

Cocktail Recommender System

Using Real & Synthetic Data for Recommendation Evaluation

Using Machine Learning to Suggest Cocktails

Dharti Seagraves

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<u>Github</u>



Problem Statement

- Objective: Create a cocktail recommender system using cocktail features and user ratings data
- Importance:
 - Personalized recommendations can enhance user experience and satisfaction in cocktail selection
 - Helps users discover new cocktails tailored to their tastes
 - Can help generate revenue for bars and restaurants
- Motivation: Improve customer engagement and satisfaction in the beverage industry



Dataset



- Cocktail Data Source: Web scraped from CocktailViz
 - 48 cocktails, 22 features
 - Details on ingredients, alcohol content, and flavor profiles
- User Ratings Data Source: Collected via a Google Form <u>survey</u>
 - Included user preferences and ratings on various cocktails
- Dataset Size:
 - Real Data: 115 records (actual user ratings)
 - Synthetic Data: 10,000 records (generated to compare with a larger dataset)





Assumptions

- User preferences are consistent over time
- Survey bias does not exist
- Synthetic data is a reliable approximation of real user behavior

Hypotheses

- Feature importance aligns with user preferences
- Synthetic data will not replicate real user data because it lacks real-world patterns (used primarily for the quantity of records)

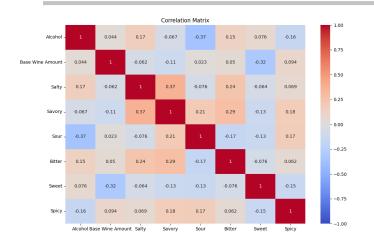


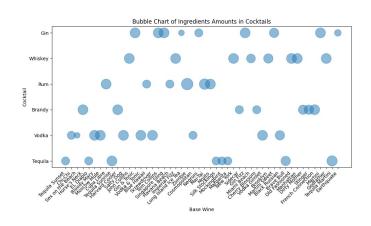




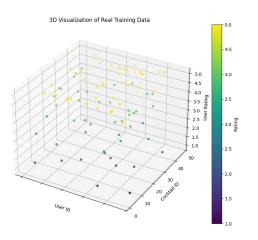


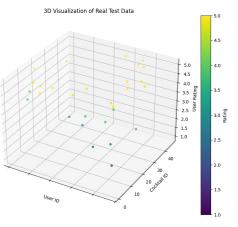






- Correlation Matrix (left top)
 - No multi-collinearity
- 117 features after Feature
 Scaling
 - Even distribution of liquors and alcohol content (left bottom)
- 3D distribution of users, cocktails, and ratings (right)
- Synthetically generated user ratings:
 - Train/test: 7500, 2500
 - Unique Users = 2k





Feature Engineering & Transformations

- Feature Engineering: None conducted
- Transformations: Normalization, encoding, and scaling techniques applied to improve model performance
 - Standard Scaling numerical values
 - ['Alcohol', 'Base Wine Amount', 'Salty', 'Savory', 'Sour', 'Bitter', 'Sweet', 'Spicy']
 - One-hot encoding categorical values
 - ['Category', 'Making', 'Base Wine', 'Liquor', 'Liquor Amount', 'Juice', 'Juice Amount', 'Spice', 'Spice Amount', 'Soda', 'Soda Amount', 'Others', 'Taste', 'Type of Glass']

Feature Importance:

- Sweet: 0.000569
- Juice_Pineapple: 0.000374
- Alcohol: 0.000354
- Liquor Green Mint: 0.000147
- Base Wine Rum: 0.000140



Model Development



Approaches:

- Item-based Collaborative Filtering: Recommends items similar to those the user liked
- User-based Collaborative Filtering: Recommends items liked by similar users
- Content-based Filtering: Recommends items similar to those the user has liked based on features
- SVD-based Collaborative Filtering: Uses matrix factorization to predict user preferences
- Overfitting and Underfitting Checks:
 - Learning Curves: Analyzed to determine if models are learning effectively.





User Profiles (Item-Based)

user_id	Cocktail	user_ratin g
2	Tom Collins	5
2	Gin & Tonic	4
2	Mojito	4
2	Black Russian	4
2	Manhattan	3
2	Screwdriver	3
2	Cosmopolitan	1
2	Bloody Mary	1
2	Tequila Martini	1

User A (2)	Recommendation 1	Recommendation 2	Recommendation 3
Item Based CF	Blue Hawaii	<mark>Vodka & Tonic</mark>	<mark>Martini</mark>
User Based CF	Martini	Moscow Mule	Long Island Ice Tea
Content Based	Horse's Neck	Moscow Mule	Vodka & Tonic
SVD	Margarita	Old Fashioned	Moscow Mule

user_id	Cocktail	user_rating
38	Blue Hawaii	4
38	Tom Collins	4

- Blue Hawaii: This cocktail is very similar to the Tom Collins rated highly by user 2
- Vodka & Tonic: This drink is similar to Gin & Tonic in the simplicity, base spirit, and carbonation
- User-similarities: Item-based also considers how other users rated their drinks; user 38 rated both Tom Collins and Blue Hawaii highly

Alcohol	Name	Category	Making	Taste	Sour	Sweet	Spicy
16	Tom Collins	Long	Shake	Mild	17	17	0
14	Blue Hawaii	Long	Shake	Mild	17	17	0







user_id	Cocktail	user_rating
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2	Gin & Tonic	4
2	Mojito	4
2	Black Russian	4
2	Manhattan	3
2	Screwdriver	3
2	Cosmopolitan	1
2	Bloody Mary	1
2	Tequila Martini	1

user_id	Cocktail	user_rating
38	Gin & Tonic	5
38	Moscow Mule	5
38	Bloody Mary	5
38	Margarita	5
38	Blue Hawaii	4
38	Tom Collins	4
38	Long Island Ice Tea	4
38	Manhattan	4
38	Tequila Sunset	3
38	Vodka & Tonic	3
38	Screwdriver	1

User A (2)	Recommendation 1	Recommendation 2	Recommendation 3
Item Based CF	Blue Hawaii	Vodka & Tonic	Martini
User Based CF	<mark>Martini</mark>	<mark>Moscow Mule</mark>	Long Island Ice Tea
Content Based	Horse's Neck	Moscow Mule	Vodka & Tonic
SVD	Margarita	Old Fashioned	Moscow Mule

- User 2 is most similar to User 38 based on the similarity matrix
- User 2 and User 38 both have highly rated Tom Collins and Gin & Tonic
- Moscow Mule and Long Island Ice
 Tea are recommended because User
 38 enjoys these drinks and they share similar preferences with User 2





User Profiles (Content-Based)

 Here we can see the similarities between User 2's highly rated drinks and the recommended drinks (Category, Making, Taste)

User A (2)	Recommendation 1	Recommendation 2	Recommendation 3
Item Based CF	Blue Hawaii	Vodka & Tonic	Martini
User Based CF	Martini	Moscow Mule	Long Island Ice Tea
Content Based	Horse's Neck	Moscow Mule	<mark>Vodka & Tonic</mark>
SVD	Margarita	Old Fashioned	Moscow Mule

User Rating	Alcohol	Name	Category	Making	Base Wine	Base Wine Amount	Soda Amount	Others	Taste	Type of Glass	Salty	Sour	Sweet
5	16	Tom Collins	Long	Shake	Gin	45	200	Lemon Piece	Mild	Highball	17	17	17
4	14	Gin & Tonic	Long	Build	Gin	45	240	Lemon Piece	Mild	Highball	17	83	33
4	25	Mojito	Long	Build	Rum	45	-	Lime/Mint	Mild	Highball	17	33	17
4	32	Black Russian	Long	Build	Vodka	40	-	-	Mild	Rock	0	0	50
-	10	Horse,Äôs Neck	Long	Build	Brandy	45	200	Lemon Piece	Mild	Old Fashioned	17	83	17
-	12	Moscow Mule	Long	Build	Vodka	45	220	Lime Piece	Mild	Highball	0	83	17
-	14	Vodka & Tonic	Long	Build	Vodka	45	200	-	Mild	Old Fashioned	0	83	33







- SVD-based collaborative filtering leverages matrix factorization to reveal the latent relationships between users and items other than ratings
- Margaritas usually have a sweet, sour, and salty flavor profile, similar to User 2's preferences which is why it was highly recommended

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$\mathbf{A} = \mathbf{U}\mathbf{\Sigma}\mathbf{V}^{\mathrm{T}}$

A = User Ratings

 Σ = diagonal matrix of singular value

U = User "features" matrix

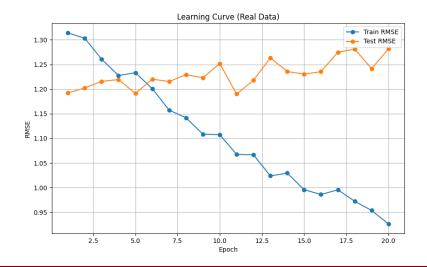
VT= Cocktail "features" matrix

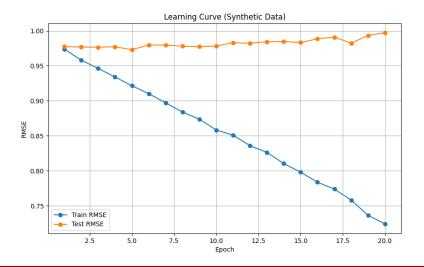






- **Visualization**: Below are the learning curves for the SVD model on both the real and synthetic datasets for 20 epochs
- **Metrics**: RMSE for training and testing sets
 - Real data Train RMSE: 1.31 Test RMSE: 1.17
 - Synthetic data Train RMSE: 0.97 Test RMSE: 0.97
- Observations:
 - Real: The training RMSE is steadily decreasing over epochs indicating the model is learning the data set. The testing RMSE remains stable with a slight increase towards the end indicating the data is starting to overfit.
 - Synthetic: Compared to the real data the synthetic data train and test RMSE start at about the same point, due to the nature of less noise/variability in the synthetic data. The test RMSE has a steeper curve indicating the model is learning quicker than with the real data. The test data shows very good generalization with a steady curve.







Results & Learnings



- Summary of RMSE Values for Each Model:
 - Item-Based Collaborative Filtering RMSE: 3.86
 - User-Based Collaborative Filtering RMSE: 3.83
 - Content-Based Filtering RMSE: 2.96
 - SVD-Based Collaborative Filtering RMSE: 1.13
- The best model for the given real dataset was the SVD model with the lowest RMSE. The recommendations made by the SVD model are the closest to the user's actual ratings
- The latent factors in SVD influence the user's preference to make more accurate recommendations
- Based on this information the SVD model should be chosen to make cocktail recommendations



Future Work



- Increase the volume of data
- Reduce user bias by randomly showcasing a few cocktails for users to rate versus allowing users to choose
- Try advanced algorithms
 - Regularization and Hyperparameter Tuning
 - Neural Collaborative Filtering
 - Hybrid Models
- Incorporate Time-Series Elements as user preferences tend to change over time
- A/B Testing and continuous improvement
- Add a more robust cocktail selection, including non-alcoholic options

