

Swiggy Data Analysis

Wireframe Documentation

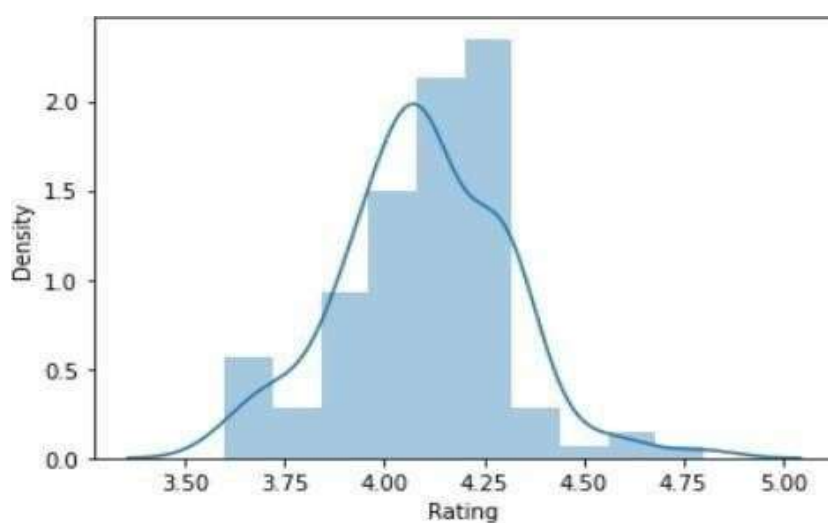
Ankita Yadav

Analysis

According to the statement, we have defined the several Use Cases to perform the analysis on which helps in not only understanding the meaningful relationships between attributes but it also allows us to do our own research and come-up with our findings.

1. Distribution of 'Rating':

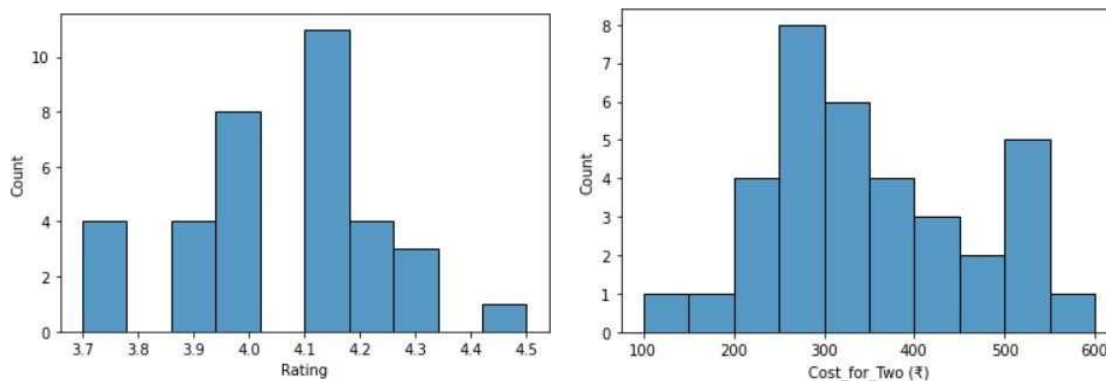
In this DistPlot visual, we tried to interpret the distribution of Ratings.



2. Area-wise Analysis on 'Rating' and 'Cost_for_Two (₹)':

In this section, we analyse the data and tried to interpret the followings - I.e.

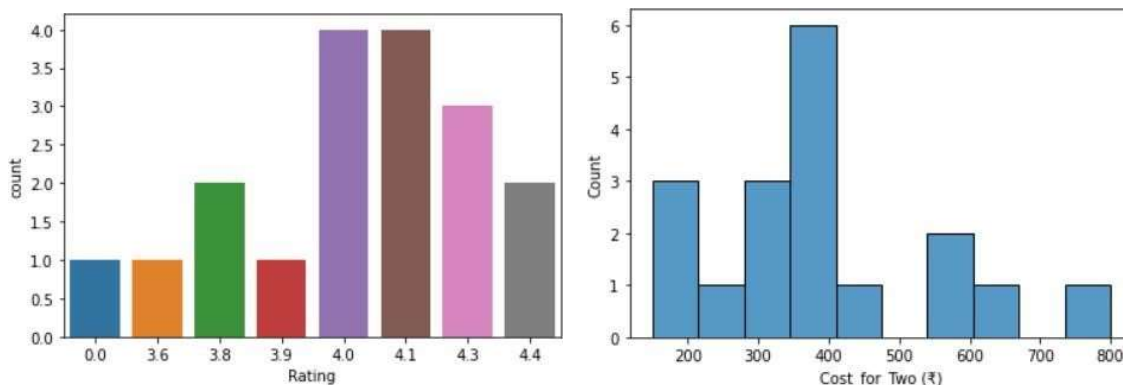
- **BTM Area:**



BTM: Most has **4.0 to 4.2** Rating and Approx. Cost for Two People lies between **200 to 350**. (Max. Cost goes upto **600**)

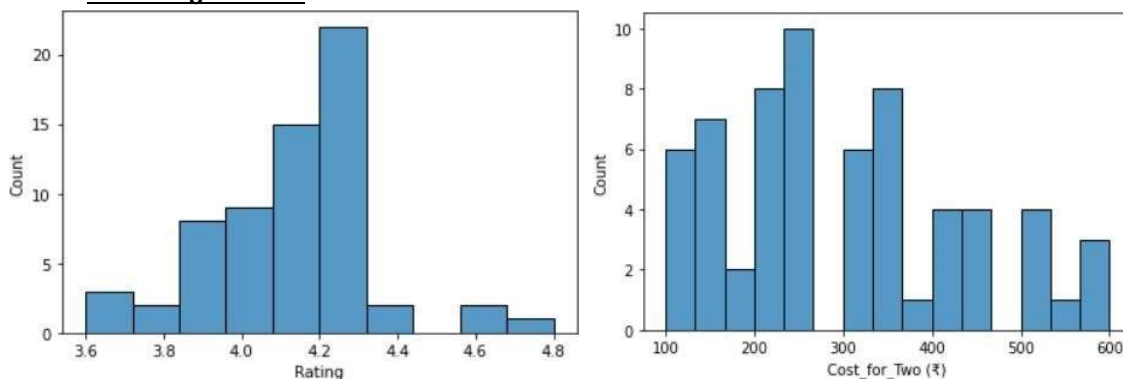
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- HSR Area:**



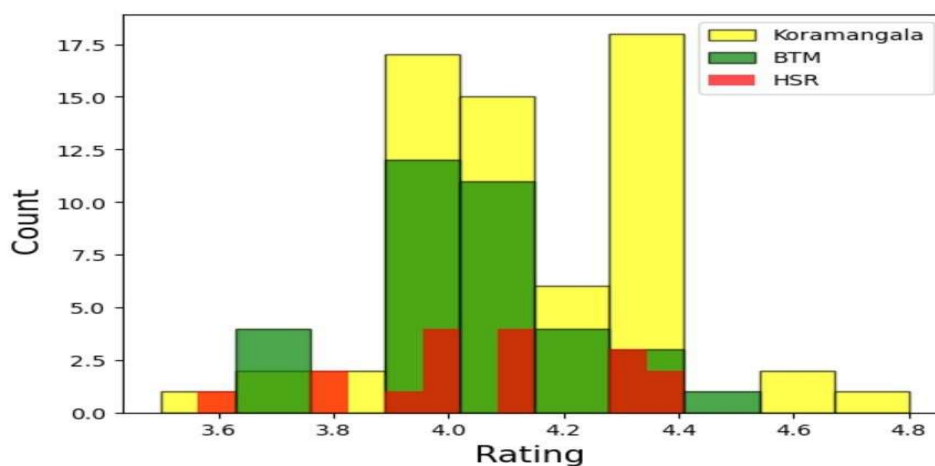
HSR: Most has 4 or above Rating and Approx. Cost for Two People lies between 300 to 400.

- Koramangala Area:**



Koramangala: Most has 4.0 to 4.3 Rating and Approx. Cost for Two People lies between 200 to 350. (Max. Cost goes upto 600)

Combined Rating analysis



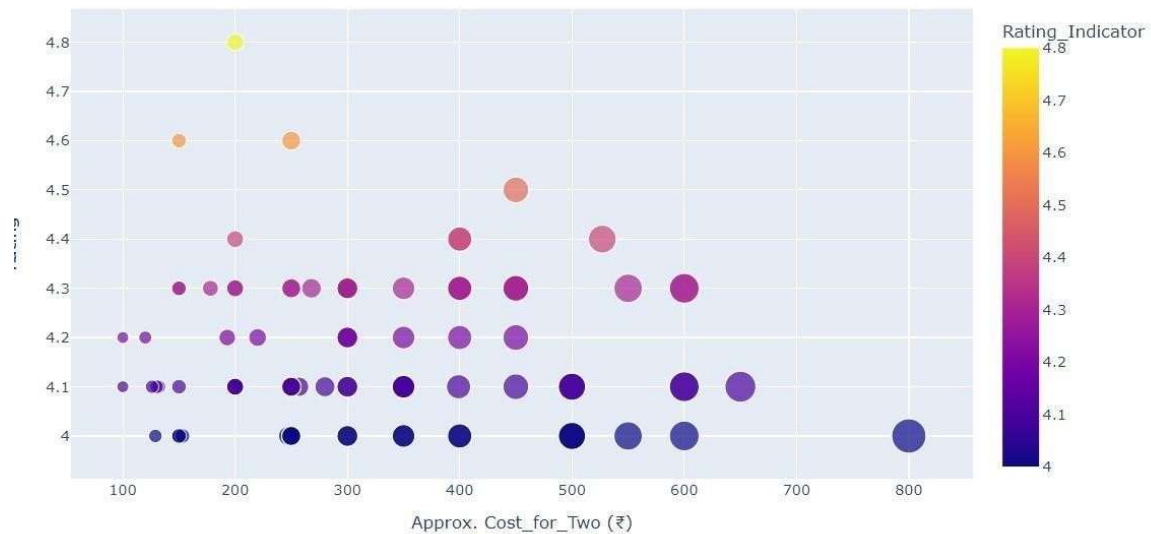
From this we can interpret that HSR is more costly.

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3. Analyse "Approx Cost of 2 People" vs "Rating". Find out the relationship between them:

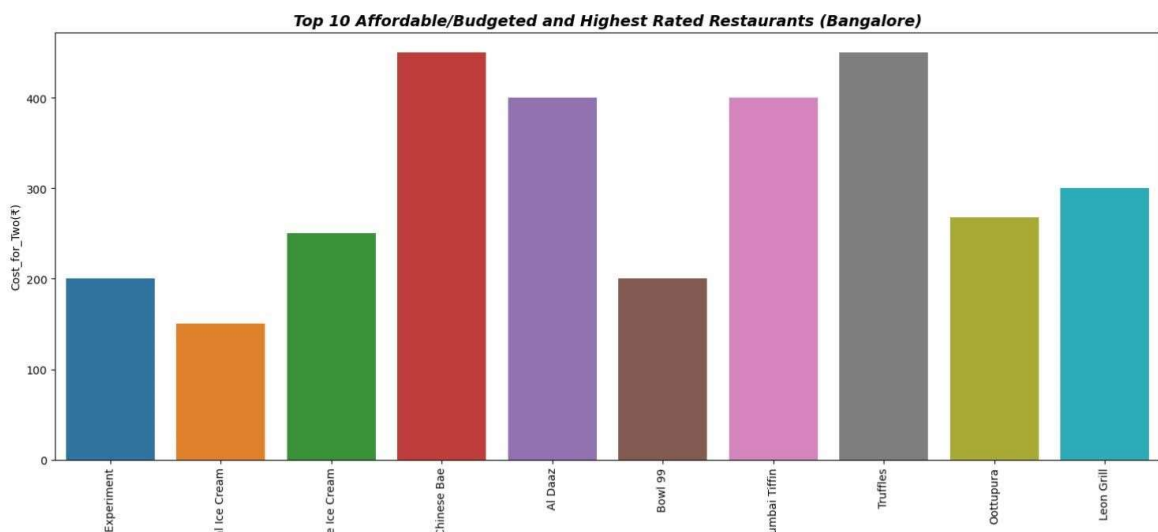
Here, we tried to interpret the relationship between "Approx Cost of 2 People" vs "Rating" using Scatter Plot.

Analyse 'Approx Cost of 2 People' vs 'Rating'



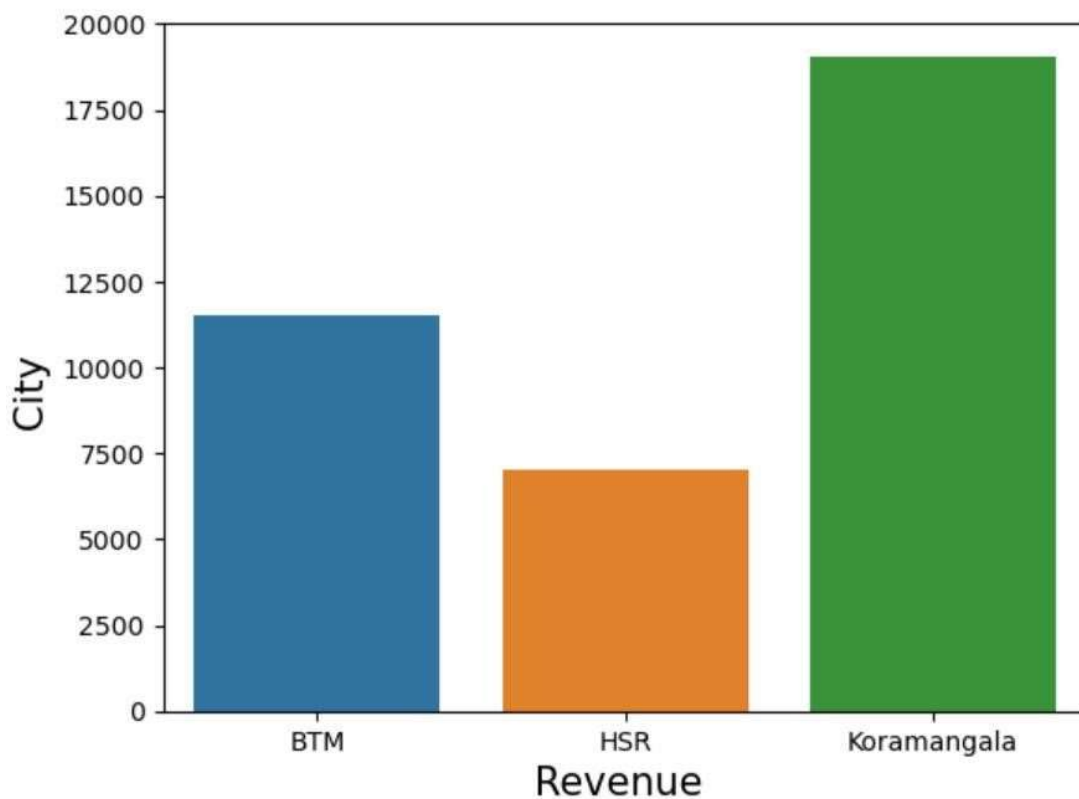
Conclusion:

4. Top 10 Affordable/Budgeted and Highest Rated Restaurants of Bangalore:



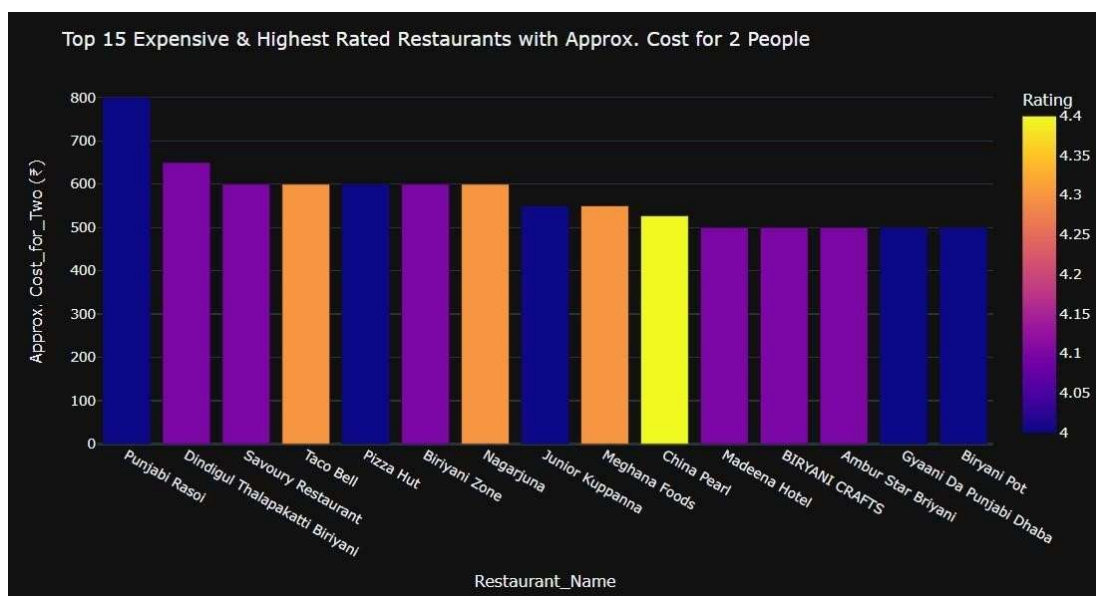
5. Revenue in each Area

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6. Top 15 Expensive & Highest Rated Restaurants with Approx. Cost for 2 People:

Here, we tried to find-out the Expensive and Highest Rated Restaurants with Approx. Cost of 2 People.

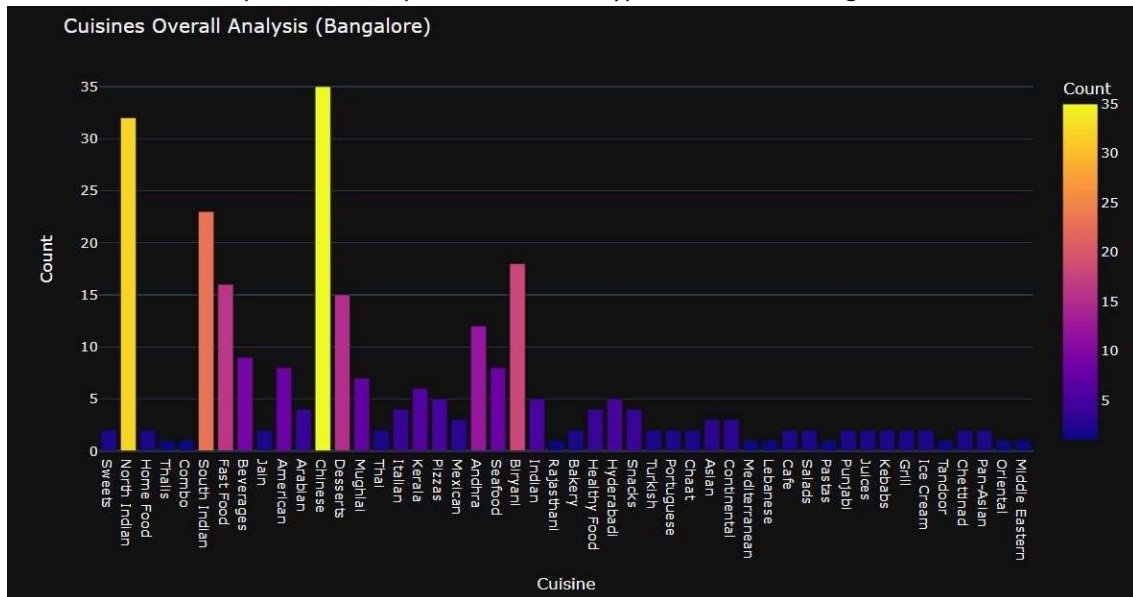


□ Cuisines Analysis: □

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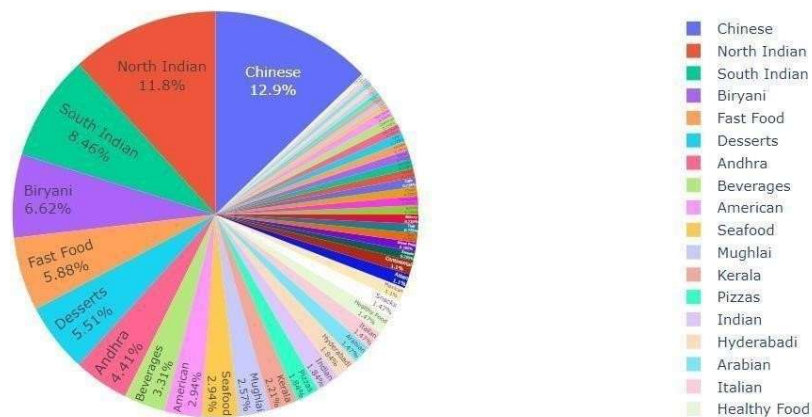
7. Cuisines Overall Analysis (Bangalore)

Here, we tried to interpret the Most preferred Cuisine type in the entire Bangalore.



8. Overall Distribution of Cuisines in Bangalore Restaurants:

Overall Distribution of Cuisines in Bangalore Restaurants

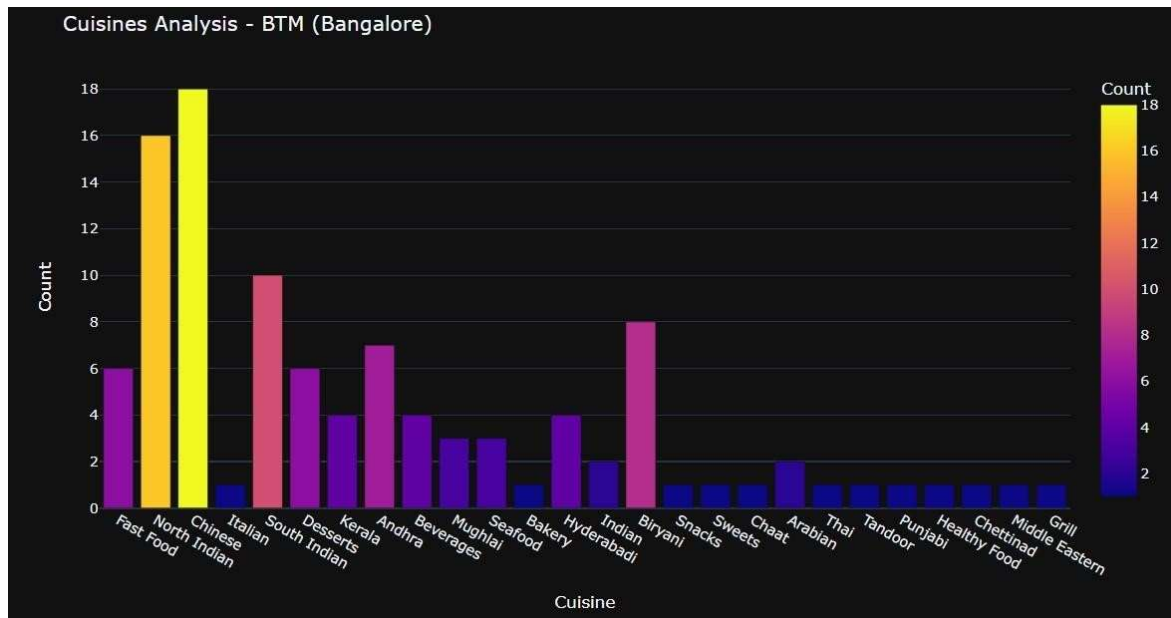


9. Area-wise Cuisines Analysis:

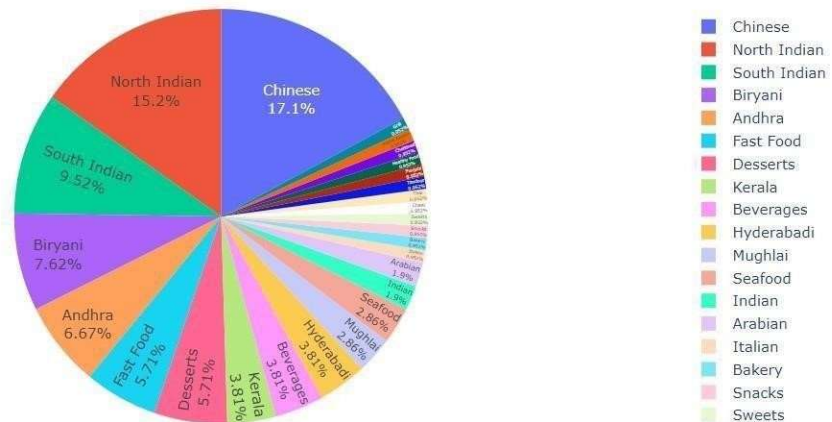
In this section, we analyse the data and tried to interpret the followings - I.e.

□ **BTM Area:** □

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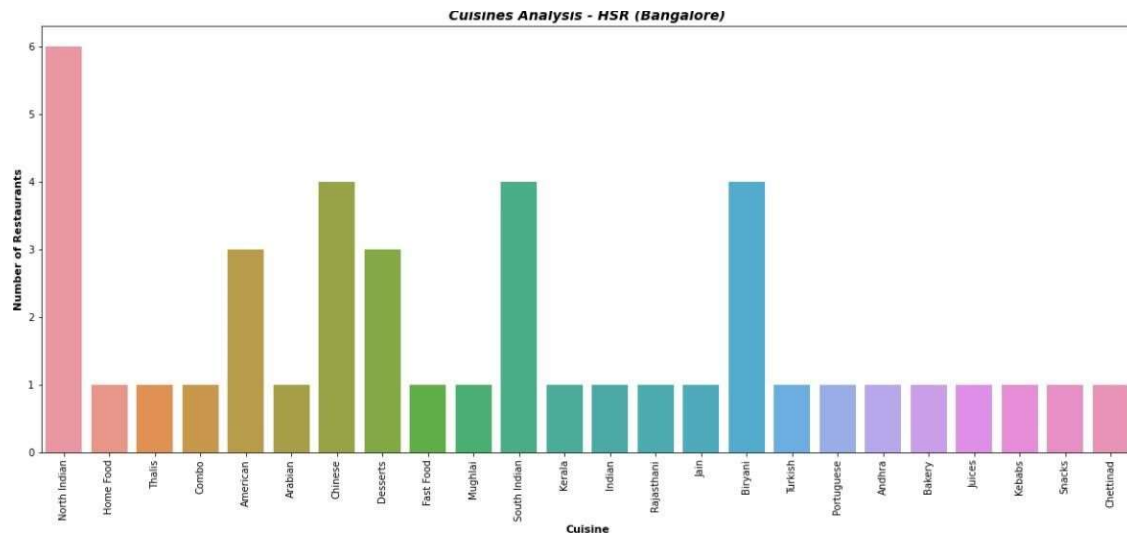
Distribution of Cuisines in BTM Bangalore Restaurants



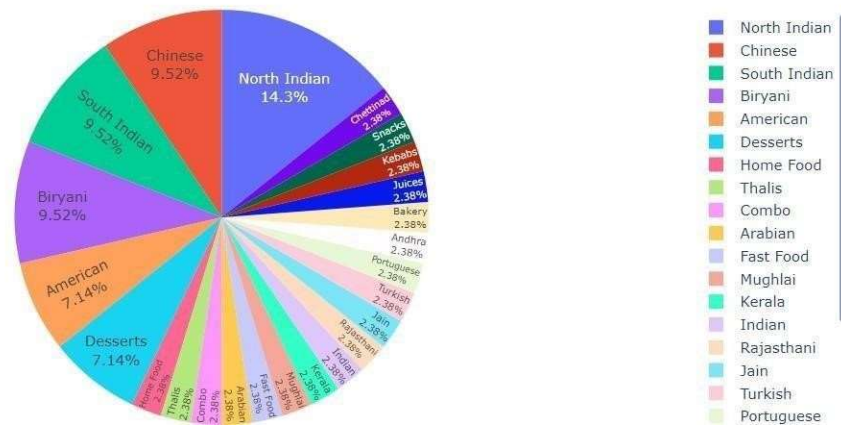
- In BTM Area, **Most of the Restaurants** sell "**Chinese**" which is around '**17.1%**' followed by "**North Indian**" & "**South Indian**" Cuisines which are around '**15.2%**' & '**9.52%**'. □ Most of the people are fond of these Cuisines.

- HSR Area: □

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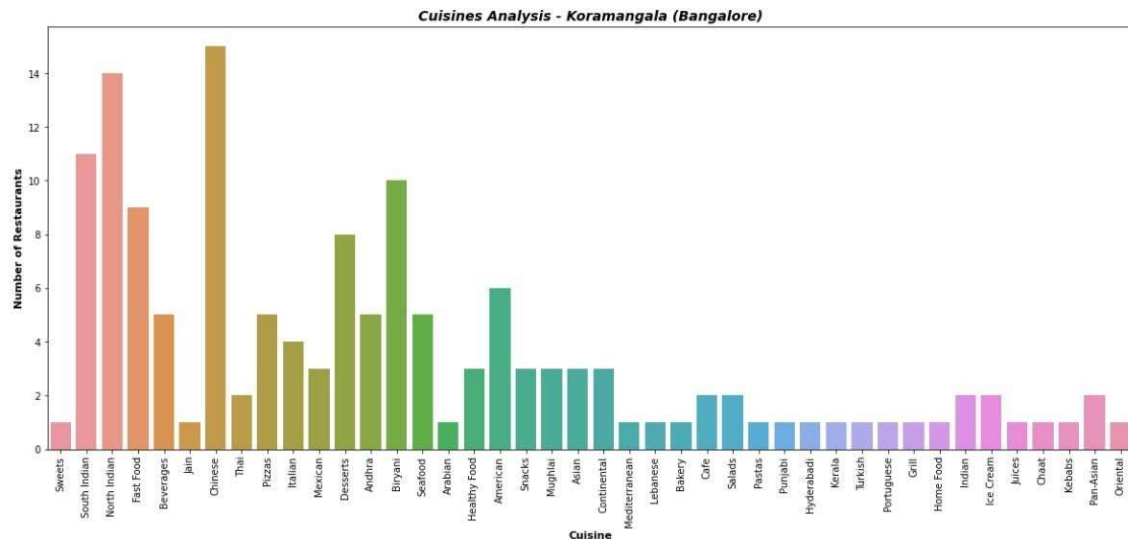


Distribution of Cuisines in HSR Bangalore Restaurants

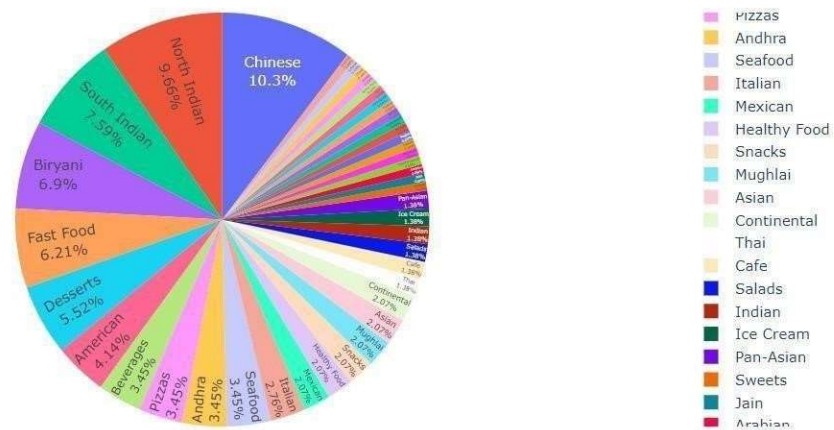


- In **HSR Area**, "**North Indian**" Cuisines are dominated by around '**14.3%**' followed by "**Chinese**" & "**South Indian**" Cuisines '**9.52%**' & '**9.52%**' Restaurants respectively.
- So, we can also infer that - In HSR Area, We may have more "**North Indian**" people staying there.
- **Koramangala Area:**

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Distribution of Cuisines in Koramangala Bangalore Restaurants



- In **Koramangala** Area, "**Chinese**" Cuisines are dominated by around '**10.3%**' followed by "**North Indian**" & "**South Indian**" Cuisines '**9.66%**' & '**7.59%**' Restaurants respectively.
- Most of the people are fond of the **Chinese**