

The Lo & Behold Group

Project Overview:

Extraction and utilisation of the point-of-sale systems' data to create operational and financial reporting dashboards, allowing the client to compare the financial and operational performance of different venues, as well as make data driven decisions in their day-to-day operations

Problems Identified:



Restaurants do not use the same point-of-sale systems, resulting in a difference in the format of extracted data

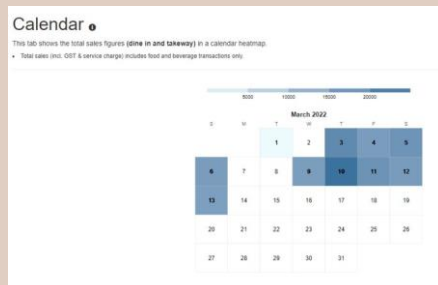
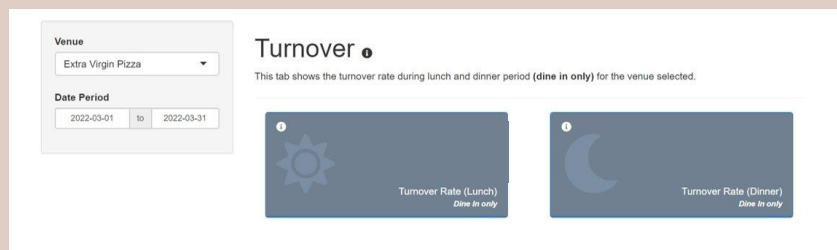
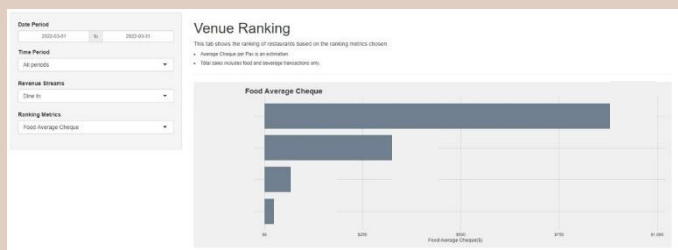


Data collected is not used effectively to draw insights about venue performance



Existing dashboards are mostly operational, disorganised, and unable to provide venue comparisons

Solutions Implemented:



Allows for comparison between various venues, allowing management to identify anomalies and address them as soon as possible



Inclusion of both operational and financial reporting metrics in order to provide a holistic analysis and comparisons of venues



Speed of running the data cleaning script and generating dashboards allows for the management team to quickly retrieve the information they need



Inclusion of various relevant metrics that the Group has used to evaluate venue performance ensures that all the client's needs are met

About the Team:



Rebecca Yang
Lead Dashboard Developer



Bryce Ong
Data Cleaning and Automation



Alex Chong
Dashboard Developer & POC



Joline Aw
Project Management



Warren Chia
Documentation & Handover