

# Tracking service quality improvement through online review using SPC & ABSA

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# Introduction

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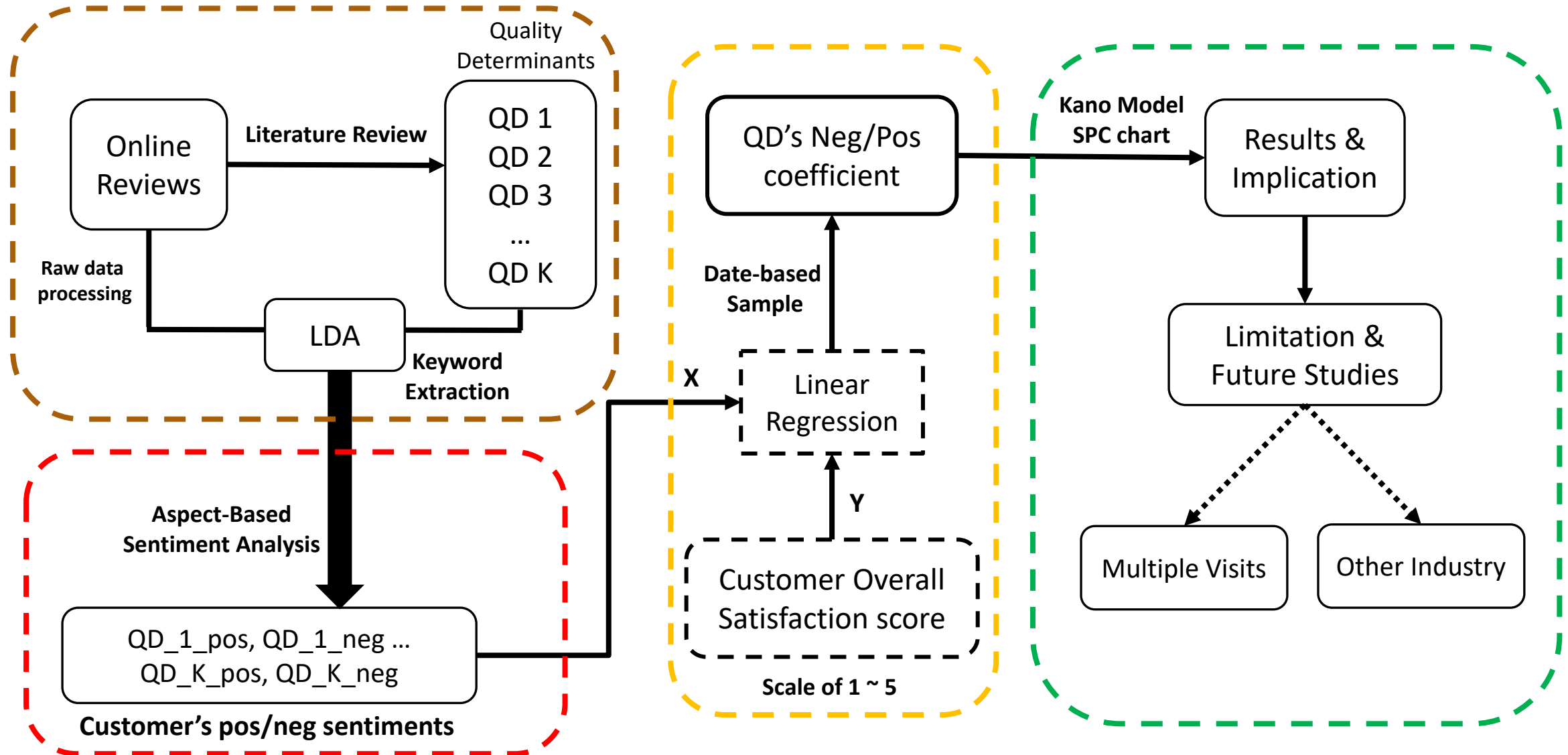
- Needs of understanding customer's review
  - One-star increase in Yelp rating leads to a 5-9 percent increase in revenue (Luca, 2017)
  - Identifying each Quality determinants to different categories provide managerial implication to service provider
    - Customer's review sentiments provide customer's perception on each determinants
    - Customer's sentiment for each components can be varied by word he uses
- Needs of Quality tracking & Limitation with current approaches
  - Companies generally adopt quality tracking techniques to monitor the quality of service after its provision
  - Traditional service quality tracking are usually done by surveying or customer monitoring
    - Expensive & Limited number of customers for representation
  - Under Quality 4.0 paradigm, online customer review can work as service quality tracking
    - User-generated contents accumulated during long time can be used as monitoring service quality
- Needs of better detection (representation)
  - Detection on customer's valuation on each Quality determinants improves service provider's weakness
  - Trend Analysis on customer's perception can modify service provider's next strategies

# Research Goal

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1. Accurately measure customer sentiment on each Quality Determinants using **DL approach**
2. Identifying customer's QD into different categories through **time-varying review data**
3. Understanding the **relationship** between each QD's sentiment and customer's satisfaction
4. **Tracking** customer's QD coefficients changes through sliding time windows
5. Providing managerial insights to service provider using **SPC-chart** on QD coefficient changes

# Experiments Overview & Contents



# Literature Review

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- Restaurant's Service Quality Determinants
  - Service quality, customer satisfaction, and behavioral intentions in fast-food restaurants (Hong Qin, 2009)
    - Provided direct and positive relationship between food quality and customer satisfaction using SERVQUAL
  - Revisiting customer's perception of service quality in the fast food restaurants (Aidin Namin, 2017)
    - Founded evidence that customer satisfaction can be improved through service, quality, food quality and price value
  - **Determinants of customer-perceived service quality in fast-food restaurants and their relationship to customer satisfaction and behavioral intentions (G Qin, 2008)**
    - Modified SERVPERF instrument to find service quality in fast-food restaurant
- Usage of Customer's review and its satisfaction for evaluation
  - **Modelling customer satisfaction from online reviews using ensemble neural network and effect-based kano model (Jian-Wu Bi, 2019)**
    - First extracted customer satisfaction dimension from online reviews based on latent Dirichlet allocation (LDA)
    - Categorized each CSD (Customer Satisfaction Dimension) using effect-based Kano Model (EKM)

# Literature Review

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- Quality tracking with customer's review
  - **Product quality tracking based on digital Voice-of-Customers (Federico, 2023)**
    - Showed the potential of digital Voice-of-Customers as a source of information to monitor quality over time
  - **Customer complaints monitoring with customer review data analytics : An integrated methods of sentiment and statistical process control analyses (Juram Kim, 2021)**
    - Integrated sentiment analysis (VADER) and statistical process control chart (SPC) to monitor customer complaint at acceptable time and cost
- Aspect Based Sentiment Analysis (ABSA)
  - SentiHood: Targeted Aspect Based Sentiment Analysis Dataset for Urban Neighborhoods
    - First extract fine-grained information with respect to **multiple** entities mention in user comment
  - **Modeling Aspect Sentiment Coherency via local sentiment aggregation**
    - Fine-tune the pre-trained model from **BERT** and provided better result compare to other lexicon-based approach (ABSA)
  - Restaurant survival prediction using customer-generated content: An ABSA of online reviews
    - Based on ABSA, it investigated the effect of customer review in **predicting restaurant survival**
    - Divided overall review into 5 categories, location, tastiness, price, service, atmosphere

# Raw data Processing

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## DATA CLEANING

- Data Refinement
  - Remove non-English reviews
  - Remove duplicate reviews
- Basic cleaning
  - Removing URL
  - Remove Tags
  - Remove special characters “[^a-zA-Z0-9\s]”
  - Convert to lower case (easier for lemmatization)
- **Total refined reviews: 7646 reviews**

## WORD TOKENIZATION

- Tokenization
  - Breaking down text into individual tokens
- Lemmatization
  - Reducing a word to its base or dictionary form
    - Providing -> Provide
  - Use only **noun** for conceptual analysis
- Stop words
  - Exclude non-important word for faster computation
    - Yelp dataset: “acme”, “nola”, “oyster”, “orleans”

# Quality Determinants

## IDENTIFICATION OF QUALITY DETERMINANTS

Your experience with this fast food restaurant						Importance	
Very good	Good	Natural	Bad	Very bad	Questions	Very low	Low
5	4	3	2	1	Convenient parking place	1	2
5	4	3	2	1	Interior decoration and design	1	2
5	4	3	2	1	Location	1	2
5	4	3	2	1	Clean tables	1	2
5	4	3	2	1	Ease of access to the menu	1	2
5	4	3	2	1	Staff appearance	1	2
5	4	3	2	1	Staff friendliness	1	2
5	4	3	2	1	Trained and knowledgeable staff	1	2
5	4	3	2	1	Relaxing place to eat	1	2
5	4	3	2	1	Trustfulness of the staff	1	2
5	4	3	2	1	Fast service	1	2
5	4	3	2	1	Reliability of waiting time as it shows on the bill	1	2
5	4	3	2	1	Staff being professional during busy times	1	2
5	4	3	2	1	Reasonable wait time	1	2
5	4	3	2	1	Easiness of ordering and payment	1	2
5	4	3	2	1	Staff being error free when taking orders	1	2
5	4	3	2	1	Helpfulness of staff/ managers when an ordering error happens	1	2
5	4	3	2	1	Ease of access to napkin, ketchup, etc.	1	2
5	4	3	2	1	Convenience of restaurant hours based on your schedule	1	2
5	4	3	2	1	Food quality	1	2
5	4	3	2	1	Kids menu offering	1	2
5	4	3	2	1	Food being nutritious	1	2
5	4	3	2	1	Food being tasty	1	2
5	4	3	2	1	Freshness of ingredients	1	2
5	4	3	2	1	Variety of food options on the menu	1	2
5	4	3	2	1	Food price	1	2
5	4	3	2	1	Beverages price	1	2
5	4	3	2	1	Meal size	1	2

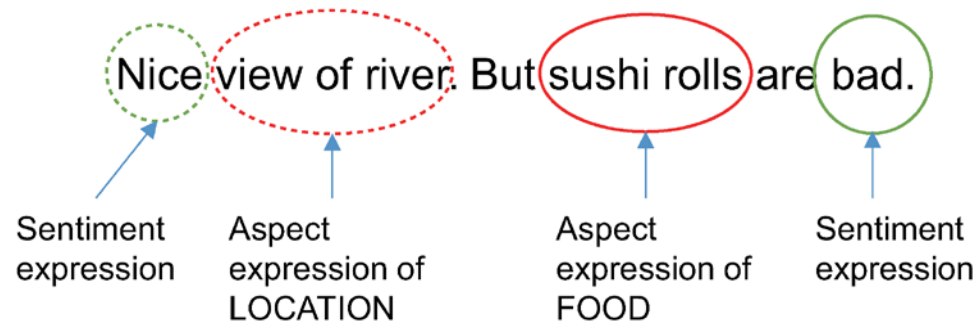
Table 1 Sources of questionnaire items.			
Constructs	Item label	Item wording	Sources
Tangibles	Tang1	Appealing physical facilities	Cronin and Taylor 1992; Johns and Howard 1998; Kara et al. 1995
	Tang2	Seat availability	
	Tang3	Parking availability	
	Tang4	Separation of smoking area	
	Tang5	Clean dining area	
Employee behaviors	Empl1	Well-dressed	Cronin and Taylor 1992; Johns and Howard 1998
	Empl2	Wearing sanitary gloves and hair net	
	Empl3	Friendly and courteous	
	Empl4	Knowledgeable	
	Empl5	Trustworthy	
Reliability	Rely1	Providing service as promised	Cronin and Taylor 1992
	Rely2	Sympathetic and reassuring	
	Rely3	Accurate charge	
	Rely4	On-schedule service	
Responsiveness	Prompt1	Telling exact service time	Cronin and Taylor 1992
	Prompt2	Employees available to requests	
	Prompt3	Prompt service	
Empathy	Empa1	Individual attention	Cronin and Taylor 1992; Johns and Howard 1998
	Empa2	Convenient operating hours	
	Empa3	Completely packaged food	
	Empa4	Availability of sauces, etc.	
Food quality	Food1	Clean	Johns and Howard 1998; Kivela et al. 1999
	Food2	Healthy	
	Food3	Fresh	
	Food4	A variety of food and beverage	
Price/value	PV1	Competitive price	Kim and Kim 2004; Kara et al. 1995
	PV2	Value worthy of price	
	PV3	Special discounts	
Customer satisfaction	CS1	Satisfaction of food quality, service quality, and price/value	Cronin and Taylor 1992
	CS2	Overall satisfaction	
	CS3		
	CS4		
Behavioral intentions	BI1	Intention to dine here again	Boulding et al. 1993; Keillor et al. 2004
	BI2	Recommendation	
	BI3	Saying good things about the FFR	

Quality Determinants	Indicator (Example)
Environment	Clean dining area, Interior Design
Server	Friendly Employee, Tips
Service	Prompt Service, Reservation
Line	Line Management, Waiting time
Food	Food Quality, Variety of options
Dessert	Desserts Variety, Fitness
Pricing	Value worth of price
Parking	Parking availability, Locations
Beverage	Bar & Drink variety



# Aspect based Sentiment Analysis

## WHAT IS ABSA?



- Targeted aspect-based sentiment analysis
  - Targets are identified from Quality determinants
- BERT
  - Bidirectional transformers to pre-train large corpus and fine-tunes the pre-trained model on other task

## COMPARE WITH VADER

	SA	ABSA
<b>Task</b>	Overall Text	Each aspect
<b>Output</b>	Single label	<u>Each aspect label</u>
<b>Accuracy</b>	Product review	Service improvement

	VADER	BERT
<b>Speed</b>	Faster	Slower
<b>Model</b>	Model-free (Lexicon)	Trained data
<b>Accuracy</b>	Lower	<u>Higher</u>

**ABSA using VADER, not works well in many contexts!**

# Validation with ABSA

## USER MANUAL & SAMPLE

- Sample 100 review for each QD
- Presenter manually tagged sentiments each QD
- Small limitation exist with small samples

QD	Accuracy (100)
Parking	95%
Employee	61%
Price	71%
Service	42%

## ABSA RESULT WITH E

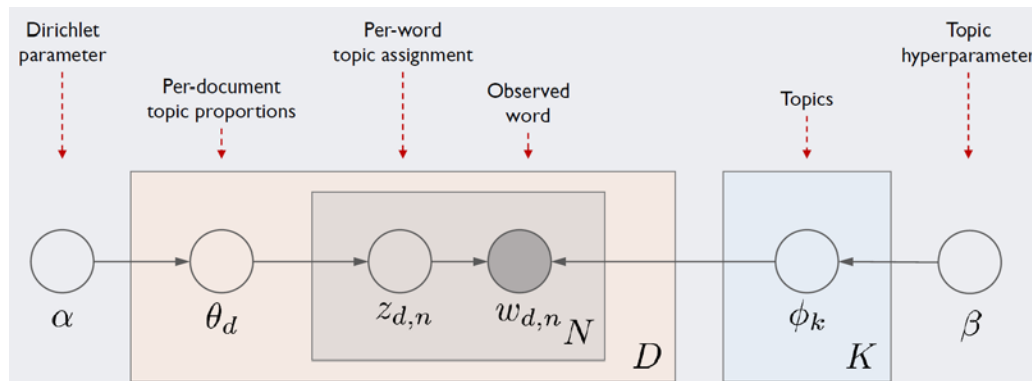
Model		Laptop14		Restaurant14		MAMS	
		Acc	F1	Acc	F1	Acc	F1
BERT-BASE	Base	80.36(0.78)	77.04(0.71)	86.34(0.18)	80.01(0.28)	82.52(1.13)	81.87(1.23)
RoBERTa-BASE		82.76(0.63)	79.73(0.77)	87.77(1.61)	82.10(2.01)	83.83(0.49)	83.29(0.50)
DeBERTa-BASE		82.76(0.31)	79.45(0.60)	88.66(0.35)	83.06(0.29)	83.06(1.24)	82.52(1.25)
LSAp-BERT	LSA w/o DWA	80.67(0.47)	77.20(0.69)	86.43(0.13)	80.71(0.47)	83.58(0.56)	83.00(0.55)
LSAT-BERT		80.72(0.31)	77.16(0.27)	87.53(0.58)	81.85(0.69)	83.03(0.34)	82.34(0.42)
LSAS-BERT		80.62(0.55)	76.89(0.44)	86.70(0.62)	81.11(0.79)	82.41(1.35)	81.71(1.45)
LSAp-RoBERTa		82.55(0.78)	79.93(0.83)	87.68(0.48)	82.46(0.65)	83.31(0.47)	82.90(0.62)
LSAT-RoBERTa		82.76(0.55)	80.08(0.44)	87.59(1.03)	82.02(1.29)	83.53(0.45)	82.92(0.32)
LSAS-RoBERTa		82.92(0.39)	80.10(0.57)	88.21(0.89)	82.32(0.78)	83.95(0.34)	83.30(0.54)
LSAp-DeBERTa		84.27(0.47)	81.38(0.23)	89.60(0.51)	84.90(0.49)	84.06(0.08)	83.57(0.18)
LSAT-DeBERTa		84.27(0.31)	81.18(0.29)	89.79(0.71)	84.88(1.13)	83.01(0.86)	82.53(0.92)
LSAS-DeBERTa		83.91(0.78)	81.24(1.01)	89.73(0.46)	84.71(0.55)	83.31(0.41)	82.80(0.58)
LSAp-BERT	LSA	81.35(0.63)	77.79(0.48)	87.23(0.22)	81.06(0.67)	83.13(0.30)	82.53(0.44)
LSAT-BERT		81.35(0.39)	78.43(0.52)	87.32(0.22)	81.86(0.20)	83.51(0.26)	82.90(0.28)
LSAS-BERT		81.03(0.31)	77.45(0.37)	87.41(0.40)	81.52(0.49)	83.23(0.56)	82.68(0.52)
LSAp-RoBERTa		83.39(0.35)	80.47(0.44)	88.04(0.62)	82.96(0.48)	83.37(0.31)	83.78(0.29)
LSAT-RoBERTa		83.44(0.56)	80.47(0.71)	88.30(0.37)	83.09(0.45)	83.31(0.41)	83.60(0.22)
LSAS-RoBERTa		83.23(0.44)	80.30(0.68)	88.48(0.52)	83.81(0.62)	83.58(0.39)	83.78(0.24)
LSAp-DeBERTa		84.33(0.55)	81.46(0.77)	89.91(0.09)	84.90(0.45)	83.91(0.31)	83.31(0.21)
LSAT-DeBERTa		84.80(0.39)	82.00(0.43)	89.91(0.40)	85.05(0.85)	84.28(0.32)	83.70(0.47)
LSAS-DeBERTa		84.17(0.08)	81.23(0.27)	89.64(0.66)	84.53(0.79)	83.61(0.30)	83.07(0.28)

**Average around 80%, ABSA Dataset**

# Key word extraction

## TOPIC MODELLING

- Definition
  - Process of identifying and extracting hidden themes or topics from a collection of documents
- Latent Dirichlet allocation
  - Statistical model in NLP for topic modeling
  - Estimate final topic words distribution



## INTEGRATE LDA & ABSA

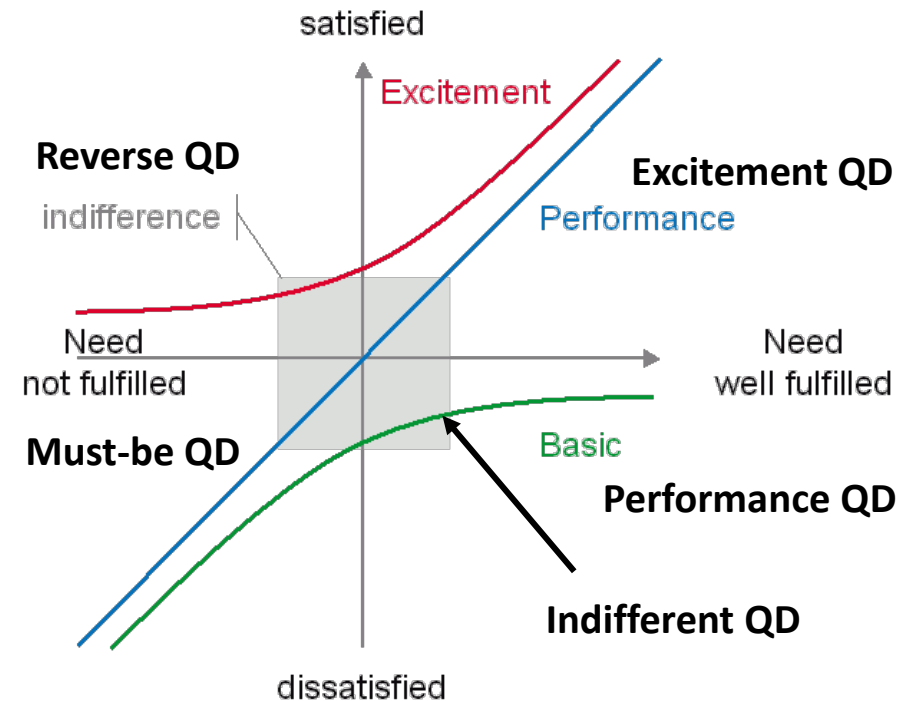
- Limitation in ABSA
  - Problems with different words with similar meaning
    - Waiter, Server, Staff – same meaning in restaurant, but may signal different meaning in other text
  - Specific examples should be included
    - Crab cake, etouffee – example of foods
    - Bread pudding, cheese – example of dessert
- LDA for overcoming limitations
  - Finding customer's frequent used words (Keywords)
  - Match frequent used words into Quality determinants
    - $\{Beverage, drink, beer, wine, bar, vodka\} \in \text{set}\{Beverage\}$

# KANO-model

## DEFINITION

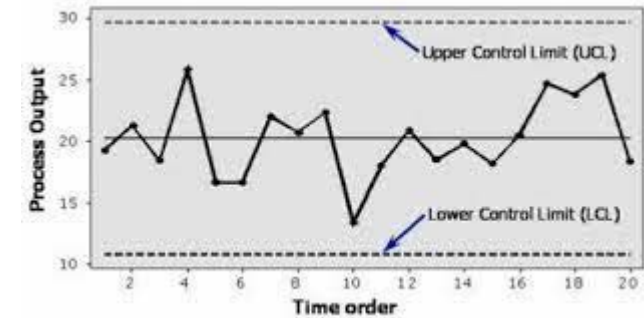
- KANO MODEL
  - Used to prioritize customer needs and determine customer satisfaction levels
  - Categorized five quality factor based on consumer's expectation and fulfillment
- Literature Review (Pipeline)
  - Modeling Customer Satisfaction from online reviews using ensemble neural network and effect-based Kano Model
    - Changed Satisfied as negative sentiment coefficient
    - Changed fulfillment as positive sentiment coefficient

## EFFECT-BASED KANO MODEL



# Statistical Process Control

- Graph tool to monitor and analyze the variation in a process over time
  - Helps to determine whether process is operating within acceptable limits
  - Can be used to considering in service recovery and improvement process
    - $UCL_i = \bar{\beta}_i + L * \sigma(\beta_i), i \text{ for each } QD_{pos/neg}$
    - $LCL_i = \bar{\beta}_i - L * \sigma(\beta_i), i \text{ for each } QD_{pos/neg}$
- Literature Review (Pipeline)
  - Customer complaints monitoring with customer review data analytics : An integrated methods of sentiment and statistical process control analyses (Stated  $L = 2$ )
    - Coefficient that plot outside of either control limit, interpreted as signal that service is out-of-control, investigation is needed
      - $QD_{pos}$  with above UCL: Incentives needed
      - $QD_{neg}$  with under LCL: Improvements needed
    - Possible to observe the variations in coefficients over different time periods – customer's satisfaction trend
      - Increasing Trend & Decreasing Trend



# Case Study with Yelp Dataset

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## ONLINE SOURCES

- Yelp
  - Online platform providing crowd-sourced reviews and information about local business
  - Gained review data from Yelp
- Kaggle
  - Online platform providing datasets for data science
  - Used initial raw data process codes from Kaggle



## ACME OYSTER HOUSE (NEW ORLEANS)

- 7673 reviews (from 2005 to 2022)
  - Highest number of reviews in restaurants section
- Customer's satisfaction scores
  - 4.0 (YELP)
  - 4.5 (Google Map)



# Usage LDA as finding similar keyword

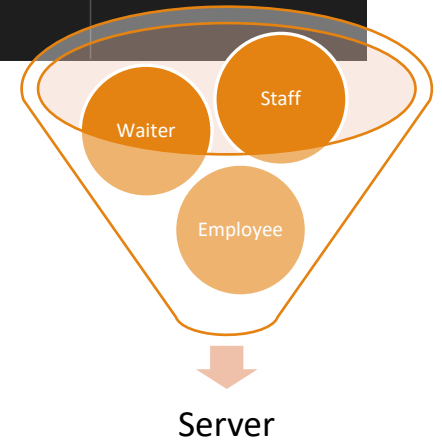
## LDA RESULTS

```
[(0,
 '0.192*"etouffee" + 0.177*"atmosphere" + 0.101*"fun" + 0.077*"shooter" + '
 '0.069*"etoufee" + 0.053*"family" + 0.034*"job" + 0.027*"light" + '
 '0.024*"shuck" + 0.022*"feel"'),
 (1,
 '0.150*"line" + 0.069*"dozen" + 0.062*"bar" + 0.042*"minute" + 0.042*"table" '
 '+ 0.042*"order" + 0.035*"thing" + 0.034*"people" + 0.030*"wait" + '
 '0.029*"friend"'),
 (2,
 '0.160*"rice" + 0.111*"dinner" + 0.072*"year" + 0.069*"husband" + '
 '0.066*"sausage" + 0.042*"bean" + 0.039*"item" + 0.037*"wife" + '
 '0.035*"vodka" + 0.027*"hurricane"'),
 (3,
 '0.092*"amount" + 0.069*"soup" + 0.055*"option" + 0.052*"gravy" + '
 '0.047*"care" + 0.045*"evening" + 0.044*"choice" + 0.037*"weekend" + '
 '0.033*"salt" + 0.030*"bread_pudding"'),
 (4,
 '0.165*"horseradish" + 0.157*"bomb" + 0.090*"opinion" + 0.041*"folk" + '
 '0.037*"kick" + 0.024*"com" + 0.000*"allergy" + 0.000*"youtube" + '
 '0.000*"freaking" + 0.000*"https"'),
 (5,
 '0.175*"bread" + 0.160*"sauce" + 0.116*"cheese" + 0.097*"butter" + '
 '0.047*"buttery" + 0.033*"reason" + 0.029*"garlic" + 0.020*"wish" + '
 '0.020*"stuff" + 0.014*"type"'),
```

## CONCEPT & DICTIONARY


```
concepts = {
  'environment': ['interior', 'table', 'ambient', 'atmosphere', 'washroom', 'kitchen'],
  'server': ['staff', 'employee', 'server', 'attitude', 'waitress', 'waiter', 'worker', 'job', 'tip'],
  'service': ['service', 'reservation', 'order', 'time', 'schedule'],
  'line': ['wait', 'line', 'seat'],
  'food': ['menu', 'food', 'dish', 'appetizer', 'course', 'size', 'bowl', 'variety', 'choice', 'piece'],
  'dessert': ['dessert', 'cake', 'coffee'],
  'pricing': ['price', 'payment', 'cost', 'worth'],
  'parking': ['parking', 'car', 'location', 'space', 'place', 'spot', 'city'],
  'beverage': ['beverage', 'drink', 'beer', 'wine', 'bar', 'vodka'],
}
```

**Matched Frequent used words into QD**



# Post Sentimental Analysis

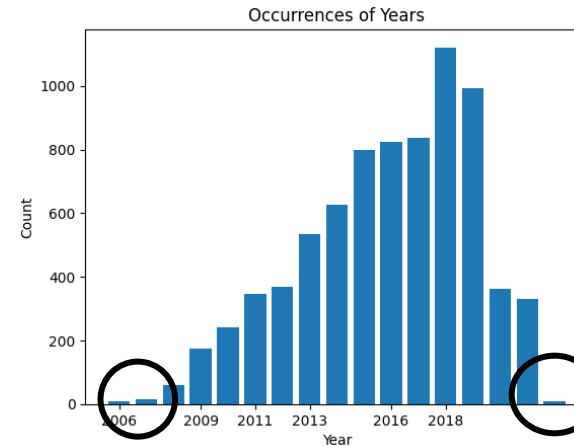
Online reviews	CSDs			
	$f_1$	$f_2$	...	$f_I$
$r_1$	Positive	Missing value	...	Missing value
$r_2$	Negative	Missing value	...	Positive
...	...	...	...	...
$r_M$	Missing value	Positive	...	



- Positive: 1
- Negative: -1
- Not mentioned: 0

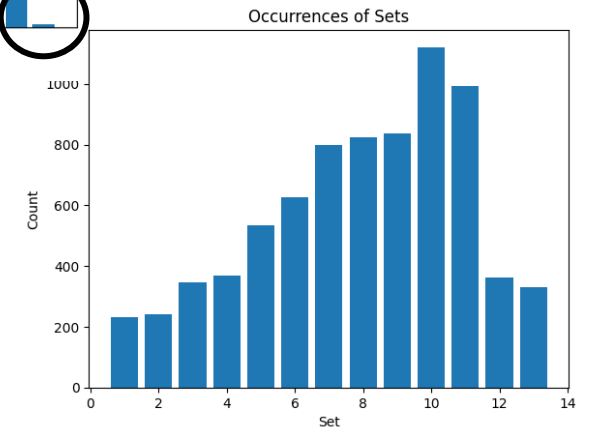
	CSDs						
	$f_1$		$f_2$		$\dots$	$f_I$	
Online reviews	$S_1^{\text{Pos}}$	$S_1^{\text{Neg}}$	$S_2^{\text{Pos}}$	$S_2^{\text{Neg}}$	$\dots$	$S_I^{\text{Pos}}$	$S_I^{\text{Neg}}$
$r_1$	1	0	0	0	$\dots$	0	0
$r_2$	0	1	0	0	$\dots$	1	0
$\dots$	$\dots$	$\dots$	$\dots$	$\dots$	$\dots$	$\dots$	$\dots$
$r_M$	0	0					

**If QD value is 1**, then QD\_pos = 1, QD\_neg = 0  
**Else if QD value is -1**, then QD\_neg = 1, QD\_pos = 0  
**else both QD tag as 0**



Too small sample,  
exclude for trend analysis

Start 2008 ~ End 2021  
each 2 year for 1 set  
sliding 1 year each (14 set)





# Data Analysis of QD sentiments

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NUMBER OF POS/NEG SENTIMENTS

QD	Pos	Neg
Environment	1000	270
Server	1296	429
Service	2982	740
Line	2580	1665
Food	2706	651
Dessert	263	63
Pricing	1614	327
Parking	2589	682
Beverages	1665	498

TOP 5 INTER-QD CORRELATION

Inter-QD	Correlation
(service_neg, food_neg)	0.399
(line_pos, pricing_pos)	0.386
(service_neg, parking_neg)	0.371
(service_neg, beverage_neg)	0.365
(food_neg, parking_neg)	0.361

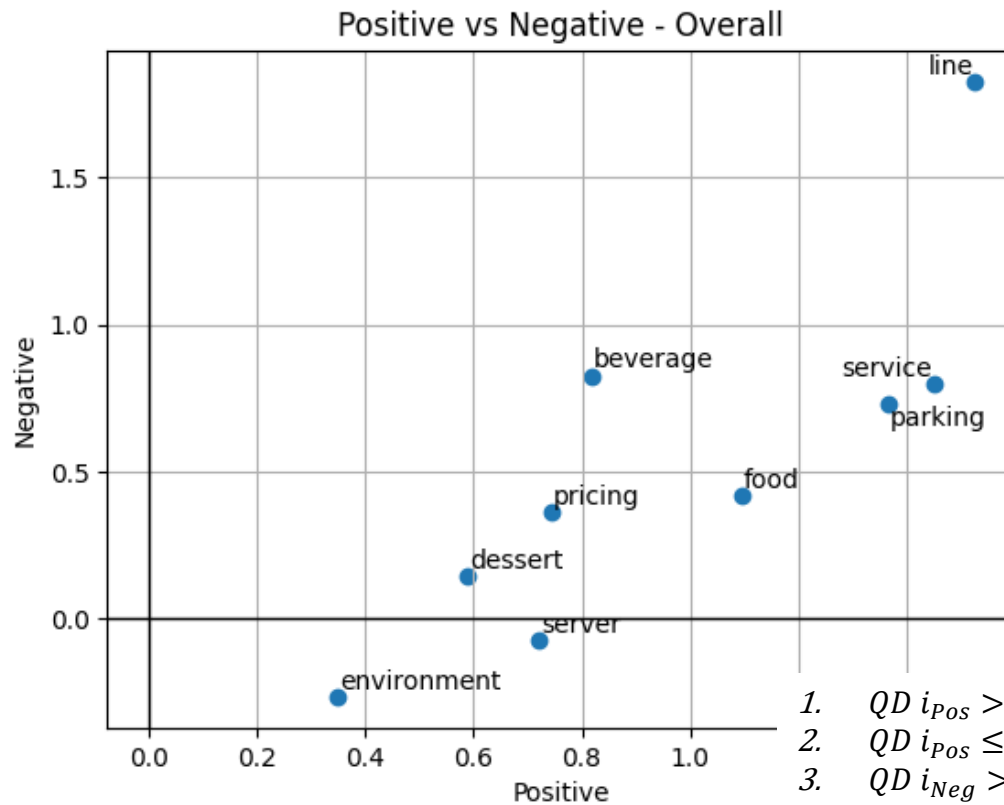
Except Intra-QD correlation, line & service

# Multiple Linear Regression

- **Average Satisfaction: 4.13**
- **Adjusted-R squares: 0.71**
  - $H_0: \beta_i^{pos}, \beta_i^{neg} = 0, \forall i$
  - $H_1$ : *Not all variables's coefficients are 0*
    - Environment\_neg, Server\_neg, Dessert\_neg (Cannot reject  $H_0$ )

OLS Regression Results						
Dep. Variable:	stars	R-squared (uncentered):	0.710			
Model:	OLS	Adj. R-squared (uncentered):	0.709			
Method:	Least Squares	F-statistic:	1032.			
Date:	Thu, 01 Jun 2023	Prob (F-statistic):	0.00			
Time:	10:16:28	Log-Likelihood:	-17130.			
No. Observations:	7613	AIC:	3.430e+04			
Df Residuals:	7595	BIC:	3.442e+04			
Df Model:	18					
Covariance Type:	nonrobust					
	coef	std err	t	P> t	[0.025	0.975]
environment_pos	0.3479	0.081	4.319	0.000	0.190	0.506
environment_neg	-0.2650	0.160	-1.661	0.097	-0.578	0.048
server_pos	0.7203	0.073	9.910	0.000	0.578	0.863
server_neg	-0.0727	0.129	-0.563	0.574	-0.326	0.181
service_pos	1.4509	0.056	25.920	0.000	1.341	1.561
service_neg	0.7998	0.109	7.356	0.000	0.587	1.013
line_pos	1.5235	0.065	23.305	0.000	1.395	1.652
line_neg	1.8254	0.071	25.614	0.000	1.686	1.965
food_pos	1.0946	0.057	19.288	0.000	0.983	1.206
food_neg	0.4190	0.110	3.804	0.000	0.203	0.635
dessert_pos	0.5886	0.145	4.051	0.000	0.304	0.873
dessert_neg	0.1456	0.295	0.494	0.622	-0.433	0.724
pricing_pos	0.7431	0.070	10.546	0.000	0.605	0.881
pricing_neg	0.3635	0.141	2.581	0.010	0.087	0.640
parking_pos	1.3658	0.057	24.089	0.000	1.255	1.477
parking_neg	0.7327	0.109	6.720	0.000	0.519	0.946
beverage_pos	0.8179	0.067	12.246	0.000	0.687	0.949
beverage_neg	0.8263	0.121	6.839	0.000	0.589	1.063
Omnibus:	148.498	Durbin-Watson:	1.553			
Prob(Omnibus):	0.000	Jarque-Bera (JB):	90.722			
Skew:	-0.115	Prob(JB):	2.00e-20			
Kurtosis:	2.517	Cond. No.	11.7			

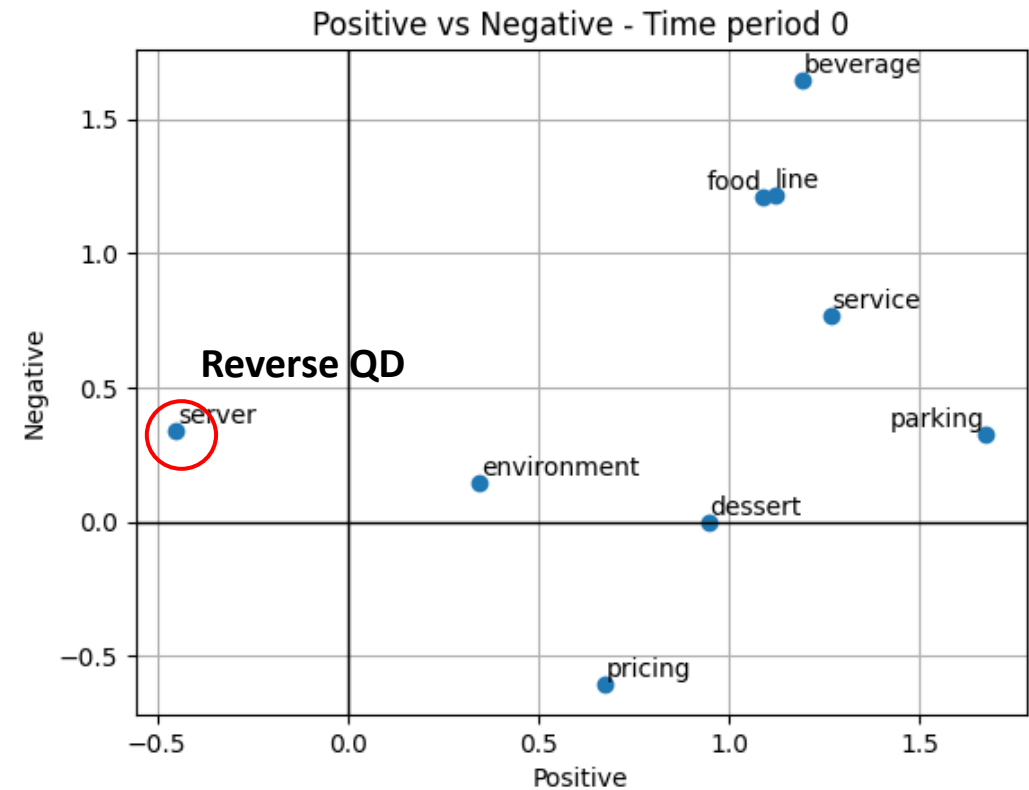
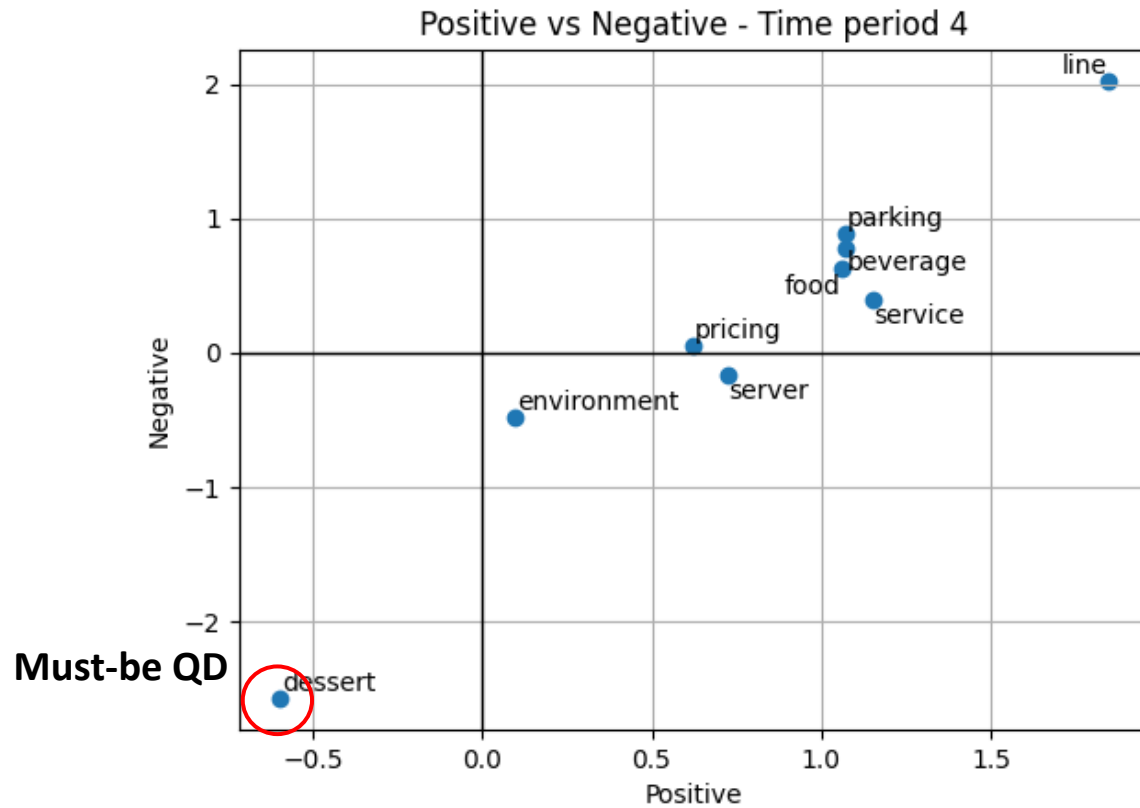
# Effect-based KANO model



- Excitement QD
  - Line, Beverage, Service, Parking, Food, pricing
- Performance QD
  - Environment, Server
- Indifferent QD
  - Dessert
- Each QD can be varied by each time period

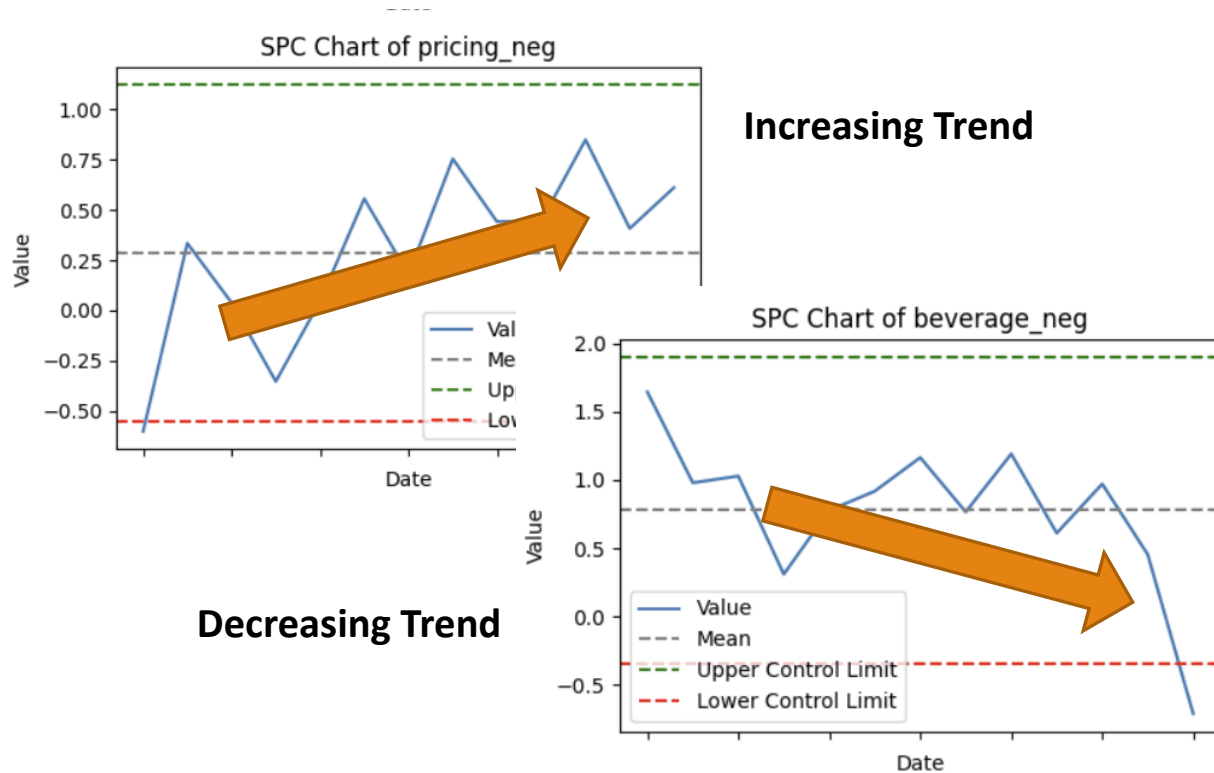
1.  $QD\ i_{Pos} > 0$ , customer satisfaction will increase as customer's requirement on QD is fulfilled
2.  $QD\ i_{Pos} \leq 0$ , customer satisfaction will **not** increase as customer's requirement on QD is fulfilled
3.  $QD\ i_{Neg} > 0$ , customer satisfaction will **not** decrease, as customer's requirement on QD is **unfulfilled**
4.  $QD\ i_{Neg} \leq 0$ , , customer satisfaction will decrease, as customer's requirement on QD is **unfulfilled**

# KANO model under different Time period

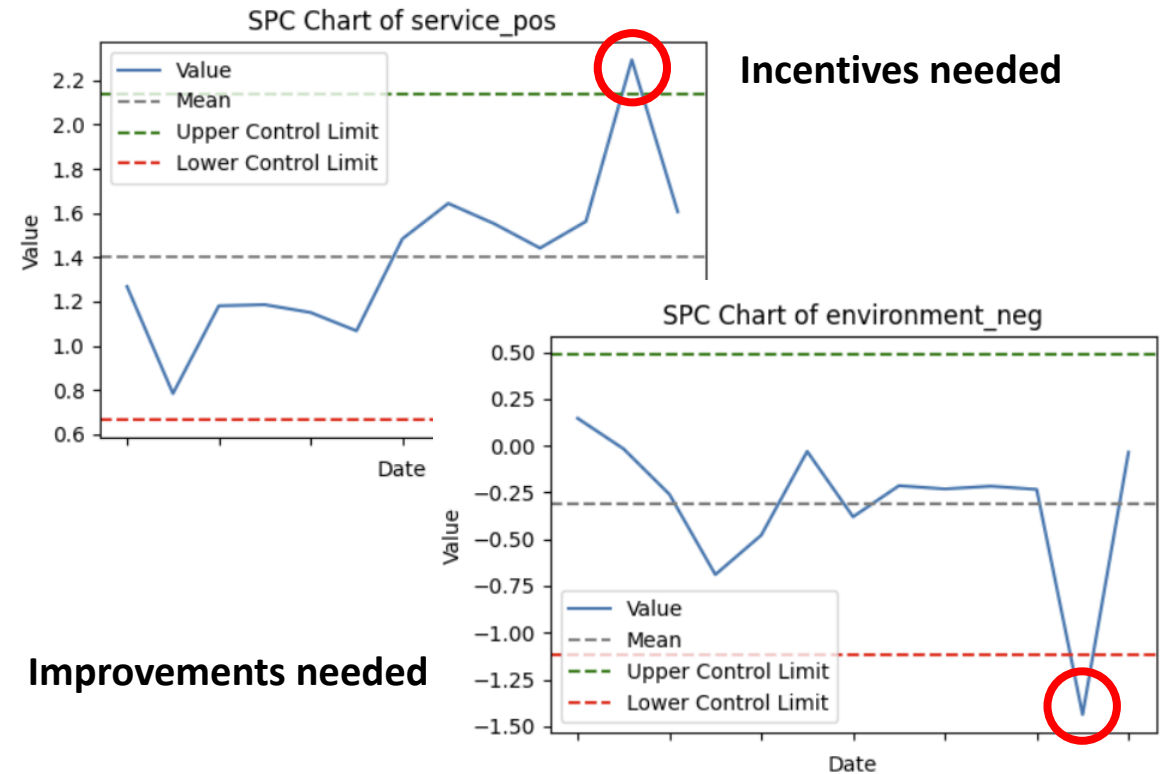


# SPC & Implication

## TREND ANALYSIS (L=2)



## OUTLIER DETECTION (L=2)



# Limitation

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## REGRESSION METHOD

- Linear regression best way?
  - Assume changes with same weight
    - Is score 1 to score 2 and score 4 and score 5 same?
    - Limited categorical range vs. Continuous predicted y
- Logistic regression
  - Hard to interpret for each coefficient
    - Each score 1 to 5 scale has own coefficients
    - Maximum  $5 * 18 = 90$  coefficients
- Suggestion (Machine learning approach)
  - Gradient Boosting Method with Shapley value
    - Can understand features with positive or negative impact
    - How different features influenced that specific prediction

## VALIDATION OF REVIEW AND SCORE

- Limitation with current NLP sentiment analysis
  - 5-star rating: 3634
    - 22 reviews: More than 5 negative sentiment of QD
  - 1-star rating: 215
    - 42 reviews: No negative sentiment to any QD
- Is five-star matters?
  - People no longer believe 5 stars as extraordinary
  - Score less than 5 star is rather flaws in restaurants

“△△식당, 가성비·친절·재방문 의사”...리뷰, 어디까지 믿을까

 신소윤 기자 

October 14, 2021

**Is A 4.5-Star Rating  
Better Than 5 Stars?**

# Future Studies

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## COMPARE WITHIN MULTIPLE VISITS

- Multiple Visits with different sentiment
  - 89 customer: visited more than twice
  - 69 customer: different QD's sentiment for second visit
  - **29 customer: Changed stars for second visit**
- Tables with different sentiments for second visit
  - Finding the correlation between coefficient changes

QD	Pos	Neg
Environment	10	7
Server	9	9
Service	25	13
Line	25	19
Food	18	7

QD	Pos	Neg
Dessert	2	0
Pricing	16	7
Parking	23	6
Beverages	22	7

## APPLICATION WITH DIFFERENT INDUSTRY

- Electronics
  - Study on the change of improved products and **various product groups** according to consumer reviews
    - Samsung Galaxy Series & Apple iPhone series
- Automobiles
  - Gain insights into strategies for addressing customer concerns, **improving product quality**, and enhancing customer satisfaction
    - KIA K series & BMW product Segmentation

# Questions & Answer

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RELATED CODES WILL BE UPLOADED AT GITHUB

See you at <https://github.com/bizsooin>