



Objective

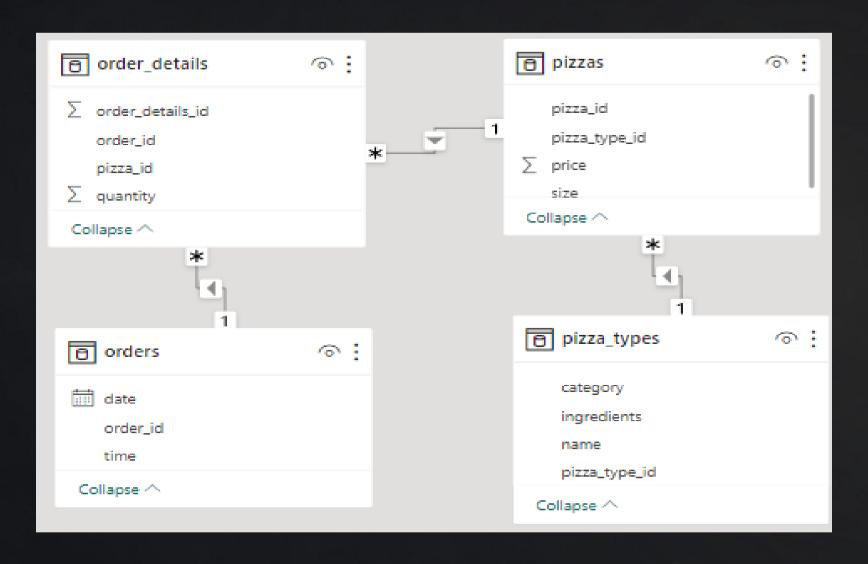
The objective of this project is to efficiently query the Pizza Hut sales data base and analyse the sales data to evaluate customer preferences, under stand customer behavior, and assess customer satisfaction, ultimately facilitating informed decision-making and driving business growth.

Tool Used: SQL and MySQL database





Model Schema



Questions are Answered

```
-- 1) Retrieve the total number of orders placed.
select count(order_id) as total_orders from orders;
```

```
Result Grid total_orders

≥ 21350
```

```
-- 2) Calculate the total revenue generated from pizza sales.

SELECT

ROUND(SUM(order_details.quantity * pizzas.price),

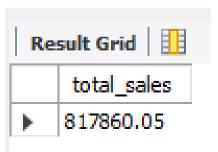
2) AS total_sales

FROM

order_details

JOIN

pizzas ON pizzas.pizza_id = order_details.pizza_id;
```



```
-- 3) Identify the highest-priced pizza.

SELECT

pizza_types.name, pizzas.price

FROM

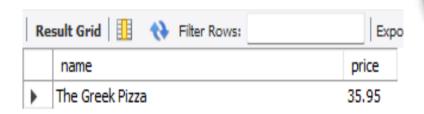
pizza_types

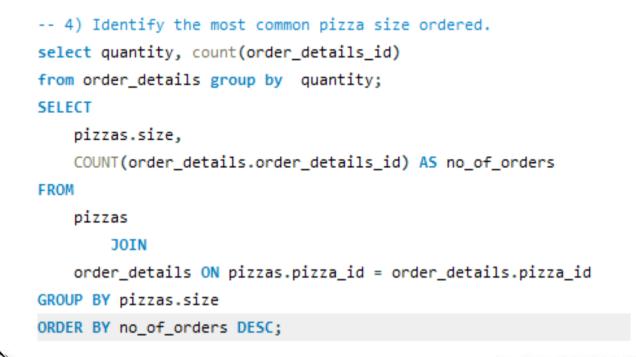
JOIN

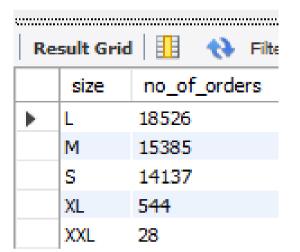
pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id

ORDER BY pizzas.price DESC

LIMIT 1;
```

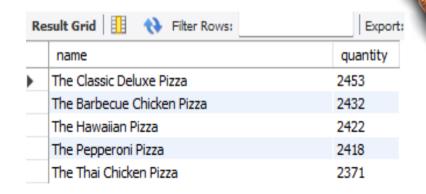






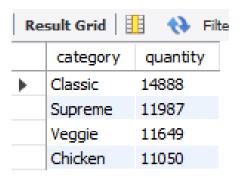
-- 5) List the top 5 most ordered pizza types along with their quantitie:

```
SELECT
    pizza_types.name, SUM(order_details.quantity) AS quantity
FROM
    pizza_types
        JOIN
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
        JOIN
    order_details ON order_details.pizza_id = pizzas.pizza_id
GROUP BY pizza_types.name
ORDER BY quantity DESC
LIMIT 5;
```

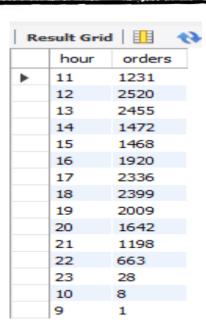


-- 6) Join the necessary tables to find the total quantity of each pizza category ordered.

```
SELECT
    pizza_types.category,
    SUM(order_details.quantity) AS quantity
FROM
    pizza_types
        JOIN
    pizzas ON pizza_types.pizza_type_id = pizzas.pizza_type_id
        JOIN
    order_details ON order_details.pizza_id = pizzas.pizza_id
GROUP BY pizza_types.category
ORDER BY quantity DESC;
```

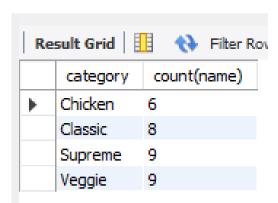


-- 7) Determine the distribution of orders by hour of the day.
select hour(order_time)as hour, count(order_id) as orders from orders
group by hour(order_time);



-- 8) Join relevant tables to find the category-wise distribution of pizzas.

select category, count(name) from pizza_types
group by category;



```
-- 9)Group the orders by date and calculate the average number of pizzas ordered per day.

SELECT

ROUND(AVG(quantity), 0) as avg_pizzas_per_day

FROM

(SELECT

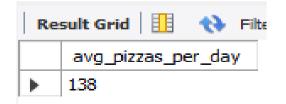
orders.order_date, SUM(order_details.quantity) AS quantity

FROM

orders

JOIN order_details ON orders.order_id = order_details.order_id

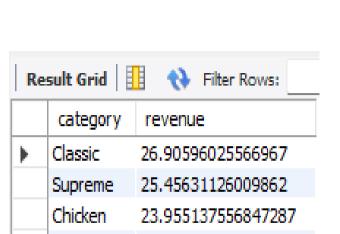
GROUP BY orders.order date) AS per day order;
```



```
-- 10) Determine the top 3 most ordered pizza types based on revenue.
select pizza_types.name,
sum(order_details.quantity * pizzas.price) as revenue
from pizza_types
join pizzas
on pizzas_type_id = pizza_types.pizza_type_id
join order_details
on order_details.pizza_id = pizzas.pizza_id
group by pizza_types.name
order by revenue desc
limit 3;
```



```
-- 11)Calculate the percentage contribution of each pizza type to total revenue.
SELECT
   pizza types.category,
   (SUM(order details.quantity * pizzas.price) / (SELECT
            ROUND(SUM(order details.quantity * pizzas.price),
                       2) AS total_sales
        FROM
            order_details
                JOIN
            pizzas ON pizzas.pizza_id = order_details.pizza_id)) * 100 AS revenue
FROM
   pizza_types
        JOIN
   pizzas ON pizzas.pizza_type_id = pizza_types.pizza_type_id
        JOIN
   order_details ON order_details.pizza_id = pizzas.pizza_id
GROUP BY pizza types.category
ORDER BY revenue DESC;
```



Veggie

23.682590927384577

- -- 12) Determine the top 3 most ordered pizza types based on revenue for each pizza category. select category, name, revenue from
- (select category, name, revenue, rank() over(partition by category order by revenue desc) as rn
- (select pizza_types.category,pizza_types.name,
 sum((order_details.quantity)*pizzas.price) as revenue
 from pizza_types join pizzas
 on pizza_types.pizza_type_id = pizzas.pizza_type_id
 join order_details
 on order_details.pizza_id = pizzas.pizza_id
 group by pizza_types.category, pizza_types.name) as a) as b
 where rn<=3;</pre>

Result Grid 1			
	category	name	revenue
•	Chicken	The Thai Chicken Pizza	43434.25
	Chicken	The Barbecue Chicken Pizza	42768
	Chicken	The California Chicken Pizza	41409.5
	Classic	The Classic Deluxe Pizza	38180.5
	Classic	The Hawaiian Pizza	32273.25
	Classic	The Pepperoni Pizza	30161.75
	Supreme	The Spicy Italian Pizza	34831.25
	Supreme	The Italian Supreme Pizza	33476.75
	Supreme	The Sicilian Pizza	30940.5
	Veggie	The Four Cheese Pizza	32265.70000000065
	Veggie	The Mexicana Pizza	26780.75
	Veggie	The Five Cheese Pizza	26066.5

Key Insights

Customer Preferences:

- Pizza Size: Large pizzas are the most popular, suggesting customers tend to feed multiple people or prefer leftovers.
- **Pizza Flavors:** The classics reign supreme! "The Classic Deluxe Pizza" and "The Barbecue Chicken Pizza" are the most frequently ordered, indicating a preference for familiar Flavors.

Menu and Sales:

- **High-Priced Item:** "The Greek Pizza" might be the most expensive item, but it doesn't necessarily translate to high sales volume.
- **Top Seller:** Interestingly, "The Thai Chicken Pizza" generates the highest revenue despite not being the most ordered. This suggests it has a higher price point or a larger profit margin compared to other pizzas.

Busy Times:

• Lunch and Dinner Rush: The busiest hours are around lunchtime (12 PM to 1 PM) and dinner time (5 PM to 6 PM), aligning with typical meal times.

Recommendations

- Highlight "The Greek Pizza" in marketing campaigns to attract higher-spending customers and create special promotions or bundles that include this premium pizza.
- Promote large size pizzas by offering discounts or deals, and emphasize their value in advertisements to appeal to families and groups.
- Focus on popular pizzas by ensuring "The Classic Deluxe Pizza" and "The Barbecue Chicken Pizza" are prominently featured on the menu and in promotional materials, and introduce combo deals or limited-time offers featuring these pizzas.
- Optimize staffing and resources during peak hours (12 PM to 1 PM and 5 PM to 6 PM) by ensuring adequate staffing, preparing ingredients in advance, and optimizing delivery routes to manage the rush efficiently.





THANK YOU

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