

Bakery Insights

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September 12, 2021
Shaylee Davis

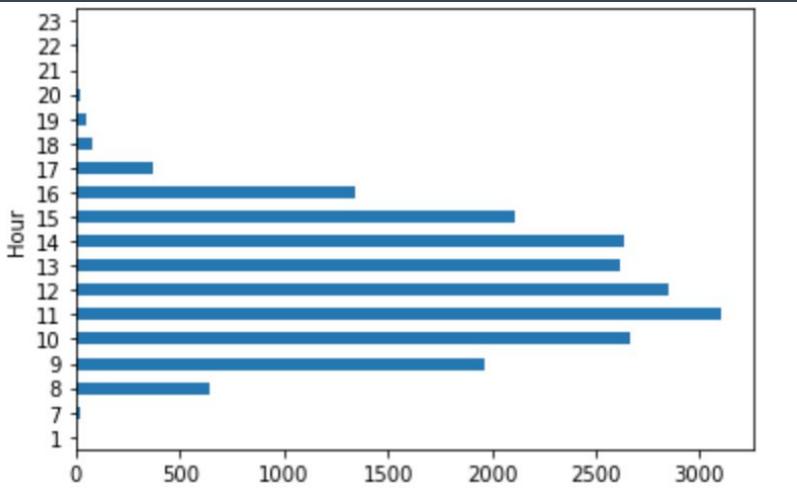
Overview

The following slides will give insights into the most popular hours and items for the bakery. Which can guide the bakery's decision making in staffing and supplying.

Project Objective:
Discover customer trends to
guide future decision making

Understanding the Staffing

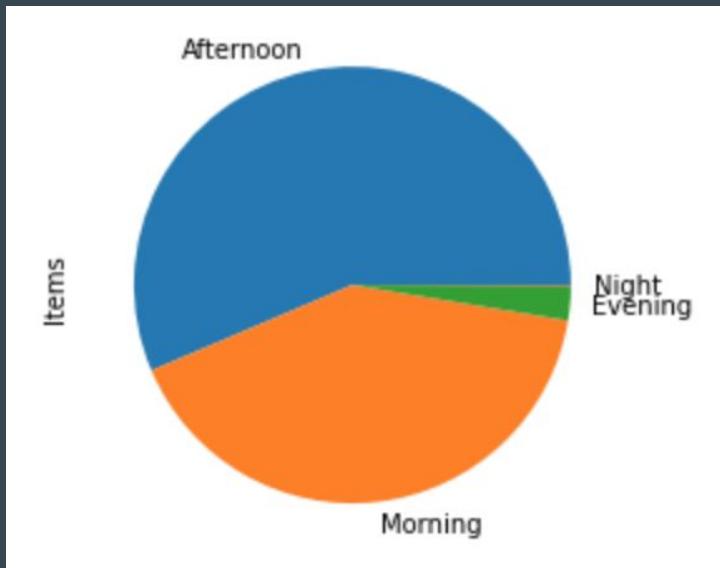
Target Hours



The most busy hours are from approximately 10 AM to 3 PM

The staffing can be decreased from 7AM (open) until 10AM and again from 3PM until 8PM (close).

Hourly Trends



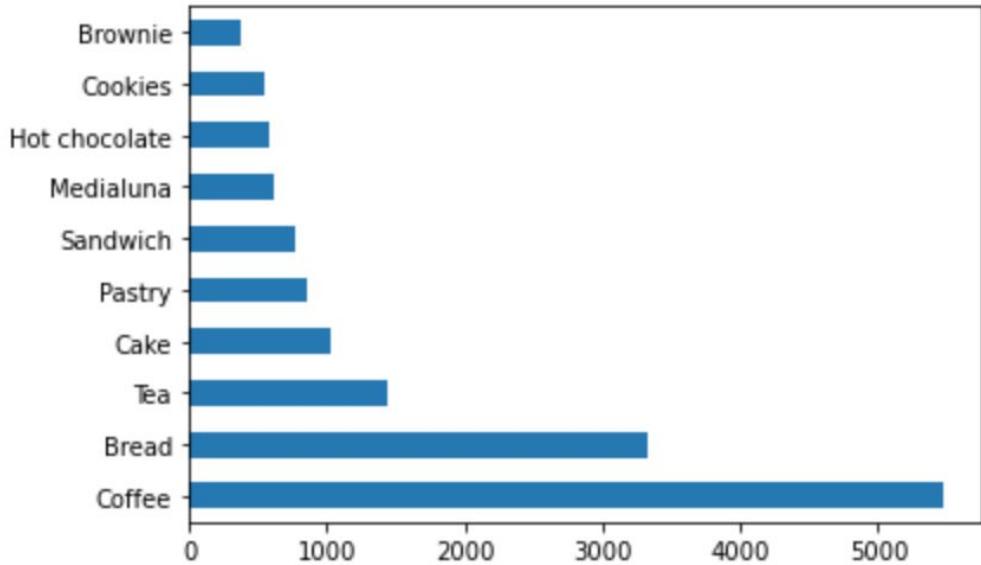
More business in afternoons

Client Implications:

- More staffing for midday
- More prep work for mornings

Sale Trends

Drinks make up greatest share of sales



Client Implications:

- Check pricing on drinks
- Look into offering more drink varieties

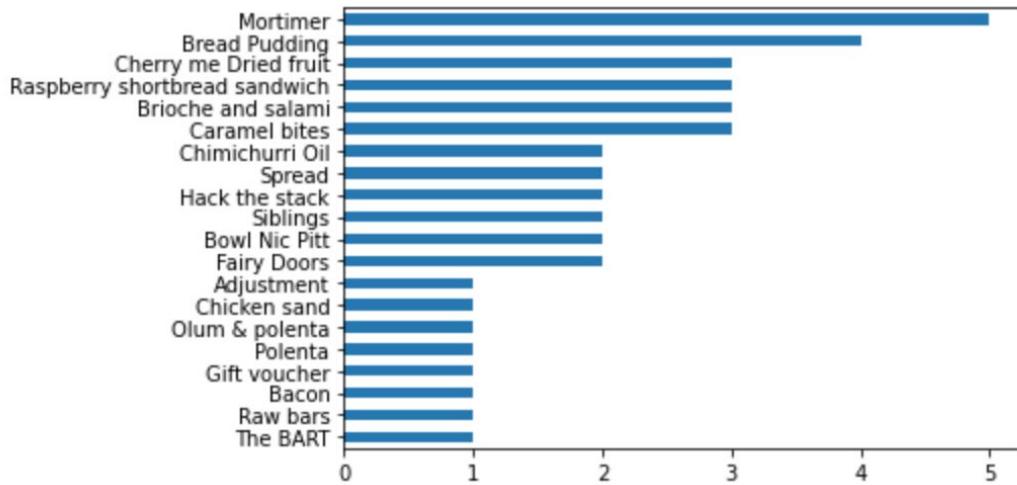
Bread is most common food item

Client Implications:

- What bread specifically
- Check that you aren't selling out of bread too early
- Pastries and Cakes must also be kept well stocked

Sale Trends

The previous 20 items were rarely purchased



Client Implications:

- Is their presentation satisfactory?
- Are they displayed well on the menu?
- If the above answers are yes.
Consider no longer stocking the items due to waste.

In conclusion

Staff appropriately

- More staff in afternoon
- Less in morning/evening

Stock food

- More drinks/bread/pastries
- Less of the items that are wasting space

Source for Data

<https://www.kaggle.com/akashdeepkuila/bakery>

Questions for Mentor

<https://www.kaggle.com/akashdeepkuila/market-basket-analysis>

He did an absolutely beautiful job with his graphs. Is plotly an extension I should get more familiar with? Are there others equitable or is this one of the best?
Thank you!