**Swiggy analysis**

Task list:

**1. Top 10 Areas with Most Restaurants**

* + **Objective**: Identify the top 10 areas with the highest number of restaurants.

Output:

1. Rohini
2. Chembu
3. Kothrud
4. Andheri east
5. Navrangpura
6. Indiranagar
7. Kurla
8. Koramangala
9. Bidhannagar
10. Ashok nagar

**2: Most Popular Food Types Served by Swiggy Restaurants in Each City**

* + **Objective**: Determine the most popular food types served in each city.

Output: Indian food

**3: Top Rated Swiggy Restaurants (In Percentage)**

* + **Objective**: Find the percentage of top-rated restaurants (e.g., those with an average rating above 4.5).

Output: Percentage of top rated restaurants( above 4.5) : 3.14% of restaurants.

**4: Correlation of Factors Affecting Average Rating**

* + **Objective**: Identify correlations between different factors (e.g., price, total ratings, delivery time) and average rating.

Output: The ratings are based on the count of restaurants, delivery timing, food types.

**5: Correlation Between Restaurant Price and Average Rating**

* + **Objective**: Analyze the relationship between restaurant price and average rating.

Output: Average rating: 3.66 based on price.

**Task 6: City-wise Restaurant Count**

* **Objective**: Find out the number of restaurants in each city.

Output: Kolkata has the highest number of restaurants.

**7: Price Analysis**

* **Objective**: Analyze the price distribution of restaurants.

Output: Price range is distributed from Rs.100 to Rs.2500 And most of the restaurants have the price range of Rs.300.

**8: Delivery Time Analysis**

* **Objective**: Analyze the average delivery time of restaurants.

Output: Average delivery time is 48 min in city wise and 38 min in area wise.

**9: Cuisine Analysis**

* **Objective**: Analyze the variety of cuisines offered by restaurants.

Output: Indian, Italian, Chinese etc.

**10: Area-wise Restaurant Analysis**

* **Objective**: Analyze the number of restaurants in each area within the city.

Output: Rohini has the highest number of restaurants.

**11: Correlation Analysis**

* **Objective**: Investigate any correlations between variables such as price, ratings, and delivery time.

Output: Correlation between price and delivery time by average ratings.

**12: Customer Feedback Analysis**

* **Objective**: Analyze customer feedback based on ratings and total ratings.

Output: Customer feedback is higher in Hyderabad.

**13: Business Recommendations:**

* Enhance Customer Satisfaction.
* Optimize Delivery Efficiency.
* Strengthen Market Positioning.
* Competitive Pricing and Menu Strategy.
* Drive Insights for Targeted Marketing.
* Implement Feedback Mechanisms.