Pizza Sales Analysis: Unveiling Insights

Dataset link

Click

https://github.com/Ayushi()214/

pizza sales --- SQ Lfor link



Why Pizza Sales?

Pizza sales offer a rich landscape for analysis, revealing consumer trends and operational efficiencies in the food industry.

Scope

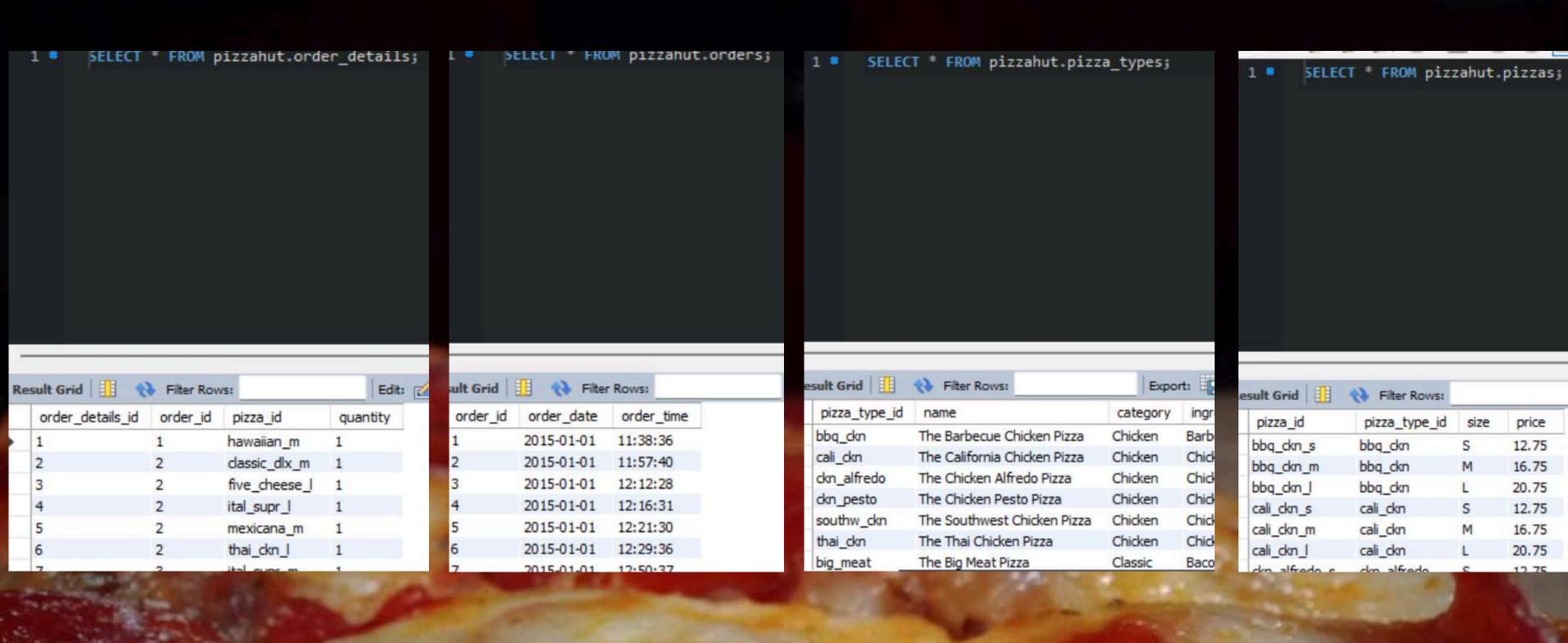
We'll explore sales volume, revenue trends, customer demographics, and regional preferences.

Methodology

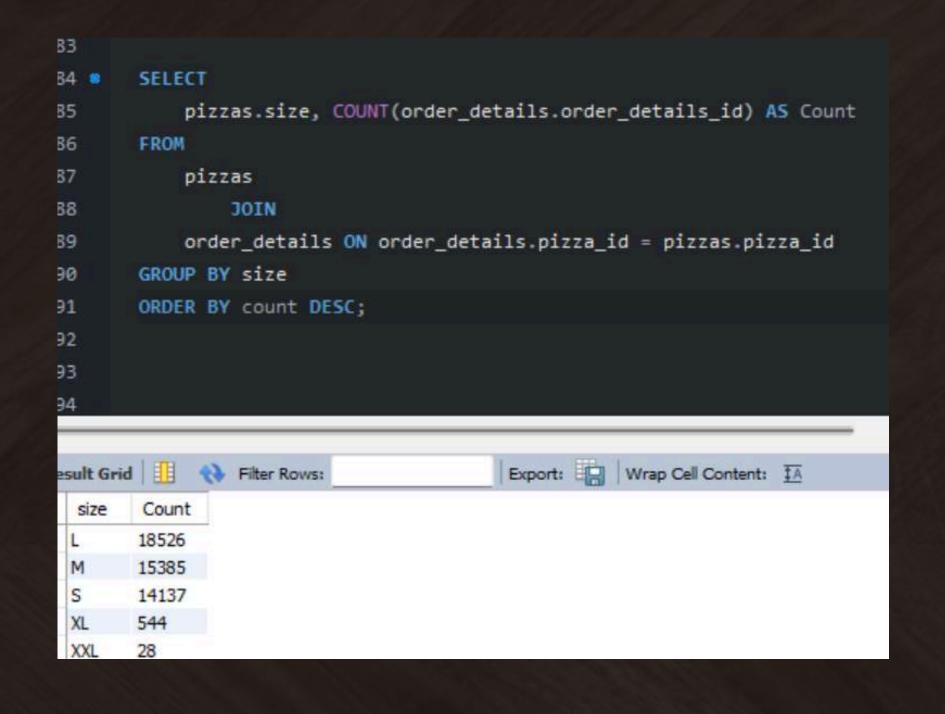
Using SQL queries, we extracted and analyzed data, focusing on database design, querying, and visualization.



Database Schema



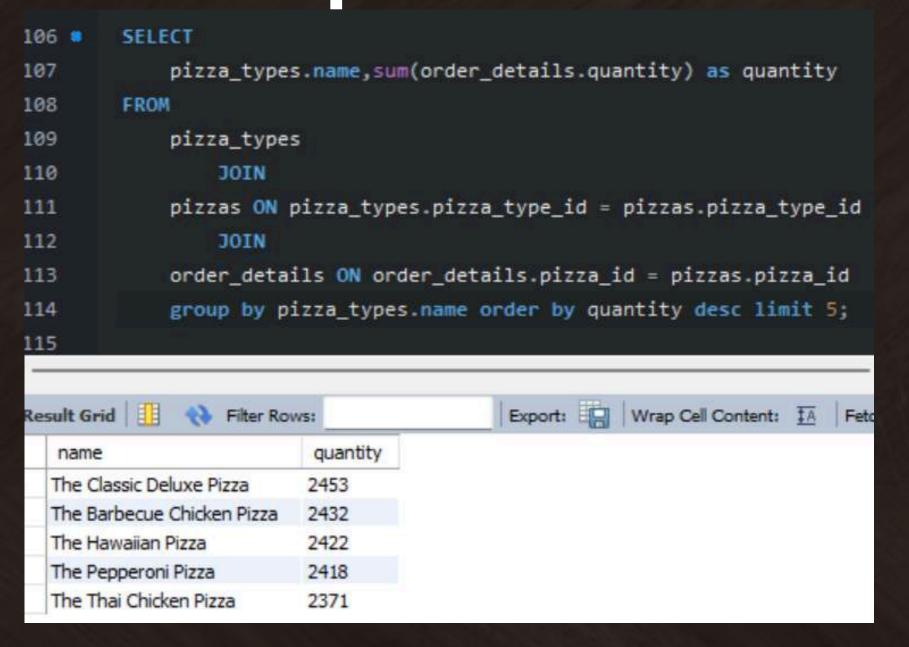
Identify the most common pizza size ordered





List the top 5 most ordered pizza types along with their

quantities





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

day

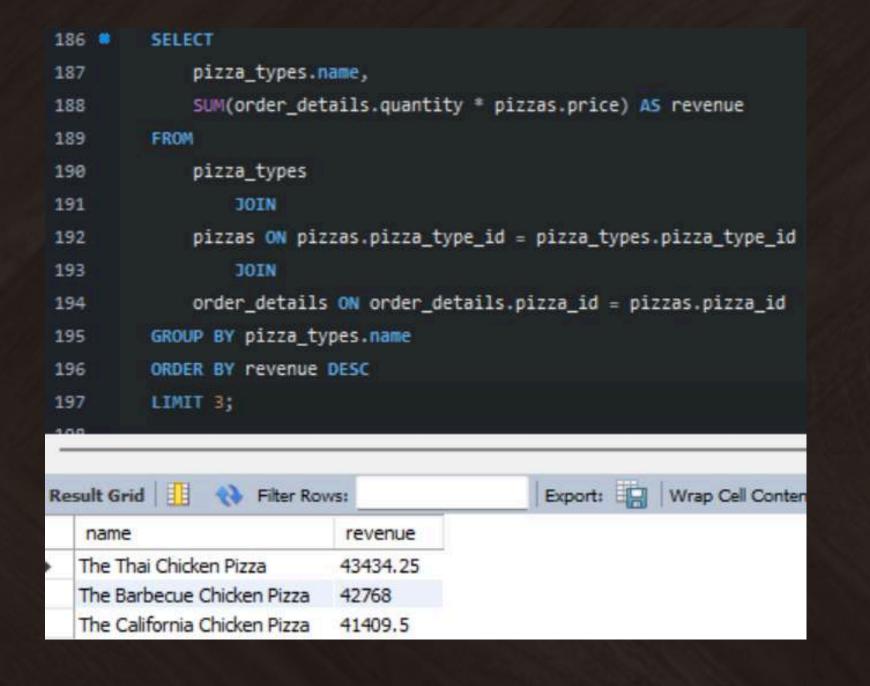
SELECT ROUND(AVG(Avergae_orders), 0) 57 FROM 58 59 (SELECT 10 orders.order_date, 71 SUM(order_details.quantity) AS Avergae_orders 12 FROM orders JOIN order_details ON orders.order_id = order_details.order_id GROUP BY orders.order_date) AS order_quantity; Export: Wrap Cell Content: TA ROUND(AVG(Avergae_orders), 0)



Determine the top 3 most

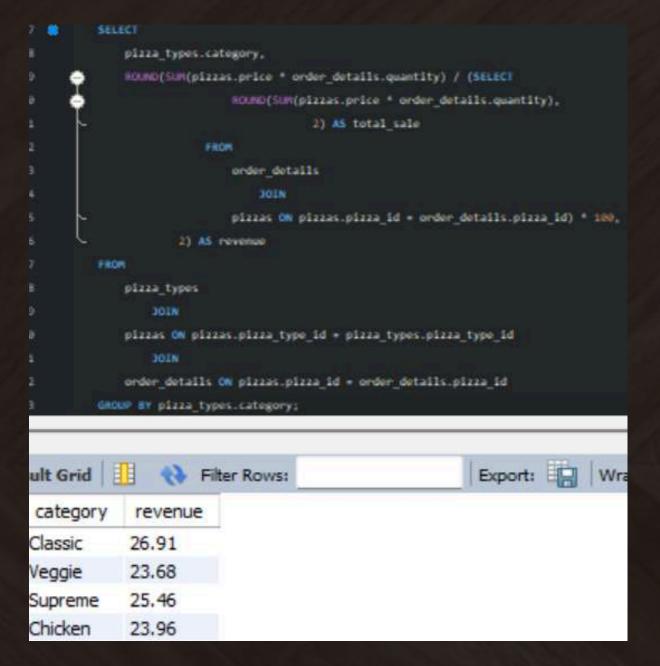
ordered pizza types based on

revenue



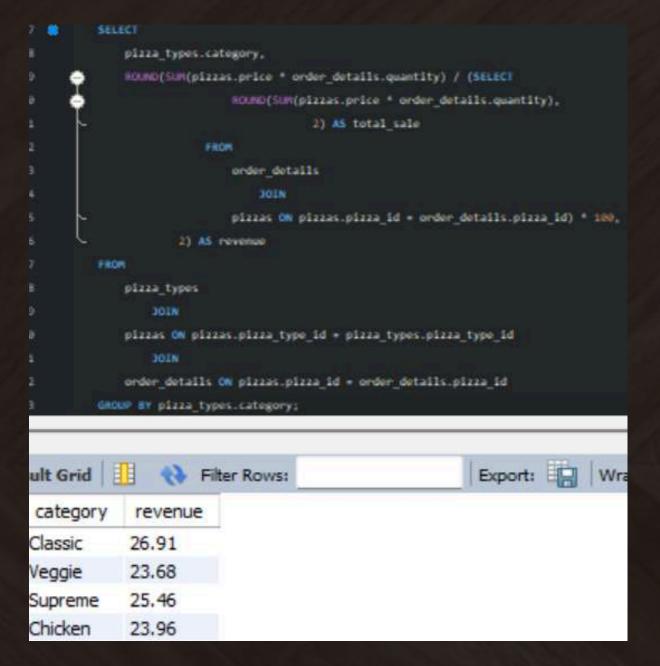


Calculate the percentage contribution of each pizza type to total revenue





Calculate the percentage contribution of each pizza type to total revenue





Conclusion

- Large and Medium pizzas are the most popular sizes.
- The Classic Deluxe, Barbecue Chicken, Hawaiian, Pepperoni, and Thai Chicken pizzas are the top choices among customers.
- On average, we handle 138 orders per day.