



# • Al Dente's ETL Pipeline •

Now serving customer data for analytics!





# Table of Contents

## 01 PRD Overview

Overview of the PRD

## 02 Data Handling

Explanation of the data cleaning process

## 03 Database Schema


Walking through the final database

## 04 Market Analysis

Breakdown of the Market from current data pipeline

## 05 Questions

Grab any questions from audience





## PRD Overview

Al Dente, a local chef running a food truck, wants to finally open up his own restaurant in one (or a few) lucky cities.

Hamburgers

Tacos

Food  
Party

# What's the problem?



## Scenario 1

AI has no idea where to set up new restaurants, or what to put on the menu.



## Scenario 2

AI also wants to do a special promotion on opening day to retain old customers, and bring in new ones.

# PRD Objectives



## Objective 1:

Convert source files to  
Pandas dataframes

## Objective 2:

Clean and merge  
source files



## Objective 3:

Design schema and  
set up database

## Objective 4:

Export data from  
source files into the  
new database

# Features In

- 01 **Restaurant locations** Find the top 3 states to build restaurants in
- 02 **Statistics** Deliver customer and order statistics
- 03 **Custom Menus** Develop a custom menu for each new restaurant
- 04 **Custom Promotions** Develop promotions to bring customers to the new locations



# The Data

## Demographics

Customer  
contact and  
credit card info

## Orders

All recorded  
orders

## Customer Stats

Statistics on  
customer  
orders

# Data Process

- Finding connection w/demographics & orders
- Handle demographics data
- Configure the customer statistics data





# Demographics and Orders Relationship?

## Orders Cust-ID

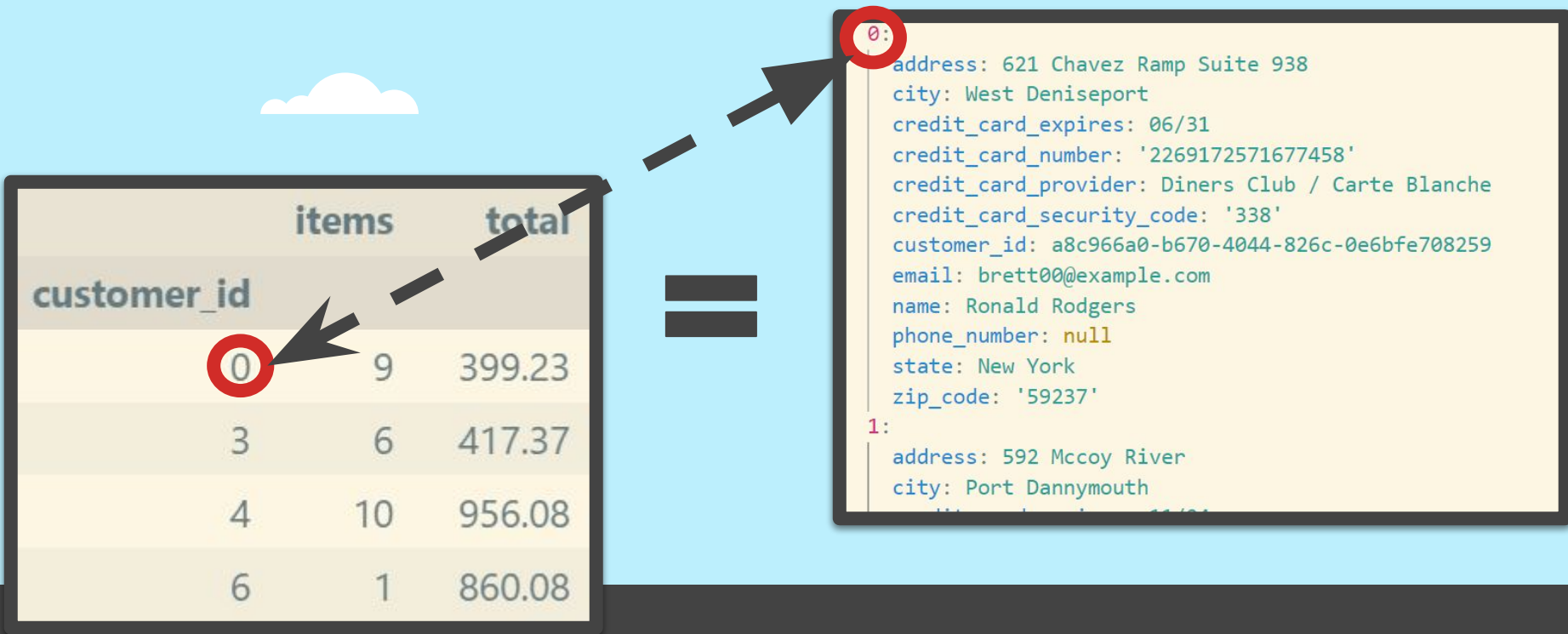
	order_id	customer_id
0	f1d6b4c4-0f9f-4ba6-8d5d-f7e4ef7cd9a0	2652
1	7b8a732e-85a0-4fa2-b282-a2d232ee182e	1756
2	eab436d-2acb-4bc8-b849-fbce859ffd8a	2989
3	d6313392-8901-42f6-bf8a-4805fe816a46	9903
4	f73f8c45-28c2-473f-a3ba-e65ed5890ac6	8627
5	ff5d6856-7369-459c-a090-997c72578eeb	2323
6	92ff5f6a-f745-408b-9efc-2d0d4b678de8	1837
7	5bbaa315-fb85-4301-b179-09f4859abd32	1314
8	3fd6ad7c-241c-43a8-864d-bb6604ccaaf7	9977
9	c5ce7e50-f7b1-4c97-8bc6-ab656d67f46a	9358

≠

## Demographics Index

```
0:
address: 621 Chavez Ramp Suite 938
city: West Deniseport
credit_card_expires: 06/31
credit_card_number: '2269172571677458'
credit_card_provider: Diners Club / Carte Blanche
credit_card_security_code: '228'
customer_id: a8c966a0-b670-4044-826c-0e6bfe708259
email: brett00@example.com
name: Ronald Rodgers
phone_number: null
state: New York
zip_code: '59237'
```

# Demographics Index is Key!



## Multiple phone formats

phone_number
(886)508-2604
+1-393-565-9389x308
982-985-8137x948
(515)949-0785x60793

# Formatting and Handling Data

## Duplicate Emails

name	email
Robert Meadows	aclark@example.com
Stephen Hawkins	aclark@example.com
Paul Brennan	amanda31@example.com
David Morris	amanda31@example.com
Maurice Williams	amoreno@example.net
Kelly Yang	amoreno@example.net

## Unnecessary info

credit_card_provider
JCB <del>16 digit</del>
JCB 16 digit

# Formatting Results

phone_number
(886)508-2604
+1-393-565-9389x308
982-985-8137x948
(515)949-0785x60793

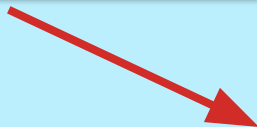
credit_card_provider
VISA 13 digit

phone_number	credit_card_provider
843-780-6673	American Express
848-533-4580 ext: 219	VISA

# Re-Constructing Customer Statistics

order_id	customer_id	items	aperitifs	appetizers	entrees	desserts	total
4ef7cd9a0	2652	7	Aperol Spritz	Pate	Pork	Tiramisu	751.87
32ee182e	1756	3	Sherry	Pate	Pasta	Cheesecake	156.43
e859ffd8a	2989	5	Bellini	Pate	Lobster	Chocolate Cake	364.13
5fe816a46	9903	3	Sherry	Salad	Pizza	Cheesecake	805.62
d5890ac6	8627	2	Port	Pate	Lobster	Pie	638.43

Orders Data



Customer Statistics Data

customer_id	total_orders	total_items	total_spent
8037	5	20	300.39
4290	2	3	332.66
5367	3	7	643.27
4755	10	12	649.12
2651	10	9	794.28

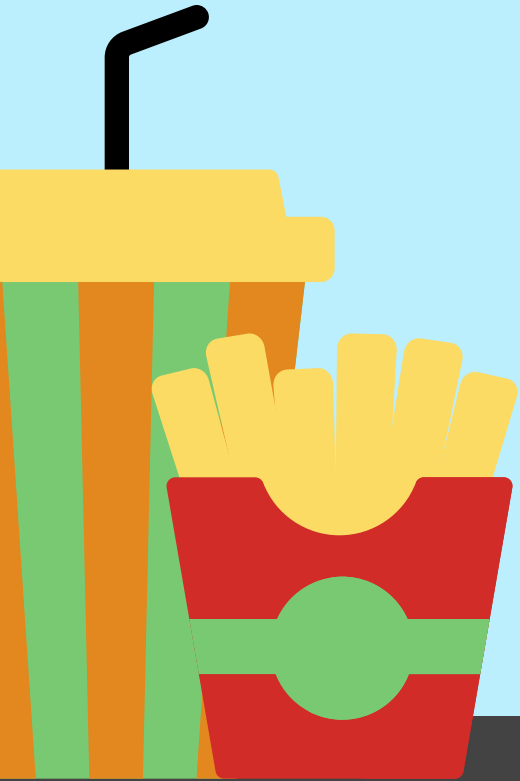
# Database Schema

customer_demographics	
customer_demographic_id	VARCHAR(40)
customer_id	INT
name	VARCHAR(50)
email	VARCHAR(62)
phone_number	VARCHAR(30)
address	VARCHAR(95)
city	VARCHAR(35)
state	VARCHAR(50)
zip_code	INT
credit_card_number	VARCHAR(19)
credit_card_expires	CHAR(5)
credit_card_security_code	INT
credit_card_provider	VARCHAR(50)
Indexes	

customer_statistics	
customer_id	INT
total_orders	INT
total_items	INT
total_spent	FLOAT
Indexes	

orders	
order_id	VARCHAR(40)
customer_id	INT
items	INT
aperitifs	VARCHAR(30)
appetizers	VARCHAR(30)
entrees	VARCHAR(30)
desserts	VARCHAR(30)
total	VARCHAR(30)
Indexes	





# Market Analysis

Let's take a closer look at the data and see what we can find

# Finding the right locations

When deciding which states to place  
restaurants in, we took a look at 2 key features



## Total Spent

Would the best  
locations be in states  
that spent the most?

OR



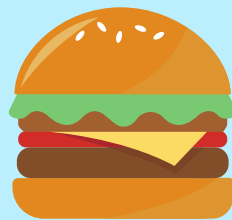
## Orders

Would the best  
locations be in the  
states that placed the  
most orders?



50%

50%

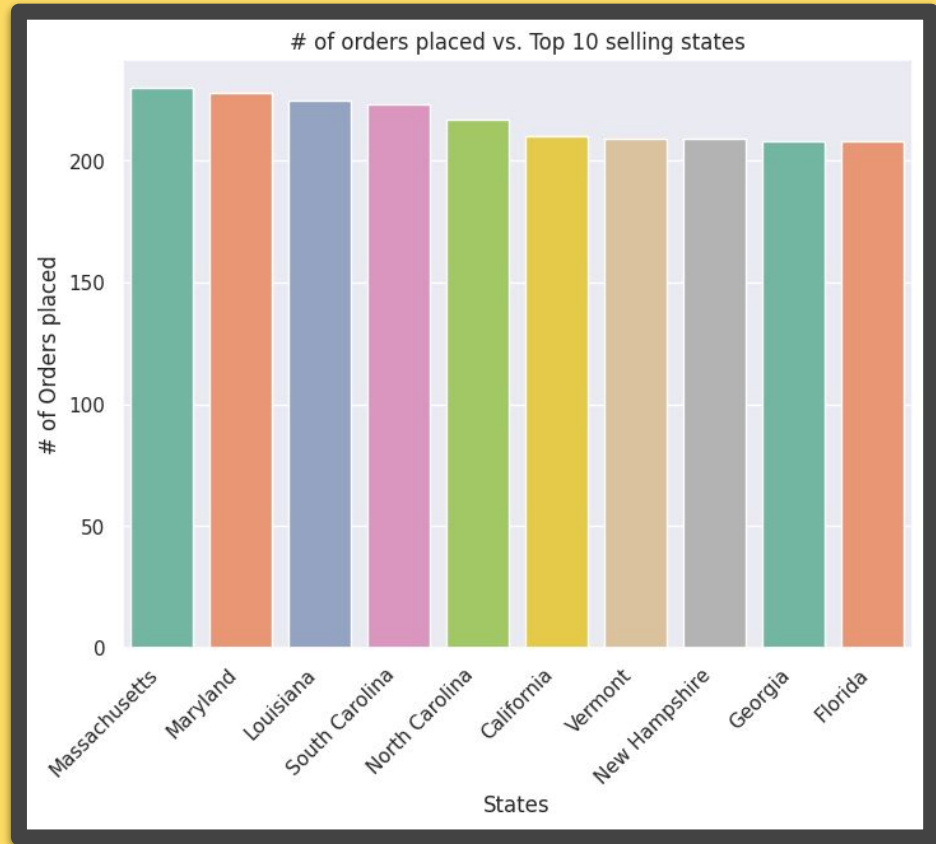




# States with the highest amount of orders placed

● States of Interest

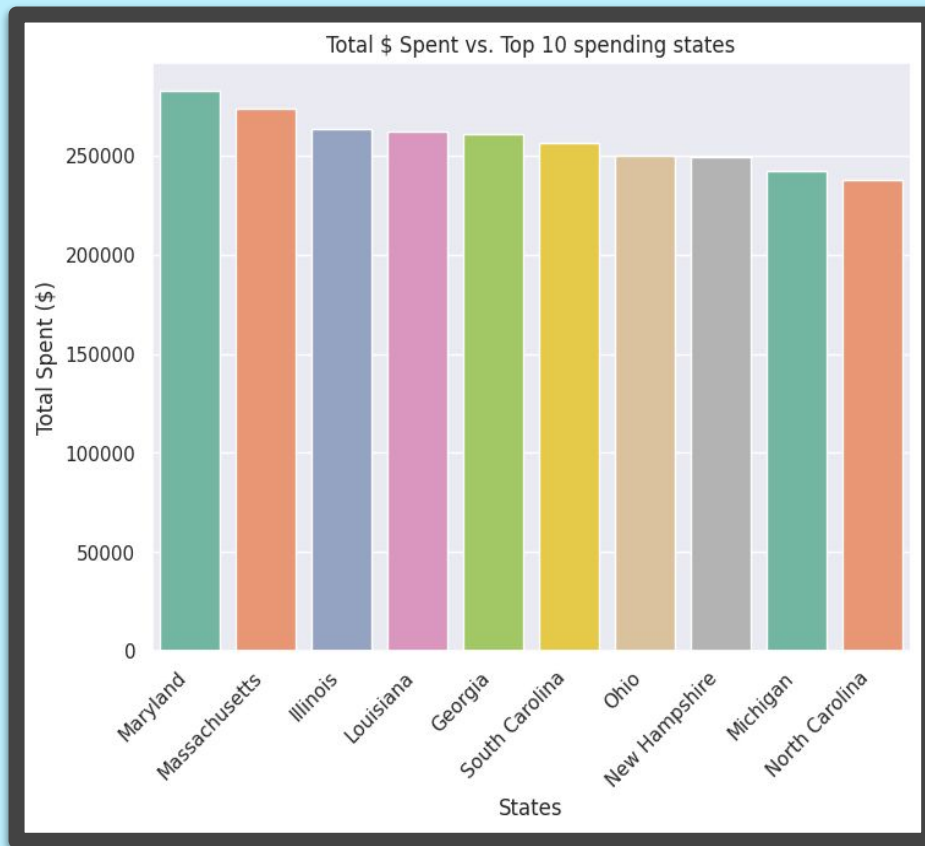
1. Massachusetts
2. Maryland
3. Louisiana
4. South Carolina
5. North Carolina



# States with the most money spent

● States of Interest

1. Maryland
2. Massachusetts
3. Illinois
4. Louisiana
5. Georgia



## Comparative Analysis

	Total Revenue	Orders Completed	Avg \$ per order
Most orders	\$2496890.39	2167	\$1152.23
Most \$ spent	\$2577365.15	2153	\$1197.10



# Our Plans

Choosing the states with the most money spent.

## Most orders

Although these states boasted the highest amount of orders, they are lacking in revenue and \$ spent per order.

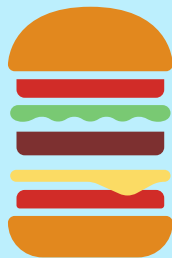
## Most \$ spent

These states may have a lesser amount of orders, but generate the most revenue both in total and per order, making them more profitable.



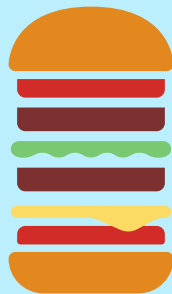
# Making a Decision

These are the top 3 states to open up restaurants



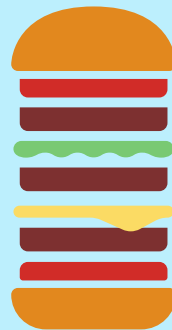
#3

Illinois



#2

Massachusetts



#1

Maryland

# Building the menus

Each state has a different  
preference for each course of  
their meal.

Let's investigate and find the best  
menu for each state



# Maryland Aperitifs

Aperol Spritz

16.3% of top Aperitif sales  
in Maryland

Bellini

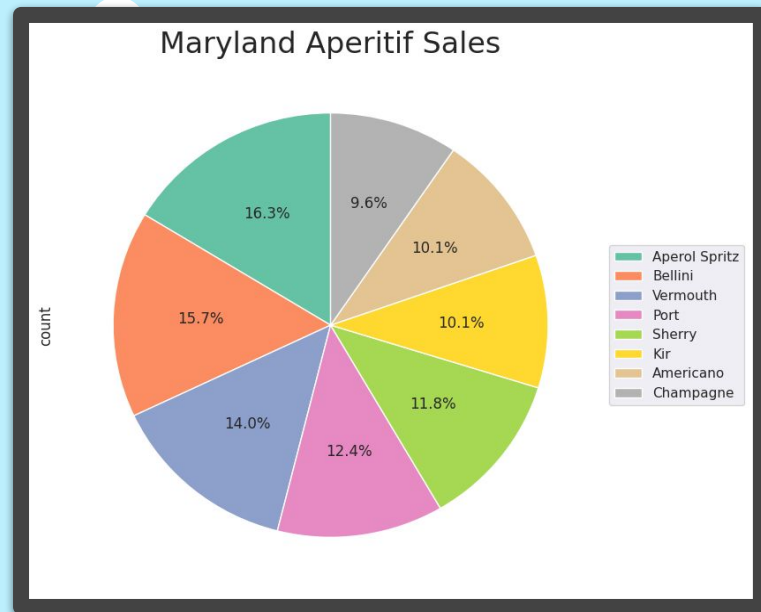
15.7% of top Aperitif sales  
in Maryland

Vermouth

14.0% of top Aperitif sales  
in Maryland

Port

12.4% of top Aperitif sales  
in Maryland



# Maryland Appetizers

Caviar

14.2% of top appetizer  
sales in Maryland

Salad

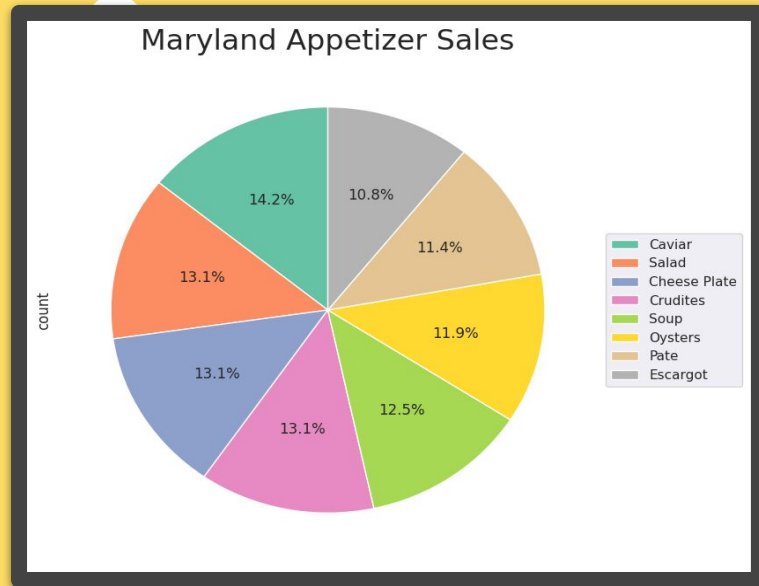
13.1% of top appetizer  
sales in Maryland

Cheese Plate

13.1% of top appetizer  
sales in Maryland

Crudites

13.1% of top appetizer  
sales in Maryland





# Maryland Entrees

Lobster

15.9% of top entree sales  
in Maryland

Steak

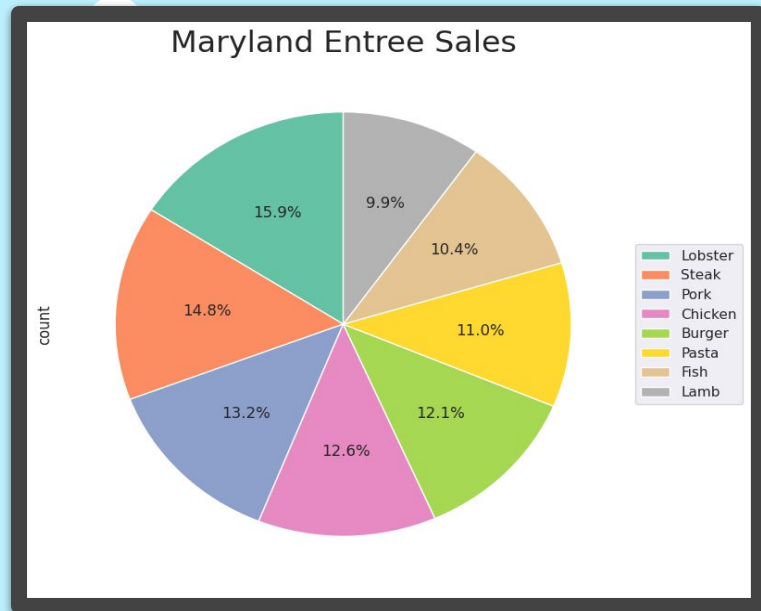
14.8% of top entree sales  
in Maryland

Pork

13.2% top of entree sales  
in Maryland

Chicken

12.6% top of entree sales  
in Maryland



# Maryland Desserts

Sorbet

15.1% of top dessert sales  
in Maryland

Pie

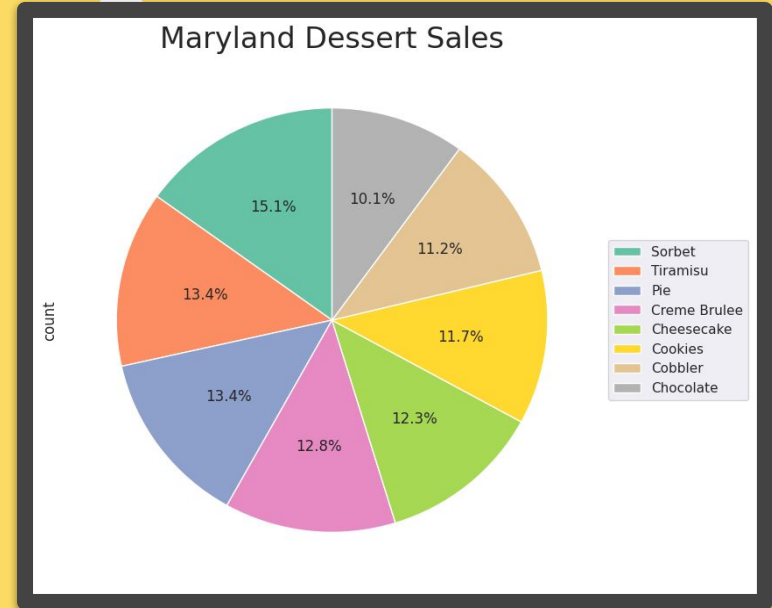
13.4% of top dessert sales  
in Maryland

Tiramisu

13.4% of top dessert sales  
in Maryland

Creme Brulee

12.8% of top dessert sales  
in Maryland

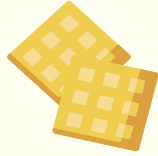


# Maryland Menu



Aperol Spritz  
Bellini  
Vermouth  
Port

Aperitifs



Caviar  
Salad  
Cheese Plate  
Crudites

Appetizers



Lobster  
Steak  
Pork  
Chicken

Entrees



Sorbet  
Pie  
Tiramisu  
Creme Brulee

Desserts

# Massachusetts Aperitifs

Port

16.2% of top aperitif sales  
in Massachusetts

Bellini

14.5% of top aperitif sales  
in Massachusetts

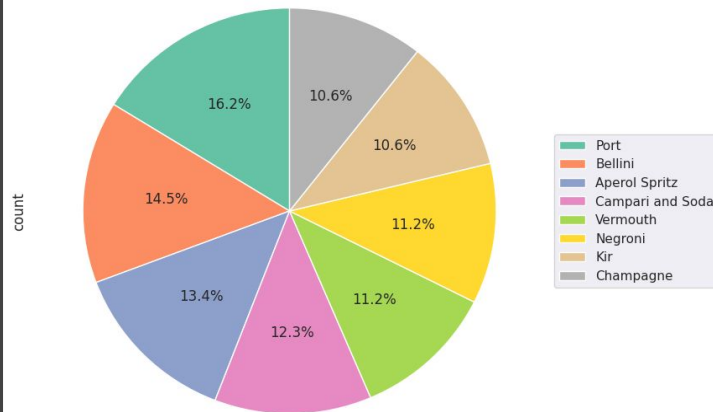
Aperol Spritz

13.4% of top aperitif sales  
in Massachusetts

Campari and  
Soda

12.3% of top aperitif sales  
in Massachusetts

Massachusetts Aperitif Sales



# Massachusetts Appetizers

Soup

14.8% of top appetizer sales in Massachusetts

Foie Gras

14.3% of top appetizer sales in Massachusetts

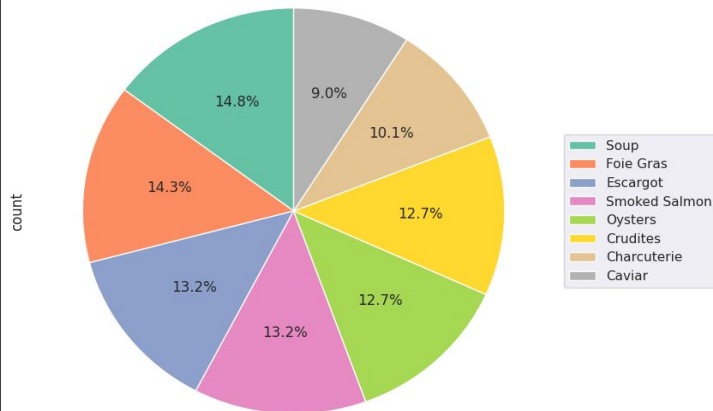
Escargot

13.2% of top appetizer sales in Massachusetts

Smoked Salmon

13.2% of top appetizer sales in Massachusetts

Massachusetts Appetizer Sales



# Massachusetts Entrees



15.1% of top entree sales in  
Massachusetts



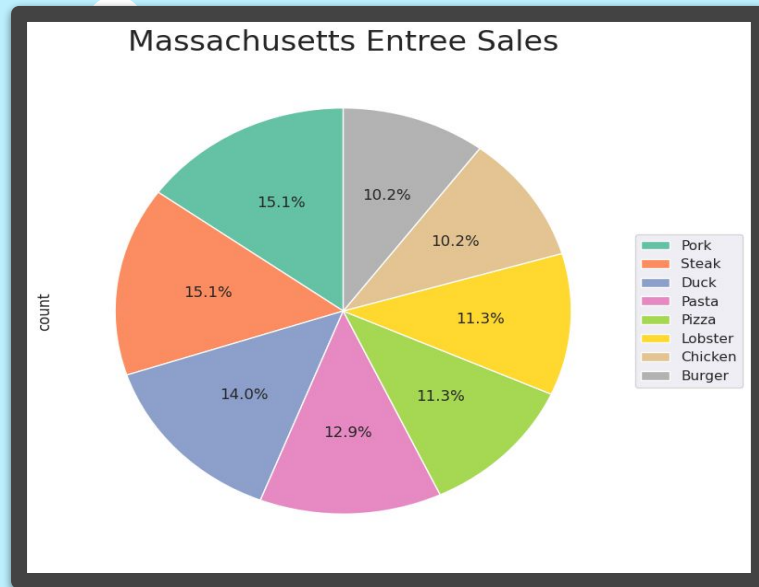
15.1% of top entree sales in  
Massachusetts



14% of top entree sales in  
Massachusetts



12.9% of top entree sales  
in Massachusetts



# Massachusetts Desserts

Pudding

16.8% of top dessert sales  
in Massachusetts

Tiramisu

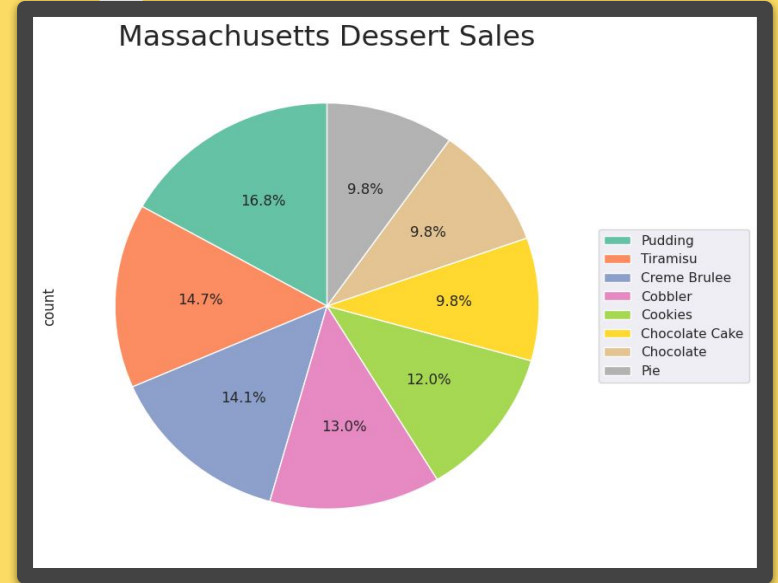
14.7% of top dessert sales  
in Massachusetts

Creme Brulee

14.1% of top dessert sales  
in Massachusetts

Cobbler

13% of top dessert sales in  
Massachusetts

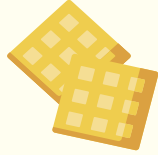


# Massachusetts Menu



Port  
Bellini  
Aperol Spritz  
Campari & Soda

Aperitifs



Soup  
Foie Gras  
Escargot  
Smoked Salmon

Appetizers



Pork  
Steak  
Duck  
Pasta

Entrees



Pudding  
Tiramisu  
Creme Brulee  
Cobbler

Desserts



# Illinois Aperitifs

Sherry

15.3% of top aperitif sales  
in Illinois

Kir Royale

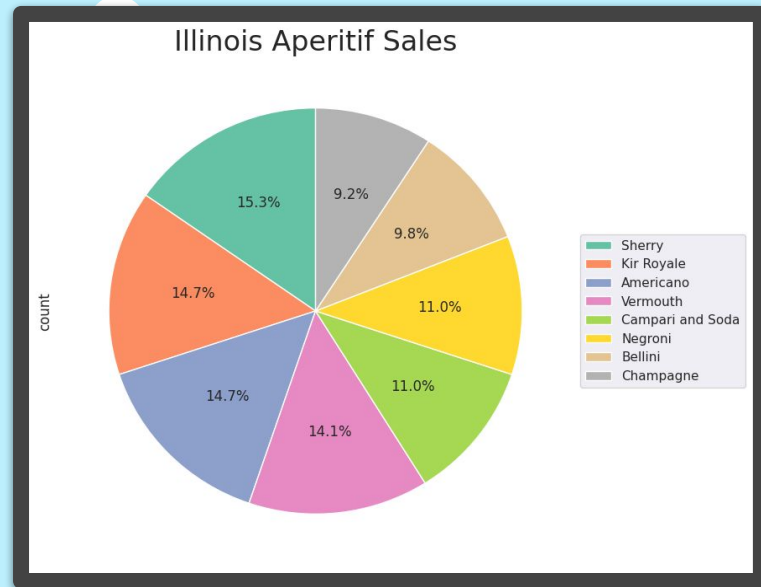
14.7% of top aperitif sales  
in Illinois

Americano

14.7% of top aperitif sales  
in Illinois

Vermouth

14.1% of top sales in Illinois



# Illinois Appetizers

Salad

15.1% of top appetizer  
sales in Illinois

Charcuterie

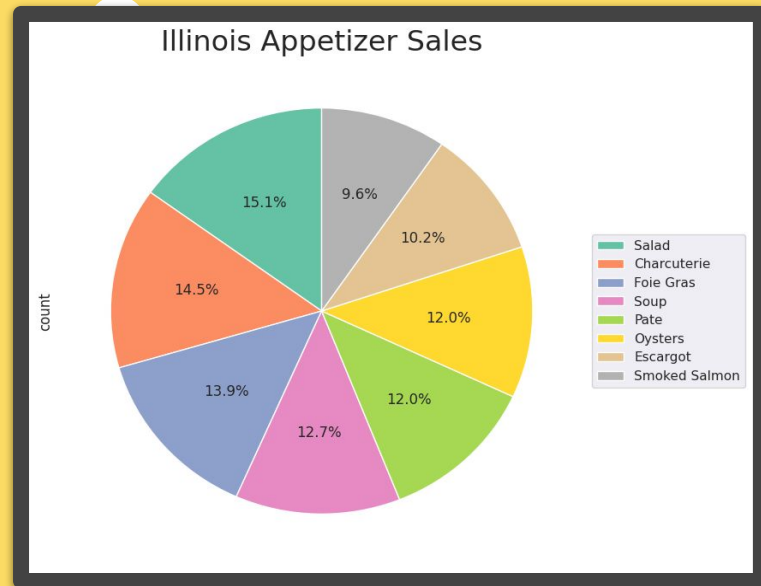
14.5% of top appetizer  
sales in Illinois

Foie Gras

13.9% of top appetizer  
sales in Illinois

Soup

12.7% of top appetizer  
sales in Illinois



# Illinois Entrees

Steak

16.7% of top entree sales  
in Illinois

Pork

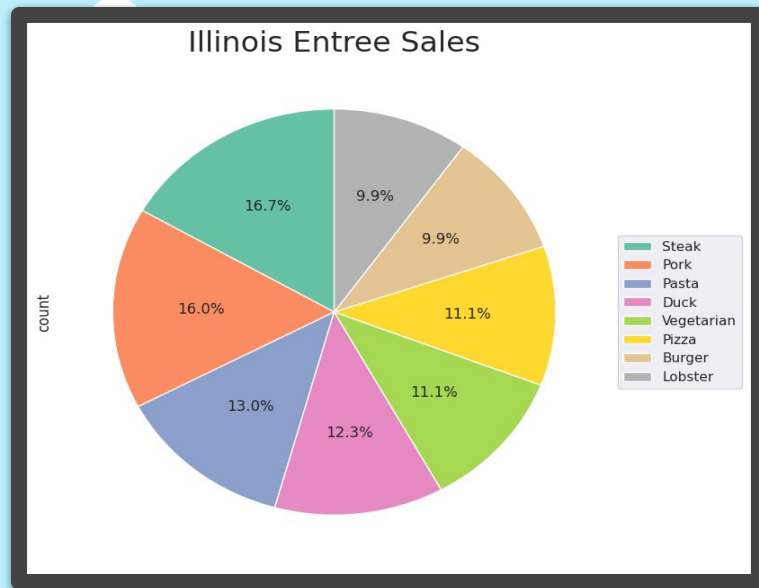
16% of top entree sales in  
Illinois

Pasta

13% of top entree sales in  
Illinois

Duck

12.3% of top entree sales  
in Illinois



# Illinois Desserts

Chocolate

13.8% of top dessert sales  
in Illinois

Sorbet

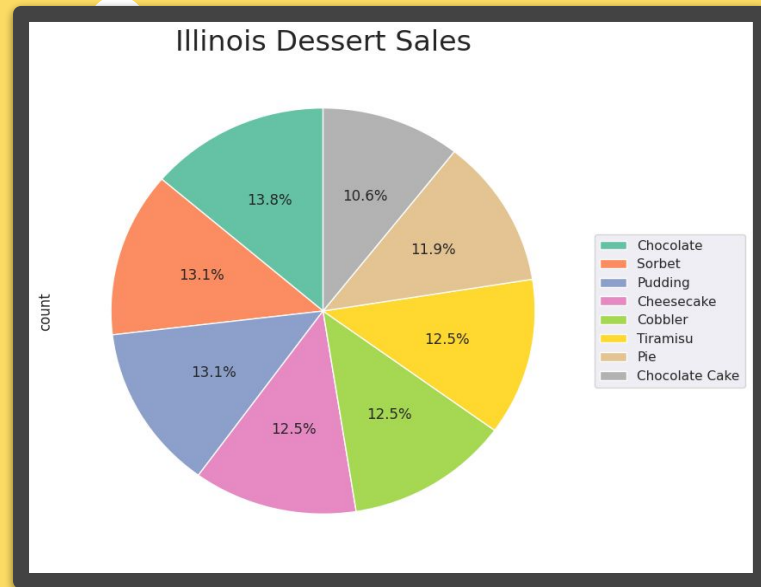
13.1% of top dessert sales  
in Illinois

Pudding

13.1% of top dessert sales  
in Illinois

Cheesecake

12.5% of top dessert sales  
in Illinois

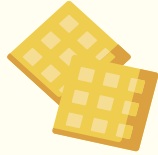


# Illinois Menu



Sheri  
Kir Royale  
Americano  
Vermouth

Aperitifs



Salad  
Charcuterie  
Foie Gras  
Soup

Appetizers



Steak  
Pork  
Pasta  
Duck

Entrees



Chocolate  
Sorbet  
Pudding  
Cheesecake

Desserts

# \$1,000,000

Now that we have our \$1M plan, how can we ensure a profitable roll out in our new locations?





## Online advertising

Promoting your custom menu online is a great way to bring existing customers into the new restaurants.

## Promotional Offers on popular items

Incentivise customers to purchase more of the items they already love by offering a sweet treat with purchase.







Al  
Dente's  
Grand  
Opening!



## Free meals for first 20 customers!

Offering free meals on opening day is a  
great way to introduce your food to new  
customers in the area

# Feature: User Interface

```
Username: root
Password:

Select an option:
1. View Statistics
2. Import data from CSV Files
3. Exit
```

Showcase for Database Setup

The background is a solid light blue. It is decorated with two strings of colorful bunting flags (triangles) in red, orange, yellow, green, and pink. One string is in the top left, and the other is in the top right. At the bottom, there are two curved lines representing hills or a horizon, with small colorful triangles pointing upwards from them. Small white clouds are visible near the top left and top right strings of flags.

Any  
Questions?