# **Overview**

- This project focuses on the performance of restaurants listed on Zomato, using key metrics such as total revenue, average order value, cuisine popularity, and customer ratings.
- The goal was to identify which restaurants perform best, which factors drive their success, and how Zomato can leverage these insights to improve partnerships and profitability.
- This analysis prioritizes restaurant-level business intelligence, based on transactional and metadata from Zomato's internal datasets.

#### Who is Zomato?

• Zomato is a multinational restaurant aggregator and food delivery service that connects customers to a wide variety of restaurants. The platform provides delivery logistics, ratings, customer data, and ordering systems to improve user convenience and merchant visibility.

# **Dashboard Overview**

The Restaurant Analysis Dashboard includes the following interactive components:

### Performance-Based Insights

- Top 10 Restaurants by Revenue: Identifies which restaurants generate the most income.
- Average Order Value by Restaurant: Measures average customer spending per order.
- Total Orders per Restaurant: Highlights popular restaurants based on volume.

### Popularity & Ratings

- Restaurant Ratings Distribution: Shows how highly restaurants are rated by users.
- Cuisine Popularity: Displays frequency and revenue by cuisine category.
- Rating vs Revenue Correlation: Scatter plot to explore whether ratings predict financial success.

## Geographic Analysis

- City-wise Revenue Breakdown: Analyzes how city location affects restaurant performance.
- Filters & Slicers
- Cuisine Type, City, Rating Range

# **Performance-Based Insights**

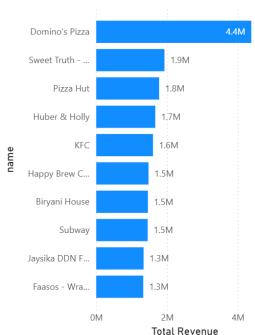


₹ Filters »

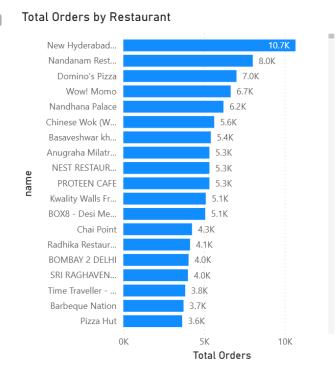
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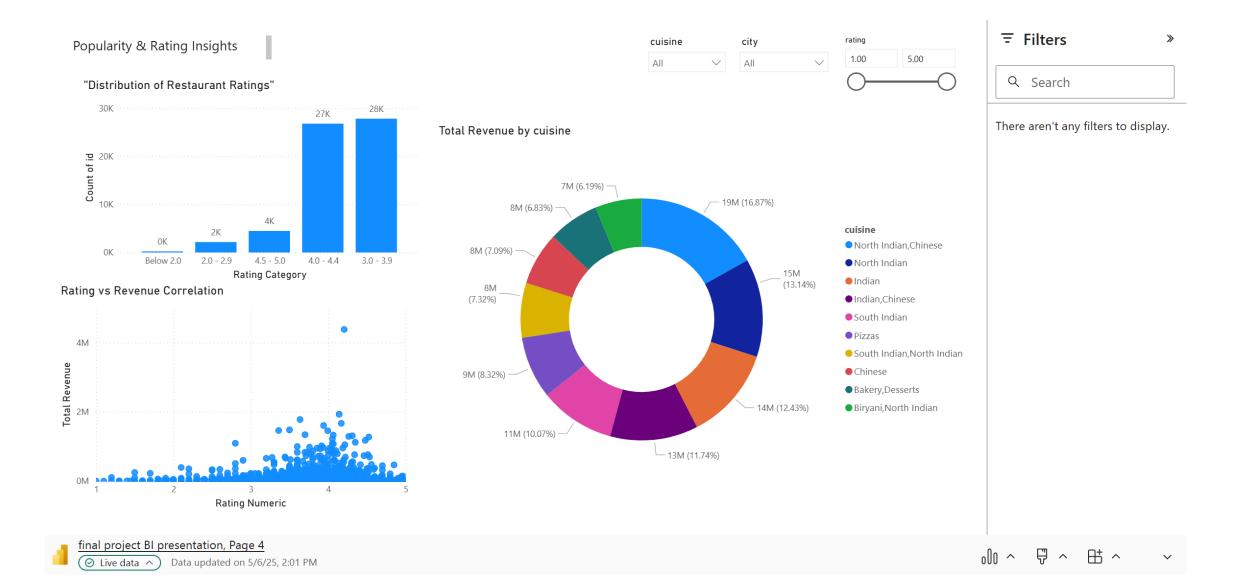
#### Total 10 Restaurants by Revenue



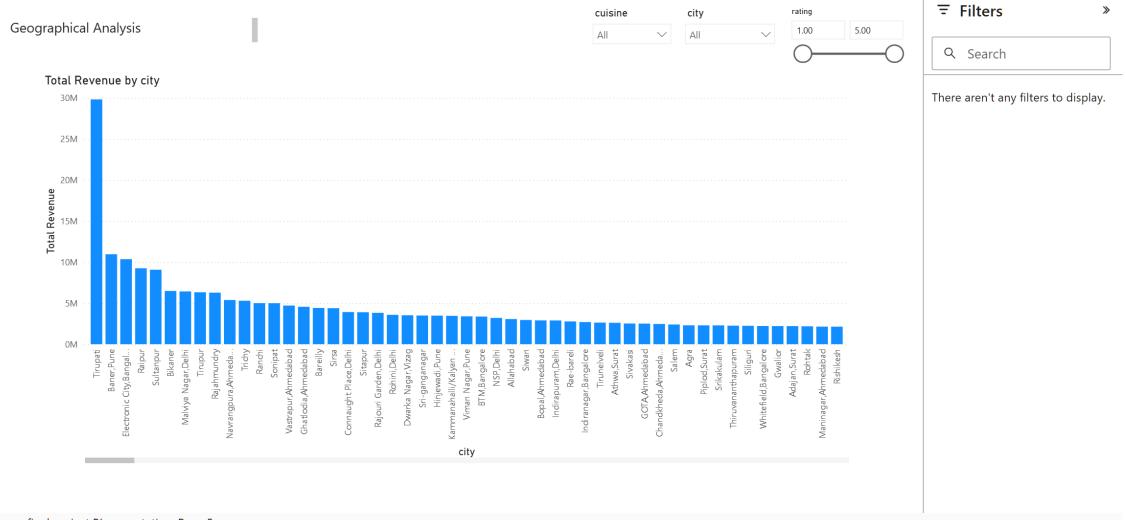




# **Popularity & Ratings**



# **Geographic Analysis**



# **Key Findings**

#### **Top Performers**

- The top 10 restaurants contributed a disproportionately high share of total platform revenue.
- Restaurants with an average order value above 300 tended to outperform in total revenue, even with fewer overall orders.

#### **Impact of Ratings**

- Restaurants with ratings above 4.0 consistently ranked higher in revenue.
- Some high-rated restaurants had surprisingly low revenue, suggesting visibility or operational issues.

#### **Cuisine Trends**

- Fast Food and Beverages dominated both order volume and total sales.
- Less common cuisines like Italian-American appeared in higher-value orders but lower volume.

#### **City Performance**

- Certain cities (e.g., Abohar) had high restaurant density but uneven revenue distribution.
- Some cities had restaurants with strong order volumes but low average order values.

#### **Summary of Insights (Metric and Key Insight)**

- Revenue--> Concentrated in top 10% of restaurants
- Average Order Value --> Strong predictor of overall revenue
- Ratings --> Correlate with revenue, but not always a guarantee of success
- Cuisine --> Fast Food and Beverages dominate
- City-Based Performance --> Variability in performance linked to cuisine and pricing

# Recommendations

## **Partner Expansion with Top Performers**

• Focus on restaurants that show both high revenue and high customer satisfaction.

# **Boost Visibility for High-Rated, Low-Revenue Restaurants**

Consider promoting underperforming but high-rated restaurants via platform banners or offers.

## **Encourage High-Value Orders**

• Launch bundle deals or discounts to increase average order value for mid-tier restaurants.

#### **Cuisine-Based Personalization**

• Use city-specific trends to promote regionally preferred cuisines more effectively.

## **Rating Incentives**

Encourage customers to leave ratings to better correlate user feedback with performance analytics.