

#### KPIs:

1. Total revenue: the sum of total price of all pizza orders
2. Average order value: the average amount spent per order, calculated by dividing the total revenue by the total number of orders
3. Total pizzas sold: the sum of quantities of all pizzas sold
4. Total orders: the total number of orders placed
5. Average pizzas per order: the average number of pizzas sold per order, calculated by dividing the total number of pizzas sold by the total number of orders

#### Chart Requirement

1. Daily trend for total orders: bar chart that shows daily trend of total orders for a specific time period. Used to identify patterns or fluctuations in order volumes on a daily basis
2. Monthly trend for total orders: a line chart that shows the hourly trend of total orders throughout the month. Used to show peak hours or periods of high order activity
3. Percentage of sales by pizza category: a pie chart that shows distribution of sales across different pizza categories. Will provide insights into the popularity of various pizza categories and their contribution to overall sales
4. Percentage of sales by pizza size: make a pie chart that shows the % of sales for different pizza sizes. Used to understand customer preferences for pizza sizes and their impact on sales
5. Total pizzas sold by pizza category: a funnel chart that shows the total number of pizzas sold for each pizza category. Allows us to compare the sales performance of different pizza categories.
6. Top 5 best sellers by Revenue, total quantity and total orders: a bar chart showing the top 5 best-selling pizzas to identify the most popular pizza options
7. Bottom 5 worst-selling pizzas by revenue, total quantity and total orders: used to identify the least popular pizza options