

Pizza Sales Analysis using SQL

A Comprehensive Data Analysis
Project

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Introduction

This project analyzes pizza sales data to uncover trends, optimize product offerings, and improve sales performance. Using SQL, we can explore customer preferences, sales patterns, and revenue generation to provide actionable insights for business growth.

Objectives

- Retrieve key metrics like total orders and revenue.
- Identify top-performing pizzas and categories.
- Analyze order trends by time and day.
- Calculate revenue distribution across different pizza types.

Tools used

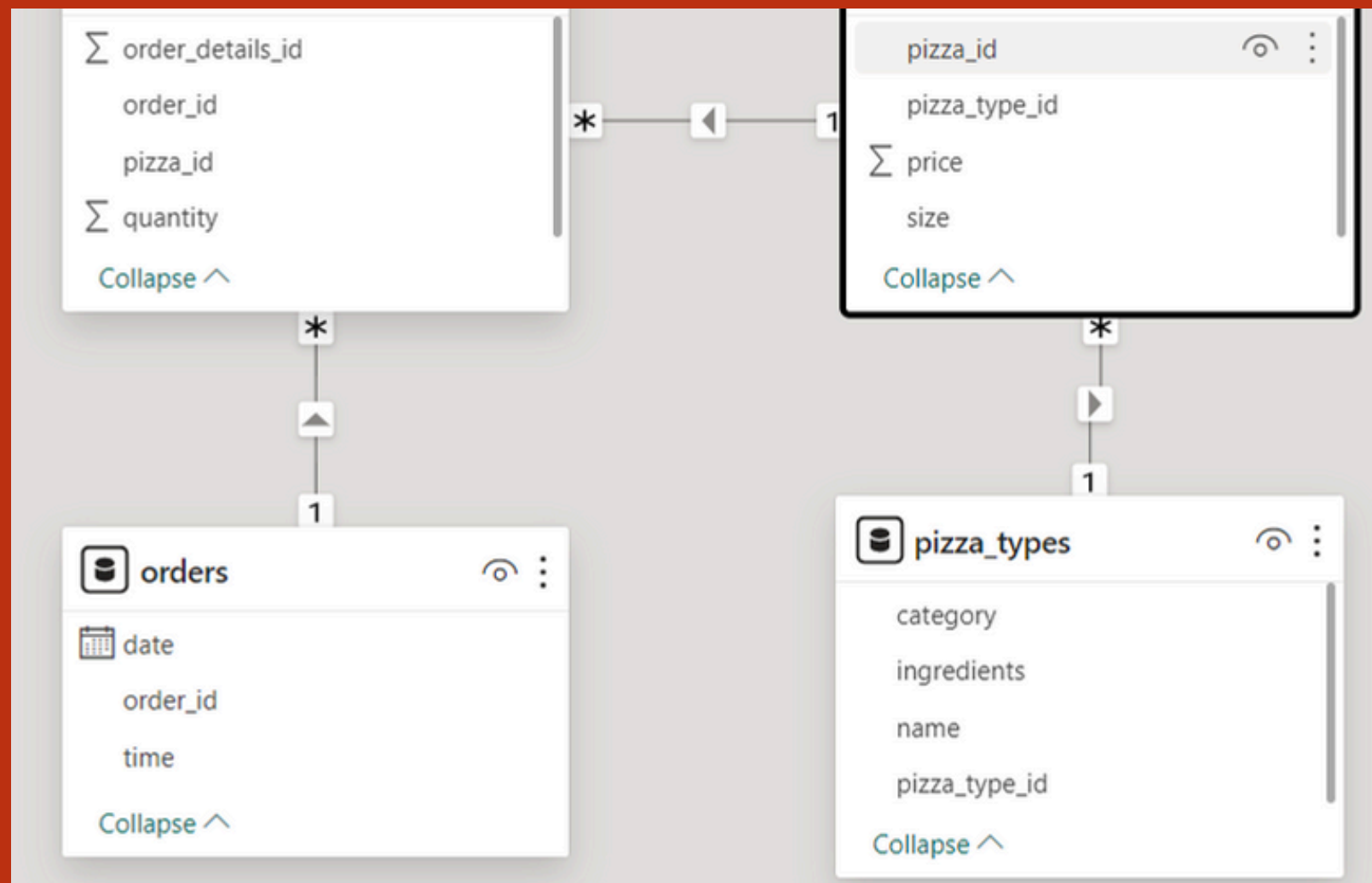
SQL: For querying and analyzing data

Database: MySql

Data model overview

The pizza sales data is structured across four main tables: Orders, Order_Details, Pizzas, and Pizza_Types.

These tables are linked through key relationships, enabling a comprehensive analysis of pizza sales and customer orders.



1) Retrieve the total number of orders placed.

```
SELECT  
    COUNT(orderid) AS total_orders  
FROM  
    orders;
```

Result Grid	
	total_orders
▶	21350

2) Calculate the total revenue generated from pizza sales

```
SELECT
    ROUND(SUM((quantity * price)), 2) AS Total_revenue
FROM
    orderdetails
    JOIN
    pizzas ON orderdetails.pizzaid = pizzas.pizza_id;
```

Result Grid	
	Total_revenue
▶	817860.05

3) Identify the highest-priced pizza

```
SELECT
    name, price
FROM
    pizzas
    JOIN
    pizza_types ON pizzas.pizza_type_id = pizza_types.pizza_type_id
ORDER BY price DESC
LIMIT 1;
```

Result Grid			Filter Rows
	name	price	
▶	The Greek Pizza	35.95	

4) Identify the most common pizza size ordered

```
SELECT
    size, COUNT(orderdetailsid) AS Total_quantity
FROM
    pizzas
    JOIN
    orderdetails ON pizzas.pizza_id = orderdetails.pizzaid
GROUP BY size
ORDER BY total_quantity DESC;
```

Result Grid			Filter
	size	Total_quantity	
▶	L	18526	
	M	15385	
	S	14137	
	XL	544	
	XXL	28	

5) List the top 5 most ordered pizza types along with their quantities

```
SELECT
    pizza_types.name, SUM(quantity) AS Total_quantity
FROM
    pizza_types
    JOIN
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
    JOIN
    orderdetails ON orderdetails.pizzaid = pizzas.pizza_id
GROUP BY name
ORDER BY total_quantity DESC
LIMIT 5;
```

Result Grid			Filter Rows:
	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	

6)Join the necessary tables to find the total quantity of each pizza category ordered

```
SELECT
    category, SUM(quantity) AS Quantity
FROM
    pizzas
    JOIN
    pizza_types ON pizzas.pizza_type_id = pizza_types.pizza_type_id
    JOIN
    orderdetails ON pizzas.pizza_id = orderdetails.pizzaid
GROUP BY category
ORDER BY quantity DESC;
```

Result Grid			Filter
	category	Quantity	
►	Classic	14888	
	Supreme	11987	
	Veggie	11649	
	Chicken	11050	

7) Determine the distribution of orders by hour of the day

```
SELECT
    HOUR(ordertime) AS Hour, COUNT(orderid) AS Order_count
FROM
    orders
GROUP BY HOUR(ordertime)
ORDER BY HOUR(ordertime);
```

Result Grid				Filter
	Hour	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		

8) Group the orders by date and calculate the average number of pizzas ordered per day

```
with x as
(
    (select orderdate,sum(quantity) as Count
    from orders join orderdetails on
        orders.orderid=orderdetails.orderid
    group by orderdate)
    select round(avg(count),0) as Average_per_day from x;
```

Result Grid		Filter R
	Average_per_day	
▶	138	

9) Determine the top 3 most ordered pizza types based on revenue

```
SELECT
    name, SUM(orderdetails.quantity*pizzas.price) AS revenue
FROM
    pizzas
    JOIN
    pizza_types ON pizzas.pizza_type_id = pizza_types.pizza_type_id
    JOIN
    orderdetails ON pizzas.pizza_id = orderdetails.pizzaid
GROUP BY name
ORDER BY revenue DESC limit 3;
```

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


10) Calculate the percentage contribution of each pizza type to total revenue

```
select category, concat(round((SUM(orderdetails.quantity*pizzas.price) / (SELECT  
    ROUND(SUM((quantity * price)), 2) AS Total_revenue  
FROM  
    orderdetails  
    JOIN  
    pizzas ON orderdetails.pizzaid = pizzas.pizza_id)) *100,2),"%") as revenue  
FROM  
    pizzas  
    JOIN  
    pizza_types ON pizzas.pizza_type_id = pizza_types.pizza_type_id  
    JOIN  
    orderdetails ON pizzas.pizza_id = orderdetails.pizzaid  
group by category
```

Result Grid			Filter
	category	revenue	
▶	Classic	26.91%	
	Veggie	23.68%	
	Supreme	25.46%	
	Chicken	23.96%	

11) Analyze the cumulative revenue generated over time

```
> with cte as (SELECT
    orderdate, SUM(quantity * price) AS Revenue
FROM
    orders
    JOIN
    orderdetails ON orders.orderid = orderdetails.orderid
    JOIN
    pizzas ON orderdetails.pizzaid = pizzas.pizza_id
GROUP BY orderdate)
select orderdate, sum(revenue) over(order by orderdate) as Cumulative_revenue
from cte;
```

Result Grid  Filter Rows: <input type="text"/>		
	orderdate	Cumulative_revenue
▶	2015-01-01	2713.8500000000004
	2015-01-02	5445.75
	2015-01-03	8108.15
	2015-01-04	9863.6
	2015-01-05	11929.55
	2015-01-06	14358.5
	2015-01-07	16560.7
	2015-01-08	19399.05
	2015-01-09	21526.4
	2015-01-10	23990.350000000002
	2015-01-11	25862.65
	2015-01-12	27781.7
	2015-01-13	29831.300000000003
	2015-01-14	32358.700000000004
	2015-01-15	34343.500000000001
	2015-01-16	36937.650000000001

12) Determine the top 3 most ordered pizza types based on revenue for each pizza category

```
select Name,Category,Revenue from
(select category,name,revenue,
dense_rank() over(partition by category order by revenue desc) as rnk from
(SELECT
    name,category,sum(quantity*price) as revenue
FROM
    pizza_types
    JOIN
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
    JOIN
    orderdetails ON pizzas.pizza_id = orderdetails.pizzaid
group by name,category) as a) as b
where rnk<=3;
```

Name	Category	Revenue
Thai Chicken Pizza	Chicken	43434.25
Barbecue Chicken Pizza	Chicken	42768
California Chicken Pizza	Chicken	41409.5
Classic Deluxe Pizza	Classic	38180.5
Hawaiian Pizza	Classic	32273.25
Pepperoni Pizza	Classic	30161.75
Spicy Italian Pizza	Supreme	34831.25
Italian Supreme Pizza	Supreme	33476.75
Sicilian Pizza	Supreme	30940.5
Four Cheese Pizza	Veggie	32265.70000000
Mexicana Pizza	Veggie	26780.75
Five Cheese Pizza	Veggie	26066.5

Conclusion

1)Total Orders & Revenue: We recorded a total of 21350 orders, generating a total revenue of Rs 817860. The most common order times are around noon and early evening, indicating peak meal hours.

2)Top-Selling Pizza Type: The Classic Deluxe pizza is the most ordered, contributing 20.13% to total sales.

3)Highest-Priced Pizza: The Greek pizza is the highest-priced pizza at Rs 39.95 and, although not the most ordered, it still contributes significantly to revenue due to its higher price point.

4)Pizza Sizes: The Large pizza is the most popular size, accounting for 38.1% of orders, suggesting a preference for family-size or group orders.

5)Category-wise Distribution: Classic pizzas dominate the orders, with chicken options being less frequent but still showing potential for targeted marketing.

Recommendations

- 1)Promote Popular Pizzas: Since Classic Deluxe and Barbecue chicken pizzas are top sellers, promotional deals like "Buy 1, Get 1" or discounts during peak hours could further increase sales.
- 2)Target Family/Group Orders: Given the preference for Large pizzas, creating bundles with drinks and sides for families or group gatherings could encourage higher order volumes.
- 3)Optimize Around Peak Hours: With most orders coming in around noon and early evening, special promotions or happy-hour deals during these times could boost revenue even further
- 4)Focus on High-Priced Pizzas: The Deluxe Supreme pizza, despite being higher priced, still shows strong performance. Promoting premium offerings could attract customers willing to spend more.
- 5)Streamline Operations: Analyze order fulfillment times during peak periods to ensure that the kitchen can handle the high volume, avoiding delays and ensuring customer satisfaction.

Thank you