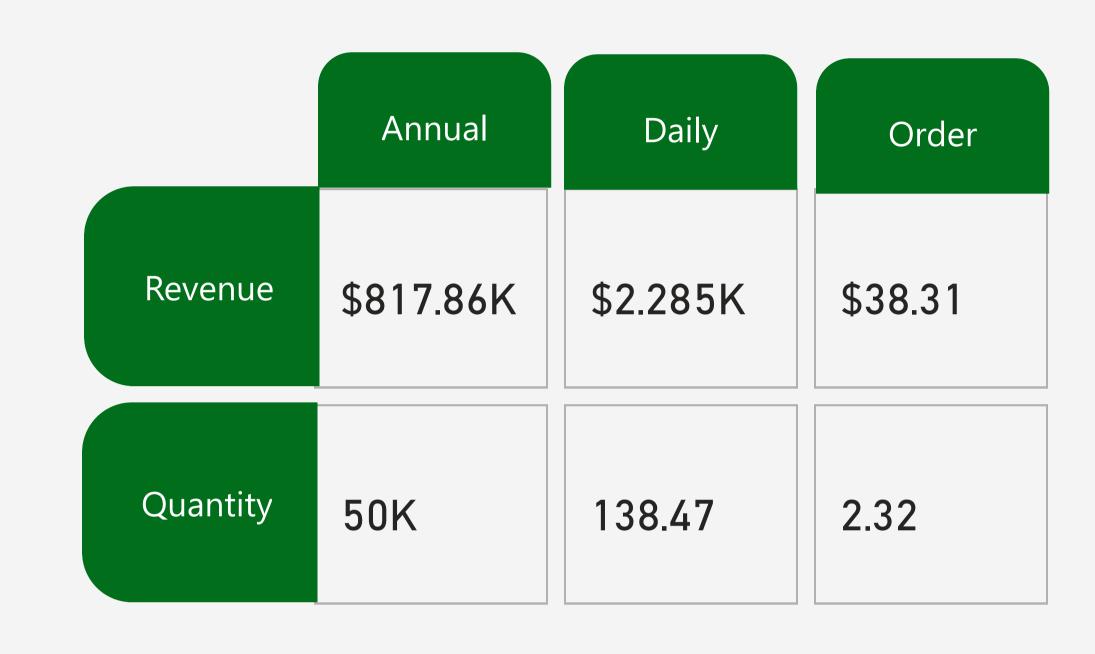
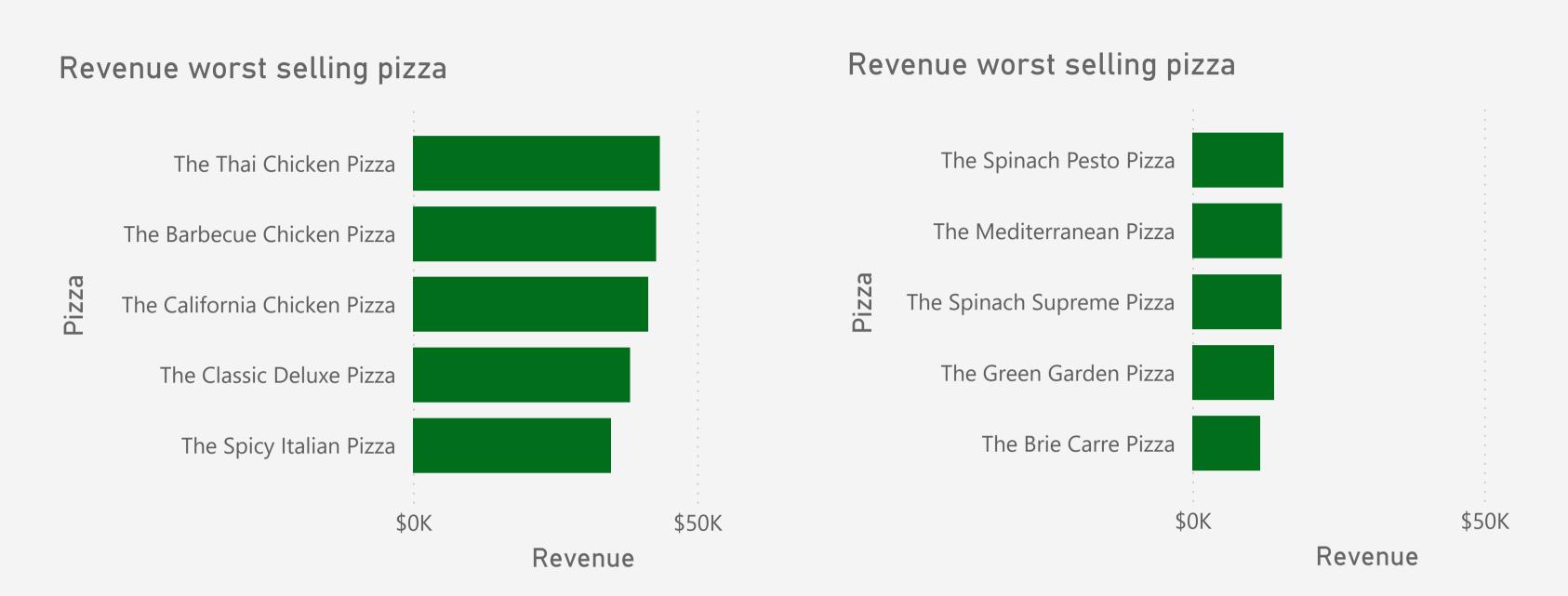
Pizzeria Da Carlo

Operational improvement Report

This report provides a summary of the **business performance metrics** for 2015.

This report analyses Inventory
Used and Customer Behavior and
provides key recommendation to
improve overall business
performance





Key Recommendation 1 - Renegotiate wholesale prices for most used ingredients and consider taking the Brie Carre, containing 4 of the least used ingredients, of the menu

Most used Ingredients:

The **top 5** ingredients used constitute **37.85**% of all servings. Garlic is used on 20 out of the total 32 pizzas available.

Renegotiate wholesale prices for these pizzas to reduce costs.

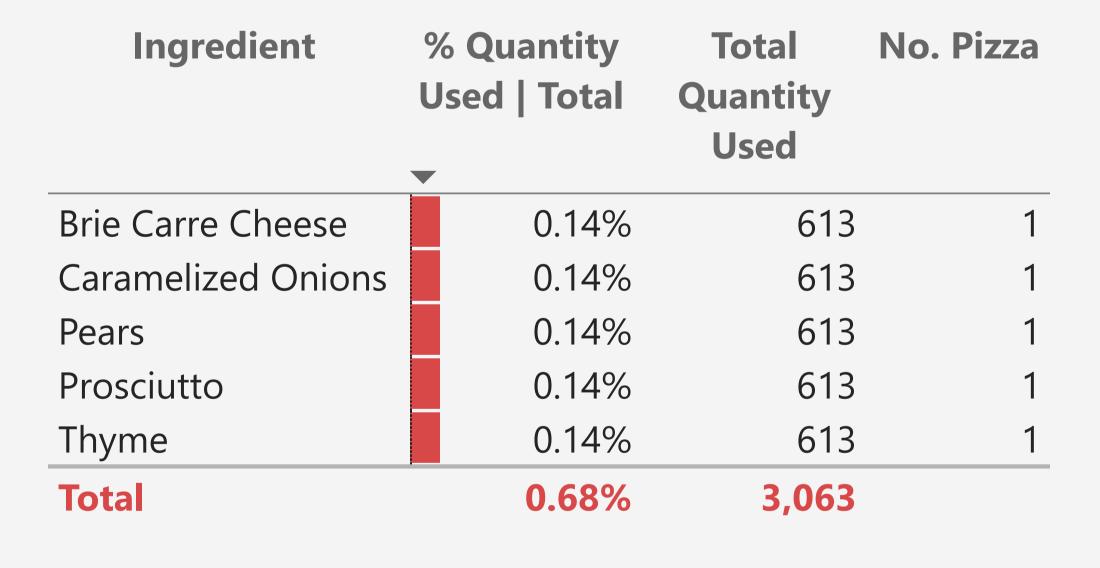
Ingredient	uantity d Total	Total Quantity Used	No. Pizza
Garlic	10 .45%	47K	20
Tomatoes	10.04%	45K	18
Red Onions	7.29%	33K	13
Red Peppers	6.09%	27K	10
Mozzarella Cheese	3.98%	18K	6
Total	37.85%	169K	

Least used Ingredients:

The bottom 5 ingredients used constitute merely **0.68%** of all the servings. All ingredients are only used on one pizza.

Moreover, 4 out of the bottom 5 ingredients are only used on the worst performing pizza: **The Brie Carre.**

Consider removing this pizza from the menu to reduce potential waste in inventory.

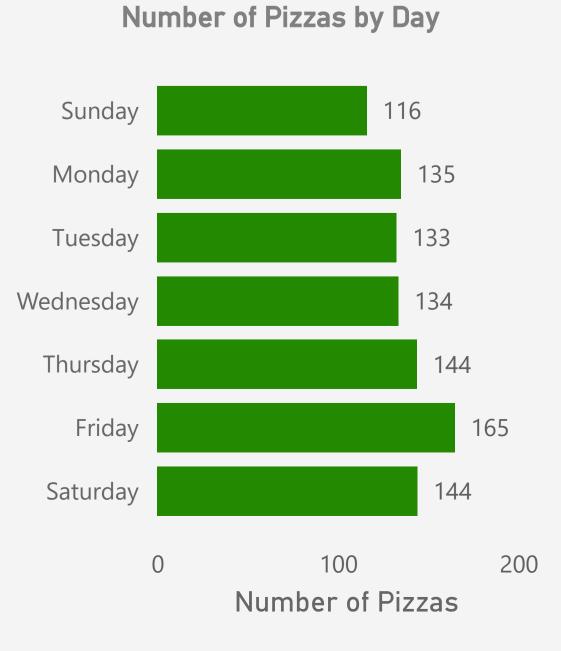


Key Recommendation 2 - Align staff allocation and preparation optimally with peak hours: Weekday lunch and Friday & Saturday Dinner

Weekly Sales: The average number of pizzas served per day ranges from 116 on Sundays to 165 on Fridays. This is a difference of 49 pizzas, or a

Optimize staff, inventory and preparation according to these weekly patterns

difference of almost 30%.

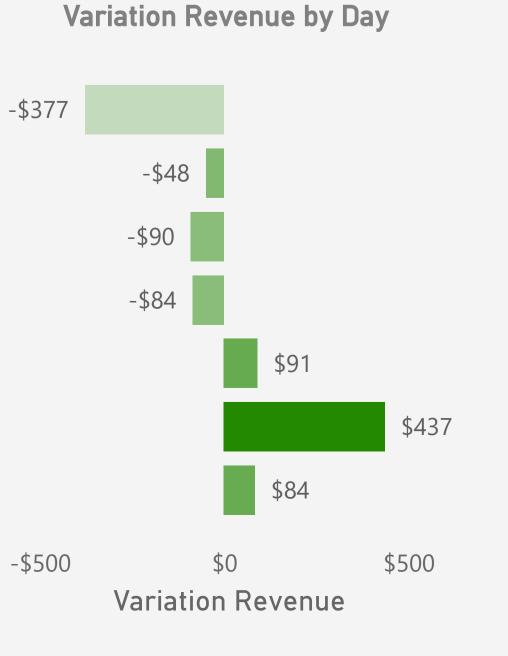


Friday Peak

This peak in customers is also observed in average daily generated revenue.

Friday revenue is \$437 above the daily average \$2285.

Sunday revenue is \$377 below the daily average revenue.



Daily Peaks

The most busy period is **lunch time** during the **weekdays**. With an average of **22 pizzas per hour.** This peak last for two hours 12 pm to 1 pm

The second peak is observed at dinner time on the weekend. This peak is flatter and wider with a maximum of 19 pizzas per hour between 5 pm. and 9 pm.

Optimize staff, inventory and preparation according to these daily

