



Are there any pizzas we should take off the menu, or any promotions we could leverage?

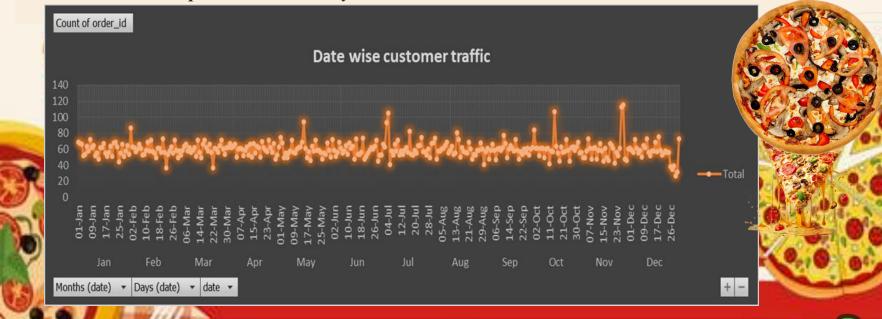
1. How many customers do we have each day? Are there any peak hours?

After analysis, we have 50 to 70 customers each day and there are two pick hours in a day.

Total Customer in 2015: 21350

• Average customer count per day :60

• There are two pick hours in a day: 12:00 PM to 1:00 PM & 5:00 PM to 7:00 PM



2. How many pizzas are typically in order? Do we have any bestsellers?

Avg. Count of Pizza per order: 3
Best Pizza Saler is: BIG_MEAT_S







3. How much money did we make this year? Can we identify any seasonality in the sales?

Total Yearly Revenue: \$817860.05

yes we can identify Maximum pizza sales increase in Summer.





4. Are there any pizzas we should take off the menu, or any promotions

we could leverage?

 The 'Brie Carre Pizza' can take of from menu, it has lowest sale & revenue in year 2015.

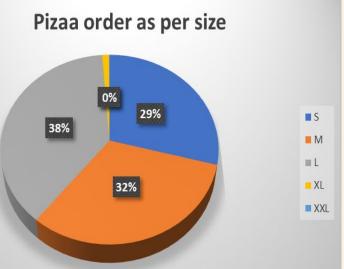
 We should promote 'Thai Chicken pizza' due to highest revenue (AS higher the revenue higher the profit).





Pizaa order as per size

Insights









THANKS!









Do you have any questions?

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