Chopped Injuries Analysis

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# Domain and Subject Area

When it comes to the area that I am looking into for this proposal, I will be studying the Food Network Television show of Chopped and its contestants. However, more specifically, I will be looking into contestants who are professionally trained and own restaurants that are injured during the competition and the chances of them wining the competition upon injury as well as foods that may cause a greater chance of injury on the show.

**References & Annotations:**

Food Network. (2020). Chopped. Retrieved October 01, 2020, from <https://www.foodnetwork.com/shows/chopped>

The first source that I chose to look into explains the competition on the show and the rules that pertained within the show. At the same time, it provides a general insight of the show within the Food Network that hosts the show. The show typically consists of three judges that rotated between episodes that judge each round of the competition. There are four contestants that compete where a contestant is ‘chopped’ after each round.

Blanton, K., &amp; Clair, F. (2020, July 23). 16 surprising things you probably didn't know about 'Chopped'. Retrieved October 02, 2020, from <https://www.insider.com/chopped-facts-secrets-2018-6>

For this source, it is brining attention to details about the show that are not shared with the public. For example, there are technically five contestants where one is one stand by to replace a contestant in case of an emergency where one has to leave the competition. Also, the chefs are allowed to bring their own knife set on the show, which is interesting to look further into since there are multiple cases of chefs injuring themselves by cutting themselves. Besides production facts, it provides information on the contestants and the possible mind sets that they might be in before the show starts.

Wells, L. (2020, August 26). 'Chopped': Why Aren't There More Female Chefs? Retrieved October 02, 2020, from <https://www.cheatsheet.com/entertainment/chopped-why-arent-there-more-female-chefs.html/>

This next source is looking into the demographics of the chefs that appear on the show. It is primarily looking into the observation that there are more male chefs that are casted for the competition, while there are typically more female judges. I am unsure if this will play a role in injuries, but it is interesting to see if it did. The main points made is that the show represents the current industry, which is predominantly male at this time.

Anderson, S. (2019, March 19). Lessons from 'Chopped' with Ted Allen: The 15 most rage-inducing mistakes in the TV kitchen. Retrieved October 02, 2020, from <https://mashable.com/article/chopped-food-network-mistakes/>

With the main focus of this analysis being the injuries of chefs, I think it would be key to understand the most prevalent mistakes that are made on the show since these are not intended. Throughout this source, many of the common mistakes involve chefs attempting to complete certain aspects of their dishes at the last minute of each round. Since speed is a main factor of the competition, this factor could lead to chefs accidentally injuring themselves while competing. Another mistake is also a disorganized work area which can lead to confusion and being scattered wit materials, tools, and the all-round environment.

Food Network. (2020). The Biggest Injuries in Chopped History. Retrieved October 02, 2020, from <https://www.foodnetwork.com/shows/chopped/photos/the-biggest-injuries-in-chopped-history>

The information provided from this article on the Food Network discusses the biggest injuries witness on the entire series of the show. However, the list do not include every single injury that has ever occurred between all of the chefs. The article truly shows how injuries simply do not come from cutting themselves with the knife set, but that it also may come from heat burns from the oven or from boiling the water as well during a round. From the article, it continues to express that through the chaotic nature of the show, that there is a high chance of injuries.

Vigliotti, J. (2020, June 18). What Chopped will never tell you on air. Retrieved October 02, 2020, from <https://www.mashed.com/32044/reasons-chopped-totally-fake/>

On this next source of information, it looking further into the details and agreements that are made between the contestants and the actual show of Chopped. Since the judges are continually changing between each episode, it cannot exactly be determined how someone will be chopped as well as since the show revolves around random ingredients each round. Therefore, it is sometimes random in determining whether an injury plays a huge influence on the chef’s success moving forward in the competition. With items being random, this also can play a factor in injury because it has been noticed that chefs are unaware in how to approach the items or prepare it leading to more chaos and frustration.

Fantozzi, J. (2017, August 11). Famous chefs reveal their wildest kitchen accidents. Retrieved October 02, 2020, from <https://www.insider.com/chefs-kitchen-accidents-2017-7>

While the Food Network hosts the show Chopped, this source takes into consideration all of the other shows on the channel as well as the injuries that have taken place within each of them. Throughout all of the shows, the injuries do come in a spectrum from simple cuts to trips to the hospital. We see that Chopped is not the only cooking show that has the potential for injuries as well the notion that other shows are possibly even more dangerous. Looking at each individual that had a reported incident, we also observe that they have different skill levels such as head chefs or owners of restaurants.

Fierberg, E. (2019, January 07). Ted Allen takes us behind the scenes at Food Network's 'Chopped'. Retrieved October 02, 2020, from <https://www.businessinsider.com/chopped-food-network-ted-allen-tv-cooking-competition-2018-12>

Inside this source, it is continuing to explain how the show is developed and ran in interest of a television show as well as a competition. The host further explains rules that must be followed by the judges as well as the contestant. He also discusses reasons why the show continues to succeed after many years and now having a spinoff version of the show involving primarily desserts. An interesting aspect mentioned is that they have cameras watching practically every moment of the show from start to beginning to see what contestants are doing. For example, if even an ounce or drop of blood from an injury hits any of the food prepared, the cameras have to be able to see this injury and prevent it from being served because sometimes the contestants do not realize it themselves.

Shoes For Crews Europe. (2020, June 7). 5 common chef injuries suffered at work &amp; how to avoid them. Retrieved October 02, 2020, from <https://blog.sfceurope.com/common-chef-injuries-suffered-at-work>

To gain a better understanding of a chef’s environment, this source explains the common injuries chefs would face at their typical jobs rather than on the television show. The main reason for this source is to see if there are common injuries between the two. At the same time, it allows someone to determine if the television show is able to prevent injuries more than others and vice versa. For example, back pain is not typically acknowledged within the show since it is done within a day compared to a career of working in a kitchen.

Food Network. (2020). The Worst Chef-to-Chef Confrontations in Chopped History. Retrieved October 02, 2020, from <https://www.foodnetwork.com/shows/chopped/photos/the-worst-chef-to-chef-confrontations-in-chopped-history>

When it comes to this competitive cooking show, it will have similarities with other reality competitive shows especially competitiveness and confrontations. Even though there are only few contestants, as the show continues, the higher the stakes become as they continue to strive for the cash goal of $10,000. In some cases, there are verbal altercations, while in others some contestants will actually hide shared ingredients. The main point of this source is to further show influences and stressors that may cause an accidental injury to occur on the show.

# Which Data?

The data set that I will be examining and utilizing for this proposal and project is from Kaggle by Jeffrey Braun. The data has been scrapped from the Food Network information about all of the episodes of the show. It contains information about every episode that has been filmed and released for the public.

The data set is structured as followed:

Season – The season of the episode

Season Episode – The episode of a certain season

Series Episode – The episode number overall in the show

Episode Name – The name of the episode

Episode Notes – Notes about episodes (i.e. injuries, reasons for eliminations, first occurrences)

Air Date – The date the episode premiered

Judge 1 – Name of one of the three judges

Judge 2 - Name of one of the three judges

Judge 3 - Name of one of the three judges

Appetizer – The random ingredients given for the meal that round

Entree – The random ingredients given for the meal that round

Dessert – The random ingredients given for the meal that round

Contestant 1 – Name of Contestant eliminated after appetizer round

Contestant 1 Info – Basic Background of Chef

Contestant 2 – Name of Contestant eliminated after entree round

Contestant 2 Info – Basic Background of Chef

Contestant 3 – Name of Contestant eliminated after dessert round

Contestant 3 Info – Basic Background of Chef

Contestant 4 – Name of Contestant that won the episode

Contestant 4 Info – Basic Background of Chef

**Data Source Cited**: Braun, J. (2020, July 30). Chopped: 10+ Years of Episode Data. Retrieved October 02, 2020, from <https://www.kaggle.com/jeffreybraun/chopped-10-years-of-episode-data>

# Research Questions and Reason for Analysis

With this data set, I am proposing that it be analyzed to determine the success rate after being injured on the show. At the same time, if the ingredients have any correlation with these injuries as well as if profession has a factor of injury. The formal research questions are as follows:

What basket ingredients have a higher chance of a contestant injuring themselves while competing?

Does experience or chef title have an influence on the possibility of injuries?

If you are injured on the show, what are the chance of you winning the competition as a whole?

When it comes to this data set, it allows for an individual to sort throughout all of the basket ingredients, the notations of injuries under episode notes, and the title of the competitors under chef info to see if it has any influence on a chef being injured on accident during each round. With determining the possibility of injury, the data provides dates of the episodes to also examine if the occurrences are trending down or up as the show continues.

# Methodology

The methods that I will be employing for this proposal will initially include an exploratory data analysis to investigate the data to understand significant trends of competitors on the show including their title, locations, and the types of foods that are within the basket ingredients. In terms of modeling, I plan on employing a decision tree to determine the possibility of an injury occurring based on changing factors within each episode and round. The model will be able to see if certain ingredients are leaning more as well as if they hold a certain title within each episode. At the same time, the model will allow for us to determine the leading influencers on injury or if they are purely sporadic in nature. By using this decision tree, it will be able to determine the strongest contributors that lead to injury and if they can continue in winning the episode.

# Potential Issues?

A challenge I believe that I will encounter will be that even though I have nearly every episode of Chopped within my data set, I am not sure if I will have a sufficient amount on injuries that have occurred on the series to truly answer if the contestant will still succeed despite this unfortunate accident. At the same time, the injuries are not specifically noted within the episode notes as well. For example, within the episode notes, it will have different explanations or mentions of injures within episode. Also, not every injury will involve cuts; there is a possibility that injuries could be from burns or other physical injuries such as falling on the floor from spill made within the chaos of each round. In terms of scheduling for this project, I currently do not see what could make this project go off schedule, but I am in the process working full-time over-night schedule, involved in another class, and searching/involved in interview process for a position in my desired field. Because of these other obligations, it has the possibility of affecting the time schedule of this project.

# Concluding Remarks

Chopped has become one of the most known shows on the Food Network over the course of the last ten years of its running air time. With having chefs, restaurant owners, grill masters, and even children competing on the series, it has rewarded the winner $10,000 if they are able to combine random mystery ingredients into incredible dishes against three famous chefs and judges. The show consists of three rounds including the appetizer, entrée, and dessert round where a contestant is ‘Chopped’ every round. Within each round, the contestants are put to the test where they are given a basket of mystery ingredients where they must create a dish within a short time frame. The chefs are to use each ingredient in the dish or face the consequence of being eliminated by the board of judges. However, throughout the chaos of cooking these dishes for the very first time for many of the contestants, there is a possibility of chefs injuring themselves while competing in each round. Now, simply because they are injured, does not necessarily mean that they will be eliminated from the competition. If they are able to not allow any bodily fluids such as blood contaminate the food, they still have the chance of winning the entire competition. Now, the main question is, how often does this actually occur? At the same time, are there certain basket ingredients that have a higher chance of injury meaning future contestant should have more caution towards?

With these questions of the success rate of injured contestants, it is important to also understand that not all injuries allow for contestants to continue the competition. For example, the judges may have received an injury that requires immediate attention that they must go to the hospital at the time. Outside of Chopped, there are many other competitive cooking shows as well as on the Food Network from Guy’s Grocery Games to Beat Bobby Flay. Even though I am unable to take into consideration all injuries that occur on the Food Network, it is known that injuries do happen on these shows and the network must be prepared to be able to handle these events in the possibility of continuing.

In this proposal, it is seeking to answer if injuries truly dictate whether a chef on the show Chopped will be successful in the competition as well as if there are certain ingredients that have a higher chance of causing an injury while on the show. To be able answer these questions, it will be using data from Kaggle.com by Jeffrey Braun who has obtained the information on the show that grants the opportunity to answer these questions with variables such as episode notes and ingredients. By using this data, a decision tree model will be developed to determine the success rate of winning the show and factors that lead to a greater chance of injury. After seeing the results after performing the analysis, it provided insight on how likely a competitor is going to win if they happen to injure themselves while competing to win the prize money and survive the judges.