

# MALM: Mask Augmentation based Local Matching for Food-Recipe Retrieval

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## ABSTRACT

Image-to-recipe retrieval is a challenging vision-to-language task of significant practical value. The main challenge of the task lies in the ultra-high redundancy in the long recipe and the large variance reflected in both food item combination and food item appearance. A de-facto idea to address this task is to learn a shared feature embedding space in which a food image is aligned better to its paired recipe than other recipes. However, such supervised global matching is prone to supervision collapse, i.e., only partial information that is necessary for distinguishing training pairs can be identified, while other information that is potentially useful in generalization could be lost. To mitigate such a problem, we propose a mask-augmentation-based local matching network (MALM), where an image-text matching module and a masked self-distillation module benefit each other mutually to learn generalizable cross-modality representations. On one hand, we perform local matching between the tokenized representations of image and text to locate fine-grained cross-modality correspondence explicitly. We involve representations of masked image patches in this process to alleviate overfitting resulting from local matching especially when some food items are underrepresented. On the other hand, predicting the hidden representations of the masked patches through self-distillation helps to learn general-purpose image representations that are expected to generalize better. And the multi-task nature of the model enables the masked representations to be text-aware and thus facilitates the lost information reconstruction. Experimental results on Recipe1M dataset show our method can clearly outperform state-of-the-art (SOTA) methods. Our code will be available at XXXXX.

## KEYWORDS

image-text retrieval, multimodal learning, self-distillation

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## 1 INTRODUCTION

Food consumption is closely linked to our health and cultures [34]. How to use computer vision technique to advance this fundamental human experience has significant practical value. Image-to-recipe retrieval is one of such vision tasks that observes wide applications, such as digital cooking, dietary tracking, and food recommendation, just to name a few. This task has attracted great research attention since the release of Recipe1M [50] and Recipe1M+ [34], large-scale, structured corpus of over one million cooking recipes and 13 million food images.

Image-to-recipe retrieval is a challenging task comparing to standard image-text retrieval. Fig 1 illustrates the complexity of image-recipe retrieval task. Firstly, the textual recipes are normally quite lengthy and much content in the recipes is irrelevant to the retrieval task. For example, in Recipe1M, the recipe consists of 3 entities, i.e., title, ingredients, and instructions, and each instruction contains 208 words on average [34]. Secondly, the image tends to observe wide range of food item combinations and the food items contained normally have fine-grained nature and large intra-class variance. To address this challenging task, most existing works [49, 51, 20, 29] focused on designing effective encoders to extract useful features from both modalities such that in the shared feature space paired image-recipes are close while unpaired data is pushed apart. However, such supervised global matching may suffer from supervision collapse [16], i.e., only partial information that is necessary in distinguishing training pairs can be identified while other useful information that is desirable for generalization will be lost.

To alleviate the supervision collapse problem, in this work we propose a mask-augmentation based local matching (MALM) network. Our model adopts a multi-task training strategy, where an image-text matching module aligns paired image and recipes, and a masked self-distillation module learns general-purpose image representations. Importantly, these two modules complement one another and can work together to develop cross-modality representations that can generalize better. **Firstly**, thanks to unified tokenized representations from Transformer [54], we propose a local-matching based

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**Figure 1: Illustration of the complexity of recipe and food images in the image-retrieval task, which inspires the proposed local matching strategy to explicitly locate fine-grained cross-modality correspondence and masked self-distillation to alleviate overfitting. The correspondence between the food image and recipe is shown via bounding boxes.**

contrastive loss that matches the image patch representations against the local text features to explicitly learn fine-grained correspondence. However, instead of performing local matching on top of all the raw image patch representations, the majority of the image patches are masked out and the masked representations are involved in the image-text matching. This can be regarded as data augmentation, which can effectively alleviate the potential overfitting resulted from local matching especially when some food items are underrepresented. **Secondly**, the hidden representations of the masked image patches are predicted based on a self-distillation module. That is, the model firstly adopts a teacher model to produce the representations of the original image patches which are then reconstructed by a student model based on a masked version of the input. The parameters of the teacher model are updated as an exponentially moving average of the student network. Note that different from existing design [2], the masked representations in our model are enforced to be text-aware through the image-text matching module and thus can facilitate the lost information reconstruction for missing patches. This is expected to be able to alleviate the difficulty of visual representation reconstruction under extremely complex food data variation. The experiments on Recipe1M dataset shows the appealing performance of the proposed MALM model.

The contributions of this work can be summarized as follows:

- We propose a novel multi-task model to address the challenging image-to-recipe retrieval task, including a local matching module to explicitly locate the fine-grained cross-modality correspondence and a masked self-distillation module to learn general-purpose image representations.
- The two modules are designed to be able to benefit each other mutually to learn cross-modality representations that generalize better.
- Experiments on Recipe1M shows the proposed method can achieve new SOTA image-to-recipe retrieval performance.

## 2 METHODOLOGY

Fig. 2 shows the overall framework of the proposed MALM model. Given a set of food images and their corresponding recipes, we pass the images to an image encoder and recipes to a text encoder to

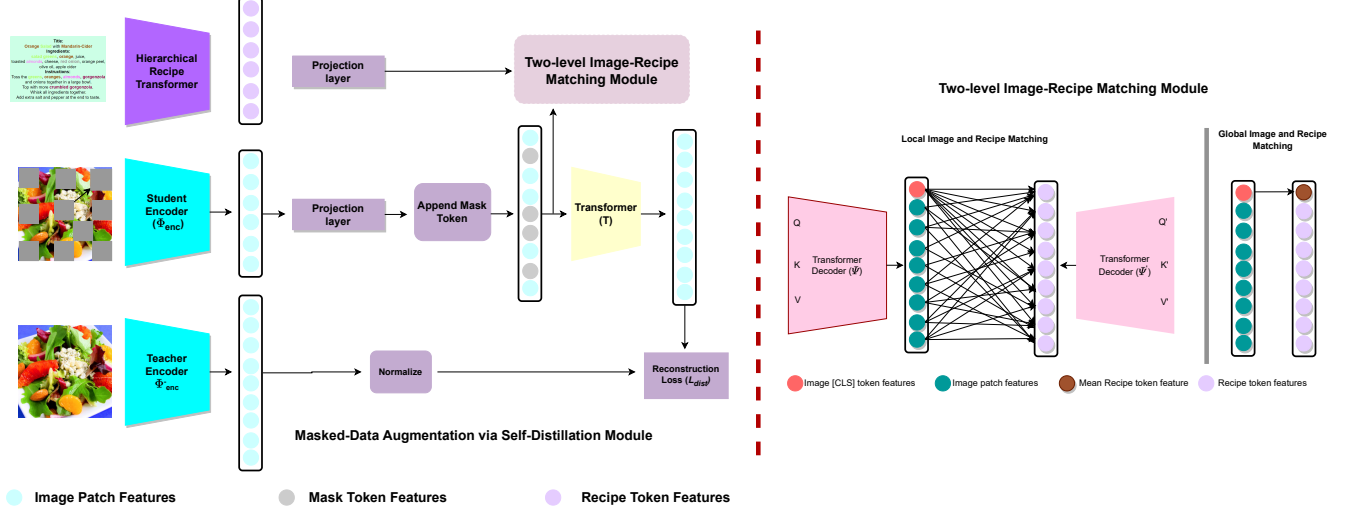
extract the visual and textual features respectively. We use vision transformer (ViT) [18] initialized with CLIP (Contrastive Language-Image Pre-Training) [46] pretrained weights as the image encoder. Each recipe has three components: title, instructions, and ingredients. Similar to TFood [51], we use a hierarchical recipe encoder that has three transformer encoders for extracting sentence-level features of each recipe component and a transformer decoder with self and cross-attention to capture interactions between all the three recipe components for a strong intra-fusion. The final output of the hierarchical recipe encoder is a feature vector which is a concatenation of cross-attention features of the title, ingredients, and instructions. After extracting the image and recipe features, we explicitly perform image and recipe matching in local and global levels. Detailed discussion regarding the image-recipe matching is available in Sec 2.2.

### 2.1 Data Augmentation using Mask-based Self-Distillation

For each image, we mask out a large subset of the image patches and replace the representations of masked patches with a mask token for image-text matching, which can be regarded as a data-augmentation to avoid overfitting. Inspired by the previous work [2, 17], we use a masked self-distillation strategy to reconstruct the masked image patch features. Specifically, the model first adopts a teacher model to produce the representations of the original image patches which are then reconstructed by a student model based on a masked version of the input. The parameters of the teacher model are updated as an exponentially moving average of the student network. But our model differs from this typically masked self-distillation from two perspectives. Firstly, the masked self-distillation in [2] is proposed purely as a loss for self-supervised pre-training, which in our model is employed as a data-augmentation operation to avoid overfitting from cross-modality matching. Secondly, the student network in our module interacts with the text through the multi-task nature of our network and thus makes the masked representation from the student to be text-aware. And such context information will be important to facilitate the missing information reconstruction especially when dealing with complex food images with large variations.

Let  $\phi_{enc}$  and  $\phi_{enc}^-$  represent the student and teacher image encoders respectively. Given an input image  $I$ , we pass it through  $\phi_{enc}^-$  to extract the features  $\phi_{enc}^-(I) = \mathbf{I}_f^- = \{\mathbf{f}_{cls}^-, \mathbf{f}_1^-, \dots, \mathbf{f}_p^-\}$ . At the same time, we randomly mask some patches of  $I$ , and feed the unmasked patches  $\tilde{I}$  to  $\phi_{enc}$ . Let  $\mathcal{M}$  be the set of indices of masked patches. The features extracted by  $\phi_{enc}$  are  $\tilde{\mathbf{I}}_f = \{\tilde{\mathbf{f}}_{cls}^-, \dots, \tilde{\mathbf{f}}_p^-\}$ . The masked features are replaced with a learnable mask token denoted as  $m$  to form a complete set of features  $\mathbf{I}_f = \{\tilde{\mathbf{f}}_{cls}^-, \tilde{\mathbf{f}}_1^-, \dots, \tilde{\mathbf{f}}_p^-\}$ , with  $\tilde{\mathbf{f}}_{i \in \mathcal{M}} = m$ . The mask-appended features are then passed to an image-recipe matching module that performs matching at both local and global levels. The same features are also fed into a single-layer Transformer encoder ( $T$ ) to predict the features for the missing patches,

$$T(\phi_{enc}(\mathbf{I}_f)) = \{\mathbf{f}_{cls}'', \mathbf{f}_1'', \dots, \mathbf{f}_p''\}. \quad (1)$$



**Figure 2: The illustration of our MALM framework. Our proposed framework has two modules - a) Two-level Image Recipe Matching to learn fine-grained image and recipe features in both local and global level and thus alleviate any supervision collapse b) Masked-Data Augmentation via Self-Distillation for learning more generalized image features. Due to the multi-task nature of our model, the image representations learned by the student encoder are text-aware since we first perform the image-recipe matching on both masked and visible tokens and later use these matched features for masked image feature reconstruction.**

To match the target features generated by  $\phi_{enc}^-$  i.e.  $I_f^-$ , with the predicted features  $T(\phi_{enc}(I_f))$ , we use a distillation loss,

$$\mathcal{L}_{dist} = \frac{1}{|\mathcal{M}|} \sum_{p \in \mathcal{M}} \text{SmoothL1}(f_p'', \text{StopGradient}(f_p), \beta), \quad (2)$$

where  $L1$  loss with a smoothing factor  $\beta$  is employed as the loss function.

The local matching and masked distillation modules are used only during the training phase. For inference, the output features from image and recipe encoders are directly used for retrieval.

## 2.2 Image-Recipe Matching

To align the image and recipe features in the embedding space, we do image-text matching using a contrastive loss [46] at both local-level and global-level. The local matching is motivated by the observation that global-representation based matching can risk losing local information within both food image and recipes, thus deteriorating the representation capacity of the features.

Fig 2 shows our proposed two-level image-text matching module. Let  $I_f$  be the masked image features from student encoder  $\phi_{enc}$  and  $R_f$  be the recipe features extracted by a recipe encoder. We pass these extracted image and recipe features through two different projection layers to match their dimensionality. Next, the projected image features are passed through a single layer transformer decoder ( $\psi_{dec}$ ) with image features ( $I_f$ ) as input and recipe feature  $R_f$  as context. First, the queries, keys, and values are calculated via linear transformation of image and recipe features i.e., queries  $Q = W_q \cdot I_f$ , keys  $K = W_k \cdot R_f$  and values  $V = W_v \cdot R_f$  where  $W_q$ ,  $W_k$ , and  $W_v$  are trainable weights used to perform linear transformation. The

cross-attention between image and recipe features is calculated as a scaled dot-product of queries and keys, i.e.,

$$A_I = \text{softmax}\left(\frac{QK^T}{\sqrt{D}}\right), \quad (3)$$

$$I_{att} = A_I V, \quad (4)$$

where  $A_I \in \mathbb{R}^{B \times P \times S}$  represents the attention weights for recipe features obtained using a softmax function  $\text{softmax}()$ .  $I_{att} \in \mathbb{R}^{B \times P \times D}$  represents the cross-attention image features. Here  $B$  is batch size,  $P$  is the number of patches in the image,  $S$  is the recipe sequence length, and  $D$  is the feature dimensions.

We follow the same method to obtain cross-attention recipe features using another single-layer transformer decoder ( $\psi'_{dec}$ ) with queries  $Q' = W_q' \cdot R_f$ , keys  $K' = W_k' \cdot I_{att}$  and values  $V' = W_v' \cdot I_{att}$  where  $W_q'$ ,  $W_k'$ , and  $W_v'$  are trainable weights used to perform linear transformation. The cross-attention recipe features are obtained as

$$A_R = \text{softmax}\left(\frac{Q'K'^T}{\sqrt{D}}\right), \quad (5)$$

$$R_{att} = A_R V', \quad (6)$$

where  $A_R \in \mathbb{R}^{B \times S \times P}$  represents the attention weights obtained using a softmax function  $\text{softmax}()$ , and  $R_{att} \in \mathbb{R}^{B \times S \times D}$  represents the cross-attention recipe features.

Once the cross-attention image and recipe features are obtained, the image-recipe matching is done at global and local levels. To do the global-level matching, we extract the global image and recipe features. The additional  $[CLS]$  token used in vision transformer [18] is considered a global token since it attends to all patches of the image. Hence, features of  $[CLS]$  are considered as global features

of the image i.e.,  $\mathbf{I}_g = \mathbf{I}_{att}[:, CLS, :]$ . The global recipe features are obtained by taking the average of cross-attention recipe features i.e.,  $\mathbf{R}_g = \frac{\sum_{s=1}^S \mathbf{R}_{att}[:, s, :]}{S}$ . The global image-recipe matching is performed using contrastive loss, an objective function that promotes semantically similar representations for the paired data and contrastive representations for unpaired data. In a batch of  $B$  samples, there would be  $B$  positive pairs and  $B^2 - B$  negative pairs. The positive pairs are pulled close to each other while the negative pairs are pushed apart. Let  $Z$  be a contrastive function as

$$Z(\mathbf{x}_i, \mathbf{y}_i) = \frac{\exp(\mathbf{x}_i \cdot \mathbf{y}_i / \tau)}{\sum_{k=1, k \neq i}^B \exp(\mathbf{x}_i \cdot \mathbf{y}_k / \tau)}, \quad (7)$$

where  $\mathbf{x}_i$ , and  $\mathbf{y}_i$  are the features to be matched and  $B$  is the batch size. The CLIP loss performs both the image-text and text-image matching and returns its average as the final loss. Since we use CLIP loss for image-recipe matching, our global-level clip loss can be obtained as

$$\mathcal{L}_{GC} = \sum_{i=1}^B \frac{Z(\mathbf{I}_g[i, :], \mathbf{R}_g[i, :]) + Z(\mathbf{R}_g[i, :], \mathbf{I}_g[i, :])}{2}. \quad (8)$$

To learn cross-modality representations that can explicitly reflect the fine-grained correspondence, we propose to use a local-level image-recipe matching, which aligns the patch-wise image features with its relevant recipe features. The relevant recipe features for each image patch are obtained by performing elementwise multiplication of patch-wise softmax attention weights with cross-attention recipe features, i.e.,

$$\mathbf{R}_{l_p} = \mathbf{A}_I[:, p, :] \odot \mathbf{R}_{att} \quad (9)$$

where  $p = \{1, 2, \dots, P\}$  represents number of patches in the image and  $\mathbf{R}_{l_p}$  represents weighted recipe features relevant to each image

patch. We then mean pool  $\mathbf{R}_{l_p}$  as  $\mathbf{R}_{l_p} = \frac{\sum_{s=1}^S \mathbf{R}_{l_p}[:, s, :]}{S}$ . The local image-recipe matching is performed as

$$\mathcal{L}_{LC} = \sum_{i=1}^B \frac{\sum_{p=1}^P (Z(\mathbf{I}_{att}[i, p, :], \mathbf{R}_{l_{p_i}}) + Z(\mathbf{R}_{l_{p_i}}, \mathbf{I}_{att}[i, p, :]))}{P}. \quad (10)$$

### 2.3 Training Objective

We use TFood [51] without the image-text matching module as our baseline model. We replace their naive image-text matching module with our proposed two-level (local and global) matching module coupled with masked self-distillation. Our final training objective is

$$\mathcal{L} = \mathcal{L}_{itc} + \lambda_{itm}(\mathcal{L}_{GC} + \mathcal{L}_{LC}) + \lambda_{dist}\mathcal{L}_{dist}, \quad (11)$$

where  $\mathcal{L}_{itc}$  is the semantic triplet loss from TFood,  $\lambda_{itm}$  and  $\lambda_{dist}$  are the weights for image-text matching and reconstruction losses respectively. The input to  $\mathcal{L}_{itc}$  are image features from student encoder and recipe features.

## 3 EXPERIMENTS

This section shows the experimental results to verify the effectiveness of our suggested strategy, including comparisons to existing solutions and ablations studies to reveal appealing properties of the proposed method.

### 3.1 Dataset

We use the Recipe1M [50] dataset, which contains 1,029,720 recipes that were taken directly from cookery websites. The dataset includes 720,639 training recipes, 155,036 validation recipes, and 154,045 test recipes. Each recipe includes a title, a list of ingredients, a list of preparation instructions, and optionally an image. We only use paired data to train, validate, and test our model, therefore the number of pairs in the training, validation, and test sets is 238,999, 51,119, and 51,303 respectively.

### 3.2 Evaluation Metrics

Following previous works, we use median rank (medR) and recall R-K (where  $K = 1, 5, 10$ ) to evaluate the performance of the model. We present the average across 10 bags of 1k pairs from the Recipe1M test set.

### 3.3 Implementation Details

The majority of our experimental setting resembles [51]. As an image encoder, we employ the vision transformer ViT-B/16 that has been initialized with CLIP weights (hence, CLIP-ViT-B/16). Similar to earlier work [49], we employ transformer encoders with 2 layers and 4 heads for inside the hierarchical recipe encoder. The recipe encoder maintains a hidden layer dimensionality of 512. The output dimension of the 2 linear layers used to create the image and recipe embeddings is 768. To recreate the masked image patch features, a single-layer transformer with a hidden size of 768 is used. The image encoder is maintained frozen for the first 20 epochs, after which all modules are trained using the Adam optimizer with a learning rate of  $1e - 5$  except CLIP-ViT-B/16, which is trained with a learning rate of  $1e - 6$ . The models are trained with a batch size of 128 for 120 epochs. The training is performed using 2 NVIDIA V100 GPUs, each with 32GB of VRAM.

### 3.4 Comparison with existing solutions

In Table 1, we compare the results obtained from our model with those of previous works. Since our baseline is TFood [51], the results of previous studies are copied from TFood paper for fair comparison. Our proposed two-level (local and global) image-recipe matching module coupled with mask-based data augmentation could enhance the baseline results by + 7.3 %, + 5.7 %, + 5.4 % on R-1, R-5, and R-10 metrics respectively on the test set (10k) for image-to-recipe retrieval task thus making our model (MALM) new state-of-the-art (SOTA). On the recipe-to-image retrieval task, we also achieve compelling results with an improvement of + 7.1 %, + 6.5 %, + 4.6 % on R-1, R-5, and R-10 metrics respectively on test set (10k). By replacing the image-text matching module in TFood with our proposed image-text matching, we could enhance the performance on the image-recipe retrieval task by + 5.1 %, + 3.1 %, + 3.1 % improvement in R-1, R-5, and R-10 metrics respectively on the test set (10K). Similarly, we could achieve consistent improvement even on the recipe-image retrieval task with an average improvement of + 3.7 % on the 10k test setup across all the recall metrics. On the 1k test setup, our proposed method achieved an average improvement of + 2.5 % for recall metrics. Moreover, when compared with other SOTA models such as H-T (ViT)[49], the performance gain is much more significant with an increase of + 11.9 % for R-1, + 10.1 % for



	1K								10K							
	image-to-recipe				recipe-to-image				image-to-recipe				recipe-to-image			
	medR	R-1	R-5	R-10	medR	R-1	R-5	R-10	medR	R-1	R-5	R-10	medR	R-1	R-5	R-10
Salvador et al. [50]	5.2	24.0	51.0	65.0	5.1	25.0	52.0	65.0	41.9	-	-	-	39.2	-	-	-
Adamine [6]	2.0	40.2	68.1	78.7	2.0	39.8	69	77.4	13.2	14.8	34.6	46.1	14.2	14.9	35.3	45.2
R2GAN [66]	2.0	39.1	71.0	81.7	2.0	40.6	72.6	83.3	13.9	13.5	33.5	44.9	12.6	14.2	35.0	46.8
MCEN [20]	2.0	48.2	75.8	83.6	1.9	48.4	76.1	83.7	7.2	20.3	43.3	54.4	6.6	21.4	44.3	55.2
ACME [57]	1.0	51.8	80.2	87.5	1.0	52.8	80.2	87.6	6.7	22.9	46.8	57.9	6.0	24.4	47.9	59.0
SN [65]	1.0	52.7	81.7	88.9	1.0	54.1	81.8	88.9	7.0	22.1	45.9	56.9	7.0	23.4	47.3	57.9
IMHF [28]	1.0	53.2	80.7	87.6	1.0	54.1	82.4	88.2	6.2	23.4	48.2	58.4	5.8	24.9	48.3	59.4
Wang et. al [55]	1.0	53.5	81.5	88.8	1.0	55.0	82.0	88.8	6.0	23.4	48.8	60.1	5.6	24.6	50.0	61.0
SCAN [58]	1.0	54.0	81.7	88.8	1.0	54.9	81.9	89.0	5.9	23.7	49.3	60.6	5.1	25.3	50.6	61.6
HF-ICMA [29]	1.0	55.1	86.7	92.4	1.0	56.8	87.5	93	5.0	24.0	51.6	65.4	4.2	25.6	54.8	67.3
MSJE [61]	1.0	56.5	84.7	90.9	1.0	56.2	84.9	91.1	5.0	25.6	52.1	63.8	5.0	26.2	52.5	64.1
SEJE [62]	1.0	58.1	85.8	92.2	1.0	58.5	86.2	92.3	4.2	26.9	54.0	65.6	4.0	27.2	54.4	66.1
M-SIA [31]	1.0	59.3	86.3	92.6	1.0	59.8	86.7	92.8	4.0	29.2	55.0	66.2	4.0	30.3	55.6	66.5
DaC [19]	1.0	60.2	84.0	89.7	1.0				4.0	30.0	56.5	67.0				
X-MRS [22]	1.0	64.0	88.3	92.6	1.0	63.9	87.6	92.6	3.0	32.9	60.6	71.2	3.0	33.0	60.4	70.7
H-T [49]	1.0	60.0	87.6	92.9	1.0	60.3	87.6	93.2	4.0	27.9	56.4	68.1	4.0	28.3	56.5	68.1
H-T (ViT) [49]	1.0	64.2	89.1	93.4	1.0	64.5	89.3	93.8	3.0	33.5	62.1	72.8	3.0	33.7	62.2	72.7
T-Food (CLIP-ViT) [51]	1.0	72.3	90.7	93.4	1.0	72.6	90.6	93.4	2.0	43.4	70.7	79.7	2.0	<b>44.6</b>	71.2	79.7
Baseline	1.0	66.2	85.1	88.9	1.0	66.2	85.3	88.5	2.0	38.3	65.9	75.4	2.8	37.0	65.2	75.5
<b>MALM</b>	<b>1.0</b>	<b>74.0</b>	<b>91.3</b>	<b>94.3</b>	<b>1.0</b>	<b>73.0</b>	<b>91.0</b>	<b>93.9</b>	<b>2.0</b>	<b>45.9</b>	<b>72.3</b>	<b>80.5</b>	<b>2.0</b>	44.2	<b>71.7</b>	<b>80.1</b>

**Table 1: Comparison with Previous Methods. medR ( $\downarrow$ ), R-K ( $\uparrow$ ) are reported on Recipe1M test set for 1k and 10k test sizes. The best score for each column is highlighted in bold. Our Baseline is T-Food (CLIP-ViT), without their image-text matching (ITM) module.**

	medR	R-1	R-5	R-10
Baseline	2.0	38.3	65.9	75.4
Baseline + $\mathcal{L}_{LC}$	2.0	41.7	68.5	76.2
Baseline + $\mathcal{L}_{LC}$ + $\mathcal{L}_{GC}$	2.0	43.8	70.3	79.5
Baseline + $\mathcal{L}_{LC}$ + $\mathcal{L}_{GC}$ + $\mathcal{L}_{dist}$	<b>2.0</b>	<b>45.9</b>	<b>72.3</b>	<b>80.5</b>
MALM + masking both modalities	2.0	43.9	71.1	79.8

**Table 2: Ablation studies. medR ( $\downarrow$ ), R-K ( $\uparrow$ ) are reported on Recipe1M test set for image-to-recipe retrieval task with 10k test size.**

Mask Ratio	medR	R-1	R-5	R-10
0.90	2.0	44.8	71.8	80.0
0.75	<b>2.0</b>	<b>45.9</b>	<b>72.3</b>	<b>80.5</b>
0.50	2.0	41.7	68.5	76.2
0.25	2.0	39.8	66.3	75.2

**Table 3: Comparison of image-to-recipe retrieval results for various image masking ratios on 10k test setup**

R2 and + 7.5 % for R3 on image-recipe retrieval task on 10k test setup. Furthermore, the performance gap between the existing cross-attention-based methods such as HF-ICMA [29], M-SIA [31] and our proposed MALM is much higher with an average improvement of + 20.6 % and + 15.1 % respectively under 1k and 10k test setup.

### 3.5 Qualitative Analysis

Fig 3 shows qualitative analysis on recipe-to-image and image-to-recipe retrieval tasks. The image retrieved by the baseline model for recipe query in row 1 of Fig 3a is a basic cupcake without reflecting any fine-grained ingredients such as "chocolate", "white sugar", "chocolate chips", "vanilla", "muffin cups with paper liners". Upon adding our proposed local-level clip loss for image-recipe matching, our model was able to identify "chocolate", and "cocoa powder" and retrieved an image accordingly. Moreover, the global-level image-text matching further helped the model to identify ingredients such as "flour", "white sugar" and "vanilla". Finally, after adding the self-distillation loss for image reconstruction, our model was able to identify much more fine-grained ingredients such as "paper liners" and "24 muffin cups" and retrieve the best matching image to the recipe query. Even for the recipe query in row 2 of 3a, our model with image-recipe matching and self-distillation modules, was able to identify keywords such as "corn", "soup", "chicken", "tomatoes", "black beans", "green bell pepper" in the title, ingredients, and instruction components of recipe query and retrieve the best image. The qualitative analysis of raw images and recipes proves the effectiveness of performing image-recipe matching on two levels. Moreover, coupling the image-text matching module with the self-distillation module helps the image encoder to learn more generalizable recipe-correlated image features. The same performance reflects even on the image-to-recipe retrieval task. In row 1 of Fig 3b, given a food image as input, our approach with all the modules could retrieve the exact ground-truth recipe by identifying key ingredients such as "chicken broth", "spinach leaves", and "cabbage" which was missed by the baseline.



a) recipe-to-image retrieval

Query	Baseline	+ Lc	+Lgc	+Ldist
	<p><b>Title:</b> Chipotle Copycat Lime Rice Recipe <b>Ingredients:</b> vegetable oil, butter, cilantro, rice, water, salt, lime <b>Instructions:</b> In a 2-quart heavy saucepan, heat oil or butter over low heat. Add rice and lime juice, stir for 1 minute. Add water and salt, .....</p>	<p><b>Title:</b> Butternut Squash Orzo <b>Ingredients:</b> butter, olive oil, onion, garlic, butternut, vegetable broth, pasta, parmesan cheese, basil, salt, and pepper <b>Instructions:</b> In a deep skillet, melt butter with oil over medium-high heat. Add onion and cook for about 6 minutes, or until tender and starting to brown.....</p>	<p><b>Title:</b> Pesto Pasta and Chickpea Salad <b>Ingredients:</b> chickpeas, Italian salad, pesto sauce, pimientos, black olives, cheese <b>Instructions:</b> Prepare bow-tie pasta according to package directions. Combine all ingredients in a large bowl and stir to mix well. Increasing or decreasing the Italian.....</p>	<p><b>Title:</b> Sukiyaki <b>Ingredients:</b> angel hair, cooling oil, sugar, steak, green tops, chicken broth, soy sauce, white wine, tofu, cabbage, mushrooms, spinach, leaves <b>Instructions:</b> In a large pot of boiling, salted water, cook the pasta until just done, about 3 minutes. Rinse with cold water and drain thoroughly.....</p>
	<p><b>Title:</b> Slider-Style Mini Burgers <b>Ingredients:</b> beef, onion, mayonnaise, cheddar cheese, split, dinner rolls, sliced pickles <b>Instructions:</b> Preheat an oven to 350 degrees F (175 degrees C). Cover a baking sheet with aluminum foil and spray with cooking spray. Drain and discard any excess grease.....</p>	<p><b>Title:</b> Bistro Cheeseburgers <b>Ingredients:</b> ground beef, sweet onions, swiss cheese, mayonnaise, dijon mustard, split, rolls, crisp bacon, tomatoes, lettuce <b>Instructions:</b> Preheat grill to medium. Lightly shape ground beef into four 3/4-inch thick patties. Brush onion slices with vegetable oil....</p>	<p><b>Title:</b> Peppercorn-Bacon Cheeseburgers <b>Ingredients:</b> ground beef, bacon, pepper corn, kraft singles, lettuce, hamburger buns, onions, tomato ketchup <b>Instructions:</b> Heat grill to medium heat. Mix first 3 ingredients just until blended; Grill 4 to 5 min. on each side or until done (160 degrees F).....</p>	<p><b>Title:</b> Green Chile Burger with Cream Cheese Spread <b>Ingredients:</b> Cream cheese, mayonnaise, jalapeno, salt, pepper, beef chuck, green chiles, onion, cumin, worcestershire, chili powder, buns <b>Instructions:</b> In a small bowl stir together the ingredients for the spread. Store in the refrigerator until ready to use. I just use my hands to combine...</p>

b) image-to-recipe retrieval

**Figure 3: Qualitative Analysis.** We show the top-1 retrieved image for the input recipe query. Our baseline is TFood [51] but without their image-text matching module.  $L_{LC}$  refers to local-level clip loss ( $\mathcal{L}_{LC}$ ).  $L_{GC}$  refers to global-level clip loss ( $\mathcal{L}_{GC}$ ).  $L_{dist}$  refers to self-distillation reconstruction loss ( $\mathcal{L}_{dist}$ ). The ground-truth image is highlighted with a green border and text.

### 3.6 Ablation Study

We conduct an ablation study starting with a baseline and adding each module one at a time, recording the increase in performance, to evaluate the significance of various modules in our model. Our baseline is TFood but without their image-text matching (ITM) module. We then add our local-level image-text clip loss  $\mathcal{L}_{LC}$  which improved the scores of recall metrics by 1.3 %. Next, by adding global-level clip loss  $\mathcal{L}_{GC}$ , the performance is further improved. Our image-recipe matching module with both local-level and global-level image-recipe matching could improve the baseline recall scores by an average of + 2.3 %. Next, by adding our mask-based self-distillation loss  $\mathcal{L}_{dist}$ , we could further enhance the R-1 score by + 2.9 %, R-5 score by + 1.7 % and R-10 score by + 1.3 %. Overall, by

adding our proposed image-text matching module and data augmentation using a mask-based self-distillation module to our baseline, we could achieve SOTA performance across all the recall metrics.

To evaluate the influence of the image-patch masking ratio on the overall performance, we conduct experiments on our model with three different masking ratios - 0.90, 0.75, 0.5, and 0.25. Results are available in Table 3. When the masking ratio is 0.75, the performance gain under recall metrics is at its maximum, while when it is 0.25, it is at its lowest. By masking the majority of the image patches, the model is forced to capture the image’s rich local patterns in order to reconstruct them. This operation is also expected to be able to alleviate overfitting result from dense local matching.

**Masking both food images and recipes** We conducted an experiment to investigate the applicability of our approach in masking

both recipe tokens and image patches, where we randomly mask them with a masking ratio of 0.75 and then reconstruct the recipes in the same manner as images. The results presented in Table 3 indicate that the masking of both the image and recipe modalities may not yield a substantial advantage when compared to masking the food images alone. This could be attributed to the image modality's rich semantic information that aligns with the recipe information, allowing the model to reconstruct the food image using recipe data. Conversely, a recipe comprises three distinct components, namely title, ingredients, and instructions, with an average concatenation length of 574 tokens. It contains redundant information that is irrelevant to the food image, such as the instruction to "Preheat an oven for 10 minutes at 80 degrees". As a result, the clues extracted from the food image might be inadequate to fully reconstruct the recipe, ultimately resulting in decreased performance.

### 3.7 Supervision Collapse

To understand the supervision collapse problem of baseline and how effectively our approach can mitigate it, we analysed and compared the top-5 retrieved recipes by baseline and MALM. Figure 4 illustrates the instances with supervision collapse.

## 4 RELATED WORK

Since the release of food datasets like Food-101 [4] and ISIA Food-500 [38], the computer vision community has made tremendous strides in the field of food detection. The majority of works concentrate on classifying food images [32, 43, 41, 36, 12, 27], with the objective being to establish the category of the food image. Other studies investigate a variety of tasks, including calculating the number of ingredients in a dish [10, 30], determining calories [40], and guessing contents using multiple labels [9, 7]. Since the publication of multi-modal datasets like Recipe1M [50] and Recipe1M+ [34], new tasks involving the use of both visual and written recipes have evolved. Several studies put forth solutions for cross-modal recipe retrieval [57, 8, 50, 6, 49, 51], recipe generation [56, 30, 1, 42, 48], and question answering [64] that make use of image-recipe paired data.

### 4.1 Vision-Language Pretraining

In recent years, vision-language research has advanced rapidly. For the training objective, a number of different cross-modality loss functions have been proposed, including image-text matching [33, 14], masked language modelling [15], masked image modelling [3, 52], and contrastive learning [53, 11]. To create a compound objective, these things are frequently combined. Few works based on contrastive learning techniques [23, 11, 13, 21, 5] specifically look into the effectiveness of learning visual representations for image classification. The multi-modal (image and text) contrastive learning objectives [46, 24, 39] recently achieved promising performance in learning strong visual representations.

### 4.2 Cross-Modal Retrieval

Finding the right sample in one modality given a data sample in a different modality, and vice versa is the goal of the cross-modal retrieval task. The cosine-similarity score is calculated using the embeddings

of data samples of both modalities in a common space, and the sample with the highest score is then retrieved. For this task, methods often involve text and image encoding with LSTM or Transformer text encoders and pre-trained deep convolutional neural networks [51]. For recipe encoding, initial approaches use word2vec [37] and skip-thoughts [25] to embed the words and sentences, which are then encoded using recurrent networks (e.g., LSTMs). For better alignment of image and text, [35] uses a transformer encoder for image-sentence alignment. Additionally, cross-modal retrieval has benefited from the application of adversarial learning [57, 66, 44]. Some studies have demonstrated the advantages of using attention to capture the intricate connections between visual and language, which improves the joint embedding space [26, 63]. In order to improve regional-level and regional-global linkages, Wen et al. [60] execute graph attention. Through cross-modal message aggregations, it has been successfully demonstrated that the interaction of multi-modal data can be strengthened [47, 59]. The alignment of the ingredients and the instructions are not equal; some ingredients are plainly visible in the image while others are not. This has led to some research into adding attention modules to recipe encoders or image encoders to weigh various tokens and regions differently when fusing the two modalities [20, 29, 58]. As a result of the success of transformers in text and vision, some recent work has been done to utilize transformers, with encouraging results.

Cooking recipes, in contrast to the brief descriptions from captioning datasets, are lengthy, structured text documents that are difficult to encode [49]. Chen et al. [8] use hierarchical attention to model each recipe component independently for strong recipe feature extraction. R2GAN [66] use an adversarial technique, to enhance the learning of recipe features by creating images from recipes. Another work, ACME [57] uses an adversarial learning technique coupled with a retrieval learning sample strategy for effective cross-modal alignment. Moreover, [65] encodes three components of the recipe separately using three attention networks and improves the triplet loss to lessen the impact of noise by optimizing the most extreme hard negative sample. Recently, [49] proposed a hierarchical transformer-based encoder specifically for recipes and achieved SOTA performance. The hierarchical transformer consists of three transformer encoders one for each recipe component to extract sentence-level embeddings. Next, another transformer aligns these embeddings to achieve intra-fusion using a self-supervised loss. Finally, the recipe embedding is obtained by concatenation of aligned titles, instructions, and ingredient sentence-level embeddings. Another work [45], generates cooking programs conditioned on the image and recipes. For each recipe, they generate a set of valid cooking program sequences. In the inference stage, the trained model not only retrieves the image/recipe but also predicts the cooking program. Shukor et al. [51] proposed a framework called TFood, which has image and recipe encoders with additional multi-modal regularization and image-text matching blocks to promote cross-alignment between image and text features. They further propose an adaptive triplet loss with a dynamic margin that adjusts the hardness of the learning process. We use TFood [51] as our baseline because of its higher performance, but we swap out their naive image-text matching with our suggested method of two-level image-text matching with mask-based data augmentation.



Query	Top-1	Top-2	Top-3	Top-4	Top-5
Baseline	 <p><b>Title:</b> Soft Pumpkin Ginger Molasses Cookies <b>Ingredients:</b> pumpkin, butter, molasses, egg, stevia, wheat flour, baking powder, cinnamon <b>Instructions:</b> In a large bowl combine butter, pumpkin, molasses and egg and mix well. Stir in stevia. In a separate bowl, combine dry ingredients.....</p>	<p><b>Title:</b> Simple Sweet Potato or Pumpkin Muffins <b>Ingredients:</b> wheat flour, baking powder and soda, salt, cinnamon, ginger, sweet potato, maple syrup <b>Instructions:</b> preheat oven to 350 medium-high heat. mix wet ingredients mix dry ingredients. put into lined or greased muffin tin. bake for 15-20 minutes until toothpick comes out clean.</p>	<p><b>Title:</b> No Stuffing Cheesy Stuffed Mushrooms <b>Ingredients:</b> pillsbury dinner rolls, mushrooms, italian seasoning, salt, black pepper, swiss cheese, parmesan cheese, olive oil <b>Instructions:</b> Cheese -- Mix the seasoning, salt and pepper with the grated cheese. Put them all on a paper plate and microwave for 1 minute directions. Just to get a head start in cooking....</p>	<p><b>Title:</b> Maple Cinnamon Sweet Potato Scones Pecans <b>Ingredients:</b> wheat flour, oat flour, baking powder, sugar, salt, butter, sweet potato, cinnamon, pecans, buttermilk, vanilla extract, milk <b>Instructions:</b> Preheat oven to 375 F or 200C Spray. Mix dry ingredients (up to salt) into a large bowl Add the sweet potato, and cut it in as well Next, add to the buttermilk.....</p>	<p><b>Title:</b> Grandma's Chewy Molasses Cookies <b>Ingredients:</b> butter, brown sugar, brown sugar, molasses, egg, flour, wheat germ, salt, cinnamon, clove, nutmeg, ginger, baking soda <b>Instructions:</b> Using a strong mixer, mix butter and sugar. Blend in molasses and egg gently. While butter/sugar is mixing. Add to creamed mixture in thirds until fully blended. Refrigerate 1 hour.....</p>
MALM	 <p><b>Title:</b> Berry Trifle <b>Ingredients:</b> cake, blueberries, raspberries, blackberries, liqueur, vanilla pudding, milk, topping <b>Instructions:</b> Place cubed cake in bottom of large glass serving bowl. Layer the blueberries, raspberries and blackberries. Sprinkle with praline liqueur. In a medium bowl, combine pudding mix, milk .....</p>	<p><b>Title:</b> Tropical Strawberry Cream Pie <b>Ingredients:</b> vanilla wafers, butter, sugar, Pineapple, water, Gelatin, ice cubes, strawberries <b>Instructions:</b> Crush 26 wafers, mix with butter until blended. Press onto bottom of 9-inch pie plate. Add boiling water to gelatin mix in medium bowl.....</p>	<p><b>Title:</b> Jellybean Bark <b>Ingredients:</b> white confectioners' coating, jellybeans <b>Instructions:</b> Line a jelly roll pan with waxed paper and set aside. Melt the white confectioners' coating in the top of a double boiler. Spread the melted white confectioners' .....</p>	<p><b>Title:</b> Jellybean Bark <b>Ingredients:</b> white confectioners' coating, jellybeans <b>Instructions:</b> Line a jelly roll pan with waxed paper and set aside. Melt the white confectioners' coating in the top of a double boiler. Spread the melted white confectioners' .....</p>	<p><b>Title:</b> Scottish Chocolate &amp; Orange Mousse Whiskey <b>Ingredients:</b> chocolate, egg, Scotch whiskey, whipping cream, orange, powdered sugar <b>Instructions:</b> Combine chocolate, whiskey and cream in a heatproof bowl. Remove from the heat and allow cooling slightly. Beat egg whites to hard peaks. Add egg yolk mixture into the cooled chocolate cream...</p>
Query	Top-1	Top-2	Top-3	Top-4	Top-5
Baseline	 <p><b>Title:</b> Soft Pumpkin Ginger Molasses Cookies <b>Ingredients:</b> pumpkin, butter, molasses, egg, stevia, wheat flour, baking powder, cinnamon <b>Instructions:</b> In a large bowl combine butter, pumpkin, molasses and egg and mix well. Stir in stevia. In a separate bowl, combine dry ingredients.....</p>	<p><b>Title:</b> Michael's Flank Steak Hoagies <b>Ingredients:</b> cumin seeds, olive oil, honey, vinegar, garlic, Chile, black pepper, coriander, cayenne pepper, flank steak, salt, shredded iceberg lettuce, barbecue sauce <b>Instructions:</b> In a small skillet, toast the cumin seeds over moderate heat until fragrant, 2 to 3 minutes. Let cool, then grind coarsely in a mortar or a spice mill. Light a grill or heat a grill pan...</p>	<p><b>Title:</b> Pauline Werner's Beef Stew <b>Ingredients:</b> pillsbury dinner rolls, mushrooms, italian seasoning, salt, black pepper, swiss cheese, parmesan cheese, olive oil <b>Instructions:</b> Heat the oil in a large pot over medium heat. Place the meat in a bowl, sprinkle with flour, and toss to coat. Transfer meat to pot, season with salt and pepper. Fill the pot with enough water to cover the meat....</p>	<p><b>Title:</b> Sweet Potato Scones <b>Ingredients:</b> wheat flour, All-purpose Flour, baking powder, Baking Soda, Salt, Butter, Egg, Sweet Potato, Agave Nectar, Maple Syrup, Cinnamon <b>Instructions:</b> Preheat oven to 425 degrees. Peel the sweet potato and cut into small chunks. Place in a small microwave safe bowl and heat for about 5 1/2 minutes. Once your potato is heated and soft, place it in the food processor.....</p>	<p><b>Title:</b> Autumn Spice Ham Steak <b>Ingredients:</b> butter, ham steak, red apple, green apple, flavored pancake syrup, ground cinnamon <b>Instructions:</b> Melt the butter in a large skillet over medium-high heat. Fry the ham on both sides in the butter until browned. Lay the sliced apple over the ham. Pour the syrup over the apples. Reduce heat to medium, and simmer, stirring occasionally. Sprinkle with cinnamon.....</p>
MALM	 <p><b>Title:</b> Crockpot Beef Stew <b>Ingredients:</b> butter, beef, salt, pepper, yellow onion, red onion, tomatoes, carrots, red potatoes, tomato paste, chicken broth, water <b>Instructions:</b> Mix the meat with salt, pepper, and 1 tablespoon of smoked paprika. Coat well and brown both sides. Add flour to the mixture and remove to a plate. Place all ingredients in a crockpot...</p>	<p><b>Title:</b> Sukiyaki <b>Ingredients:</b> angel hair, cooling oil, sugar, steak, green tops, chicken broth, soy sauce, white wine, tofu, cabbage, mushrooms, spinach, leaves <b>Instructions:</b> In a large pot of boiling, salted water, cook the pasta until just done, about 3 minutes. Rinse with cold water and drain thoroughly.....</p>	<p><b>Title:</b> Pesto Pasta and Chickpea Salad <b>Ingredients:</b> tie pasta, chickpeas, Italian dressing, pesto sauce, pimientos, black olives, asiago cheese <b>Instructions:</b> Prepare bow-tie pasta according to package directions. Combine all ingredients in a large bowl and stir to mix well. Increasing or decreasing the Italian dressing and pesto to taste. Serve at room temperature for the best flavor...</p>	<p><b>Title:</b> Butternut Squash Orzo <b>Ingredients:</b> butter, olive oil, onion, cloves garlic, butternut, vegetable broth, orzo pasta, parmesan cheese, fresh basil, salt and pepper <b>Instructions:</b> In a deep skillet, melt butter with oil over medium-high heat. Add onion and cook for about 6 minutes. Add garlic and cook for 30 seconds. Add squash and stir. Add 1/2 cup chicken broth and simmer.....</p>	<p><b>Title:</b> Chipotle Copycat Lime Rice Recipe <b>Ingredients:</b> vegetable oil, butter, cilantro, rice, water, salt, lime <b>Instructions:</b> In a 2-quart heavy saucepan, heat oil or butter over low heat. Add rice and lime juice, stir for 1 minute. Add water and salt, .....</p>
Query	Top-1	Top-2	Top-3	Top-4	Top-5
Baseline	 <p><b>Title:</b> Smothered Pork Chops <b>Ingredients:</b> pork chops, flour, salt, garlic powder, pepper, buttermilk, McCormick brown gravy mix, onion, oil, white rice <b>Instructions:</b> Heat oil in a frying pan over medium high heat. Mix together the flour, salt, garlic powder, and pepper together. Dip pork chops in buttermilk and dredge in flour to coat.....</p>	<p><b>Title:</b> Spicy Potato-Crusted Tilapia <b>Ingredients:</b> tilapia filets, Potatoes, taco seasoning, dried cilantro, cumin, egg whites, green onions, chili powder, pepper, salt, lemon <b>Instructions:</b> Preheat oven to 400 degrees. Mix taco seasoning, cilantro, cumin, chili powder, cayenne pepper and 1/2 tsp salt in a large plastic baggie. Place tilapia filets in baggie and Let tilapia marinate in baggie.....</p>	<p><b>Title:</b> Salisbury Steak <b>Ingredients:</b> breadcrumbs, salt, pepper, ground beef, flour, water, ketchup, Worcestershire, mustard, cooked egg noodles, parsley <b>Instructions:</b> In a large bowl, beat egg. Stir in 1/3 cup of soup, bread crumbs salt and pepper. Add beef, mix gently. Shape into six oval patties Brown in a skillet over medium heat.....</p>	<p><b>Title:</b> Kathy's Meaty Spaghetti Sauce <b>Ingredients:</b> ground beef, sausage, tomato sauce, onion, pepper, oregano, bay leaf, cloves garlic, olive oil, vegetable oil <b>Instructions:</b> In a large bowl, beat egg. Stir in 1/3 cup of soup, bread crumbs salt and pepper. Add beef, mix gently. Shape into six oval patties Brown in a skillet over medium heat.....</p>	<p><b>Title:</b> Pork and Potato Curry <b>Ingredients:</b> sugar, salt, dark soy sauce, coriander, cumin, chili powder, ground turmeric, cornflour, pork filets, onion, garlic cloves, olive oil, red chilies, garam masala <b>Instructions:</b> Mix the sugar, salt, soy sauce, coriander, cumin, chili powder, turmeric and cornflour paste in a bowl, adding a little water if necessary. Add the diced pork, mix thoroughly.....</p>
MALM	 <p><b>Title:</b> Pecan-Stuffed Mushrooms <b>Ingredients:</b> portabella mushrooms, olive oil, garlic clove, oregano, pecans, breadcrumbs, salt, black pepper, heavy cream, parsley <b>Instructions:</b> Put oven rack in middle position in oven and preheat to 400F. Trim ends of mushroom stems and separate caps and stems. Arrange caps, stemmed sides up. Finely chop stems, then cook with garlic and oregano in butter. Stir in pecans, bread crumbs, 1/4 teaspoon salt.....</p>	<p><b>Title:</b> Spicy Potato-Crusted Tilapia <b>Ingredients:</b> tilapia filets, Potatoes, package taco seasoning, dried cilantro, cumin, egg whites, green onions, chili powder, cayenne pepper <b>Instructions:</b> Preheat oven to 400 degrees. Mix taco seasoning cilantro, cumin, chili powder, cayenne pepper and 1/2 tsp salt in a large plastic baggie. Place tilapia filets in baggie and shake to coat evenly.....</p>	<p><b>Title:</b> Cajun Corn Soup <b>Ingredients:</b> chicken broth, water, green pepper, diced tomatoes, kernel corn, garlic salt, paprika, oil, leek, black beans <b>Instructions:</b> Mix the broth and water in a pot, and bring to a boil. Stir in the green bell pepper, tomatoes, and corn. Reduce heat to low, and simmer 10 minutes.....</p>	<p><b>Title:</b> Colorful Orange Salad with Mandarin-Cider Vinaigrette <b>Ingredients:</b> weight Salad Greens, Blood Orange, Mandarin Oranges, Toasted Almonds, Cheese, Red Onion, Olive Oil, Apple Cider Vinegar, Mandarin Orange Juice, Orange Peel <b>Instructions:</b> Toss the greens, oranges, almonds, and onions together in a large bowl. Dressing and toss to coat. Top with more crumbled gorgonzola. Whisk all ingredients together...</p>	<p><b>Title:</b> Calico Slaw <b>Ingredients:</b> green cabbage, carrots, green bell pepper, red bell pepper, yellow bell pepper, apple, cider vinegar, white sugar, sea salt, black pepper <b>Instructions:</b> Toss the cabbage, carrots, green bell pepper, red bell pepper, Red Delicious apple, and Golden Delicious apple together in a large bowl. Whisk the apple cider vinegar, sugar, and sea salt. Pour the vinegar mixture over the cabbage. Cover the bowl with plastic.....</p>

**Figure 4:** This figure demonstrates instances of supervision collapse observed in a baseline model, as well as the efficacy of our proposed model in addressing this issue. The ground-truth recipes are highlighted with green colour.

## 5 CONCLUSION

In this work, we investigated the image-text retrieval task from the perspective of supervision collapse, that is performing supervised global text-image matching can result in a loss of information that is not necessary for fitting training data but desirable for generalization. To address this problem, we proposed a mask augmentation-based local matching model, which employs two important modules that can benefit each other mutually to learn cross-modality features that generalize better. A local matching module locates fine-grained cross-modality correspondence and provides external supervision for a masked self-distillation module. The masked self-distillation module learns general-purpose image features and avoids overfitting

caused by local matching. Experiments on the Recipe1M dataset demonstrated the superior performance of the proposed method.

One possible extension of this method is to deal with the zero-shot setting, that is retrieving food items and associated recipes not seen in training. This can be benefited from pre-trained vision-language model. We will leave this as future work.

## ACKNOWLEDGMENTS

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