Draft-1

STA 210 - Summer 2022

Team 2 - Alicia Gong, Ashley Chen, Abdel Shehata, Claire Tam 6-8-2022

Setup

```
library(tidywerse)
library(tidymodels)
library(dplyr)
library(ggplot2)
library(cowplot)
library(knitr)
library(recipes)
library(raret)
library(InformationValue)
library(ISLR)
library(MASS)
library(nnet)
```

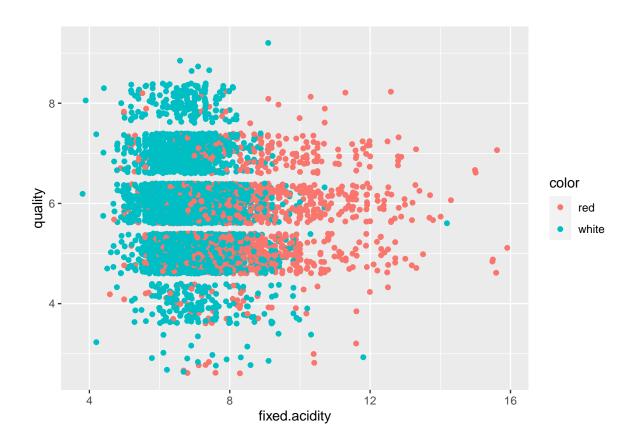
```
redwine <- read.csv("data/winequality-red.csv", sep = ";")
whitewine <- read.csv("data/winequality-white.csv", sep = ";")
redwine <- redwine %>% mutate(color="red")
whitewine <- whitewine %>% mutate(color="white")
wine <- redwine %>% full_join(whitewine)
```

Load packages and data:

```
Joining, by = c("fixed.acidity", "volatile.acidity", "citric.acid",
"residual.sugar", "chlorides", "free.sulfur.dioxide", "total.sulfur.dioxide",
"density", "pH", "sulphates", "alcohol", "quality", "color")
```

```
wine <- slice(wine, sample(1:n()))

ggplot(data = wine, aes(x = fixed.acidity, y = quality, color = color)) +
    geom_jitter()</pre>
```



Introduction and Data

Introduction About 234 million hectoliters of wine were consumed in 2020, worldwide, with the US making up approximetly 14% of that consumption (Karlsson 2020). Since Wine composition and wine quality varies widely, it raises the question: what makes a good wine?

To answer that question, we will analyze the wine quality dataset from Vinho Verde vinyard in Portogal, and more importantly try to narrow down our question to make it possible for it to be supported by evidence. Below is the introduction to our research:

Project Goal: To identify variables that are important in explaining variation in the response. "Vinho Verde" is the kind of wine exclusively produced in the demarcated region of Vinho Verde in northwestern Portugal. The Vinho Verde wine has its own unique system of production

and is only produced from the indigenous grape varieties of the region. Vinho Verde region is one of the largest and oldest wine regions in the world, and is home to thousands of producers, generating a wealth of economic activity and jobs, and strongly contributes to the development of Minho province and the country. The Vinho Verde wine also enjoys high reputation worldwide. It is recurrently awarded in national and international competitions. The goal of this dataset is to model wine quality based on physicochemical tests. We believe that this dataset can also be used to analyze the relationship between different chemical compositions and the ratings of wine quality. We believe that this dataset can also be used to analyze what chemical factors are attributable to the final rating of Vinho Verde wine. Our research may shed light on future research and development directions for improving the quality of Vinho Verde wine, which may also contribute to the competitiveness of Portuguese wine industry.

Our goal is to produce a classification model that best explains how different chemical compositions of the Portuguese "Vinho Verde" wine affects the variation of the wine quality.

Data Introduction The Wine Quality dataset was collected from Vinho Verde wine Samples, from the North of Portugal. The data was originally donated in 2009 by Professor Cortez. The specific mechanism of the collection of the data was lab work done on different wines to measure their chemical attributites (like acidity etc.). The quality of the wine however was obtained through the average rating of three wine experts. The dataset is divided into two: Red wine and White wine. Red Wine has 1599 observations, and white wine has 4898 observations (each observation being a specific wine). Information about the wine include but are not limited to:PH,Density,Acidity, and alcohol content.

Each observation is a specific wine from the Vinho Verde region. Thus, there might be a little uncertainty in collecting the exact numbers for each numbers. However, since the Vinho Verde region is a vast region spreading 15500 hectareas of vineyards in far-north Portugal, this uncertainty shouldn't be significant in our analysis or project. Thus, we will assume that the datas are independent and random

glimpse(wine)

```
Rows: 6,497
Columns: 13
                       <dbl> 6.4, 8.0, 8.3, 6.1, 6.3, 8.2, 6.9, 7.2, 7.1, 7.5,~
$ fixed.acidity
$ volatile.acidity
                       <dbl> 0.35, 0.43, 0.26, 0.32, 0.32, 0.34, 0.54, 0.58, 0~
$ citric.acid
                       <dbl> 0.21, 0.40, 0.37, 0.37, 0.32, 0.38, 0.26, 0.03, 0~
                       <dbl> 2.10, 12.40, 1.40, 1.80, 1.50, 2.50, 12.70, 2.30,~
$ residual.sugar
$ chlorides
                       <dbl> 0.051, 0.168, 0.076, 0.051, 0.037, 0.080, 0.049, ~
                       <dbl> 46, 29, 8, 13, 12, 12, 59, 7, 28, 26, 70, 66, 44,~
$ free.sulfur.dioxide
$ total.sulfur.dioxide <dbl> 171, 190, 23, 200, 76, 57, 195, 28, 128, 180, 189~
$ density
                       <dbl> 0.99320, 0.99910, 0.99740, 0.99450, 0.98993, 0.99~
```

There are 6497 observations and 13 variables (14 if you include the new response variable added later).

```
any(is.na(wine))
```

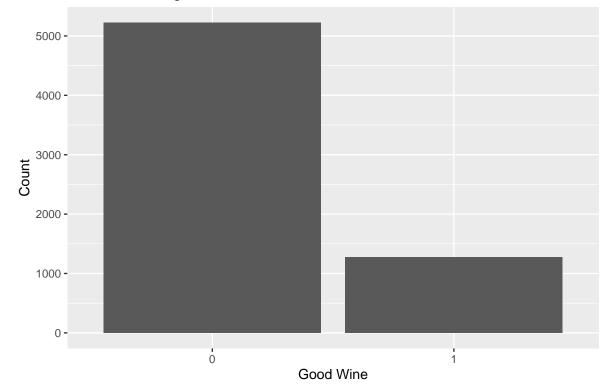
[1] FALSE

There are no NAs in our data, so we shouldn't be concerned about missing data.

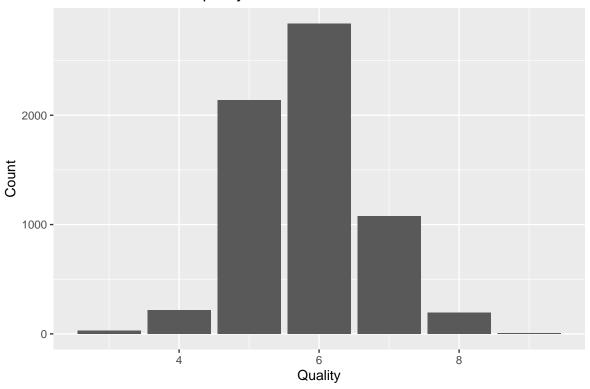
```
wine <- wine %>%
  mutate(good_wine = if_else(quality >= 7,"1","0"))
wine <- wine %>%
  mutate(good_wine = as.factor(good_wine))
wine <- wine %>%
  mutate(good_wine_names = if_else(good_wine=="1","Good wine","Bad or subpar wine"))
no1 <- colnames(wine)[1:11]
colnames(wine)[1:11] = paste("c_", no1, sep = "")</pre>
```

Data Wrangling

Distribution of good wine in data



Distribution of wine quality in data



```
p1 <- ggplot(data = wine, aes(x = quality) ) +
    geom_bar(fill = "pink") +
    labs(x = "quality")

p2 <- ggplot(data = wine, aes(x = c_fixed.acidity) ) +
    geom_histogram(fill = "pink") +
    labs(x = "fixed acidity")

p3 <- ggplot(data = wine, aes(x = c_volatile.acidity) ) +
    theme(axis.text=element_text(size=9)) +
    geom_histogram(fill = "pink") +
    labs(x = "volatile acidity")

p4 <- ggplot(data = wine, aes(x = c_citric.acid) ) +
    theme(axis.text = element_text(size=9)) +
    geom_histogram(fill = "pink") +
    labs(x = "citric acid")</pre>
```

```
p5 <- ggplot(data = wine, aes(x = c_residual.sugar)) +
  geom_histogram(fill = "pink") +
  labs(x = "residual sugar")
p6 <- ggplot(data = wine, aes(x = c chlorides)) +
 theme(axis.text = element text(size = 11)) +
  geom histogram(fill = "pink") +
  labs(x = "chlorides")
p7 <- ggplot(data = wine, aes(x = c_free.sulfur.dioxide)) +
  theme(axis.text = element_text(size=9)) +
  geom_histogram(fill = "pink") +
  labs(x = "free sulfur dioxide")
p8 <- ggplot(data = wine, aes(x = c_total.sulfur.dioxide) ) +</pre>
  theme(axis.text = element_text(size=9)) +
  geom_histogram(fill = "pink") +
  labs(x = "total sulfur dioxide")
p9 <- ggplot(data = wine, aes(x = c density)) +
 theme(axis.text = element_text(size = 7.5)) +
  geom_histogram(fill= "pink") +
  labs(x = "density")
p10 <- ggplot(data = wine, aes(x = c_pH)) +
  geom_histogram(fill = "pink") +
  labs(x = "pH")
p11 <- ggplot(data = wine, aes(x = c_sulphates) ) +</pre>
  theme(axis.text = element_text(size=9)) +
  geom_histogram(fill= "pink") +
  labs(x = "sulphates")
p12 <- ggplot(data = wine, aes(x = c_alcohol)) +
  geom histogram(fill= "pink") +
  labs(x = "alcohol")
plot_grid(p1, p2, p3, p4, p5, p6, p7, p8, p9, p10, p11, p12, ncol = 3, nrow = 4)
```

Exploratory Data Analysis

`stat_bin()` using `bins = 30`. Pick better value with `binwidth`.

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            4
                       8
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                                                   12
                                                                        0.4
                                                                            0.8
                                                                                 1.2
                                                         16
               quality
                                           fixed acidity
                                                                        volatile acidity
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   1500 -
                                                                3000 -
                                                             2000 -
1000 -
                                 2000 -
   1000 -
    500 -
                                 1000 -
      0 -
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                                                                     0.0
                                                                                0.4
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             0.5
                   1.0
                                                  40
        0.0
                                            20
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                                          residual sugar
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          free sulfur dioxide
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                 pΗ
                                            sulphates
                                                                           alcohol
#cor(wine$c_alcohol, wine$quality)
#cor(wine$c_density, wine$quality)
#cor(wine$c_volatile.acidity, wine$quality)
#cor(wine$c_chlorides, wine$quality)
#cor(wine$c_residual.sugar, wine$quality)
#cor(wine$c_fixed.acidity, wine$quality)
#cor(wine$c_free.sulfur.dioxide, wine$quality)
```

```
#cor(wine$c_total.sulfur.dioxide, wine$quality)
#cor(wine$c_pH, wine$quality)
#cor(wine$c_sulphates, wine$quality)
# cor(wine$c_citric.acid, wine$quality)
```

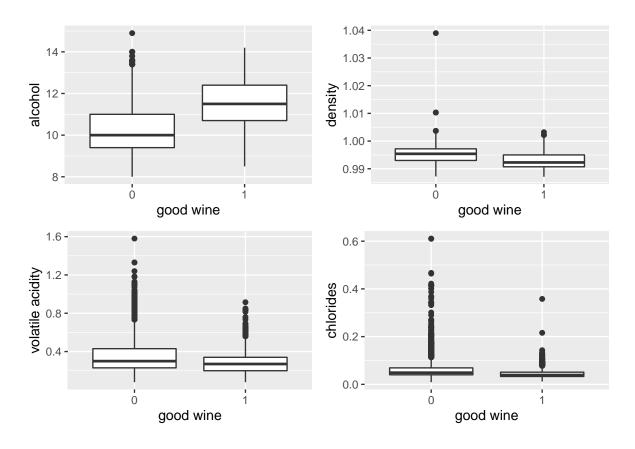
```
a1 <- ggplot(wine, aes(y = c_alcohol, x = as.factor(good_wine))) +
    geom_boxplot() +
    labs(x = "good wine", y = "alcohol")

a2 <- ggplot(wine, aes(y = c_density, x = as.factor(good_wine))) +
    geom_boxplot() +
    labs(x = "good wine", y = "density")

a3 <- ggplot(wine, aes(y = c_volatile.acidity, x = as.factor(good_wine))) +
    geom_boxplot() +
    labs(x = "good wine", y = "volatile acidity")

a4 <- ggplot(wine, aes(y = c_chlorides, x = as.factor(good_wine))) +
    geom_boxplot() +
    labs(x = "good wine", y = "chlorides")

plot_grid(a1, a2, a3, a4, ncol = 2, nrow = 2)</pre>
```



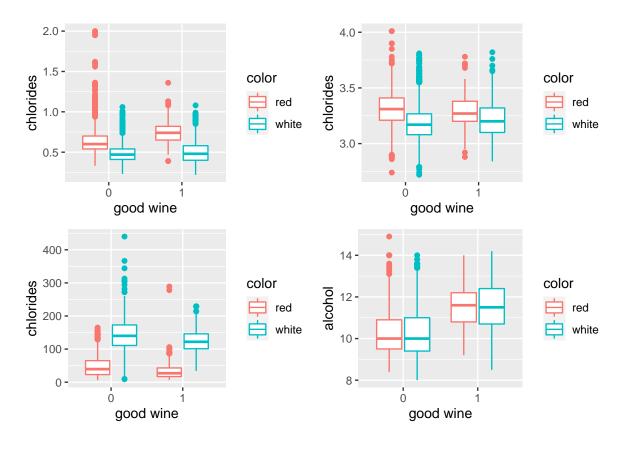
```
# exploring interaction effects
a5 <- ggplot(wine, aes(y = c_sulphates, x = as.factor(good_wine), color = color)) +
    geom_boxplot() +
    labs(x = "good wine", y = "chlorides")

a6 <- ggplot(wine, aes(y = c_pH, x = as.factor(good_wine), color = color)) +
    geom_boxplot() +
    labs(x = "good wine", y = "chlorides")

a7 <- ggplot(wine, aes(y = c_total.sulfur.dioxide, x = as.factor(good_wine), color = color))
    geom_boxplot() +
    labs(x = "good wine", y = "chlorides")

a8 <- ggplot(wine, aes(y = c_alcohol, x = as.factor(good_wine), color = color)) +
    geom_boxplot() +
    labs(x = "good wine", y = "alcohol")

plot_grid(a5, a6, a7, a8, ncol = 2, nrow = 2)</pre>
```



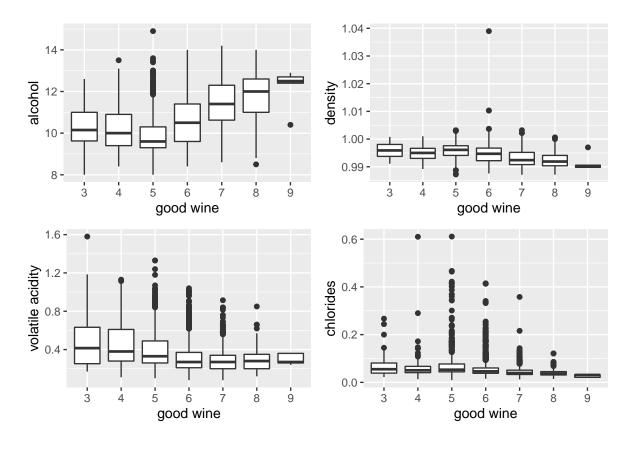
```
a1 <- ggplot(wine, aes(y = c_alcohol, x = as.factor(quality))) +
    geom_boxplot() +
    labs(x = "good wine", y = "alcohol")

a2 <- ggplot(wine, aes(y = c_density, x = as.factor(quality))) +
    geom_boxplot() +
    labs(x = "good wine", y = "density")

a3 <- ggplot(wine, aes(y = c_volatile.acidity, x = as.factor(quality))) +
    geom_boxplot() +
    labs(x = "good wine", y = "volatile acidity")

a4 <- ggplot(wine, aes(y = c_chlorides, x = as.factor(quality))) +
    geom_boxplot() +
    labs(x = "good wine", y = "chlorides")

plot_grid(a1, a2, a3, a4, ncol = 2, nrow = 2)</pre>
```



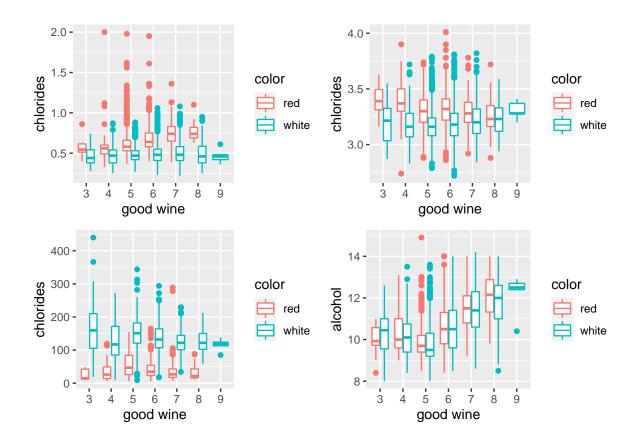
```
# exploring interaction effects
a5 <- ggplot(wine, aes(y = c_sulphates, x = as.factor(quality), color = color)) +
    geom_boxplot() +
    labs(x = "good wine", y = "chlorides")

a6 <- ggplot(wine, aes(y = c_pH, x = as.factor(quality), color = color)) +
    geom_boxplot() +
    labs(x = "good wine", y = "chlorides")

a7 <- ggplot(wine, aes(y = c_total.sulfur.dioxide, x = as.factor(quality), color = color)) +
    geom_boxplot() +
    labs(x = "good wine", y = "chlorides")

a8 <- ggplot(wine, aes(y = c_alcohol, x = as.factor(quality), color = color)) +
    geom_boxplot() +
    labs(x = "good wine", y = "alcohol")

plot_grid(a5, a6, a7, a8, ncol = 2, nrow = 2)</pre>
```



Methodology

```
set.seed(222)
wine_split <- initial_split(wine, prop = 3/4)
wine_train <- training(wine_split)
wine_test <- training(wine_split)</pre>
```

```
wine_spec <- logistic_reg() %>% set_engine("glm")
```

```
wine_rec1 <- recipe(
  good_wine ~., data = wine_train) %>%
  step_rm(good_wine_names, quality) %>%
  step_center(all_numeric_predictors())%>%
```

```
step_dummy(all_nominal_predictors()) %>%
step_zv(all_predictors())
```

```
wine_wflow1 <- workflow() %>%
  add_model(wine_spec) %>%
  add_recipe(wine_rec1)
```

```
wine_fit1 <- wine_wflow1 %>%
  fit(data = wine_train)
kable(tidy(wine_fit1), digits = 3)
```

Logistic Model: Reduced

| term | estimate | std.error | statistic | p.value |
|---------------------------|----------|-----------|-----------|---------|
| (Intercept) | -1.274 | 0.221 | -5.771 | 0.000 |
| c_fixed.acidity | 0.486 | 0.076 | 6.359 | 0.000 |
| $c_volatile.acidity$ | -3.752 | 0.444 | -8.444 | 0.000 |
| $c_citric.acid$ | -0.231 | 0.395 | -0.585 | 0.558 |
| $c_residual.sugar$ | 0.214 | 0.030 | 7.148 | 0.000 |
| c _chlorides | -5.629 | 2.641 | -2.132 | 0.033 |
| $c_free.sulfur.dioxide$ | 0.010 | 0.003 | 2.972 | 0.003 |
| $c_total.sulfur.dioxide$ | -0.004 | 0.002 | -2.270 | 0.023 |
| $c_density$ | -409.360 | 76.091 | -5.380 | 0.000 |
| c_pH | 2.415 | 0.414 | 5.838 | 0.000 |
| $c_sulphates$ | 2.448 | 0.332 | 7.370 | 0.000 |
| $c_alcohol$ | 0.487 | 0.092 | 5.282 | 0.000 |
| color_white | -0.805 | 0.289 | -2.787 | 0.005 |

Since the p-value of the citric acid coefficient is well above our significance level of 0.05, we perform an Anova test:

```
wine_rec2 <- recipe(
  good_wine ~., data = wine_train) %>%
  step_rm(good_wine_names,quality,c_citric.acid) %>%
  step_center(all_numeric_predictors()) %>%
  step_dummy(all_nominal_predictors()) %>%
  step_zv(all_predictors())
```

```
wine_wflow2 <- workflow() %>%
  add_model(wine_spec) %>%
  add_recipe(wine_rec2)

wine_fit2 <- wine_wflow2 %>%
  fit(data = wine_train)
```

```
fit_engine1 <- extract_fit_engine(wine_fit1)
fit_engine2 <- extract_fit_engine(wine_fit2)
anova(fit_engine2, fit_engine1, test = "Chisq") %>%
    kable(digits = 3)
```

| Resid. Df | Resid. Dev | Df | Deviance | Pr(>Chi) |
|-----------|------------|----|----------|----------|
| 4860 | 3839.753 | NA | NA | NA |
| 4859 | 3839.409 | 1 | 0.344 | 0.558 |

Based on these results, we should remove citric acid.

```
wine_rec_full <- recipe(good_wine ~., data = wine_train) %>%
  step_rm(good_wine_names,quality,c_citric.acid) %>% # i don't think we should remove citric
  step_dummy(color) %>%
  step_interact(terms = ~starts_with("c_"):starts_with("color")) %>%
  step_dummy(all_nominal_predictors()) %>%
  step_zv(all_predictors())
```

```
wine_flow_model <- workflow() %>%
  add_model(wine_spec) %>%
  add_recipe(wine_rec_full)
```

```
wine_fit_test <- wine_flow_model %>%
  fit(data = wine_train)

tidy(wine_fit_test,conf.int = T) %>%
  kable(digits = 3)
```

Full Model

| | 1. 1 | . 1 | | 1 | C 1 | |
|--|--------------|-----------|-----------|---------|----------|-----------|
| term | estimate | std.error | statistic | p.value | conf.low | conf.high |
| (Intercept) | 231.822 | 120.558 | 1.923 | 0.054 | -3.788 | 469.562 |
| c_fixed.acidity | 0.348 | 0.137 | 2.535 | 0.011 | 0.079 | 0.618 |
| $c_volatile.acidity$ | -3.206 | 0.734 | -4.365 | 0.000 | -4.678 | -1.796 |
| $c_{residual.sugar}$ | 0.251 | 0.087 | 2.877 | 0.004 | 0.072 | 0.418 |
| c _chlorides | -3.831 | 3.005 | -1.275 | 0.202 | -10.561 | 1.351 |
| $c_free.sulfur.dioxide$ | 0.003 | 0.014 | 0.234 | 0.815 | -0.023 | 0.030 |
| $c_total.sulfur.dioxide$ | -0.013 | 0.006 | -2.288 | 0.022 | -0.024 | -0.002 |
| $c_density$ | - | 123.071 | -2.022 | 0.043 | - | -8.359 |
| | 248.822 | | | | 491.564 | |
| c_pH | 0.352 | 1.101 | 0.320 | 0.749 | -1.821 | 2.502 |
| $c_sulphates$ | 3.732 | 0.642 | 5.814 | 0.000 | 2.474 | 5.001 |
| $c_alcohol$ | 0.848 | 0.146 | 5.826 | 0.000 | 0.566 | 1.138 |
| color_white | 390.882 | 161.325 | 2.423 | 0.015 | 75.330 | 708.050 |
| $c_fixed.acidity_x_color_white$ | 0.127 | 0.171 | 0.738 | 0.460 | -0.209 | 0.463 |
| $c_volatile.acidity_x_color_white$ | te -0.296 | 0.917 | -0.323 | 0.747 | -2.080 | 1.518 |
| $c_{residual.sugar_x_color_whit}$ | e = 0.034 | 0.096 | 0.357 | 0.721 | -0.151 | 0.230 |
| $c_chlorides_x_color_white$ | -10.022 | 5.290 | -1.895 | 0.058 | -20.416 | 0.440 |
| $c_free.sulfur.dioxide_x_color_$ | whit 0.005 | 0.014 | 0.364 | 0.716 | -0.022 | 0.033 |
| $c_total.sulfur.dioxide_x_color_$ | _white012 | 0.006 | 2.116 | 0.034 | 0.001 | 0.024 |
| $c_density_x_color_white$ | - | 164.179 | -2.409 | 0.016 | - | -74.371 |
| | 395.547 | | | | 718.282 | |
| $c_pH_x_color_white$ | 2.765 | 1.205 | 2.296 | 0.022 | 0.413 | 5.140 |
| $c_sulphates_x_color_white$ | -1.640 | 0.758 | -2.162 | 0.031 | -3.134 | -0.153 |
| $c_alcohol_x_color_white$ | -0.711 | 0.195 | -3.654 | 0.000 | -1.096 | -0.333 |

As we can see from some variables p values and confidence interval, we can drop some of those valuables if we were to conduct to a hypothesis test since their p value would exceed 0.05, meaning that we would not have enough to reject the null hypothesis. (better wording later)

```
wine_full_reduced <- recipe(good_wine ~., data = wine_train) %>%
  step_rm(good_wine_names, quality, c_citric.acid) %>%
  step_dummy(color)%>%
  step_interact(terms = ~starts_with("c_"):starts_with("color")) %>%
  step_rm(c_sulphates_x_color_white, c_free.sulfur.dioxide_x_color_white, c_chlorides_x_color_step_dummy(all_nominal_predictors()) %>%
  step_zv(all_predictors())
```

```
wine_full_reduced_workflow<- workflow() %>%
  add_model(wine_spec) %>%
  add_recipe(wine_full_reduced)

wine_fit_test <- wine_full_reduced_workflow %>%
  fit(data = wine_train)

tidy(wine_fit_test,conf.int = T) %>%
  kable(digits = 3)
```

| term | estimate | std.error | statistic | p.value | conf.low | conf.high |
|--------------------------------|-----------|-----------|-----------|---------|----------|-----------|
| (Intercept) | 254.800 | 82.824 | 3.076 | 0.002 | 93.048 | 418.061 |
| c_fixed.acidity | 0.397 | 0.066 | 5.991 | 0.000 | 0.268 | 0.529 |
| c_volatile.acidity | -3.395 | 0.435 | -7.807 | 0.000 | -4.258 | -2.552 |
| c_residual.sugar | 0.273 | 0.031 | 8.775 | 0.000 | 0.212 | 0.334 |
| c_chlorides | -7.754 | 2.805 | -2.764 | 0.006 | -13.555 | -2.608 |
| c_free.sulfur.dioxide | 0.008 | 0.003 | 2.415 | 0.016 | 0.002 | 0.015 |
| $c_total.sulfur.dioxide$ | -0.012 | 0.004 | -3.201 | 0.001 | -0.020 | -0.005 |
| c_density | _ | 82.953 | -3.251 | 0.001 | - | -107.756 |
| | 269.715 | | | | 433.266 | |
| c_sulphates | 2.501 | 0.338 | 7.403 | 0.000 | 1.838 | 3.162 |
| c_alcohol | 0.820 | 0.121 | 6.769 | 0.000 | 0.587 | 1.062 |
| color_white | 333.101 | 75.861 | 4.391 | 0.000 | 184.644 | 482.229 |
| c_total.sulfur.dioxide_x_color | _whi0e011 | 0.004 | 2.884 | 0.004 | 0.004 | 0.019 |
| c_density_x_color_white | _ | 75.398 | -4.498 | 0.000 | - | -191.558 |
| | 339.121 | | | | 487.321 | |
| $c_pH_x_color_white$ | 2.819 | 0.394 | 7.161 | 0.000 | 2.050 | 3.593 |
| $c_alcohol_x_color_white$ | -0.624 | 0.144 | -4.329 | 0.000 | -0.911 | -0.345 |

```
AIC_fit <- logistic_reg() %>%
   set_engine("glm") %>%
   fit(good_wine~.-c_citric.acid-quality-good_wine_names, data = wine_train)

AIC_fit <- repair_call(AIC_fit, data = wine_train)
AIC_fit_engine <- AIC_fit %>% extract_fit_engine()
```

```
best_AIC_model <- stepAIC(AIC_fit_engine, direction="forward", trace=FALSE)</pre>
```

```
best_AIC_model %>% tidy()
```

Stepwise

```
# A tibble: 12 x 5
  term
                           estimate std.error statistic p.value
  <chr>
                              <dbl>
                                        <dbl>
                                                  <dbl>
                                                           <dbl>
1 (Intercept)
                          392.
                                     74.9
                                                   5.24 1.62e- 7
2 c_fixed.acidity
                                      0.0747
                                                   6.38 1.76e-10
                            0.477
3 c_volatile.acidity
                                      0.420
                                                  -8.73 2.49e-18
                           -3.67
                                                   7.17 7.45e-13
4 c_residual.sugar
                            0.215
                                      0.0300
                                                  -2.20 2.81e- 2
5 c_chlorides
                           -5.77
                                      2.63
                                                   2.99 2.75e- 3
6 c_free.sulfur.dioxide
                            0.0102
                                      0.00340
7 c_total.sulfur.dioxide
                           -0.00365
                                      0.00158
                                                  -2.31 2.07e- 2
8 c_density
                         -413.
                                     75.9
                                                  -5.44 5.34e- 8
                                      0.413
9 c_pH
                            2.43
                                                  5.87 4.31e- 9
10 c_sulphates
                            2.44
                                      0.331
                                                   7.35 1.97e-13
11 c alcohol
                            0.478
                                      0.0910
                                                   5.26 1.47e- 7
12 colorwhite
                                                  -2.86 4.29e- 3
                           -0.821
                                      0.288
```

Multnomial Regression

```
full_fit1 <- multinom_reg() %>%
   set_engine("nnet") %>%
   fit(as.factor(quality)~.-good_wine_names-good_wine, data = wine_train)

full_fit1 <- repair_call(full_fit1, data = wine_train)
tidy(full_fit1)</pre>
```

Data Editing for Regression

```
# A tibble: 78 x 6
  y.level term
                                  estimate std.error statistic p.value
  <chr>
          <chr>
                                     <dbl>
                                              <dbl>
                                                        <dbl>
                                                                 <dbl>
1 4
          (Intercept)
                                  -4.73
                                            0.126
                                                      -37.5
                                                              0
2 4
          c_fixed.acidity
                                            0.148
                                                       -3.00 2.71e- 3
                                  -0.444
3 4
          c_volatile.acidity
                                            0.607
                                                       -4.14 3.43e- 5
                                  -2.52
                                                       -1.76 7.86e- 2
4 4
          c_citric.acid
                                  -1.06
                                            0.606
```

```
5 4
          c_residual.sugar
                                   0.0286
                                             0.0640
                                                         0.447 6.55e- 1
6 4
          c_chlorides
                                             0.0684
                                 -13.2
                                                    -193.
                                                               0
                                                        -6.31 2.78e-10
7 4
          c_free.sulfur.dioxide
                                 -0.0898
                                             0.0142
8 4
          c_total.sulfur.dioxide -0.00125
                                             0.00676
                                                        -0.185 8.53e- 1
9 4
          c density
                                             0.125
                                                       166.
                                  20.8
                                                               0
10 4
          с_рН
                                  -2.37
                                             0.488
                                                        -4.87 1.14e- 6
# ... with 68 more rows
```

```
full_fit1_engine <- full_fit1 %>% extract_fit_engine()
newmodel <- stepAIC(full_fit1_engine, direction="both", trace=FALSE)</pre>
```

tidy(newmodel)

```
# A tibble: 66 x 6
  y.level term
                                 estimate std.error statistic p.value
  <chr>
          <chr>
                                    <dbl>
                                              <dbl>
                                                                 <dbl>
                                                        <dbl>
1 4
          (Intercept)
                                 17.6
                                            0.118
                                                      149.
                                                              0
2 4
          c_fixed.acidity
                                 -0.527
                                            0.145
                                                       -3.64 2.77e- 4
3 4
          c_volatile.acidity
                                 -2.80
                                            0.560
                                                       -5.00 5.87e- 7
4 4
                                                        0.807 4.20e- 1
          c_residual.sugar
                                  0.0539
                                            0.0668
5 4
          c_chlorides
                                 -9.43
                                            0.0915
                                                     -103.
                                                              0
                                                       -6.85 7.58e-12
6 4
          c_free.sulfur.dioxide -0.0976
                                            0.0143
7 4
          c_total.sulfur.dioxide 0.00428
                                            0.00636
                                                        0.673 5.01e- 1
8 4
                                                       -5.94 2.77e- 9
          с_рН
                                 -2.74
                                            0.461
9 4
          c_sulphates
                                  3.38
                                            0.648
                                                       5.21 1.84e- 7
                                                       -0.135 8.93e- 1
10 4
          c_alcohol
                                 -0.0226
                                            0.168
# ... with 56 more rows
```

Results

Model selection- Logistic

bind_cols(wine_test)

wine_test_pred1

```
wine_fit1_eg <- wine_fit1 %>% extract_fit_engine()
wine_fit2_eg <- wine_fit_test %>% extract_fit_engine()

# 1 = reduced, 2 = full
wine_test_pred1 <- predict(wine_fit1, wine_test, type = "prob") %>%
```

```
# A tibble: 4,872 x 17
   .pred_0 .pred_1 c_fixed.acidity c_volatile.acidity c_citric.acid
     <dbl>
             <dbl>
                             <dbl>
                                                <dbl>
                                                              <dbl>
    0.976 0.0244
                               7.5
                                                0.61
                                                               0.26
 1
 2
    0.345 0.655
                                                               0.4
                               5.6
                                                0.21
 3
    0.922 0.0776
                               6.4
                                                0.67
                                                               0.08
    0.971 0.0290
                               8.8
                                                0.7
                                                               0
                                                               0.26
 5
    0.879 0.121
                               7.9
                                                0.255
 6
    0.475 0.525
                               6.5
                                                0.24
                                                               0.36
7
    0.621 0.379
                               6.8
                                                0.14
                                                               0.18
8
    0.500 0.500
                               8.3
                                                0.3
                                                               0.49
9
    0.952 0.0476
                               6.5
                                                0.25
                                                               0.5
    0.722 0.278
                                                               0.3
10
                               6
                                                0.16
# ... with 4,862 more rows, and 12 more variables: c_residual.sugar <dbl>,
   c_chlorides <dbl>, c_free.sulfur.dioxide <dbl>,
   c_total.sulfur.dioxide <dbl>, c_density <dbl>, c_pH <dbl>,
   c_sulphates <dbl>, c_alcohol <dbl>, quality <int>, color <chr>,
    good_wine <fct>, good_wine_names <chr>
wine_test_pred2 <- predict(wine_fit_test, wine_test, type = "prob") %>%
 bind_cols(wine_test)
wine_test_pred2
# A tibble: 4,872 x 17
   .pred_0 .pred_1 c_fixed.acidity c_volatile.acidity c_citric.acid
     <dbl>
           <dbl>
                             <dbl>
                                                <dbl>
                                                              <dbl>
    0.989 0.0108
                               7.5
                                                0.61
                                                               0.26
 1
                                                               0.4
 2
    0.285 0.715
                               5.6
                                                0.21
 3
    0.948 0.0521
                               6.4
                                                0.67
                                                               0.08
    0.976 0.0241
 4
                               8.8
                                                0.7
```

0.255

0.24

0.14

0.3

0.25

0.16

0.26

0.36

0.18

0.49

0.5

0.3

7.9

6.5

6.8

8.3

6.5

6

5

6

7

8

9

10

0.906 0.0943

0.446 0.554

0.660 0.340

0.406 0.594

0.716 0.284

0.938 0.0616

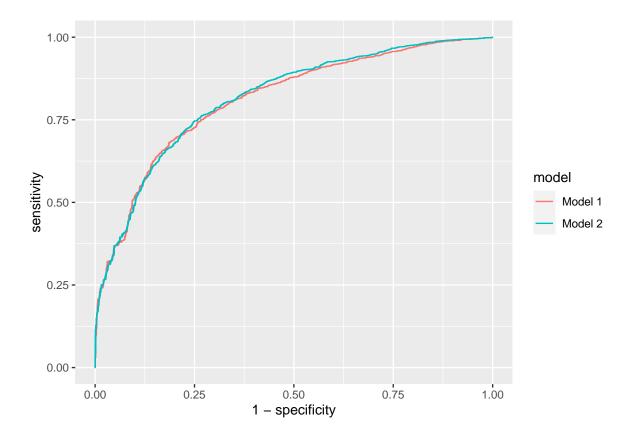
^{# ...} with 4,862 more rows, and 12 more variables: c_residual.sugar <dbl>,

[#] c_chlorides <dbl>, c_free.sulfur.dioxide <dbl>,

 $[\]tt \# c_total.sulfur.dioxide <dbl>, c_density <dbl>, c_pH <dbl>,$

[#] c_sulphates <dbl>, c_alcohol <dbl>, quality <int>, color <chr>,

[#] good_wine <fct>, good_wine_names <chr>



```
wine_test_pred1 %>%
  roc_auc(truth = as.factor(good_wine), .pred_0)
```

```
wine_test_pred2 %>%
  roc_auc(truth = as.factor(good_wine), .pred_0)
# A tibble: 1 x 3
  .metric .estimator .estimate
  <chr>
         <chr>
                          <dbl>
                          0.816
1 roc_auc binary
Based on the roc_auc, the full model performs slightly better than the reduced model.
glance(wine_fit1_eg)$AIC
[1] 3865.409
glance(wine_fit2_eg)$AIC
[1] 3823.909
glance(wine_fit1_eg)$BIC
[1] 3949.796
glance(wine_fit2_eg)$BIC
[1] 3921.278
The full model has lower AIC and BIC.
anova(wine_fit1_eg, wine_fit2_eg)
Analysis of Deviance Table
Model 1: ..y ~ c_fixed.acidity + c_volatile.acidity + c_citric.acid +
    c_residual.sugar + c_chlorides + c_free.sulfur.dioxide +
    c_total.sulfur.dioxide + c_density + c_pH + c_sulphates +
    c_alcohol + color_white
Model 2: ..y ~ c_fixed.acidity + c_volatile.acidity + c_residual.sugar +
```

```
c_chlorides + c_free.sulfur.dioxide + c_total.sulfur.dioxide +
    c_density + c_sulphates + c_alcohol + color_white + c_total.sulfur.dioxide_x_color_white
    c_density_x_color_white + c_pH_x_color_white + c_alcohol_x_color_white
    Resid. Df Resid. Dev Df Deviance
1    4859    3839.4
2    4857    3793.9    2    45.501
```

Drop-in-Deviance Test

```
pchisq(38.508, 4, lower.tail = FALSE)
```

```
[1] 8.802476e-08
```

The p-value is very small, smaller than the critical value of 0.05 under 95% CI. So we can reject the null hypothesis and conclude that there is enough evidence showing that there is at least 1 beta j does not equal to 0.

Conclusion: we'll use the full model.

```
wine2<-wine%>%mutate(quality=factor(quality,levels=0:10))
```

```
set.seed(22)
wine_split2 <- initial_split(wine2, prop = 3/4)
wine_train <- training(wine_split2)
wine_test <- testing(wine_split2)</pre>
```

```
full_fit1<- multinom_reg() %>%
  set_engine("nnet") %>%
  fit(quality~.,
  data = wine_train)
```

```
Warning in nnet::multinom(formula = quality ~ ., data = data, trace = FALSE): groups '0' '1' '2' '10' are empty
```

```
full_fit1<- repair_call(full_fit1, data = wine_train)
full_fit1_fixed<-full_fit1 %>% extract_fit_engine()
```

newmodel<-stepAIC(full_fit1_fixed,direction="both")</pre>

```
Start: AIC=6712.88
quality ~ c_fixed.acidity + c_volatile.acidity + c_citric.acid +
    c_residual.sugar + c_chlorides + c_free.sulfur.dioxide +
    c_total.sulfur.dioxide + c_density + c_pH + c_sulphates +
    c_alcohol + color + good_wine + good_wine_names
Warning in nnet::multinom(formula = quality ~ c_volatile.acidity + c_citric.acid
+ : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c fixed.acidity + c citric.acid
+ : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
```

```
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in stepAIC(full_fit1_fixed, direction = "both"): 0 df terms are changing
AIC
                          Df ATC
c_density
                         6 6702.0
- c_citric.acid 6 6707.3
- c_chlorides 6 6711.2
                           6712.9
<none>
- c_residual.sugar 6 6718.9
- c_sulphates 6 6721.6
- c_pH 6 6721.7
- c_fixed.acidity 6 6727.8
- c_total.sulfur.dioxide 6 6729.1
- c_free.sulfur.dioxide 6 6760.9
colorc_alcohol
                         6 6762.5
                         6 6795.1
- c_volatile.acidity 6 6901.1
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Step: AIC=6701.97
quality ~ c_fixed.acidity + c_volatile.acidity + c_citric.acid +
    c_residual.sugar + c_chlorides + c_free.sulfur.dioxide +
    c_total.sulfur.dioxide + c_pH + c_sulphates + c_alcohol +
    color + good_wine + good_wine_names
Warning in nnet::multinom(formula = quality ~ c_volatile.acidity + c_citric.acid
+ : groups '0' '1' '2' '10' are empty
```

```
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity + c_citric.acid
+ : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in stepAIC(full_fit1_fixed, direction = "both"): 0 df terms are changing
AIC
```

```
Df
                              AIC
                         6 6696.5
c_citric.acid
- c_chlorides 6 6700.6
                         6702.0
<none>
<none> 6702.0
- c_sulphates 6 6710.0
- c_pH 6 6711.1
+ c_density 6 6712.9
- c_total.sulfur.dioxide 6 6719.6
- c_fixed.acidity 6 6722.1
- c_residual.sugar 6 6725.8
- c_free.sulfur.dioxide 6 6750.6
                         6 6763.5
- color
- c_volatile.acidity 6 6892.7
- c_alcohol
                         6 7080.8
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Step: AIC=6696.5
quality ~ c_fixed.acidity + c_volatile.acidity + c_residual.sugar +
    c_chlorides + c_free.sulfur.dioxide + c_total.sulfur.dioxide +
    c_pH + c_sulphates + c_alcohol + color + good_wine + good_wine_names
Warning in nnet::multinom(formula = quality ~ c_volatile.acidity +
c_residual.sugar + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity + c_residual.sugar
+ : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
```

Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +

c_volatile.acidity + : groups '0' '1' '2' '10' are empty

```
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in stepAIC(full_fit1_fixed, direction = "both"): 0 df terms are changing
AIC
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
                         Df
                               AIC
                         6 6694.7
- c_chlorides
<none>
                           6696.5
+ c_citric.acid 6 6702.0
- c_sulphates 6 6704.2
- c_sulphates 6 6704.2

- c_pH 6 6706.1

+ c_density 6 6707.3
```

- c_total.sulfur.dioxide 6 6716.8 - c_fixed.acidity 6 6718.3

```
- c_residual.sugar 6 6720.6
- c_free.sulfur.dioxide 6 6745.2
- color
                        6 6755.5
- c_volatile.acidity 6 6904.5
- c_alcohol
                        6 7075.4
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Step: AIC=6694.68
quality ~ c_fixed.acidity + c_volatile.acidity + c_residual.sugar +
    c_free.sulfur.dioxide + c_total.sulfur.dioxide + c_pH + c_sulphates +
    c_alcohol + color + good_wine + good_wine_names
Warning in nnet::multinom(formula = quality ~ c_volatile.acidity +
c_residual.sugar + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity + c_residual.sugar
+ : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
```

```
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in stepAIC(full_fit1_fixed, direction = "both"): 0 df terms are changing
AIC
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
Warning in nnet::multinom(formula = quality ~ c_fixed.acidity +
c_volatile.acidity + : groups '0' '1' '2' '10' are empty
                        Df
                              AIC
                           6694.7
<none>
+ c_chlorides
                        6 6696.5
                        6 6700.6
+ c_citric.acid
                        6 6700.9
- c_sulphates
                       6 6703.4
6 6705.2
- c_pH
+ c_density
- c_fixed.acidity 6 6714.0
- c_total.sulfur.dioxide 6 6716.4
- c_residual.sugar 6 6720.6
- c_free.sulfur.dioxide 6 6744.1
- color
                        6 6758.8
```

full_fit1%>%tidy()

- c_alcohol

c_volatile.acidity

| # A tibble | : 90 x 6 | | | | |
|-------------|----------------------------|-------------|-------------|-------------|-------------|
| y.level | term | estimate | std.error | statistic | p.value |
| <chr></chr> | <chr></chr> | <dbl></dbl> | <dbl></dbl> | <dbl></dbl> | <dbl></dbl> |
| 1 4 | (Intercept) | 6.93 | 0.212 | 32.7 | 1.17e-234 |
| 2 4 | <pre>c_fixed.acidity</pre> | -0.592 | 0.144 | -4.12 | 3.74e- 5 |

6 6904.6 6 7107.3

```
3 4
           c_volatile.acidity
                                   -0.827
                                             0.539
                                                         -1.53 1.25e- 1
4 4
           c_citric.acid
                                             0.475
                                                          3.24 1.22e- 3
                                    1.54
                                                         -1.00 3.17e- 1
5 4
           c_residual.sugar
                                   -0.0604
                                             0.0604
6 4
           c_chlorides
                                  -13.5
                                             0.0583
                                                       -231.
                                                               0
           c free.sulfur.dioxide
                                   -0.0901
                                                         -5.30 1.14e- 7
7 4
                                             0.0170
           c_total.sulfur.dioxide
                                    0.0189
                                             0.00803
                                                          2.35 1.86e-
8 4
9 4
           c density
                                    9.37
                                             0.211
                                                         44.5 0
                                                         -3.69 2.26e- 4
10 4
           с_рН
                                   -2.64
                                             0.716
# ... with 80 more rows
```

newmodel%>%tidy()

```
# A tibble: 72 x 6
  y.level term
                                  estimate std.error statistic
                                                                     p.value
   <chr>
           <chr>
                                     <dbl>
                                               <dbl>
                                                          <dbl>
                                                                       <dbl>
1 4
           (Intercept)
                                   12.1
                                             0.173
                                                         70.2
                                                                0
2 4
           c_fixed.acidity
                                   -0.441
                                             0.142
                                                         -3.11 0.00187
3 4
           c_volatile.acidity
                                   -1.19
                                             0.515
                                                         -2.31 0.0211
4 4
           c residual.sugar
                                   -0.0419
                                             0.0613
                                                         -0.683 0.495
5 4
           c free.sulfur.dioxide
                                   -0.0948
                                             0.0172
                                                        -5.53 0.0000000323
6 4
           c total.sulfur.dioxide
                                                          2.69 0.00705
                                    0.0213
                                             0.00789
7 4
           c_pH
                                   -2.07
                                             0.705
                                                         -2.94 0.00330
8 4
           c_sulphates
                                    0.647
                                             0.525
                                                          1.23 0.218
9 4
           c_alcohol
                                    0.140
                                             0.258
                                                          0.545 0.586
10 4
           colorwhite
                                   -1.09
                                             0.656
                                                         -1.66 0.0976
# ... with 62 more rows
```

newmodel\$AIC

[1] 6694.68

glance(full_fit1)\$AIC

[1] 6712.881

```
training_pred <- predict(full_fit1,wine_test)
accuracy <- mean(training_pred$.pred_class == wine_test$quality)</pre>
```

```
training_pred$.pred_class<-newmodel%>%predict(wine_test)
training_pred2<-training_pred%%mutate(training_pred2=factor(.pred_class,levels=0:10))
accuracy2 <- mean(training_pred2$training_pred2 == wine_test$quality)</pre>
# I'm getting errors for everything i've commented below and for the rest of the doc
# ?
#fit2_aug <- augment(wine_fit2, new_data = wine_test)</pre>
#fit2_conf<-fit2_aug %>%
  #count(good_wine, .pred_class, .drop=FALSE) %>%
  #pivot_wider(names_from = .pred_class, values_from = n)
#fit2 conf
# predicted <- predict(wine_fit2, wine_test)</pre>
# predicted <- predicted %>%
  # mutate(.pred_class = as.numeric(.pred_class))
# optimal <- optimalCutoff(as.numeric(wine_test$good_wine), predicted)[1]</pre>
# mis1 <- misClassError(as.numeric(wine_test$good_wine), predicted, threshold = optimal)</pre>
# accuracy <- mean(as.numeric(wine_test$good_wine) == as.numeric(predicted$.pred_class))</pre>
# newmodel$AIC
# glance(full_fit1)$AIC
# training_pred <- predict(newmodel, wine_test)</pre>
# training_pred <-data_frame(training_pred)</pre>
# accuracy <- mean(wine_test$quality == training_pred$training_pred)</pre>
```