**Restaurant Order Analysis**

Objective:-

Analyze order data to identify the most and least popular menu items and types of cuisine

Tools Used:-

MySQL Work Bench, SQL

Tasks:-

1. View the **menu\_items** table and write a query to find the number of items on the menu
2. What are the least and most expensive items on the menu?
3. How many Italian dishes are on the menu? What are the least and most expensive Italian dishes on the menu?
4. How many dishes are in each category? What is the average dish price within each category?
5. View the **order\_details** table. What is the date range of the table?
6. How many orders were made within this date range? How many items were ordered within this date range?
7. Which orders had the most number of items?
8. How many orders had more than 12 items?
9. Combine the **menu\_items** and **order\_details** tables into a single table
10. What were the least and most ordered items? What categories were they in?
11. What were the top 5 orders that spent the most money?
12. View the details of the highest spend order. Which specific items were purchased?
13. View the details of the top 5 highest spend orders