Overall Statistics

- The dataset contains 5,116 total questions about recipe step dependencies.
- 74.71% of the questions (3,822) were answered "Yes", indicating a perceived dependency between steps.
- 25.29% of the questions (1,294) were answered "No", suggesting no dependency.

Recipe Complexity

- Some recipes generated more "Yes" answers than others, potentially indicating their perceived complexity or the number of interdependent steps.
- The top 5 recipes with the most "Yes" answers are:
    1. Chocolate-chocolate-cake (319 "Yes" answers)
    2. Fusilli-and-meatballs (307 "Yes" answers)
    3. Spiced butternut squash soup (208 "Yes" answers)
    4. Chicken and vegetable pie (172 "Yes" answers)
    5. Vegetable-terrine (170 "Yes" answers)
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Step Dependencies

The most common step comparisons resulting in "Yes" answers were:

1. "Must Step 1 happen before Step 3?" (53 times)
2. "Must Step 2 happen before Step 4?" (51 times)
3. "Must Step 3 happen before Step 4?" (50 times)
4. "Must Step 1 happen before Step 4?" (50 times)
5. "Must Step 2 happen before Step 3?" (49 times)

This suggests that early steps in recipes are often perceived as necessary precursors to later steps.

Interpretation

1. The high percentage of "Yes" answers (74.71%) indicates that the model frequently perceives dependencies between steps in recipes.
2. More complex recipes (e.g., cakes and elaborate dishes) tend to have more perceived step dependencies.
3. The model seems to assume that earlier steps are generally prerequisites for later steps, which may not always be the case in flexible cooking processes.

4. There's a wide range in the number of perceived dependencies across recipes, from as few as 2 (for simpler dishes) to over 300 (for more complex ones).

This analysis suggests that while the model is adept at recognizing potential dependencies in cooking steps, it may be overly cautious in its assessments, often perceiving dependencies where they might not be strictly necessary. This could be due to the model's training data or its interpretation of cooking processes, which might benefit from refinement to better distinguish between essential and flexible step orderings in recipes.