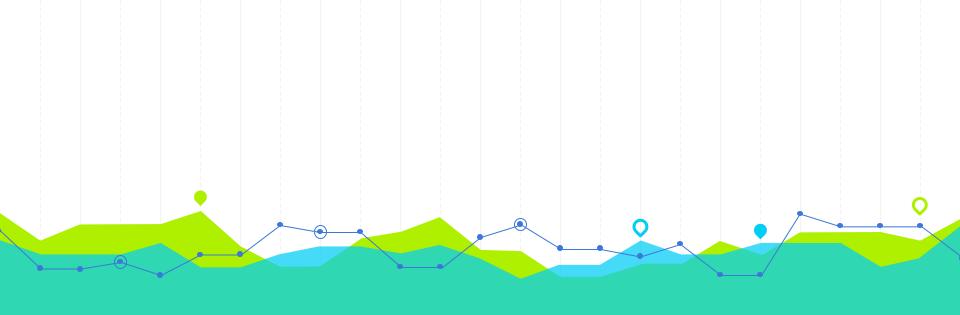
College Park Restaurant Insights Project

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Introduction & Business Goal

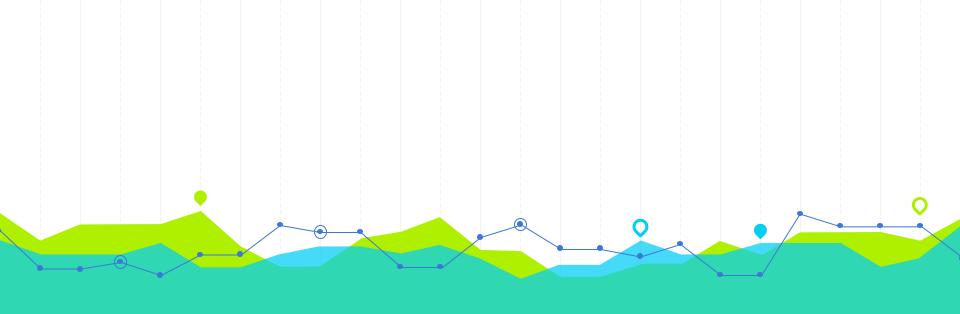
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Business Goal

Objective: As a consulting firm, our goal is to help Mr. Smith in making data-driven decisions for opening a successful restaurant in College Park. This includes identifying the most promising cuisine type, determining an optimal pricing strategy, and understanding key factors for maintaining a strong reputation. The ultimate goal is to help Mr. Smith establish a competitive restaurant that attracts customers and achieves long-term success.

Approach:

- Analyze Yelp review data for College Park restaurants.
- Uncover patterns, trends, and market opportunities.
- Utilizing tools such as Python and Tableau.
- Provide actionable recommendations.



Data Overview & Methodology

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Data Overview

Datasets Used

- restaurant.xlsx: Includes restaurant details like rid, name, cuisine categories, address, price, and ratings.
- review.xlsx: Contains user reviews with ratings, dates, and textual feedback.

Preprocessing Steps

- Loaded datasets using Pandas.
- Clean missing values, standardized data types, and merged datasets on rid
- Used a dictionary to map similar cuisines together to reduce unique cuisine

'Indian': 'Indian', 'Pakistani': 'Indian', 'Mexican': 'Mexican', 'Tex-Mex': 'Mexican',

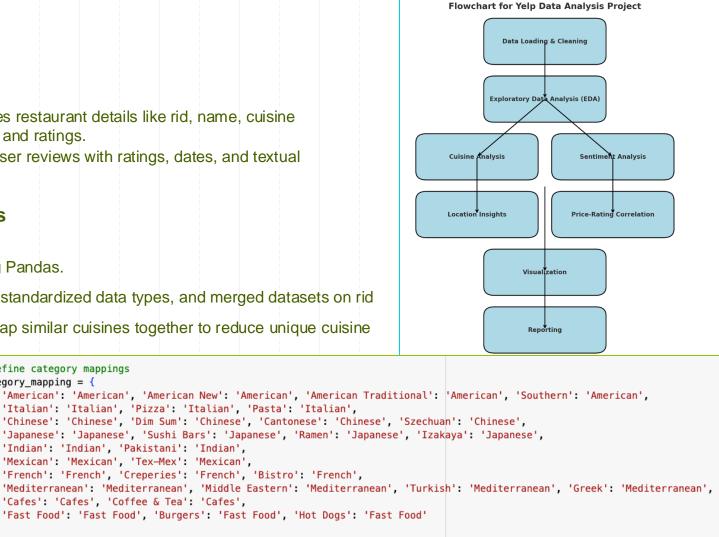
'Cafes': 'Cafes', 'Coffee & Tea': 'Cafes',

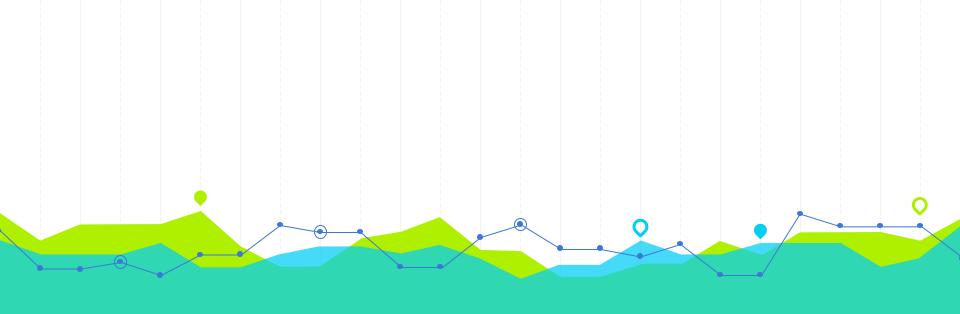
'Italian': 'Italian', 'Pizza': 'Italian', 'Pasta': 'Italian',

'French': 'French', 'Creperies': 'French', 'Bistro': 'French',

Define category mappings category mapping = {

count.



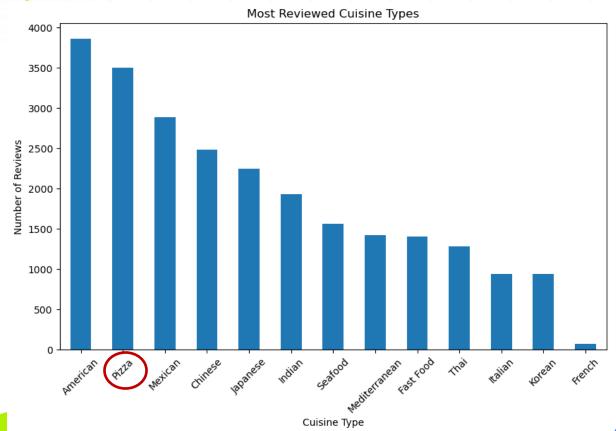


Key Insights & Analysis

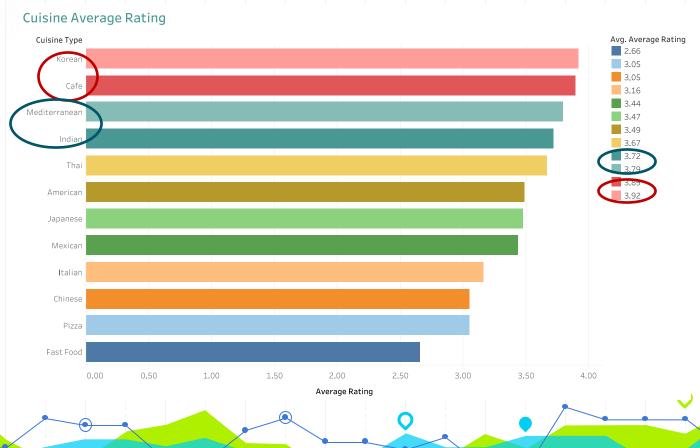
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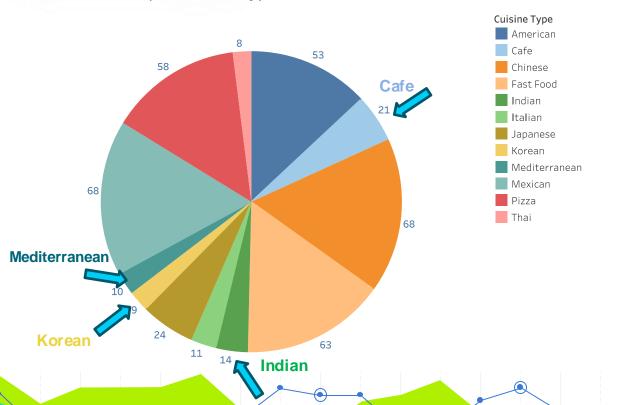




- Grouped data by cuisine type.
- Analyzed average ratings for each cuisine.
- Identified underrepresent ed but highly rated cuisines.



of Restaurant per Cuisine Type

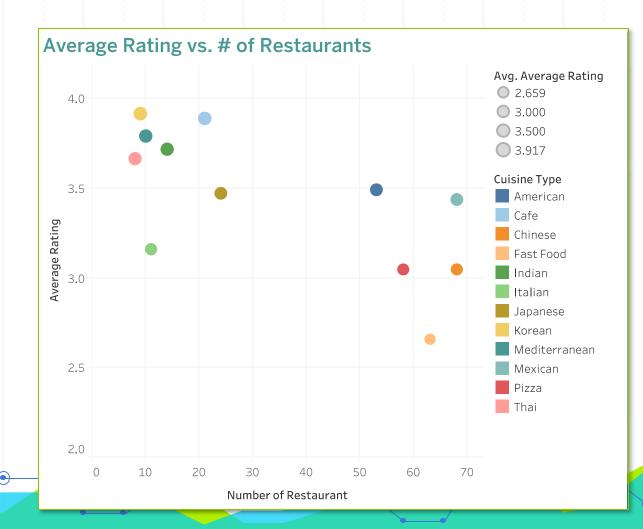


- Analyzed the number of restaurants by cuisine type to understand market saturation.
- Combined with the average ratings from the previous bar chart, Cafe and Korean cuisines stand out as highly rated but underrepresented, indicating a market gap.

 Analyzed the relationship between average ratings and the number of restaurants for each cuisine type.

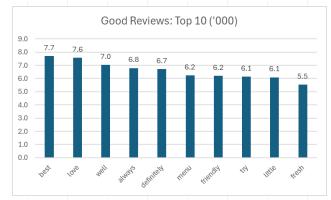
Cafe and Korean

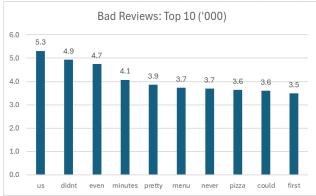
 cuisines have the
 highest ratings (around
 4.0) but relatively few
 restaurants, indicating
 an underserved market
 opportunity.



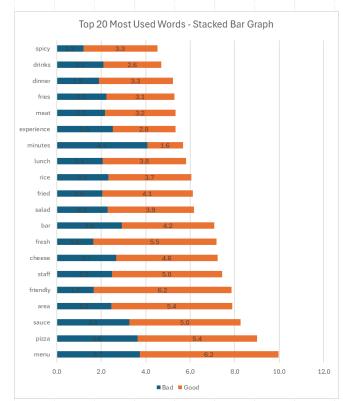








- Segmented reviews by good and bad reviews
 - Good Review: 4-5 star
 - Bad Review: 1-3 stars
- Removed stop words and few selected words
 - Ex.{'food', 'place', 'restaurant', 'good', 'bad', 'table', 'everything'}
- # of frequency of words under Good and Bad Reviews
- List of overlapping words
- Total frequency of overlapping words
- Ratio between good and bad reviews



Analysis

- Having a good menu is important
- The "sauce" has to be good
- Area is important
- Friendly staff is important
- Fresh food is important
- Bar and drinks is important
- Lunch > Dinner
- Minutes timing is important
- Experience is important
- Food pizza, sauce, cheese, salad, fried, rice, meat, fries, drinks
- IMPORTANT: minutes (time), experience, drinks, fries, bar, meat

Bad % of Total	
ninutes	72%
xperience	47%
lrinks	45%
ries	42%
ar	41%
neat	41%
izza	40%
auce	39%
ice	38%
nenu	37%
alad	37%
heese	37%
linner	36%
unch	35%
ried	33%
taff	33%
rea	31%
picy	26%
resh	23%
riendly	21%

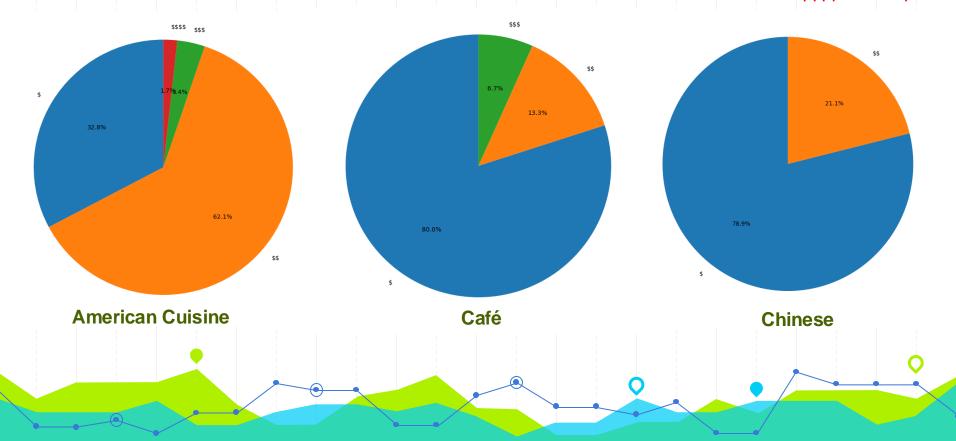
Pricing Analysis

•\$: Under \$10

•\$\$: \$11**-**\$30

•\$\$\$:\$31**-**\$60

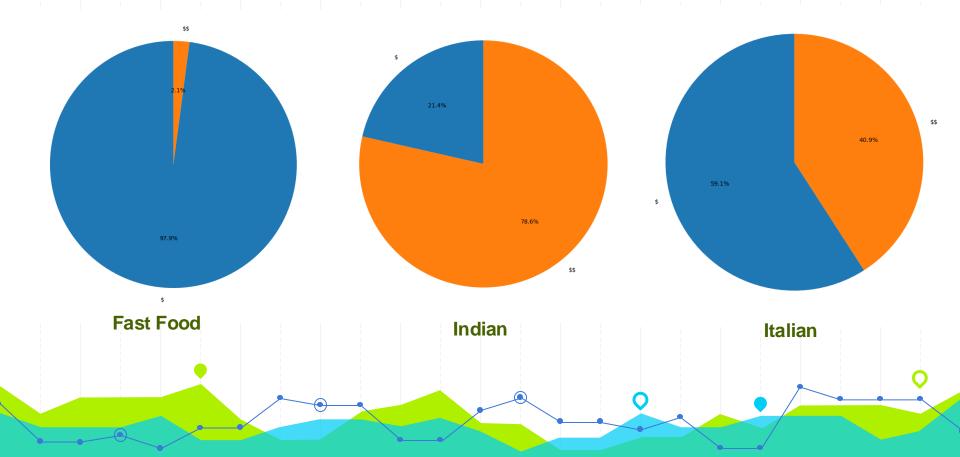
•\$\$\$: Above \$61





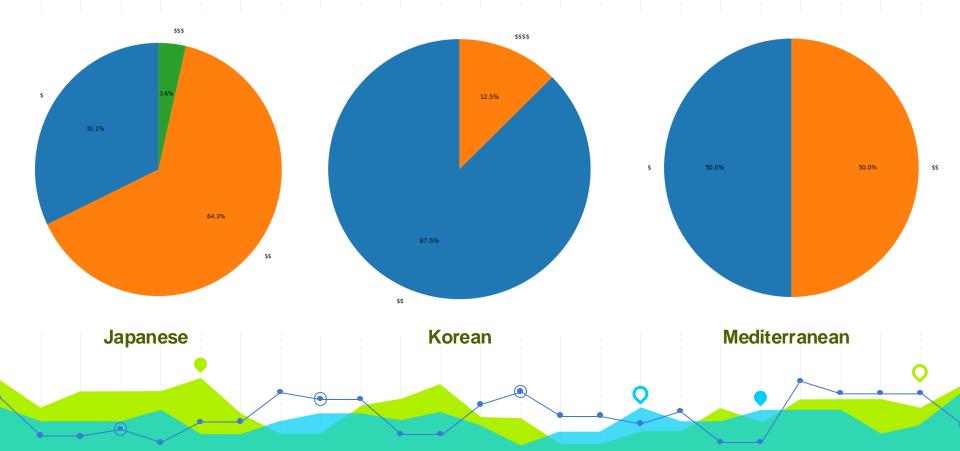


\$\$: \$11-\$30



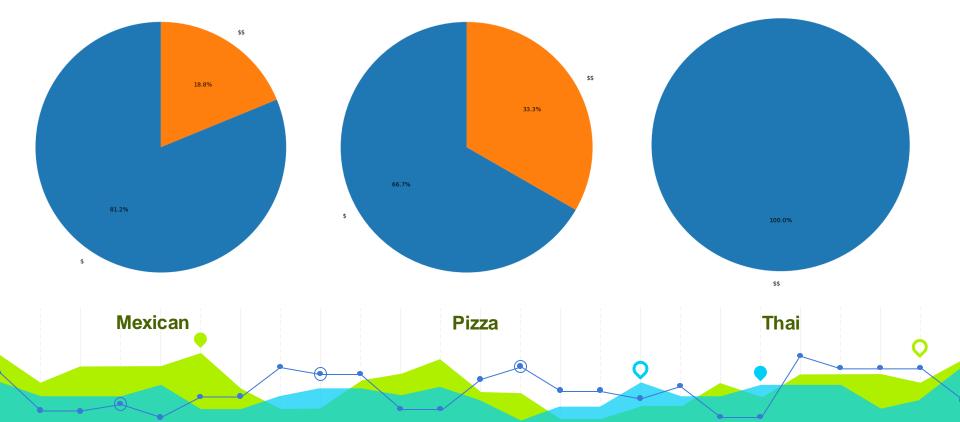


- \$: Under \$10
- \$\$: \$11-\$30
- \$\$\$: \$31**–**\$60

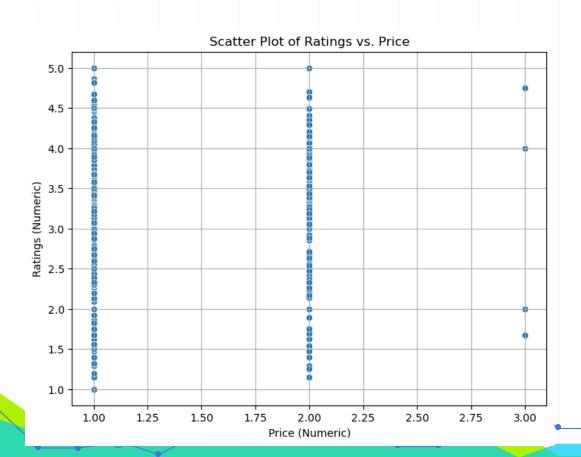


Pricing Analysis

- \$: Under \$10
- \$\$: \$11**-**\$30



Pricing Analysis

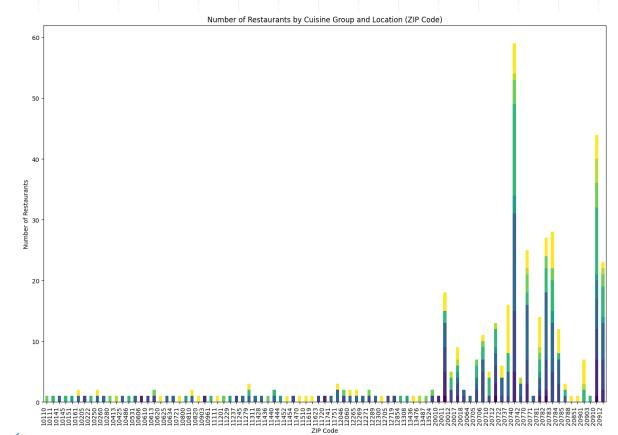


Rating and price have a weak correlation of 0.25

Location Analysis

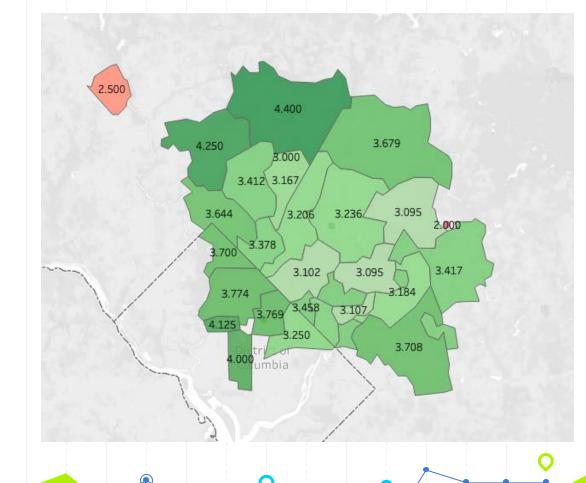
- Plotted restaurant locations using address data
- •Identified high-traffic areas with dense restaurant clusters.
- •Zip Codes with high restaurant density:

20740 | 20910 | 20783



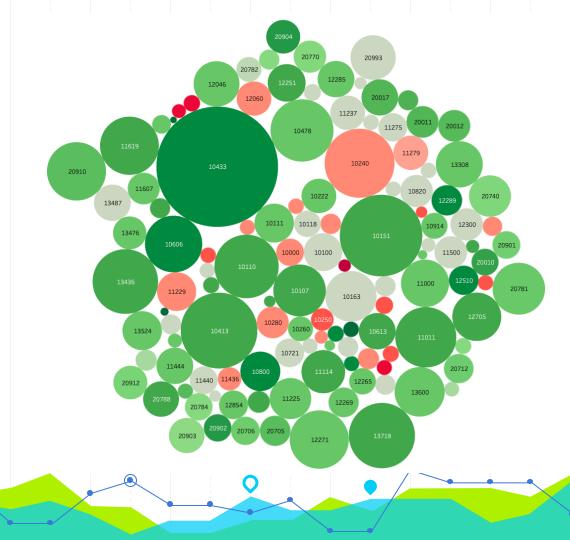
Location Analysis

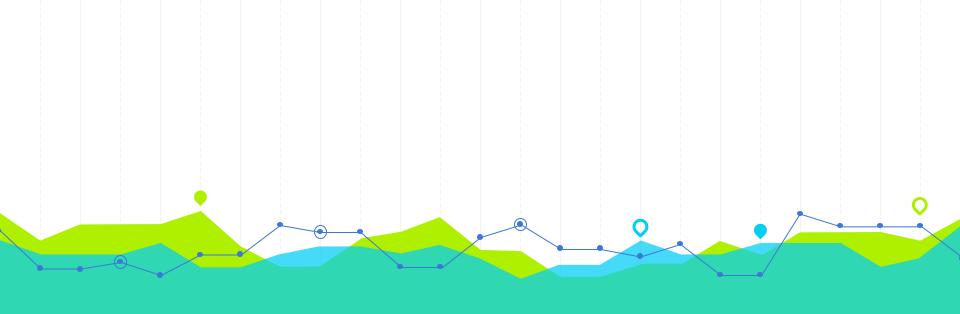
- •Plotted average ratings by Zip Code on a map
- •Identified high-rated areas.
- •Zip Codes with highly rated restaurants:
- 20904 | 20902 | 20010 | 20001



Location Analysis

- •The **size** of the bubble represents the **number of reviews**
- •The **Color** represents the **average rating** for that Zip Code
- •Zip Codes with high reviews: 10433 | 10151 | 10413





Key Insights

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Key Insights

Cuisine analysis highlights Cafe and Korean cuisines as high-potential opportunities due to their high average ratings and low market presence, indicating a clear market gap.

Sentiment analysis revealed that menu, area, staff, bar are critical. Service time, experience, drinks, fries, and meat were especially sensitive to bad ratings.
Customers tend to have more opinions on lunch than dinner.

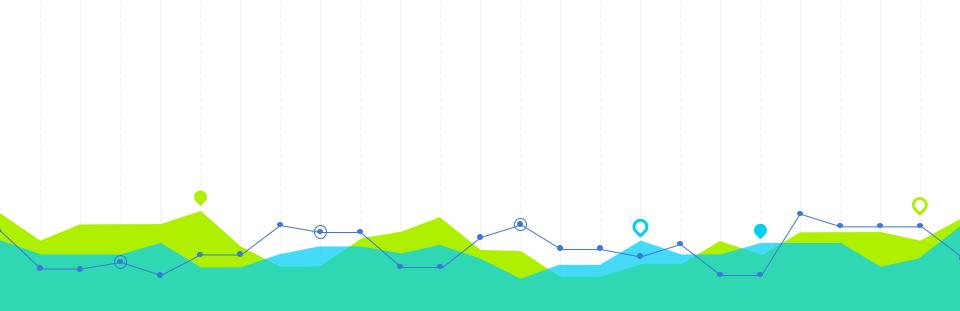
Price analysis has shown that majority of the restaurants in the area is with the price range under \$10, and price has low correlation with the ratings.

Location analysis shows that certain ZipCodes perform better in terms of review count and rating:

20740 - highest # of restaurants

10433 – most # of positive reviews

20904 – highest rated restaurants



Recommendations

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We recommend opening a Korean or Café restaurant



Korean or Cafe has low presence and high ratings.

Pricing

Focus on \$10 pricing with lunch specials for college students.

Location Targeting

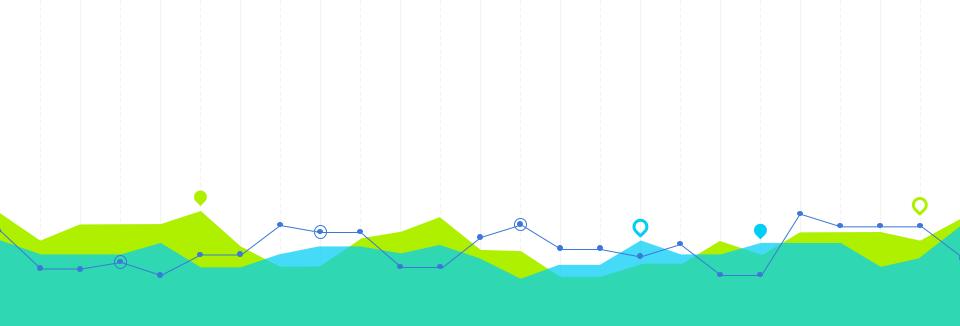
20740: High restaurant density for traffic.

10433: Most positive reviews show loyalty.

20904: Highest-rated reflects quality preference.

Experience

Menu | Service | Ambiance



Q&A

THANK YOU!

Your Restaurant's Future with Data Starts Here!