### **Problem Statement:**

Our pizza business seeks to enhance its performance analysis by leveraging the capabilities of Microsoft SQL and Tableau. Through this initiative, we aim to gain valuable insights into our sales data, enabling us to make informed decisions. Our primary objectives are as follows:

**Metrics Calculation:** We intend to compute several crucial metrics that shed light on our business performance:

# PROBLEM STATEMENT

#### KPI's REQUIREMENT

We need to analyze key indicators for our pizza sales data to gain insights into our business performance. Specifically, we want to calculate the following metrics:

- 1. Total Revenue: The sum of the total price of all pizza orders.
- 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 the 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.

Visual Insights: Our objective is to present data visually through a series of informative charts:

## PROBLEM STATEMENT



#### CHARTS REQUIREMENT

We would like to visualize various aspects of our pizza sales data to gain insights and understand key trends. We have identified the following requirements for creating charts:

#### 1. Hourly Trend for Total Orders:

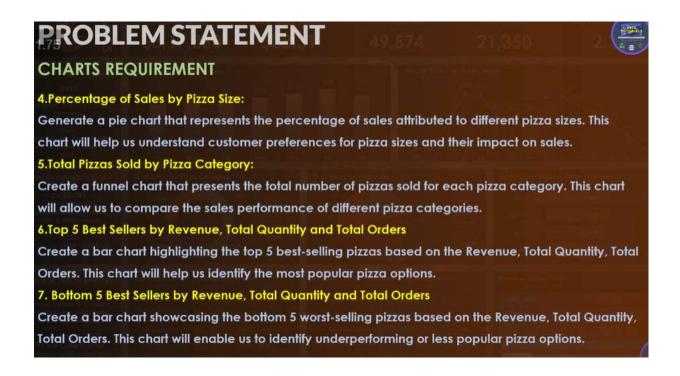
Create a stacked bar chart that displays the hourly trend of total orders over a specific time period. The chart will help us identify any patterns or fluctuations in order volumes on a hourly basis.

#### 2. Weekly Trend for Total Orders:

Create a line chart that illustrates the weekly trend of total orders throughout the year. This chart will allow us to identify peak weeks or periods of high order activity.

#### 3.Percentage of Sales by Pizza Category:

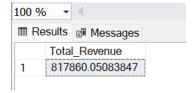
Create a pie chart that shows the distribution of sales across different pizza categories. This chart will provide insights into the popularity of various pizza categories and their contribution to overall sales.



## **SQL** Queries for KPI:

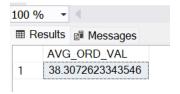
1. Total Revenue:

select SUM(total\_price) as Total\_Revenue from pizza\_sales



2. Average Order Value:

select SUM(total\_price)/COUNT(DISTINCT (order\_id)) AS AVG\_ORD\_VAL from pizza\_sales



3. TOTAL PIZZAS SOLD

SELECT SUM(quantity) AS TOTAL\_SALES FROM pizza\_sales

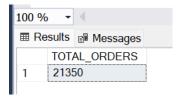
```
100 % ▼

■ Results ■ Messages

TOTAL_SALES
1 49574
```

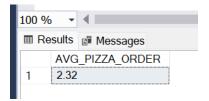
#### 4. TOTAL ORDERS

SELECT MAX(order\_id) AS TOTAL\_ORDERS FROM pizza\_sales



#### 5. AVG PIZZAS PER ORDER

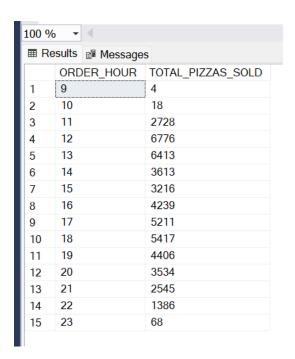
SELECT CAST(CAST(SUM(quantity) AS DECIMAL(10,2)) / CAST(MAX(order\_id) AS DECIMAL(10,2))AS DECIMAL(10,2)) AS AVG\_PIZZA\_ORDER FROM pizza\_sales



## **SQL** queries for chart requirements:

- 1. Hourly Trend:
- -- CATEGORICAL(dimension) WITH AGGREGATION THEN USE GROUPBY

```
SELECT DATEPART(HOUR, order_time) AS ORDER_HOUR, SUM(quantity) AS TOTAL_PIZZAS_SOLD FROM pizza_sales
GROUP BY DATEPART(HOUR, order_time)
ORDER BY DATEPART(HOUR, order_time)
```



#### 2. Weekly Trend:

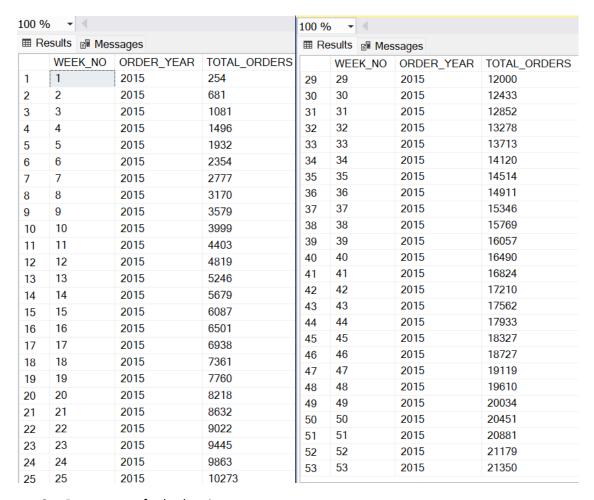
```
--Weekly trend (iso weeks: MON-SUN)

SELECT DATEPART(ISO_WEEK,order_date) AS WEEK_NO, YEAR(order_date) AS ORDER_YEAR,

MAX(order_id) AS TOTAL_ORDERS FROM pizza_sales

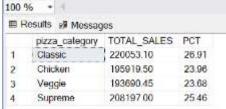
GROUP BY DATEPART(ISO_WEEK,order_date), YEAR(order_date)

ORDER BY DATEPART(ISO_WEEK,order_date), YEAR(order_date)
```



3. Percentage of sales by pizza category:

```
select
pizza_category,
CAST (sum(total_price)AS DECIMAL (10,2)) AS TOTAL_SALES,
CAST (sum(total_price)*100/(select SUM(total_price) from pizza_sales ) AS DECIMAL(10,2)) AS
PCT
FROM pizza_sales
GROUP BY pizza_category
```



#### USING A FILTER FOR MONTH:

```
-- (SUBOUERIES FOR CALCULATING %)
```

-- WHILE USING A FILTER IN SUBQUERY APPLY IT TO BOTH

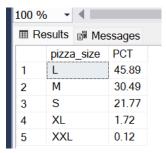
#### select

pizza\_category,

```
CAST (sum(total_price)AS DECIMAL (10,2)) AS TOTAL_SALES,
CAST (sum(total_price)*100/(select SUM(total_price) from pizza_sales WHERE MONTH(order_date)
= 1) AS DECIMAL(10,2)) AS PCT
FROM pizza_sales
WHERE MONTH(order_date) = 1
GROUP BY pizza_category
```

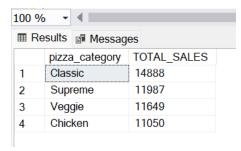
#### 4. PCT by pizza size:

```
select
pizza_size,
CAST (sum(total_price)*100/(select SUM(total_price) from pizza_sales ) AS DECIMAL(10,2)) AS
PCT
FROM pizza_sales
--WHERE DATEPART(QUARTER,order_date)=2
GROUP BY pizza_size
order by PCT desc
```



#### 5. Total Sales by category

```
-- pizza sold by category
select
pizza_category,
sum(quantity) AS TOTAL_SALES
FROM pizza_sales
GROUP BY pizza_category
order by TOTAL_SALES desc
```

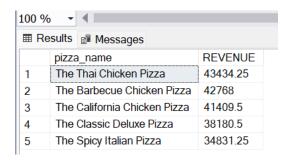


6. Top 5 pizzas by revenue, pizzas sold and orders

```
-- top 5 pizza by REVENUE

SELECT TOP 5 pizza_name, SUM(total_price) AS REVENUE FROM pizza_sales
GROUP BY PIZZA_NAME
```

#### ORDER BY REVENUE DESC



-- TOP 5 BY QUANTITY

SELECT TOP 5 pizza\_name,SUM(quantity) AS UNITS\_SOLD FROM pizza\_sales GROUP BY PIZZA\_NAME
ORDER BY UNITS SOLD DESC



--TOP 5 BY ORDERS

SELECT TOP 5 pizza\_name, COUNT(DISTINCT order\_id) AS TOTAL\_ORDERS FROM pizza\_sales

GROUP BY PIZZA\_NAME

ORDER BY TOTAL\_ORDERS DESC



#### 7. Bottom5 pizzas by revenue, pizzas sold and orders

```
-- BOTTOM 5 by revenue

SELECT TOP 5 pizza_name,

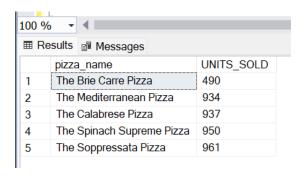
CAST(SUM(total_price) AS DECIMAL (10,2)) AS REVENUE
FROM pizza_sales

GROUP BY PIZZA_NAME
```

#### ORDER BY REVENUE

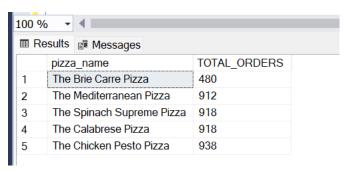


--BOTTOM 5 by quantity
SELECT TOP 5 pizza\_name, SUM(quantity) AS UNITS\_SOLD FROM pizza\_sales
GROUP BY PIZZA\_NAME
ORDER BY UNITS\_SOLD



--BOTTOM 5 BY ORDERS

SELECT TOP 5 pizza\_name, COUNT(DISTINCT order\_id) AS TOTAL\_ORDERS FROM pizza\_sales GROUP BY PIZZA\_NAME
ORDER BY TOTAL\_ORDERS



## **Tableau Dashboard screenshort:**





## **Findings/Insights:**

- ➤ **Business Performance**: The KPI analysis indicates a positive business performance, with approximately 21.35K orders. The average order value stands at \$38.3, while each order averages 2.32 pizzas. This translates to a significant 49.57K pizzas sold, resulting in substantial revenue of \$817.9K.
- ➤ Peak Ordering Hours: The hourly trend reveals peak ordering times between 12 PM to 1 PM and 5 PM to 6 PM. This pattern highlights customer preference for our pizzas during lunch and dinner hours, showcasing their popularity for both meals.
- > Seasonal Variation: The 48th week (December) emerges as the best-selling week, coinciding with vacation periods. Conversely, a noticeable decline occurs in the last week of December to January, likely due to resolutions for healthier eating.
- ➤ Pizza Category Performance: All four pizza categories contribute roughly equally to sales, with the "Classic" category taking the lead in terms of performance.
- Preferred Pizza Sizes: Among pizza sizes, the preferred sequence is Large, followed by Medium, and then Small/Regular, indicating customer size preferences.
- Revenue Leader: The "Thai Pizza" significantly contributes to the overall revenue, indicating its strong appeal to customers.
- Quantity Leader: The "Classic Deluxe" pizza stands out as the best-selling option in terms of quantity.
- **Popular Choice:** "Classic Deluxe" pizza also ranks highest in total orders, reaffirming its popularity among customers.
- ➤ Underperforming Pizzas: "The Brie Carre Pizza," "The Spinach Supreme Pizza," and "The Mediterranean" exhibit poor performance and may warrant consideration for discontinuation due to their lower sales figures.