



Pizza Hut Sales Analysis Using SQL

Unlocking Strategic Insights from Sales Data

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Introduction

- Pizza Hut is a global pizza brand serving millions of customers daily.
- The objective is to analyze sales data using SQL to understand performance trends.
- This study helps convert raw order data into valuable business insights.



Business Objective

- Identify top-selling pizzas and revenue drivers.
- Analyze order timings and size preferences.
- Evaluate sales performance by category.
- Support data-driven menu and pricing decisions.



Dataset Overview

Tool Used: MySQL Workbench

Dataset Link:

https://drive.google.com/drive/folders/14laODHUAeZX548A74cDEunsmNVL6znIc?usp=drive_link

Tables Used:

1. Pizzas
2. Pizza_Types
3. Orders
4. Order_Details

What the query looks like	How it's executed	Why it works this way
SELECT	▶ FROM	▶ SQL starts with which table your query is taking data from.
FROM	▶ WHERE	▶ This is how SQL filters on rows.
WHERE	▶ GROUP BY	▶ This is where your SQL query checks if you have an aggregation.
GROUP BY	▶ HAVING	▶ HAVING requires a GROUP BY statement.
HAVING	▶ SELECT	▶ Only after all these calculations have been made will SQL "SELECT" which columns you want to see returned.
ORDER BY	▶ ORDER BY	▶ This sorts the data returned.
LIMIT	▶ LIMIT	▶ Lastly, you can limit the number of rows returned.

Basic Analysis

1. Total Orders Count

```
-- Find the total number of orders placed  
  
USE pizzahut;  
SELECT COUNT(order_id) as total_orders  
FROM orders;
```

Output

Result Grid	
	total_orders
▶	21350

2. Revenue Calculation

```
-- Calculate the total revenue from pizza sales  
  
SELECT ROUND(SUM(od.quantity * p.price), 2) as total_revenue  
FROM order_details od  
JOIN pizzas p ON od.pizza_id = p.pizza_id;
```

Output

Result Grid	
	total_revenue
▶	817860.05

3. Most Expensive Pizza

```
-- Identify the highest-priced pizza  
  
SELECT p.pizza_id, pt.name, p.size, p.price  
FROM pizzas p  
JOIN pizza_types pt ON p.pizza_type_id = pt.pizza_type_id  
WHERE p.price = (SELECT MAX(price) FROM pizzas);
```

Output

Result Grid				
	pizza_id	name	size	price
▶	the_greek_xxL	The Greek Pizza	XXL	35.95

4. Most Ordered Pizza Size

```
-- Determine the most frequently ordered pizza size  
  
SELECT p.size, SUM(od.quantity) as total_quantity  
FROM order_details od  
JOIN pizzas p ON od.pizza_id = p.pizza_id  
GROUP BY p.size  
ORDER BY total_quantity DESC  
LIMIT 1;
```

Output

Result Grid		
	size	total_quantity
▶	L	18956

5. Top 5 Popular Pizzas

```
-- List the top 5 pizzas by order quantity  
  
SELECT pt.name, SUM(od.quantity) as total_quantity  
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.name  
ORDER BY total_quantity DESC  
LIMIT 5;
```

Output

Result Grid		
	name	total_quantity
▶	The Classic Deluxe Pizza	2453
	The Barbecue Chicken Pizza	2432
	The Hawaiian Pizza	2422
	The Pepperoni Pizza	2418
	The Thai Chicken Pizza	2371

Basic Analysis Insights

- Large-size pizzas and classic flavors dominate total sales.
- Top 5 pizzas contribute major portion of total revenue.
- Premium pizzas have high price but limited orders.
- Demand is consistent & Pizza Hut maintains strong daily sales volume.



Intermediate Analysis

1. Pizza Quantity by Category

```
-- Calculate the total quantity ordered for each pizza category

SELECT pt.category, SUM(od.quantity) AS total_quantity
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
ORDER BY total_quantity DESC;
```

Output

Result Grid		
	category	total_quantity
▶	Classic	14888
	Supreme	11987
	Veggie	11649
	Chicken	11050

2. Order Trends by Hour

```
-- Analyze the distribution of orders by hour of day

SELECT HOUR(time) AS hour_of_day, COUNT(order_id) AS order_count
FROM orders
GROUP BY HOUR(time)
ORDER BY hour_of_day;
```

Output

Result Grid		
	hour_of_day	order_count
▶	9	1
	10	8
	11	1231
	12	2520
	13	2455
	14	1472
	15	1468
	16	1920
	17	2336
	18	2399
	19	2009
	20	1642
	21	1198
	22	663
	23	28

3. Pizza Distribution by Category

```
-- Determine the order distribution of pizzas by category

SELECT category,
COUNT(NAME) AS distribution_of_pizza
FROM pizza_types
GROUP BY category;
```

Output

Result Grid		
	category	distribution_of_pizza
▶	Chicken	6
	Classic	8
	Supreme	9
	Veggie	9

4. Average Daily Pizza Orders

```
-- Calculate the average number of pizzas ordered each day

SELECT ROUND(AVG(daily_quantity), 2) AS avg_daily_pizzas
FROM (
  SELECT o.date, SUM(od.quantity) AS daily_quantity
  FROM orders o
  JOIN order_details od ON o.order_id = od.order_id
  GROUP BY o.date
) AS daily_totals;
```

Output

Result Grid	
	avg_daily_pizzas
▶	138.47

5. Top Pizza Types by Revenue

```
-- Identify the top 3 pizzas based on revenue

SELECT pt.name, ROUND(SUM(od.quantity * p.price), 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.name
ORDER BY revenue DESC
LIMIT 3;
```

Output

Result Grid		
	name	revenue
▶	The Thai Chicken Pizza	43434.25
	The Barbecue Chicken Pizza	42768
	The California Chicken Pizza	41409.5

Intermediate Analysis Insights

- Orders peak between 6PM & 8PM, showing evening demand.
- Veg and Classic categories sell more in quantity than Non-Veg ones.
- Average daily orders remain stable at 4 loyal customers.
- Certain pizza types perform better at specific hours (for time-based offers).



Advanced Analysis

1. Revenue Contribution by Pizza Type

Output

```
-- Calculate each pizza type's percentage contribution to total revenue

SELECT pt.name,
       ROUND(SUM(od.quantity * p.price), 2) AS revenue,
       ROUND((SUM(od.quantity * p.price) * 100.0 /
              (SELECT SUM(od2.quantity * p2.price)
               FROM order_details od2
               JOIN pizzas p2 ON od2.pizza_id = p2.pizza_id)), 2) AS percentage_contribution
  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.name
 ORDER BY revenue DESC;
```

name	revenue	percentage_contribution
The Thai Chicken Pizza	43434.25	5.31
The Barbecue Chicken Pizza	42768	5.23
The California Chicken Pizza	41409.5	5.06
The Classic Deluxe Pizza	38180.5	4.67
The Spicy Italian Pizza	34831.25	4.26
The Southwest Chicken Pizza	34705.75	4.24
The Italian Supreme Pizza	33476.75	4.09
The Hawaiian Pizza	32273.25	3.95
The Four Cheese Pizza	32265.7	3.95
The Sicilian Pizza	30940.5	3.78
The Pepperoni Pizza	30161.75	3.69
The Greek Pizza	28454.1	3.48
The Mexicana Pizza	26780.75	3.27
The Five Cheese Pizza	26066.5	3.19
The Pepper Salami Pizza	25529	3.12
The Italian Capocollo Pizza	25094	3.07
The Vegetables + Vegetable...	24374.75	2.98
The Prosciutto and Arugula ...	24193.25	2.96
The Napolitana Pizza	24087	2.95
The Spinach and Feta Pizza	23271.25	2.85
The Big Meat Pizza	22968	2.81
The Pepperoni, Mushroom, ...	18834.5	2.3
The Chicken Alfredo Pizza	16900.25	2.07
The Chicken Pesto Pizza	16701.75	2.04
The Soppressata Pizza	16425.75	2.01

80,55%

2. Cumulative Revenue Over Time

Output

```
-- Track cumulative revenue growth over time

SELECT date,
       daily_revenue,
       SUM(daily_revenue) OVER (ORDER BY date) AS cumulative_revenue
  FROM (
    SELECT o.date,
           ROUND(SUM(od.quantity * p.price), 2) AS daily_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 o.date
    ORDER BY o.date
  ) AS daily_revenue_table;
```

date	daily_revenue	cumulative_revenue
2015-01-01	2713.85	2713.85
2015-01-02	2731.9	5445.75
2015-01-03	2662.4	8108.15
2015-01-04	1755.45	9863.6
2015-01-05	2065.95	11929.55
2015-01-06	2428.95	14358.5
2015-01-07	2202.2	16560.7
2015-01-08	2838.35	19399.05
2015-01-09	2127.35	21526.399999999998
2015-01-10	2463.95	23990.35
2015-01-11	1872.3	25862.649999999998
2015-01-12	1919.05	27781.699999999997
2015-01-13	2049.6	29831.299999999996
2015-01-14	2527.4	32358.699999999997
2015-01-15	1984.8	34343.5
2015-01-16	2594.15	36937.65
2015-01-17	2064.1	39001.75
2015-01-18	1976.85	40978.6
2015-01-19	2387.15	43365.75
2015-01-20	2397.9	45763.65
2015-01-21	2040.55	47804.200000000004
2015-01-22	2496.7	50300.9
2015-01-23	2423.7	52724.6
2015-01-24	2289.25	55013.85
2015-01-25	1617.55	56631.4

3. Top 3 Pizza Types by Revenue in Each Category

Output

```
-- Determine the top 3 pizzas by revenue within each category

SELECT category, name, revenue, rank_in_category
  FROM (
    SELECT pt.category,
           pt.name,
           ROUND(SUM(od.quantity * p.price), 2) AS revenue,
           ROW_NUMBER() OVER (PARTITION BY pt.category ORDER BY SUM(od.quantity * p.price) DESC) AS rank_in_category
      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, pt.name
  ) AS ranked_pizzas
 WHERE rank_in_category <= 3
 ORDER BY category, rank_in_category;
```

category	name	revenue	rank_in_category
Chicken	The Thai Chicken Pizza	43434.25	1
Chicken	The Barbecue Chicken Pizza	42768	2
Chicken	The California Chicken Pizza	41409.5	3
Classic	The Classic Deluxe Pizza	38180.5	1
Classic	The Hawaiian Pizza	32273.25	2
Classic	The Pepperoni Pizza	30161.75	3
Supreme	The Spicy Italian Pizza	34831.25	1
Supreme	The Italian Supreme Pizza	33476.75	2
Supreme	The Sicilian Pizza	30940.5	3
Veggie	The Four Cheese Pizza	32265.7	1
Veggie	The Mexicana Pizza	26780.75	2
Veggie	The Five Cheese Pizza	26066.5	3

Advanced Analysis Insights

- Revenue mainly driven by a few top pizzas across categories.
- Cumulative revenue shows steady growth.
- Large and premium pizzas generate higher revenue share.
- SQL joins uncover detailed insights for decision-making.



Key Findings & Insights

Summary

Sales Performance

- **Total Revenue:** The total revenue from pizza sales is **\$817,860.05**.
- **Total Orders:** There were **21,350** total orders placed.
- **Average Daily Orders:** The average number of pizzas ordered each day is **138.47**.
- **Revenue Drivers:** Revenue is mainly driven by a **few top pizzas** across categories, and the top 5 pizzas contribute a major portion of the total revenue.
- **Growth:** The cumulative revenue shows **steady growth**, and the revenue growth trend remains consistent month-to-month.

Pizza Preferences

- **Most Ordered Size:** The most frequently ordered size is **Large (L)**, with a total quantity of 18,956.
- **Top 5 Popular Pizzas (by Quantity):**
 - a.The Classic Deluxe Pizza (2,453)
 - b.The Barbecue Chicken Pizza (2,432)
 - c.The Hawaiian Pizza (2,422)
 - d. The Pepperoni Pizza (2,418)
 - e. The Thai Chicken Pizza (2,371)
- **Top Pizza Categories (by Quantity):** **Classic** and **Veg** categories sell more in quantity than Non-Veg ones.
 - Classic: 14,888 total quantity
 - Supreme: 11,987 total quantity
 - Veggie: 11,649 total quantity
 - Chicken: 11,050 total quantity
- **Most Expensive Pizza:** The highest-priced pizza is **The Greek Pizza (XXL size)** at **\$35.95**.

Order Timing

- **Peak Hours:** Orders peak between **6 PM and 8 PM**, showing strong evening demand.



Recommendations

- Introduce evening combo offers to maximize peak-hour sales.
- Promote top 5 pizzas through social media and ads.
- Increase stock of Large-size pizzas during weekends.
- Offer discounts on slow-selling premium pizzas.
- Use data analytics to plan future promotions.



Conclusion

- SQL analysis helped uncover customer preferences and sales trends.
- Data reveals strong evening sales and category performance patterns.
- Insights can improve marketing, menu design, and pricing strategies.





Thank You