

## Task 6.1

### Chocolate Bar Ratings

**Source of Data:** The data is available on one of open source platform – kaggle.com and downloaded from following link: <https://www.kaggle.com/datasets/evangower/chocolate-bar-ratings>

**Data Collection:** The data is collected from [https://flavorsofcacao.com/chocolate\\_database.html](https://flavorsofcacao.com/chocolate_database.html)

**Data Content:** Its focused on plain dark chocolate with an aim of appreciating the flavors of the cacao when made into chocolate. The ratings do not reflect health benefits, social missions, or organic status.

**Data Profile:**

- This database contains over 2,500 chocolate bar ratings from around the globe!
- There are missing values(no changes made)
- No duplicates found

Columns	Description	Quantitative/Qualitative	Nominal/Ordinal/Binary or Discrete/continous
Id	ID of the choco bar	Qualitative	Nominal
Manufacturer	manufacturer	Quantitative	nominal
Company_location	Company where it is located	Qualitative	nominal
Year_reviewed	Year that choco bar is reviewed	quantitative	continous
Bean_organ	Organ of bean used for chocobar	Qualitative	nominal
Bar_name	Choco bar name	qualitative	nominal
Cocoa_percent	Cocoa percent present on chocobar	quantitative	continous
Num_ingredients	No of ingredients	quantitative	discrete
Ingredients	Ingredients used	qualitative	nominal
review	Review of the chocobar	Qualitative	ordinal

rating	Ratings of chocobar	quantitative	continous
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### **Limitation and ethics**

Open database and The data contains no personal Information or indiscrimnates variable

### **Questions:**

- Does cocoa percentage or ingredients affect the rating?
- How much is the ingredients effect the ratings?
- Which countries of bean origin results in the highest rating?
- Is the company located and the bean orgin in the same country?
- With these high rates, what are the most memorable characteristics?