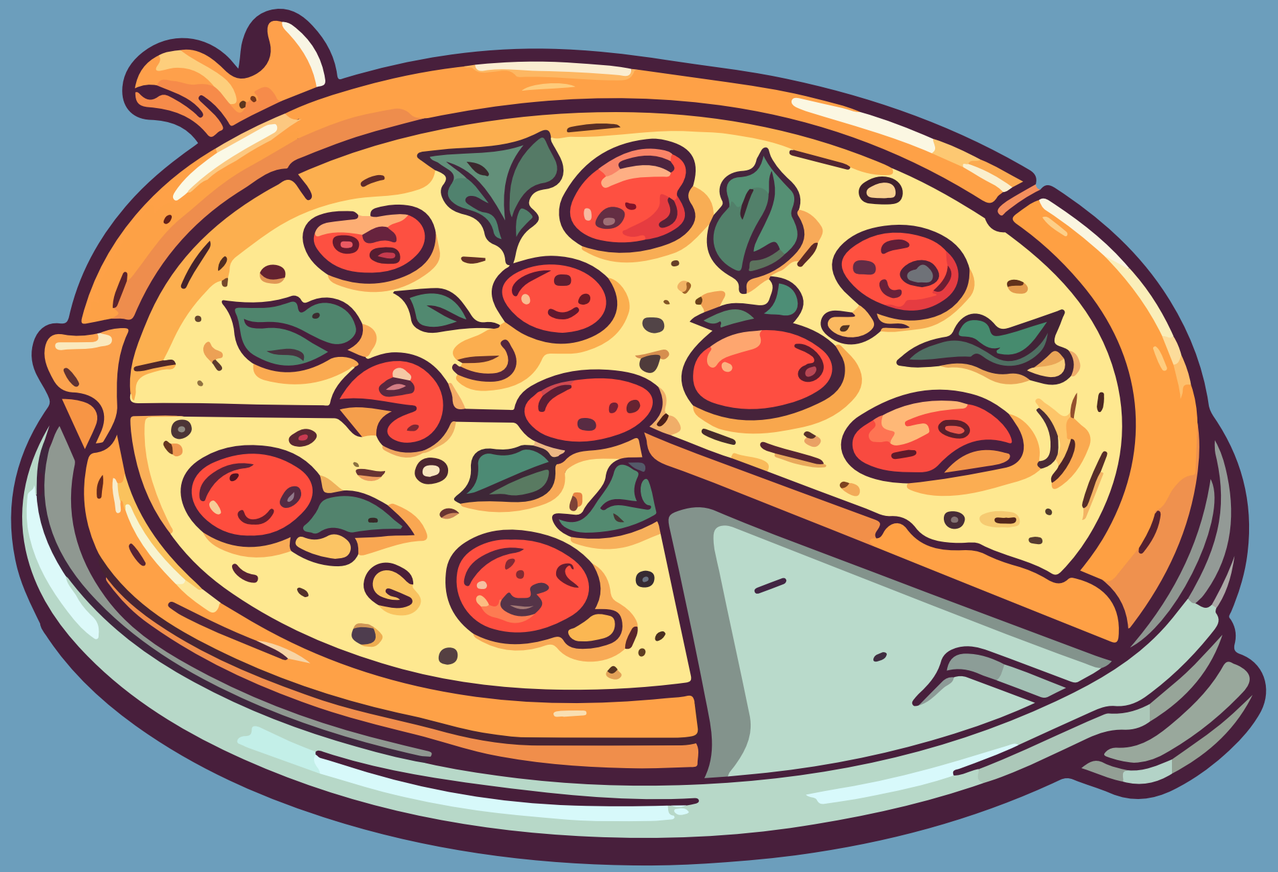
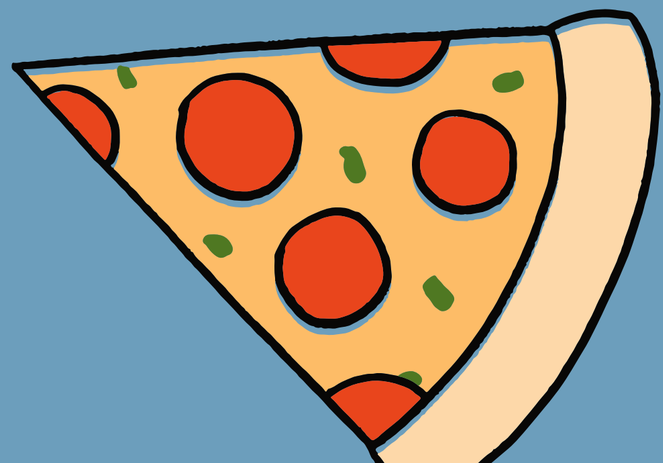


PIZZA PLACE SALES ANALYSIS IN EXCEL

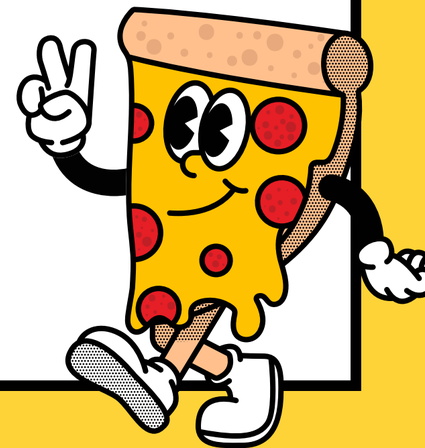
CONTENTS:

1. Introduction
2. Goals
3. Recomended analysis
4. Conclusion



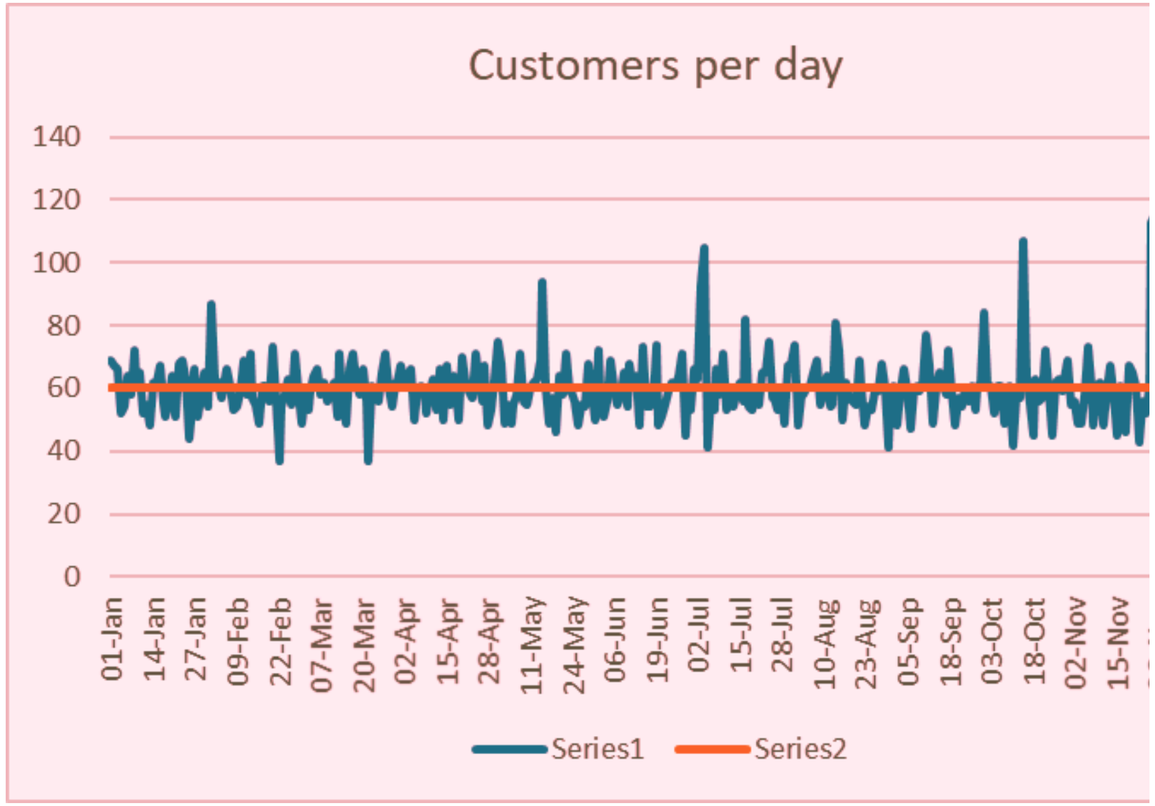
INTRODUCTION

WELCOME TO THE PIZZA SHOP ANALYSIS PROJECT PRESENTATION!
IN THIS PRESENTATION, I EXPLORE DATA-DRIVEN INSIGHTS DERIVED FROM THE OPERATIONS OF A PIZZA SHOP. THROUGH METICULOUS ANALYSIS OF SALES DATA, CUSTOMER PREFERENCES, AND PROFITABILITY METRICS, I AIM TO OPTIMIZE THE MENU OFFERINGS AND IDENTIFY STRATEGIC PROMOTIONAL OPPORTUNITIES.

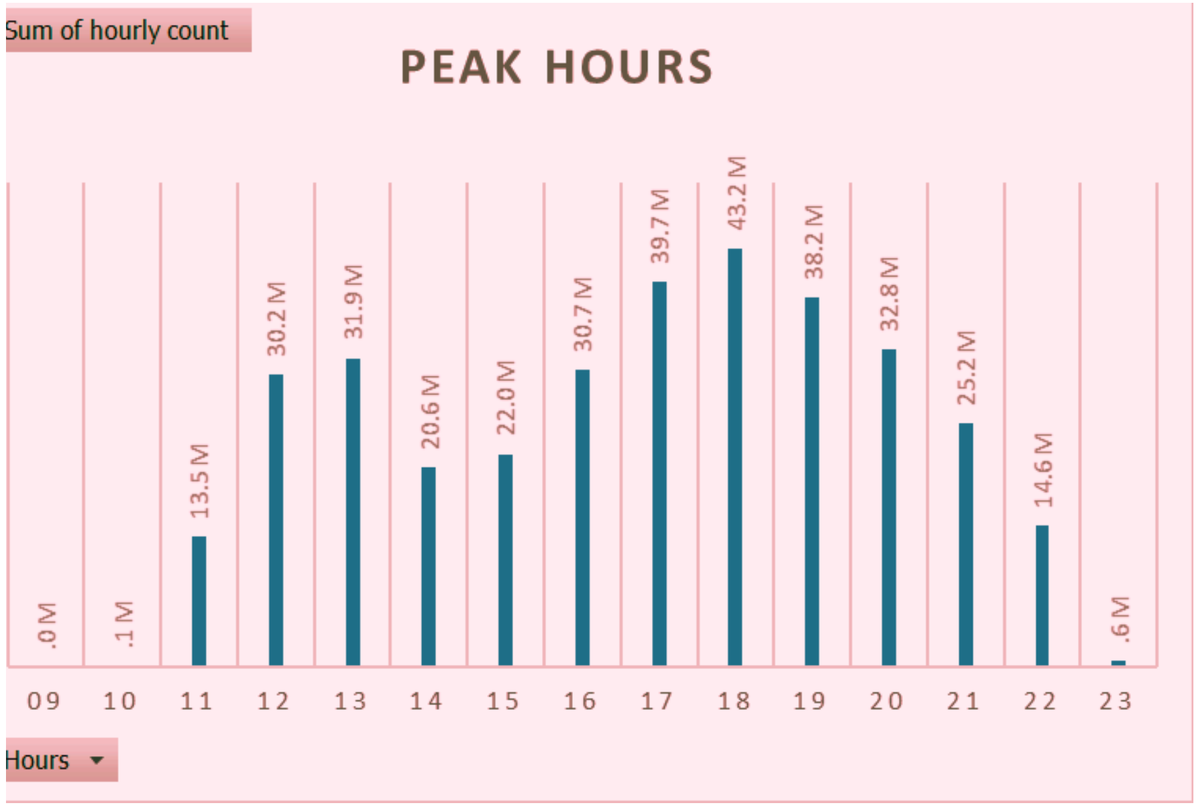


1 How many customers do we have each day? Are there any peak hours?

Average Customers each day - 60



Peak Hours: 12am - 1pm , 5pm-6pm



2

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

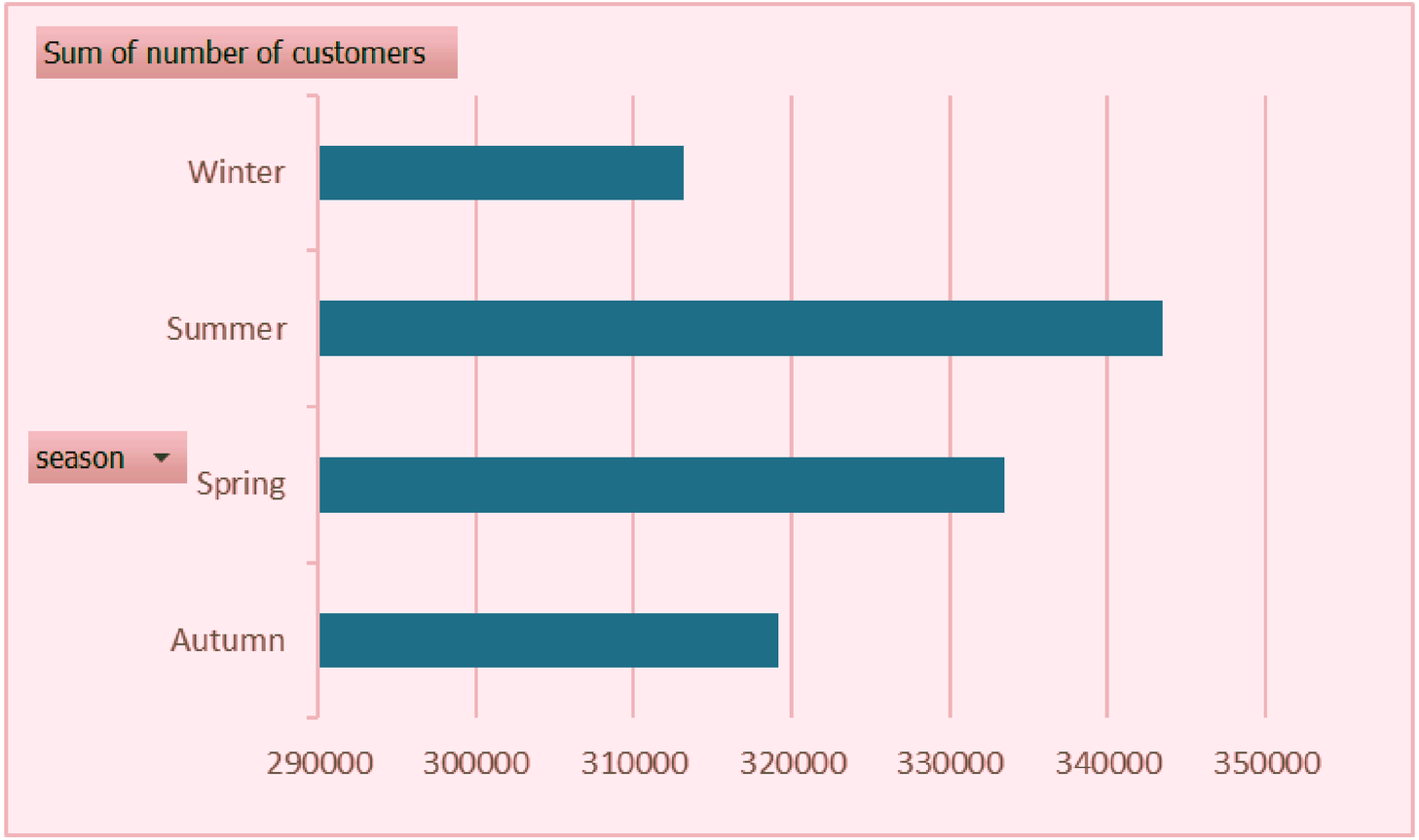
We have best seller as big meat s with 1914 orders.

There are typically 2 pizzas in every order.

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

Total Revenue : Rs. 997973.9

Summer season has seen most sales followed by Spring, autumn and Winters



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

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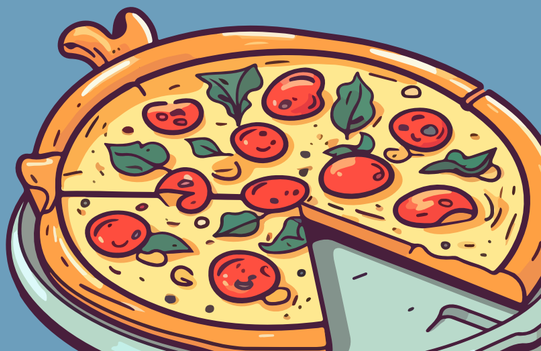
we can remove the greek xxl pizza and leverage the bestsellers that is the big meat s . Or else we can take feedback from customers and decide this problem on the basis of their feedbacks.

CONCLUSION:

In conclusion, this project has provided valuable insights into the operations of our pizza shop. By leveraging data analysis techniques, we have identified opportunities to optimize our menu offerings and drive profitability. Through careful examination of sales data and customer feedback, we have pinpointed underperforming pizzas and devised strategic promotional initiatives to enhance customer satisfaction and increase sales.



THANK YOU

https://www.linkedin.com/in/samiksha-jagne/

https://github.com/samikshajagne

samikshajagne2@gmail.com

Project Owner : Samiksha Jagne