	1 57 2 41 3 25 4 29 26869 36 26870 37	services marri blue-collar marri services sing blue-collar sing admin. marri admin. marri	ed unkr gle high.so gle high.so ed university.de	chool no egree no egree no		no no yes no no yes no no yes	telephone cellular cellular	may may may may nov	mon mon mon mon fri fri	1 1 1 1 2 1
	26872 73 26873 46 26874 rows × 2.2.5 Saving C	blue-collar marri	ed professional.co	ourse no	)	yes no yes no no no	cellular cellular cellular	nov nov	fri fri	1 1 1
6]: 7]:	nonexis	_	able with with		outcor	ne'], bar	nk train[	'response	.'])	
8]: 8]:	#Display crosstab_ resp	the data 01 onse no yes	_	['previous_c	outcom	ne'], bar	nk_train[	'response		
9]:	2.2.6 Access  #Retrievide bank_train	ing Records and V		on						
	default housing loan contact month day_of_wee duration campaign days_since previous previous_o emp.var.ra cons.price cons.conf.	_previous utcome n te .idx	no no no telephone may mon 261 1 999 0 onexistent 1.1 93.994 -36.4							
0]:	euribor3m nr.employe response Name: 0, d  #Extracti bank_train  age  0 56 hous	type: object  ng three rows 1.loc[[0,2,3]]  job marital e emaid married	4.857 5191 no ducation defau	alt housing lo	no te	<b>contact r</b> elephone elephone	<b>nonth day</b> may may	_ <b>of_week</b> mon mon		nce_previous pre
1]:	3 rows × 21 c  #Extraction bank_train age	ervices single his columns  and 10 rows usination in 10c[0:10]  job marital cousemaid married	ng different e	efault housing	g loan	n contact			. 1 <b>k campaign day</b> n 1	999  ys_since_previous  999
	<ol> <li>57</li> <li>41</li> <li>25</li> <li>29</li> <li>5</li> <li>35</li> <li>4</li> <li>6</li> <li>35</li> </ol>	services married slue-collar married services single	high.school unl unknown unl high.school high.school basic.4y basic.6y	known no known no ye no no ye no ye	o no yes no yes no s no	telephon	e may	moi moi moi moi	1 1 1 1 1 1 1 1 1 1 1 1 1 1	999 999 999 999 999 999
.2]:	<pre>9 55 10 41 11 rows × 21 #Extraction bank_train</pre>	columns  ag by column  a ['age']	high.school high.school	no no ye no ye	s no	telephon telephon telephon	e may	moi	n 1 n 1	999 999 999
L2]:	#Extracti	7 1 5 9 6 7 9 3 6 Length: 26874		4						
13]:	age 0 56 1 57 2 41 3 25 4 29	job housemaid services blue-collar services blue-collar	'1]							
	26869 36 26870 37 26871 29 26872 73 26873 46 26874 rows ×	admin. admin. unemployed retired blue-collar 2 columns								
-4]: -4]:	bank_train <axessubpl< td=""><td>Jp Graphics in Pyt  n['age'].plot()  pt:title={'cen      Hist</td><td>kind='hist',t:</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></axessubpl<>	Jp Graphics in Pyt  n['age'].plot()  pt:title={'cen      Hist	kind='hist',t:							
	2000 - 2000 - Part 2: Data P	) 30 40 reparation in Pyth	50 60 70 on	80 90						
26]: 27]:				SC-530/Datas veight_in_grams 7.00	s satu			)		
	1 2 3 4 956 957 958 TEA: INS	TEA; E	Y; ACTIVE 1 PKG E; GRATED 1 OZ GRATED 1 CUP REWED 6 FL OZ REWED 8 FL OZ	28.35 7.00 28.35 100.00  180.00 240.00	5 5 	0.8 0.0 5.4 19.1 0.0 0.0 0.0	0 0 22 79  0			
29]:	959 LETTU 960 961 rows × 4 1. Sort the o	data set by the sat	AW;LEAVE1 LEAF  SALT 1 TSP  urated fat variab	15.00 5.50 le	)	0.0	0 0			
30]: 30]:	nutrition  0 1 2	SEAWEED; SPIRULI YEAST; BAKERS; DR	food item v l; DRY 1 ENVELP NA; DRIED 1 OZ Y; ACTIVE 1 PKG	veight_in_grams 7.00 28.35 7.00	5	0.0 0.8 0.0	0 0	0 1 2		
			REWED 6 FL OZ REWED 8 FL OZ	28.35 100.00  180.00 240.00 241.00	)  ) )	5.4 19.1  0.0 0.0 0.0	22 79  0 0 0	4  956 957 958		
31]: 32]:	960 961 rows × 5  nutrition  nutrition	_sort = nutrit		5.50 es(['saturat weight_in_gra	ted_fæ					
		CREAM; VANLLA; RI CAKE W/ CHOCFRST		118 110 91 20	10.0 88.0 08.0 10.0 05.0 	119.9 118.3 92.0 90.3 80.4	3 7 0 6 1 4 1	53 378 03 535 09 458 46 581 95 890 0 731		
33]:	<b>726</b> TOI <b>960</b> 961 rows × 5	MATO JUICE; CANNE MATO JUICE; CANNE		2 <sup>4</sup>	23.0 44.0 44.0 5.5	0.0 0.0 0.0	)	0 730 0 727 0 726 0 960		
33]:		CI CREAM; VANLLA; RI CAKE W/ CHOCFRST	HEESECAKE 1 CAKE	118 110 91	10.0 88.0 08.0 10.0	119.9 118.3 92.0 90.	<ul><li>20</li><li>3</li><li>7</li><li>6</li></ul>			
[5]: [9]:	nutrition nutrition	GELATIN	food item v	= nutrition veight_in_grams	s satu	rated_fat	<b>cholesterol</b> 0	index sat	<pre>['weight_in_gram urated_fat_per_gram 0.0000000</pre>	.s'].values)
	1 2 3 4 956 957 958 TEA; INS		Y; ACTIVE 1 PKG E; GRATED 1 OZ GRATED 1 CUP REWED 6 FL OZ REWED 8 FL OZ	28.35 7.00 28.35 100.00  180.00 240.00	5	0.8 0.0 5.4 19.1  0.0 0.0	0 0 22 79  0 0	2 3 4  956 957	0.028219 0.000000 0.190476 0.191000 0.000000 0.0000000	
0]:	960 961 rows × 6 nutrition	<pre>CE; BUTTERHEAD; RA columns  _gram_sort = na _gram_sort.head</pre>	SALT 1 TSP	15.00 5.50 _values(['sa	)	0.0 0.0	0 0 per_gram'	960	0.000000 0.000000	
1]:	<ul><li>909 BUTTER</li><li>710 BUTTER</li><li>709 BUTT</li></ul>	food item TER; SALTED 1 TBSP R; UNSALTED 1 TBSP UNSALTED 1/2 CUP ER; SALTED 1/2 CUP ER; UNSALTED 1 PAT	weight_in_grams 14.0 14.0 113.0 113.0 5.0	7.1 7.1 7.1 57.1	1 1 1 1	31 31 247 247	dex satura 908 909 710 709	0.50 0.50 0.50	<b>gram</b> 07143 07143 05310 05310 00000	
2]: 4]: 5]:	nutrition nutrition	_chol_gram = no	<pre>per_gram'] = r utrition.sort_ d(5)</pre>	_values(['ch	holest	cerol_pe	r_gram'],	ascendin		
5]:	<b>45 167 186</b> EGGS; CO	EGGS; RAW; YO ICKEN LIVER; COOKE BEEF LIVER; F EGGS; COOKED; FR DOKED; HARD-COOKED	LK 1 YOLK ED 1 LIVER RIED 3 OZ RED 1 EGG	17.0 20.0 85.0 46.0 50.0		1.6 0.4 2.5 1.9 1.6	213 11 126 ! 410 4 211 10	19 58 45 57	0.094118 0.020000 0.029412 0.041304 0.032000	12.529412 6.300000 4.823529 4.586957 4.260000
9]: 0]:	nutrition 0	food GELATIN; DRY 1 EN	i <b>tem weight_in_g</b> VELP				l index s		_per_gram cholestero 0.000000 0.028219	ol_per_gram satu 0.000000 0.000000
	3 PARM 4 PARM	COFFEE; BREWED 6 F	PKG ED 1 OZ ED 1 CUP  L OZ 1	7.00 28.35 00.00  80.00	0.0 5.4 19.1 	79 	2 3 9 4  0 956		0.000000 0.190476 0.191000 0.000000	0.000000 0.776014 0.790000 0.000000
	<ul><li>957</li><li>958 INSTANT</li><li>959</li><li>960</li><li>961 rows × 8</li></ul>	;PREPRD;UNSWEETE F LETTUCE; BUTTERH RAW;LEAVE1 SALT 1	TEA; ND8 2 L OZ EAD; LEAF	40.00 41.00 15.00 5.50	0.0 0.0 0.0 0.0	(	958		0.000000 0.000000 0.000000 0.000000	0.000000 0.000000 0.000000
57]: 54]:	saturated  3 PARMES G PARMES	_fat_per_gram_o	outliers						cholesterol_per_gram 0.776014 0.790000	
	5 PARMES GRA PC 18 REGUL; C 36 SWISS C	AN CHEESE; ATED 1 TBSP  ORK; CURED; BACON; CKED3 SLICE  HEESE 1 OZ  CHEDDDAR	5.00 19.00 28.35 113.00	1.0 3.3 5.0 23.8	4 16 26 119	5 18 36 63		0.200000 0.173684 0.176367 0.210619	0.800000 0.842105 0.917108 1.053097	
	74 MUENS  85 CHEDDA  PASTER 101 CHEESE	R CHEESE 1 OZ  TER CHEESE 1 OZ  R CHEESE 1 CU IN  ZD PROCES ;;AMERICN1 OZ	28.35 28.35 17.00 28.35	<ul><li>6.0</li><li>5.4</li><li>3.6</li><li>5.6</li></ul>	30 27 18 27	72 74 85 101		<ul><li>0.211640</li><li>0.190476</li><li>0.211765</li><li>0.197531</li></ul>	1.058201 0.952381 1.058824 0.952381	
	210 BITTER  328 MILK ( CANDY;  329 CREA	HEESE 1 OZ HOCOLATE; OT BAKING 1 OZ CHOCOLATE PLAIN 1 OZ M CHEESE 1 OZ SEMISWEET PLATE 1 CUP	28.35 28.35 28.35 28.35 170.00	5.3 9.0 5.4 6.2 36.2	0 6 31	102 210 328 329 421		0.186949 0.317460 0.190476 0.218695 0.212941	0.740741 0.000000 0.211640 1.093474 0.000000	
	448 SHREE  469 SW CHOC  492 SWEETN  576 COCC  PI	DNUT; RAW; DDED 1 CUP  /EET (DARK) OLATE 1 OZ  NUT; DRIED; D;SHREDD1 CUP  DNUT; RAW; ECE 1 PIECE  NG CREAM;	80.00 28.35 93.00 45.00	23.8 5.9 29.3 13.4	0 0 0	448 469 492 576		0.297500 0.208113 0.315054 0.297778	0.000000 0.000000 0.000000 0.000000	
	587 UNWHII  WHIPPI  588 UNWHI  IMIT  655 TOPING		238.00 239.00 70.00	54.8 46.2 13.2	326 265	587 588 655		0.230252 0.193305 0.188571	1.369748 1.108787 0.000000	
	<ul><li>709 BUTTER;</li><li>710 BUTTER</li><li>890</li></ul>	PING;FRZN1 CUP  SALTED 1/2 CUP  UNSALTED 1/2 CUP  ARD 1 CUP  OIL 1 TBSP  SOYBEAN-	75.00 113.00 113.00 205.00 14.00	57.1 57.1 80.4 2.4	247 247 195	709 710 890 893		0.217333 0.505310 0.505310 0.392195 0.171429	0.000000  2.185841  2.185841  0.951220  0.000000	
	898 COOKIN SHORE 899 L  905 COTTO	FATS; SOYBEAN- DRIGN1 CUP  FATS; FATS; FATS; FATS; FATS; FATS; FATS; FATS;	14.00 13.00 13.00 218.00	2.5 3.3 5.1 39.2	0 0 12 0	896 898 899 905		0.178571 0.253846 0.392308 0.179817	0.000000 0.000000 0.923077 0.000000	
	908 BUTTER 909 BUTTER 912 BUTTER	IG/VEGETBL TENG1 CUP  R; SALTED 1 TBSP  ; UNSALTED 1 TBSP  R; SALTED 1 PAT  ; UNSALTED	205.00 14.00 14.00 5.00	51.3 7.1 7.1 2.5	<ul><li>0</li><li>31</li><li>31</li><li>11</li></ul>	907 908 909 912 913		0.250244 0.507143 0.507143 0.500000	0.000000 2.214286 2.214286 2.200000	
	920 POWE		2.00 4.00	0.7	0 0	920 926 928		0.350000 0.350000 0.225000 0.233333	0.000000 0.000000 1.400000	
55]:	930 UNWHI IMIT 936 TOPING	TBSP  NG CREAM; PED;LIGHT1 TBSP  ATN WHIPD G;PRESSRZD 1 TBSP	15.00 4.00  outliers_sort	2.9  0.8  = saturated	17 0 d_fat_		n_outlier	0.193333 0.200000 s.sort_va	1.133333 0.000000 lues(['saturated	l_fat_per_gran
/1]: /1]:	908 BUTTER 909 BUTTER	_fat_per_gram_c food item weigh R; SALTED 1 TBSP UNSALTED 1 TBSP UNSALTED		ated_fat chole 7.1 7.1	31	index sa 908 909	turated_fat	_per_gram  0.507143  0.507143	<b>cholesterol_per_gram</b> 2.214286 2.214286	saturated_fat_pe
	<ul> <li>709 BUTTER;</li> <li>912 BUTTE</li> <li>913 BUTTER</li> <li>899 L</li> </ul>	1/2 CUP  SALTED 1/2 CUP  R; SALTED 1 PAT  UNSALTED 1 PAT  ARD 1 TBSP  ARD 1 CUP	113.00 113.00 5.00 5.00 13.00 205.00	57.1 57.1 2.5 2.5 5.1 80.4	247 247 11 11 12 195	710 709 912 913 899 890		0.505310 0.505310 0.500000 0.500000 0.392308 0.392195	2.185841 2.185841 2.200000 2.200000 0.923077 0.951220	
9 2 4 8 9 9	POWE 210 BITTER  COCOI 492 SWEETN	IMITATION CREAMERS; DERED 1 TSP HOCOLATE; OT BAKING 1 OZ NUT; DRIED; D;SHREDD1 CUP	2.00 28.35 93.00	9.0 29.3	0 0	920 210 492		0.350000 0.317460 0.315054	0.000000 0.000000 0.000000	
	<ul> <li>448 COCK SHREE</li> <li>898 COOKIN SHOR</li> <li>907 COOKIN</li> </ul>	DNUT; RAW; ECE 1 PIECE  DNUT; RAW; DDED 1 CUP  FATS; IG/VEGETBL TENG1 TBSP  FATS; IG/VEGETBL TENG1 CUP	45.00 80.00 13.00 205.00	13.4 23.8 3.3 51.3	0 0 0	576 448 898		0.297778 0.297500 0.253846 0.250244	0.000000 0.000000 0.000000	
	928 UNWHII WHIPPI 587 UNWHII	TBSP NG CREAM;	15.00 238.00 4.00	3.5 54.8 0.9	21 326	928 587 926		0.233333 0.230252 0.225000	1.400000 1.369748 0.000000	
	663 TOPI	M CHEESE 1 OZ  IMITATION WHIPPED PING;FRZN1 CUP  SEMISWEET PLATE 1 CUP  R CHEESE 1 CU IN	28.35 75.00 170.00 17.00	6.2 16.3 36.2 3.6	31 0 0	329 663 421 85		0.218695 0.217333 0.212941 0.211765	1.093474 0.000000 0.000000 1.058824	
	<ul><li>63 CHEESE;</li><li>469 SW CHOC</li><li>5 PARMES</li></ul>	r Cheese 1 OZ Chedddar	28.35 113.00 28.35 5.00	6.0 23.8 5.9 1.0	30 119 0	72 63 469 5		0.211640 0.210619 0.208113 0.200000	1.058201 1.053097 0.000000 0.800000	
	936 TOPING  PASTER  101 CHEESE  WHIPPI  930 WHIPPI	ATN WHIPD G;PRESSRZD 1 TBSP  ZD PROCES G;AMERICN1 OZ  NG CREAM; PED;LIGHT1 TBSP  NG CREAM;	4.00 28.35 15.00	0.8 5.6 2.9	0 27 17	936 101 930		0.200000 0.197531 0.193333	0.000000 0.952381 1.133333	
	4 PARMES GR 328 MILK C CANDY; 74 PARMES	AN CHEESE; ATED 1 CUP CHOCOLATE PLAIN 1 OZ TER CHEESE 1 OZ AN CHEESE; RATED 1 OZ	239.00 100.00 28.35 28.35	46.2 19.1 5.4 5.4 5.4	265 79 6 27 22	588 4 328 74 3		0.193305 0.191000 0.190476 0.190476 0.190476	1.108787 0.790000 0.211640 0.952381 0.776014	
	905 COTTO HY	ATN WHIPD G;PRESSRZD 1 CUP HEESE 1 OZ SOYBEAN- INSEED OIL; DRGN1 CUP SOYBEAN- INSEED OIL; DRGN1 TBSP	70.00 28.35 218.00	13.2 5.3 39.2 2.5	0 21 0	655 102 905		0.188571 0.186949 0.179817 0.178571	0.000000 0.740741 0.000000 0.000000	
37	36 SWISS C PC 18 REGUL;C 893 PEANUT	HEESE 1 OZ  ORK; CURED; BACON; CKED3 SLICE  OIL 1 TBSP  Size the feld choles	· -	5.0 3.3 2.4	26 16 0	36 18 893	s h	0.176367 0.173684 0.171429	0.917108 0.842105 0.000000	
74]:	nutrition  0 1 SEAW	food  GELATIN; DRY 1 EN' EED; SPIRULINA; DRI	item weight_in_g VELP ED 1 OZ VE 1	7.00 28.35	0.0 0.8	<b>cholestero</b>	<b>I index s</b> ) 0 ) 1		_per_gram cholestero 0.0000000 0.028219	0.000000
	3 PARM 4 PARM	ESAN CHEESE; GRAT ESAN CHEESE; GRAT	PKG ED 1 OZ ED 1 CUP  L OZ 1	7.00 28.35 00.00  80.00 40.00	0.0 5.4 19.1  0.0 0.0	22 79 	2 3 9 4  0 956		0.000000  0.190476  0.191000   0.000000  0.000000	0.000000  0.776014  0.790000   0.000000  0.000000
	958 INSTANT 959 960 961 rows × 9	;PREPRD;UNSWEETE F LETTUCE; BUTTERH RAW;LEAVE1 SALT 1	TEA; ND8 2 L OZ EAD; LEAF	41.00 15.00 5.50	0.0	(	958 959 960		0.000000 0.000000 0.000000	0.000000 0.000000 0.000000
75]: 76]: 76]:	nutrition  45  BEEF	_chol_gram_out.  food item wei  LIVER; FRIED 3 OZ  HICKEN LIVER;	liers			ol index				m saturated_fat
	119 EGGS; C 1167 EGGS; C 184 EGGS; F 185 E	OOKED 1 LIVER  5; RAW; YOLK 1 YOLK  OOKED; FRIED 1 EGG  LAW; WHOLE 1 EGG  GGS; COOKED; OACHED 1 EGG	20.0 17.0 46.0 50.0	<ul><li>0.4</li><li>1.6</li><li>1.9</li><li>1.6</li><li>1.5</li></ul>	21 21 21 21	13 119 11 167 13 184		0.020000 0.094118 0.041304 0.032000 0.030000	12.52941 4.58695 4.26000	57 00
77]:	186 E HARD-C	GGS; COOKED; OOKED 1 EGG GGS; COOKED; LED/OMELET1 EGG _chol_gram_out.	50.0 61.0 liers_sort = r	1.6 2.2	21	13 186 15 189	Lers.sort	0.032000 0.036066	4.26000	90
78]: 78]:	119 EGGS  58 CC  45 BEEF	food item wei  FRAW; YOLK 1 YOLK  HICKEN LIVER; OKED 1 LIVER  LIVER; FRIED 3 OZ  OOKED; FRIED	ght_in_grams sat 17.0 20.0 85.0	1.6 0.4 2.5	21 12 41	13 119 26 58 10 45	saturated_1	0.094118 0.020000 0.029412	6.30000 4.82352	12 00 29
	184 EGGS; F 186 E HARD-C	1 EGG  AW; WHOLE 1 EGG  GGS; COOKED; OOKED 1 EGG  GGS; COOKED; ACHED 1 EGG  GGS; COOKED; LED/OMELET1	46.0 50.0 50.0 50.0	1.9 1.6 1.6 1.5	21 21 21 21	13 184 13 186 12 185		0.041304 0.032000 0.032000 0.030000	4.26000 4.26000 4.24000	00
		EGG isualization in Pytl	non		21	.09		J-0066	<b>5.5245</b> 9	
35]: 36]:	#Adding as bank_train bank_train	n['index'] = po				sing loan			y_of_week days_s	

