**About Dataset**

The "Coffee Shop Data" dataset is a comprehensive collection designed for a wide array of data analysis, providing a deep dive into the operations of a coffee shop. This database was created as my first data analyst project, aimed at extracting meaningful insights from everyday coffee shop operations. The dataset consists of several tables, each focusing on different aspects of the business:

**Orders:** Records of customer orders, including order IDs, timestamps, item IDs, quantities, customer names, and whether the order was for dine-in or takeout.  
**Items:** Details of menu items, including item IDs, SKUs, names, categories, sizes, and prices.  
**Recipes:** Information on how each menu item is made, listing required ingredients and quantities.  
**Ingredients:** A list of ingredients used in the coffee shop, including their IDs, names, weights, measurements, and prices.  
**Inventory:** Current stock levels of each ingredient.  
**Staff:** Information on coffee shop staff, including their IDs, names, positions, and salary rates.  
**Shift:** Details of work shifts, including shift IDs, days, start times, and end times.  
**Rota:** Staff work schedules, linking staff members to specific shifts.

***What You Can Achieve with This Database:***

Leveraging this dataset, you can perform a variety of analyses to understand and improve coffee shop operations. Here's what I accomplished in my first data analyst project using this data:

* Total Orders: Counted all customer orders to gauge business activity.
* Total Sales: Calculated the total revenue generated.
* Total Items: Summarized the variety and number of items sold.
* Average Order Value: Determined the average revenue per order.
* Sales by Category: Analyzed revenue generation by item category.
* Top Selling Items: Identified the most popular items.
* Orders by Hour: Examined the distribution of orders throughout the day.
* Sales by Hour: Analyzed hourly revenue trends.
* Orders In or Out: Differentiated between dine-in and takeout orders.
* Total Quantity by Ingredient: Calculate the total usage of each ingredient.
* Total Cost of Ingredients: Estimated the overall cost of ingredients used.
* Calculate Cost of Coffee: Determined the cost to produce each coffee item.
* Percentage Stock Remaining by Ingredients: Assessed stock levels as a percentage of total capacity.
* List of Ingredients to Re-order: Identified ingredients needing replenishment based on inventory levels.
* Total Staff Cost: Calculated the total expenditure on staff salaries.
* Total Hours Worked: Summed up the hours staff worked.
* Hours Worked by Staff Member: Broke down hours worked by individual employees.
* Cost per Staff Member: Analysed salary expenses per employee.

This dataset not only showcases the complexities of managing a coffee shop but also serves as an invaluable resource for anyone interested in data analysis, business optimization, or understanding the finer details of the food service industry.