Zomato Restaurant Analysis

Overview:

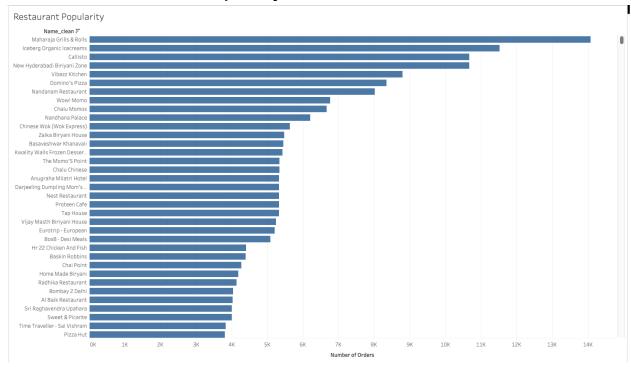
This was a Restaurant Analysis to identify popular restaurants & those generating the highest revenue with insights into contributing factors such as time, cuisine, and customer ratings. It was the first assignment in the onboarding process as a junior analyst for Zomato, the multinational restaurant aggregate and food delivery company.

Target Audience: Team LeadData Date Range: 2017 to 2020

Currency: U.S. Dollars (USD) and Indian Rupees (INR)

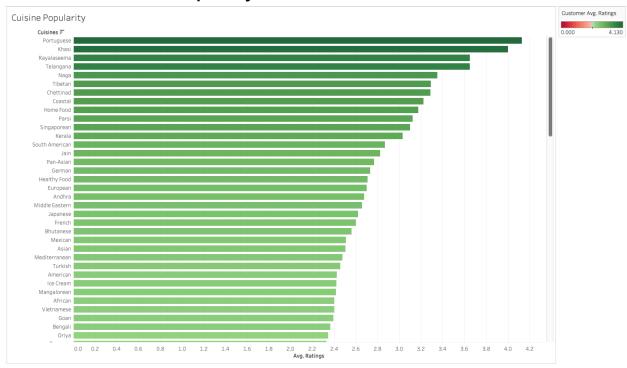
Dashboard:

> Visualization - Restaurant Popularity



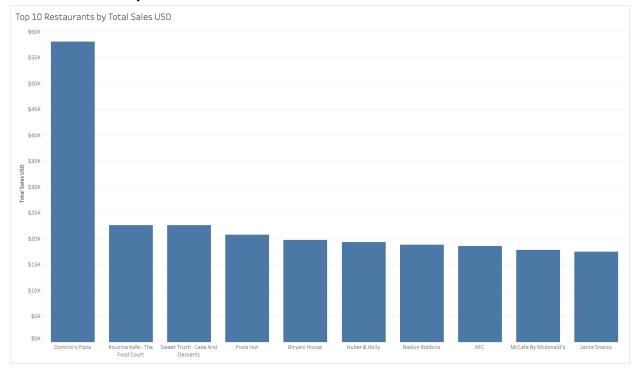
- This bar chart ranks restaurants by the total number of orders from the years 2017 to 2020.
- The top restaurants identified are Maharaja Grills & Rolls (14,080 orders), and Iceberg Organic Ice Creams (11,526 orders).

> Visualization - Cuisine Popularity



- A bar chart displaying cuisines by average customer ratings.
- The top cuisines are Portuguese and Khasi are highest-rated by customers.

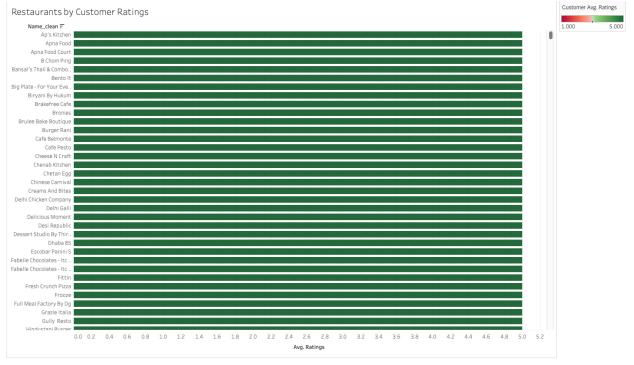
> Visualization - Top 10 Restaurants



o A bar chart highlighting the top 10 restaurants by total USD sales.

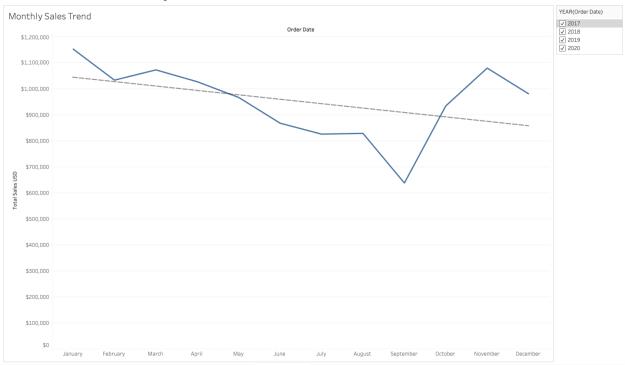
 Domino's Pizza leads significantly than others likely due to the company's recognition and operational scalability.

> Visualization - Restaurants by Customer Ratings



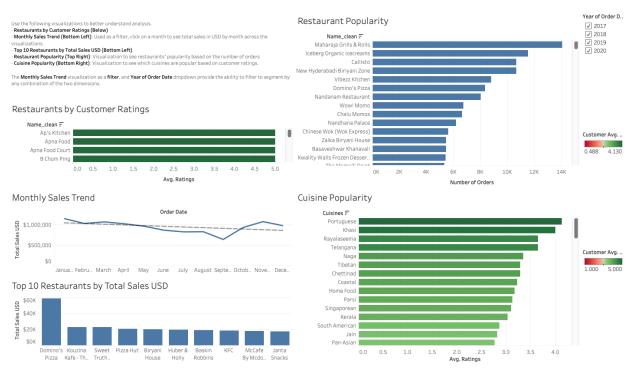
 This bar chart displays restaurants that have achieved high ratings, suggesting a strong, positive customer satisfaction.

Visualization - Monthly Sales Trend



- In this line chart there is a downward trend that suggests that total monthly sales (USD) are declining over time.
- There is a notable dip in sales (USD) observed mid-year, June to August, followed by a recovery towards the end of the year, November and December. Peaks in sales seem to occur early in the year and again towards the end, potentially indicating seasonal patterns.
- Exhibit fluctuations in sales rather than a steady progression, suggesting external factors (e.g. promotions, economic shifts, or holidays) influencing restaurants' performance.

> Dashboard Overview



Conclusion & Actionable Recommendations:

- Closely review customers' reviews/comments on restaurants with ratings 3.5 and lower to understand underlying issues, such as service/product quality, pricing concerns, or food complaints (if any). Offer training, quality improvement, or customer incentives to boost ratings and sales.
- ➤ Capitalize on months (e.g. November and December) and restaurants with higher sales through targeted marketing campaigns, discounts, and promotions.
- > Focus on months with decline in sales (e.g. June to August) by introducing sales incentives, or seasonal offerings to stimulate demand.
- ➤ Customer Retention Strategies: evaluate loyalty programs, incentives, or engagement efforts to retain existing customers and drive repeat purchases, especially during low-demand months.

Conclusion:

> Use insights from top performing restaurants and cuisines to design targeted promotions and advertising.

Additional Information:

- ➤ Data was taken from the .csv files: Restaurants and Orders. Joined data by using relationship, relationship columns: id (Restaurants) & R_id (Orders)
- ➤ Used the Monthly Sales Trend visualization as a filter to see the total sales in USD by month and/or year across the visualizations in the dashboard.