NARASARAOPETAENGINEERINGCOLLEGE

(AUTONOMOUS)

DEPARTMENTOFCOMPUTERSCIENCEANDENGINEERING

2023-2024

BatchNumber	BB5
TeamMembers	A.Venkateshwarlu (20471A0566) B.RaviTeja (20471A0572) K.VamsiKrishna (20471A0594)
Guide	Dr.S.SivaNageswaraRao,M.Tech,ph.D,Professor.
Title	**Restaurant Rating Prediction using Machine Learning.**
Domain/Technology	MachineLearning
Dataset Link	https://www.kaggle.com/datasets/himanshupoddar/zomato-bangalore-restaurants
BasePaperLink	https://ieeexplore.ieee.org/document/9077859
SoftwareRequirements	Browser:Any Latest browser like Chrome Operating System : Windows 10 Language:Python Platform:VS Code
HardwareRequirements	Processor : Intel(R) Core™2 i5-5500U CPU@2.50GHZRAM:8GB(gigabyte) SystemType:64-bit operatingsystem,x64-based Processor.
Abstract	One of the most competitive industries nowadays is the restaurant business. Since people have loved sharing meals with one another for generations, Each passing day witnesses a burgeoning demand for dining establishments. Bangalore, renowned for its diverse array of international cuisines, stands as an epitome of delight for food enthusiasts. This study embarks on unraveling the intricacies of food culture, honing in on a specific dataset of restaurants within the locale. Employing advanced data visualization technologies, our endeavor is to dissect the trends and patterns that define Bangalore's dynamic culinary landscape. This essay offers a methodology to comprehend the variables influencing restaurant ratings. A broad spectrum of methodologies from the realms of machine learning and predictive analytics can be harnessed to forecast restaurant ratings. Leveraging an extensive toolkit encompassing various tools and techniques, we aim to anticipate and understand the intricacies of restaurant ratings, unveiling valuable insights and patterns within the data.Several regression techniques are used to build the model in this work, and the most effective approach is taken into consideration.The outcome of this study aids newly opened eateries in selecting their menu, style, theme, price, target market, etc., ultimately leading to a rise in sales.

Signature of the team members   **Signature of the Guide**   **Signature of the project coordinator**