C1W1_Assignment

December 14, 2022

1 Week 1: Multiple Output Models using the Keras Functional API

Welcome to the first programming assignment of the course! Your task will be to use the Keras functional API to train a model to predict two outputs. For this lab, you will use the **Wine Quality Dataset** from the **UCI machine learning repository**. It has separate datasets for red wine and white wine.

Normally, the wines are classified into one of the quality ratings specified in the attributes. In this exercise, you will combine the two datasets to predict the wine quality and whether the wine is red or white solely from the attributes.

You will model wine quality estimations as a regression problem and wine type detection as a binary classification problem.

Please complete sections that are marked (TODO)

1.1 Imports

```
[1]: import tensorflow as tf
from tensorflow.keras.models import Model
from tensorflow.keras.layers import Dense, Input

import numpy as np
import matplotlib.pyplot as plt
import pandas as pd
from sklearn.model_selection import train_test_split
from sklearn.metrics import confusion_matrix
import itertools

import utils
```

1.2 Load Dataset

You will now load the dataset from the UCI Machine Learning Repository which are already saved in your workspace (Note: For successful grading, please do not modify the default string set

1.2.1 Pre-process the white wine dataset (TODO)

You will add a new column named is_red in your dataframe to indicate if the wine is white or red. - In the white wine dataset, you will fill the column is_red with zeros (0).

```
[2]: # Please uncomment all lines in this cell and replace those marked with `# YOUR_

→CODE HERE`.

# You can select all lines in this code cell with Ctrl+A (Windows/Linux) or \
→Cmd+A (Mac), then press Ctrl+/ (Windows/Linux) or Cmd+/ (Mac) to uncomment.

# URL of the white wine dataset

URI = './winequality-white.csv'

# load the dataset from the URL

white_df = pd.read_csv(URI, sep=";")

# fill the `is_red` column with zeros.

white_df["is_red"] = 0

# keep only the first of duplicate items

white_df = white_df.drop_duplicates(keep='first')
```

```
[3]: # You can click `File → Open` in the menu above and open the `utils.py` file # in case you want to inspect the unit tests being used for each graded_ → function.

utils.test_white_df(white_df)
```

All public tests passed

```
[8]: print(white_df.alcohol[0])
    print(white_df.alcohol[100])

# EXPECTED OUTPUT
# 8.8
# 9.1
```

8.8

9.1

1.2.2 Pre-process the red wine dataset (TODO)

• In the red wine dataset, you will fill in the column is_red with ones (1).

```
[9]: # Please uncomment all lines in this cell and replace those marked with `# YOUR_

→ CODE HERE`.

# You can select all lines in this code cell with Ctrl+A (Windows/Linux) or _

→ Cmd+A (Mac), then press Ctrl+/ (Windows/Linux) or Cmd+/ (Mac) to uncomment.

# URL of the red wine dataset

URI = './winequality-red.csv'

# load the dataset from the URL

red_df = pd.read_csv(URI, sep=";")

# fill the `is_red` column with ones.

red_df["is_red"] = 1

# keep only the first of duplicate items

red_df = red_df.drop_duplicates(keep='first')
```

[10]: utils.test_red_df(red_df)

All public tests passed

```
[11]: print(red_df.alcohol[0])
    print(red_df.alcohol[100])

# EXPECTED OUTPUT
# 9.4
# 10.2
```

9.4 10.2

1.2.3 Concatenate the datasets

Next, concatenate the red and white wine dataframes.

```
[15]: #my code
df.shape

[15]: (5320, 13)

[16]: print(df.alcohol[0])
    print(df.alcohol[100])

# EXPECTED OUTPUT
# 9.4
# 9.5
```

9.4 9.5

In a real-world scenario, you should shuffle the data. For this assignment however, **you are not** going to do that because the grader needs to test with deterministic data. If you want the code to do it **after** you've gotten your grade for this notebook, we left the commented line below for reference

```
[17]: \#df = df.iloc[np.random.permutation(len(df))]
```

This will chart the quality of the wines.

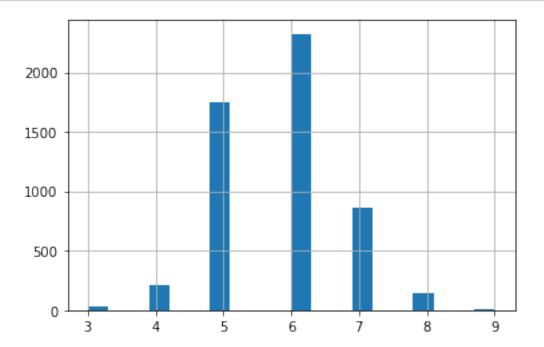
```
[18]: #mycode df.head(5)
```

```
[18]:
         fixed acidity volatile acidity citric acid residual sugar
                                                                           chlorides \
      0
                    7.4
                                      0.70
                                                   0.00
                                                                     1.9
                                                                               0.076
      1
                    7.8
                                      0.88
                                                   0.00
                                                                     2.6
                                                                               0.098
      2
                    7.8
                                      0.76
                                                   0.04
                                                                     2.3
                                                                               0.092
      3
                   11.2
                                      0.28
                                                   0.56
                                                                     1.9
                                                                               0.075
      4
                    7.4
                                      0.66
                                                   0.00
                                                                      1.8
                                                                               0.075
```

```
free sulfur dioxide
                        total sulfur dioxide
                                                density
                                                            рΗ
                                                               sulphates
0
                  11.0
                                          34.0
                                                 0.9978
                                                         3.51
                                                                     0.56
                   25.0
                                          67.0
                                                 0.9968
                                                         3.20
                                                                     0.68
1
2
                                          54.0
                                                 0.9970
                                                                     0.65
                  15.0
                                                         3.26
                                                 0.9980
                                                                     0.58
3
                  17.0
                                          60.0
                                                         3.16
4
                  13.0
                                          40.0
                                                 0.9978 3.51
                                                                     0.56
```

```
alcohol
             quality
                        is red
0
        9.4
                    5
                              1
                    5
1
       9.8
                              1
2
       9.8
                    5
                              1
3
        9.8
                     6
                              1
4
        9.4
                    5
                              1
```

[19]: df['quality'].hist(bins=20);



1.2.4 Imbalanced data (TODO)

You can see from the plot above that the wine quality dataset is imbalanced. - Since there are very few observations with quality equal to 3, 4, 8 and 9, you can drop these observations from your dataset. - You can do this by removing data belonging to all classes except those > 4 and < 8.

```
[23]: # Please uncomment all lines in this cell and replace those marked with `# YOUR_

→ CODE HERE`.

# You can select all lines in this code cell with Ctrl+A (Windows/Linux) or 

→ Cmd+A (Mac), then press Ctrl+/ (Windows/Linux) or Cmd+/ (Mac) to uncomment.

# get data with wine quality greater than 4 and less than 8

df = df[(df['quality'] > 4) & (df['quality'] < 8)]

# reset index and drop the old one

df = df.reset_index(drop=True)
```

[24]: utils.test_df_drop(df)

All public tests passed

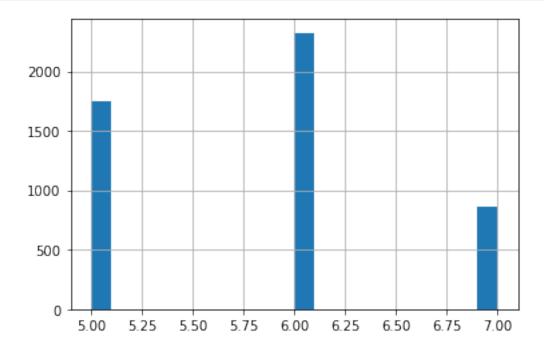
```
[25]: print(df.alcohol[0])
    print(df.alcohol[100])

# EXPECTED OUTPUT
# 9.4
# 10.9
```

9.4 10.9

You can plot again to see the new range of data and quality

[26]: df['quality'].hist(bins=20);



1.2.5 Train Test Split (TODO)

Next, you can split the datasets into training, test and validation datasets. - The data frame should be split 80:20 into train and test sets. - The resulting train should then be split 80:20 into train and val sets. - The train_test_split parameter test_size takes a float value that ranges between 0. and 1, and represents the proportion of the dataset that is allocated to the test set. The rest of the data is allocated to the training set.

```
[27]: # Please uncomment all lines in this cell and replace those marked with `# YOUR_{\sqcup} \rightarrow CODE HERE`. # You can select all lines in this code cell with Ctrl+A (Windows/Linux) or _{\sqcup} \rightarrow Cmd+A (Mac), then press Ctrl+/ (Windows/Linux) or Cmd+/ (Mac) to uncomment.
```

```
# Please do not change the random_state parameter. This is needed for grading.
# split df into 80:20 train and test sets
train, test = train_test_split(df, test_size=0.2, random_state = 1)
# split train into 80:20 train and val sets
train, val = train_test_split(train, test_size=0.2, random_state = 1)
```

```
[28]: utils.test_data_sizes(train.size, test.size, val.size)
```

All public tests passed

Here's where you can explore the training stats. You can pop the labels 'is_red' and 'quality' from the data as these will be used as the labels

```
[36]: train_stats = train.describe()
    train_stats.pop('is_red')
    train_stats.pop('quality')
    train_stats = train_stats.transpose()
```

Explore the training stats!

```
[37]: train_stats
```

[37]:		count	mean	std	min	25%	\
20.3	fixed acidity	3155.0	7.221616	1.325297	3.80000	6.40000	•
	volatile acidity	3155.0	0.338929	0.162476	0.08000	0.23000	
	citric acid	3155.0	0.321569	0.147970	0.00000	0.25000	
	residual sugar	3155.0	5.155911	4.639632	0.60000	1.80000	
	chlorides	3155.0	0.056976	0.036802	0.01200	0.03800	
	free sulfur dioxide	3155.0	30.388590	17.236784	1.00000	17.00000	
	total sulfur dioxide	3155.0	115.062282	56.706617	6.00000	75.00000	
	density	3155.0	0.994633	0.003005	0.003005 0.98711		
	рН	3155.0	3.223201	0.161272	2.72000	3.11000	
	sulphates	3155.0	0.534051	0.149149	0.22000	0.43000	
	alcohol	3155.0	10.504466	1.154654	8.50000	9.50000	
		_	550				
			0% 75%				
	fixed acidity	7.000	00 7.7000	15.60000			
	volatile acidity	0.290	00 0.4000	1.24000			
	citric acid	0.310	00 0.4000	1.66000			
	residual sugar	2.800	00 7.6500	65.80000			
	chlorides	0.047	0.0660	0.61100			
	free sulfur dioxide	28.000	00 41.0000	131.00000			
	total sulfur dioxide	117.000	00 156.0000	344.00000			

density	0.99481	0.9968	1.03898
рН	3.21000	3.3300	4.01000
sulphates	0.51000	0.6000	1.95000
alcohol	10.30000	11.3000	14.00000

1.2.6 Get the labels (TODO)

The features and labels are currently in the same dataframe. - You will want to store the label columns is red and quality separately from the feature columns.

- The following function, format_output, gets these two columns from the dataframe (it's given to you). - format_output also formats the data into numpy arrays. - Please use the format_output and apply it to the train, val and test sets to get dataframes for the labels.

```
[38]: def format_output(data):
    is_red = data.pop('is_red')
    is_red = np.array(is_red)
    quality = data.pop('quality')
    quality = np.array(quality)
    return (quality, is_red)
```

```
[39]: # Please uncomment all lines in this cell and replace those marked with `# YOUR_

→ CODE HERE`.

# You can select all lines in this code cell with Ctrl+A (Windows/Linux) or \

→ Cmd+A (Mac), then press Ctrl+/ (Windows/Linux) or Cmd+/ (Mac) to uncomment.

# format the output of the train set train_Y = format_output(train)

# format the output of the val set val_Y = format_output(val)

# format the output of the test set test_Y = format_output(test)
```

```
[40]: utils.test_format_output(df, train_Y, val_Y, test_Y)
```

All public tests passed

Notice that after you get the labels, the train, val and test dataframes no longer contain the label columns, and contain just the feature columns. - This is because you used .pop in the format_output function.

```
[41]: train.head()
```

[41]:		fixed acidit	y volat:	ile aci	idity	citric a	cid re	esidual	sug	gar chlori	des	\
	225	7.	5		0.65	0	.18		7	7.0 0.	880	
	3557	6.	3		0.27	0	. 29		12	2.2 0.	044	
	3825	8.	8		0.27	0	. 25		5	5.0 0.	024	
	1740	6.	4		0.45	0	.07		1	1 0.	030	
	1221	7.	2		0.53	0	.13		2	2.0 0.	058	
		free sulfur		total	sulfur					_	\	
	225		27.0			94.0	0.999	915 3.3	38	0.77		
	3557		59.0			196.0	0.997	782 3.3	14	0.40		
	3825		52.0			99.0	0.992	250 2.8	37	0.49		
	1740		10.0			131.0	0.990	050 2.9	97	0.28		
	1221		18.0			22.0	0.99	573 3.5	21	0.68		
		alcohol										
	225											
	225	9.4										
	3557	8.8										
	3825	11.4										
	1740	10.8										
	1221	9.9										

1.2.7 Normalize the data (TODO)

Next, you can normalize the data, x, using the formula:

$$x_{norm} = \frac{x - \mu}{\sigma}$$

- The norm function is defined for you. - Please apply the norm function to normalize the dataframes that contains the feature columns of train, val and test sets.

```
norm_test_X = norm(test)
```

[44]: utils.test_norm(norm_train_X, norm_val_X, norm_test_X, train, val, test)

All public tests passed

1.3 Define the Model (TODO)

Define the model using the functional API. The base model will be 2 Dense layers of 128 neurons each, and have the 'relu' activation. - Check out the documentation for tf.keras.layers.Dense

```
[45]: # Please uncomment all lines in this cell and replace those marked with `# YOUR_□
→CODE HERE`.

# You can select all lines in this code cell with Ctrl+A (Windows/Linux) or □
→Cmd+A (Mac), then press Ctrl+/ (Windows/Linux) or Cmd+/ (Mac) to uncomment.

def base_model(inputs):

# connect a Dense layer with 128 neurons and a relu activation
x = Dense(units=128, activation = "relu")(inputs)

# connect another Dense layer with 128 neurons and a relu activation
x = Dense(units=128, activation = "relu")(x)
return x
```

```
[46]: utils.test_base_model(base_model)
```

All public tests passed

2 Define output layers of the model (TODO)

You will add output layers to the base model. - The model will need two outputs.

One output layer will predict wine quality, which is a numeric value. - Define a Dense layer with 1 neuron. - Since this is a regression output, the activation can be left as its default value None.

The other output layer will predict the wine type, which is either red 1 or not red 0 (white). - Define a Dense layer with 1 neuron. - Since there are two possible categories, you can use a sigmoid activation for binary classification.

Define the Model - Define the Model object, and set the following parameters: - inputs: pass in the inputs to the model as a list. - outputs: pass in a list of the outputs that you just defined: wine quality, then wine type. - Note: please list the wine quality before wine type in the outputs, as this will affect the calculated loss if you choose the other order.

```
[47]: # Please uncomment all lines in this cell and replace those marked with `# YOUR_□

→CODE HERE`.

# You can select all lines in this code cell with Ctrl+A (Windows/Linux) or □

→Cmd+A (Mac), then press Ctrl+/ (Windows/Linux) or Cmd+/ (Mac) to uncomment.

def final_model(inputs):

# get the base model

x = base_model(inputs)

# connect the output Dense layer for regression

wine_quality = Dense(units='1', name='wine_quality')(x)

# connect the output Dense layer for classification. this will use a□

→sigmoid activation.

wine_type = Dense(units='1', activation="sigmoid", name='wine_type')(x)

# define the model using the input and output layers

model = Model(inputs=inputs, outputs=[wine_quality, wine_type])

return model
```

```
[48]: utils.test_final_model(final_model)
```

All public tests passed

2.1 Compiling the Model

Next, compile the model. When setting the loss parameter of model.compile, you're setting the loss for each of the two outputs (wine quality and wine type).

To set more than one loss, use a dictionary of key-value pairs. - You can look at the docs for the losses here. - **Note**: For the desired spelling, please look at the "Functions" section of the documentation and not the "classes" section on that same page. - wine_type: Since you will be performing binary classification on wine type, you should use the binary crossentropy loss function for it. Please pass this in as a string.

- **Hint**, this should be all lowercase. In the documentation, you'll see this under the "Functions" section, not the "Classes" section. - wine_quality: since this is a regression output, use the mean squared error. Please pass it in as a string, all lowercase. - **Hint**: You may notice that there are two aliases for mean squared error. Please use the shorter name.

You will also set the metric for each of the two outputs. Again, to set metrics for two or more outputs, use a dictionary with key value pairs. - The metrics documentation is linked here. - For the wine type, please set it to accuracy as a string, all lowercase. - For wine quality, please use the root mean squared error. Instead of a string, you'll set it to an instance of the class RootMeanSquaredError, which belongs to the tf.keras.metrics module.

Note: If you see the error message >Exception: wine quality loss function is incorrect.

• Please also check your other losses and metrics, as the error may be caused by the other three key-value pairs and not the wine quality loss.

```
[50]: utils.test_model_compile(model)
```

All public tests passed

2.2 Training the Model (TODO)

Fit the model to the training inputs and outputs. - Check the documentation for model.fit. - Remember to use the normalized training set as inputs. - For the validation data, please use the normalized validation set.

Important: Please do not increase the number of epochs below. This is to avoid the grader from timing out. You can increase it once you have submitted your work.

```
[51]: # Please uncomment all lines in this cell and replace those marked with `# YOUR_

→ CODE HERE`.

# You can select all lines in this code cell with Ctrl+A (Windows/Linux) or _

→ Cmd+A (Mac), then press Ctrl+/ (Windows/Linux) or Cmd+/ (Mac) to uncomment.

history = model.fit(x=train,y=train_Y,

epochs = 40, validation_data=(val, val_Y))
```

```
Train on 3155 samples, validate on 789 samples
Epoch 1/40
wine_quality_loss: 10.2384 - wine_type_loss: 0.7130 -
wine quality root mean squared error: 3.2055 - wine type accuracy: 0.7791 -
val_loss: 2.3401 - val_wine_quality_loss: 1.8994 - val_wine_type_loss: 0.4359 -
val_wine_quality_root_mean_squared_error: 1.3803 - val_wine_type_accuracy:
0.8327
Epoch 2/40
wine_quality_loss: 1.2948 - wine_type_loss: 0.3812 -
wine_quality_root_mean_squared_error: 1.1391 - wine_type_accuracy: 0.8634 -
val_loss: 1.0007 - val_wine_quality_loss: 0.6522 - val_wine_type_loss: 0.3477 -
val_wine_quality_root_mean_squared_error: 0.8087 - val_wine_type_accuracy:
0.8695
Epoch 3/40
wine_quality_loss: 0.7625 - wine_type_loss: 0.2990 -
wine_quality_root_mean_squared_error: 0.8732 - wine_type_accuracy: 0.9100 -
val_loss: 1.5237 - val_wine_quality_loss: 1.2604 - val_wine_type_loss: 0.2666 -
val_wine_quality_root_mean_squared_error: 1.1216 - val_wine_type_accuracy:
0.9113
Epoch 4/40
wine_quality_loss: 0.6815 - wine_type_loss: 0.2504 -
wine_quality_root_mean_squared_error: 0.8244 - wine_type_accuracy: 0.9255 -
val_loss: 1.3113 - val_wine_quality_loss: 1.0790 - val_wine_type_loss: 0.2352 -
val_wine_quality_root_mean_squared_error: 1.0378 - val_wine_type_accuracy:
0.9163
Epoch 5/40
wine_quality_loss: 0.6496 - wine_type_loss: 0.2280 -
wine_quality_root_mean_squared_error: 0.8065 - wine_type_accuracy: 0.9309 -
val_loss: 0.7312 - val_wine_quality_loss: 0.5156 - val_wine_type_loss: 0.2169 -
val wine quality root mean squared error: 0.7178 - val wine type accuracy:
0.9214
Epoch 6/40
wine_quality_loss: 0.6431 - wine_type_loss: 0.2168 -
wine_quality_root_mean_squared_error: 0.8015 - wine_type_accuracy: 0.9306 -
val_loss: 1.3534 - val_wine_quality_loss: 1.1489 - val_wine_type_loss: 0.2093 -
val wine quality root mean squared error: 1.0700 - val wine type accuracy:
0.9202
Epoch 7/40
wine_quality_loss: 0.6591 - wine_type_loss: 0.2112 -
wine_quality_root_mean_squared_error: 0.8110 - wine_type_accuracy: 0.9319 -
val_loss: 0.7504 - val_wine_quality_loss: 0.5467 - val_wine_type_loss: 0.2027 -
```

```
val wine quality root mean squared error: 0.7406 - val wine type accuracy:
0.9227
Epoch 8/40
wine quality loss: 0.6324 - wine type loss: 0.2065 -
wine_quality_root_mean_squared_error: 0.7960 - wine_type_accuracy: 0.9319 -
val_loss: 0.7238 - val_wine_quality_loss: 0.5214 - val_wine_type_loss: 0.2016 -
val_wine_quality_root_mean_squared_error: 0.7232 - val_wine_type_accuracy:
0.9227
Epoch 9/40
wine_quality_loss: 0.6317 - wine_type_loss: 0.2036 -
wine_quality_root_mean_squared_error: 0.7954 - wine_type_accuracy: 0.9309 -
val_loss: 0.6357 - val_wine_quality_loss: 0.4424 - val_wine_type_loss: 0.1927 -
val_wine_quality_root_mean_squared_error: 0.6662 - val_wine_type_accuracy:
0.9290
Epoch 10/40
wine_quality_loss: 0.6000 - wine_type_loss: 0.2015 -
wine_quality_root_mean_squared_error: 0.7727 - wine_type_accuracy: 0.9344 -
val_loss: 1.1601 - val_wine_quality_loss: 0.9742 - val_wine_type_loss: 0.1903 -
val_wine_quality_root_mean_squared_error: 0.9852 - val_wine_type_accuracy:
0.9265
Epoch 11/40
wine_quality_loss: 0.6095 - wine_type_loss: 0.1985 -
wine_quality_root_mean_squared_error: 0.7809 - wine_type_accuracy: 0.9319 -
val_loss: 0.8755 - val_wine_quality_loss: 0.6850 - val_wine_type_loss: 0.1889 -
val_wine_quality_root_mean_squared_error: 0.8291 - val_wine_type_accuracy:
0.9265
Epoch 12/40
wine_quality_loss: 0.5889 - wine_type_loss: 0.1968 -
wine_quality_root_mean_squared_error: 0.7681 - wine_type_accuracy: 0.9328 -
val loss: 0.6433 - val wine quality loss: 0.4537 - val wine type loss: 0.1906 -
val_wine_quality_root_mean_squared_error: 0.6734 - val_wine_type_accuracy:
0.9278
Epoch 13/40
wine_quality_loss: 0.6050 - wine_type_loss: 0.1959 -
wine_quality_root_mean_squared_error: 0.7774 - wine_type_accuracy: 0.9331 -
val_loss: 0.8125 - val_wine_quality_loss: 0.6308 - val_wine_type_loss: 0.1845 -
val_wine_quality_root_mean_squared_error: 0.7929 - val_wine_type_accuracy:
0.9290
Epoch 14/40
wine_quality_loss: 0.5967 - wine_type_loss: 0.1921 -
wine_quality_root_mean_squared_error: 0.7727 - wine_type_accuracy: 0.9341 -
```

```
val_loss: 0.6534 - val_wine_quality_loss: 0.4708 - val_wine_type_loss: 0.1820 -
val_wine_quality_root_mean_squared_error: 0.6872 - val_wine_type_accuracy:
0.9316
Epoch 15/40
wine_quality_loss: 0.5895 - wine_type_loss: 0.1915 -
wine quality root mean squared error: 0.7664 - wine type accuracy: 0.9360 -
val_loss: 1.1097 - val_wine_quality_loss: 0.9328 - val_wine_type_loss: 0.1816 -
val_wine_quality_root_mean_squared_error: 0.9637 - val_wine_type_accuracy:
0.9290
Epoch 16/40
wine_quality_loss: 0.6119 - wine_type_loss: 0.1890 -
wine_quality_root_mean_squared_error: 0.7828 - wine_type_accuracy: 0.9325 -
val_loss: 0.7032 - val_wine_quality_loss: 0.5252 - val_wine_type_loss: 0.1799 -
val_wine_quality_root_mean_squared_error: 0.7239 - val_wine_type_accuracy:
0.9303
Epoch 17/40
3155/3155 [=============== ] - Os 99us/sample - loss: 0.7816 -
wine_quality_loss: 0.5956 - wine_type_loss: 0.1867 -
wine_quality_root_mean_squared_error: 0.7713 - wine_type_accuracy: 0.9338 -
val_loss: 0.8136 - val_wine_quality_loss: 0.6343 - val_wine_type_loss: 0.1779 -
val_wine_quality_root_mean_squared_error: 0.7977 - val_wine_type_accuracy:
0.9379
Epoch 18/40
wine_quality_loss: 0.5588 - wine_type_loss: 0.1870 -
wine_quality_root_mean_squared_error: 0.7482 - wine_type_accuracy: 0.9360 -
val_loss: 0.6254 - val_wine_quality_loss: 0.4515 - val_wine_type_loss: 0.1753 -
val_wine_quality_root_mean_squared_error: 0.6714 - val_wine_type_accuracy:
0.9379
Epoch 19/40
wine_quality_loss: 0.5844 - wine_type_loss: 0.1843 -
wine_quality_root_mean_squared_error: 0.7624 - wine_type_accuracy: 0.9376 -
val_loss: 0.9024 - val_wine_quality_loss: 0.7292 - val_wine_type_loss: 0.1722 -
val_wine_quality_root_mean_squared_error: 0.8549 - val_wine_type_accuracy:
0.9328
Epoch 20/40
wine_quality_loss: 0.5776 - wine_type_loss: 0.1818 -
wine_quality_root_mean_squared_error: 0.7601 - wine_type_accuracy: 0.9363 -
val_loss: 0.5892 - val_wine_quality_loss: 0.4135 - val_wine_type_loss: 0.1751 -
val_wine_quality_root_mean_squared_error: 0.6440 - val_wine_type_accuracy:
0.9328
Epoch 21/40
wine_quality_loss: 0.5828 - wine_type_loss: 0.1816 -
```

```
wine_quality_root_mean_squared_error: 0.7638 - wine_type_accuracy: 0.9363 -
val_loss: 0.6610 - val_wine_quality_loss: 0.4841 - val_wine_type_loss: 0.1757 -
val_wine_quality_root_mean_squared_error: 0.6971 - val_wine_type_accuracy:
0.9303
Epoch 22/40
3155/3155 [=============== ] - 0s 99us/sample - loss: 0.7648 -
wine_quality_loss: 0.5867 - wine_type_loss: 0.1797 -
wine_quality_root_mean_squared_error: 0.7649 - wine_type_accuracy: 0.9379 -
val_loss: 1.8535 - val_wine_quality_loss: 1.6842 - val_wine_type_loss: 0.1781 -
val_wine_quality_root_mean_squared_error: 1.2946 - val_wine_type_accuracy:
0.9290
Epoch 23/40
wine_quality_loss: 0.5658 - wine_type_loss: 0.1785 -
wine_quality_root_mean_squared_error: 0.7526 - wine_type_accuracy: 0.9372 -
val_loss: 0.5880 - val_wine_quality_loss: 0.4181 - val_wine_type_loss: 0.1689 -
val_wine_quality_root_mean_squared_error: 0.6479 - val_wine_type_accuracy:
0.9354
Epoch 24/40
wine_quality_loss: 0.5604 - wine_type_loss: 0.1778 -
wine_quality_root_mean_squared_error: 0.7491 - wine_type_accuracy: 0.9372 -
val_loss: 0.6707 - val_wine_quality_loss: 0.5050 - val_wine_type_loss: 0.1674 -
val_wine_quality_root_mean_squared_error: 0.7099 - val_wine_type_accuracy:
0.9328
Epoch 25/40
wine_quality_loss: 0.5706 - wine_type_loss: 0.1761 -
wine_quality_root_mean_squared_error: 0.7555 - wine_type_accuracy: 0.9382 -
val_loss: 0.6339 - val_wine_quality_loss: 0.4695 - val_wine_type_loss: 0.1660 -
val_wine_quality_root_mean_squared_error: 0.6846 - val_wine_type_accuracy:
0.9442
Epoch 26/40
wine_quality_loss: 0.5563 - wine_type_loss: 0.1754 -
wine_quality_root_mean_squared_error: 0.7459 - wine_type_accuracy: 0.9385 -
val_loss: 0.5641 - val_wine_quality_loss: 0.3992 - val_wine_type_loss: 0.1655 -
val_wine_quality_root_mean_squared_error: 0.6318 - val_wine_type_accuracy:
0.9442
Epoch 27/40
wine_quality_loss: 0.5570 - wine_type_loss: 0.1743 -
wine_quality_root_mean_squared_error: 0.7468 - wine_type_accuracy: 0.9391 -
val_loss: 0.6153 - val_wine_quality_loss: 0.4516 - val_wine_type_loss: 0.1649 -
val_wine_quality_root_mean_squared_error: 0.6716 - val_wine_type_accuracy:
0.9354
Epoch 28/40
```

```
wine_quality_loss: 0.5393 - wine_type_loss: 0.1738 -
wine_quality_root_mean_squared_error: 0.7347 - wine_type_accuracy: 0.9388 -
val_loss: 0.5974 - val_wine_quality_loss: 0.4362 - val_wine_type_loss: 0.1624 -
val_wine_quality_root_mean_squared_error: 0.6600 - val_wine_type_accuracy:
0.9392
Epoch 29/40
wine_quality_loss: 0.5741 - wine_type_loss: 0.1731 -
wine_quality_root_mean_squared_error: 0.7566 - wine_type_accuracy: 0.9388 -
val_loss: 1.0528 - val_wine_quality_loss: 0.8879 - val_wine_type_loss: 0.1631 -
val wine quality root mean squared error: 0.9435 - val wine type accuracy:
0.9392
Epoch 30/40
wine_quality_loss: 0.5404 - wine_type_loss: 0.1698 -
wine_quality_root_mean_squared_error: 0.7360 - wine_type_accuracy: 0.9398 -
val_loss: 0.5523 - val_wine_quality_loss: 0.3908 - val_wine_type_loss: 0.1620 -
val wine quality root mean squared error: 0.6252 - val wine type accuracy:
0.9468
Epoch 31/40
wine_quality_loss: 0.5335 - wine_type_loss: 0.1697 -
wine_quality_root_mean_squared_error: 0.7312 - wine_type_accuracy: 0.9395 -
val_loss: 0.5514 - val_wine_quality_loss: 0.3906 - val_wine_type_loss: 0.1603 -
val_wine_quality_root_mean_squared_error: 0.6259 - val_wine_type_accuracy:
0.9442
Epoch 32/40
wine_quality_loss: 0.5341 - wine_type_loss: 0.1699 -
wine_quality_root_mean_squared_error: 0.7310 - wine_type_accuracy: 0.9407 -
val_loss: 0.5446 - val_wine_quality_loss: 0.3830 - val_wine_type_loss: 0.1619 -
val_wine_quality_root_mean_squared_error: 0.6190 - val_wine_type_accuracy:
0.9379
Epoch 33/40
wine_quality_loss: 0.5638 - wine_type_loss: 0.1686 -
wine quality root mean squared error: 0.7511 - wine type accuracy: 0.9388 -
val_loss: 0.6212 - val_wine_quality_loss: 0.4608 - val_wine_type_loss: 0.1593 -
val_wine_quality_root_mean_squared_error: 0.6800 - val_wine_type_accuracy:
0.9379
Epoch 34/40
wine_quality_loss: 0.5494 - wine_type_loss: 0.1662 -
wine_quality_root_mean_squared_error: 0.7403 - wine_type_accuracy: 0.9414 -
val_loss: 0.9972 - val_wine_quality_loss: 0.8393 - val_wine_type_loss: 0.1568 -
val_wine_quality_root_mean_squared_error: 0.9171 - val_wine_type_accuracy:
0.9430
Epoch 35/40
```

```
wine_quality_loss: 0.5553 - wine_type_loss: 0.1658 -
wine_quality_root_mean_squared_error: 0.7440 - wine_type_accuracy: 0.9401 -
val_loss: 0.9538 - val_wine_quality_loss: 0.7882 - val_wine_type_loss: 0.1701 -
val_wine_quality_root_mean_squared_error: 0.8855 - val_wine_type_accuracy:
0.9316
Epoch 36/40
wine_quality_loss: 0.5675 - wine_type_loss: 0.1641 -
wine_quality_root_mean_squared_error: 0.7520 - wine_type_accuracy: 0.9414 -
val loss: 0.5607 - val wine quality loss: 0.4044 - val wine type loss: 0.1556 -
val_wine_quality_root_mean_squared_error: 0.6369 - val_wine_type_accuracy:
0.9430
Epoch 37/40
wine_quality_loss: 0.5573 - wine_type_loss: 0.1644 -
wine_quality_root_mean_squared_error: 0.7470 - wine_type_accuracy: 0.9414 -
val_loss: 0.5469 - val_wine_quality_loss: 0.3893 - val_wine_type_loss: 0.1568 -
val_wine_quality_root_mean_squared_error: 0.6249 - val_wine_type_accuracy:
0.9392
Epoch 38/40
wine_quality_loss: 0.5477 - wine_type_loss: 0.1642 -
wine_quality_root_mean_squared_error: 0.7411 - wine_type_accuracy: 0.9410 -
val_loss: 0.5571 - val_wine_quality_loss: 0.4011 - val_wine_type_loss: 0.1551 -
val wine quality root mean squared error: 0.6344 - val wine type accuracy:
0.9430
Epoch 39/40
wine_quality_loss: 0.5496 - wine_type_loss: 0.1618 -
wine_quality_root_mean_squared_error: 0.7421 - wine_type_accuracy: 0.9410 -
val_loss: 0.5885 - val_wine_quality_loss: 0.4361 - val_wine_type_loss: 0.1535 -
val_wine_quality_root_mean_squared_error: 0.6599 - val_wine_type_accuracy:
0.9417
Epoch 40/40
3155/3155 [=============== ] - 0s 99us/sample - loss: 0.7003 -
wine quality loss: 0.5413 - wine type loss: 0.1615 -
wine_quality_root_mean_squared_error: 0.7341 - wine_type_accuracy: 0.9429 -
val_loss: 0.9235 - val_wine_quality_loss: 0.7645 - val_wine_type_loss: 0.1568 -
val_wine_quality_root_mean_squared_error: 0.8758 - val_wine_type_accuracy:
0.9392
```

[52]: utils.test_history(history)

All public tests passed

```
[53]: # Gather the training metrics
      loss, wine_quality_loss, wine_type_loss, wine_quality_rmse, wine_type_accuracy_
      →= model.evaluate(x=norm_val_X, y=val_Y)
      print()
      print(f'loss: {loss}')
      print(f'wine_quality_loss: {wine_quality_loss}')
      print(f'wine_type_loss: {wine_type_loss}')
      print(f'wine_quality_rmse: {wine_quality_rmse}')
      print(f'wine_type_accuracy: {wine_type_accuracy}')
      # EXPECTED VALUES
      # ~ 0.30 - 0.38
      # ~ 0.30 - 0.38
      # ~ 0.018 - 0.036
      # ~ 0.50 - 0.62
      # ~ 0.97 - 1.0
      # Example:
      #0.3657050132751465
      #0.3463745415210724
      #0.019330406561493874
      #0.5885359048843384
      #0.9974651336669922
```

2.3 Analyze the Model Performance

Note that the model has two outputs. The output at index 0 is quality and index 1 is wine type So, round the quality predictions to the nearest integer.

```
[54]: predictions = model.predict(norm_test_X)
quality_pred = predictions[0]
type_pred = predictions[1]
```

```
[55]: print(quality_pred[0])
```

```
# EXPECTED OUTPUT
# 5.4 - 6.0
```

[0.24218214]

```
[56]: print(type_pred[0])
print(type_pred[944])

# EXPECTED OUTPUT
# A number close to zero
# A number close to or equal to 1
```

[0.549235] [0.8234471]

2.3.1 Plot Utilities

We define a few utilities to visualize the model performance.

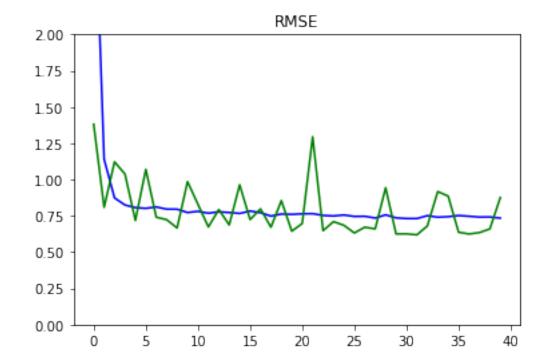
```
[58]: def plot_confusion_matrix(y_true, y_pred, title='', labels=[0,1]):
          cm = confusion_matrix(y_true, y_pred)
          fig = plt.figure()
          ax = fig.add_subplot(111)
          cax = ax.matshow(cm)
          plt.title('Confusion matrix of the classifier')
          fig.colorbar(cax)
          ax.set_xticklabels([''] + labels)
          ax.set_yticklabels([''] + labels)
          plt.xlabel('Predicted')
          plt.ylabel('True')
          fmt = 'd'
          thresh = cm.max() / 2.
          for i, j in itertools.product(range(cm.shape[0]), range(cm.shape[1])):
                plt.text(j, i, format(cm[i, j], fmt),
                        horizontalalignment="center",
                        color="black" if cm[i, j] > thresh else "white")
          plt.show()
```

```
[59]: def plot_diff(y_true, y_pred, title = '' ):
    plt.scatter(y_true, y_pred)
```

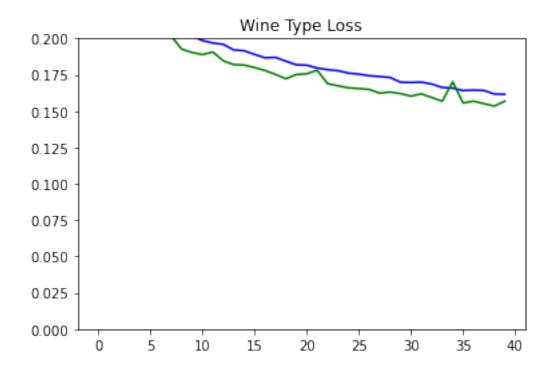
```
plt.title(title)
plt.xlabel('True Values')
plt.ylabel('Predictions')
plt.axis('equal')
plt.axis('square')
plt.plot([-100, 100], [-100, 100])
return plt
```

2.3.2 Plots for Metrics

```
[60]: plot_metrics('wine_quality_root_mean_squared_error', 'RMSE', ylim=2)
```

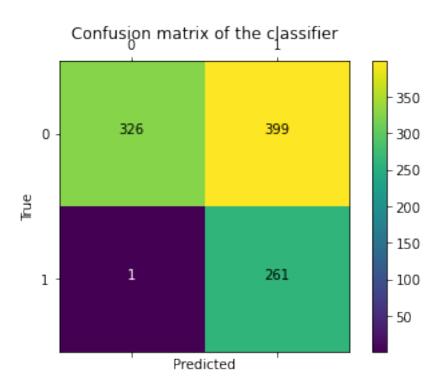


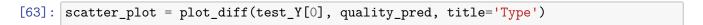
```
[61]: plot_metrics('wine_type_loss', 'Wine Type Loss', ylim=0.2)
```

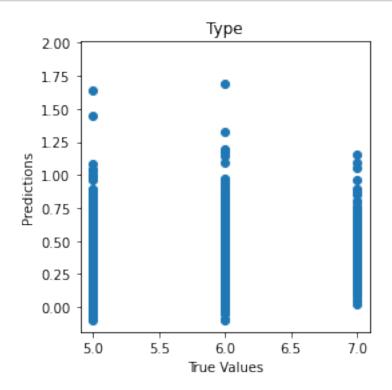


2.3.3 Plots for Confusion Matrix

Plot the confusion matrices for wine type. You can see that the model performs well for prediction of wine type from the confusion matrix and the loss metrics.







[]:[