing the best

8) A report on average waiting time for the customer at a restaurant

8.1) Time and date of the customer walking in to the restaurant is recoded in the CUST_REST_VISIT table. The time of placing the order is recorded in the ORDERS table. Difference in both the values compute the waiting time

8.2) Average is computed by the number of customers

9) A report on wastage of ingredients

9.1) The MENU_INGREDIENT table produces the quantity used for each item. Based on the orders from ORDER table the items used are computed

9.2)Difference between the stock (computed based on the total quantity at the restaurant) and the ingredients used , finds if there is wastage

10) A report on the peak hours in a day  at a restaurant

10.1) The maximum number of people on an hourly basis is computed from CUST_REST_VISIT table

11) A report on highly sold item

11.1) From the ORDERS table the maximum number of the items (item_name) order placed is computed