








<b>ML task</b>  Input, output to predict, type of problem.  Type of problem: Abnormal Detection  Input為紅酒成份資料  Output為normal或abnormal	<b>Decisions</b>  How are predictions used to make decisions that provide the proposed value to the end-user?  預測結果品質不在正常範圍的紅酒,交由品酒師做進一步確認	<b>Value Propositions</b>  What are we trying to do for the end-user(s) of the predictive system? What objectives are we serving?  由紅酒成份資料預測品質是否不在正常範圍	<b>Data Sources</b>  Which raw data sources can we use (internal and external)?  UC Irvine Machine Learning Repository: <a href="#">Wine Quality Data Set</a>	<b>Collecting Data</b>  How do we get new data to learn from?  先將quality介於4-8之間的資料設為正常,其餘的資料設為異常  從正常資料中取出80%作為訓練檔,剩下的20%與異常資料合併成測試檔
<b>Making Predictions</b>  When do we make predictions on new inputs? How long do we have to featurize a new input and make a prediction?  每釀出一桶紅酒即做預測  目標：快速檢驗出品質不在正常範圍的紅酒	<b>Offline Evaluation</b>  Methods and metrics to evaluate the system before deployment.  將預測為正常的紅酒交由品酒師驗證, 錯誤率必須低於1%	<b>Live Evaluation and Monitoring</b>  Methods and metrics to evaluate the system after deployment, and to quantify value creation.  每天抽查5%預測為正常的紅酒交由品酒師驗證, 錯誤率必須低於1%	<b>Features</b>  Input representations extracted from raw data sources.  1 - fixed acidity 2 - volatile acidity 3 - citric acid 4 - residual sugar 5 - chlorides 6 - free sulfur dioxide 7 - total sulfur dioxide 8 - density 9 - pH 10 - sulphates 11 - alcohol 12 - quality (score between 0 and 10)	<b>Building Models</b>  When do we create/update models with new training data? How long do we have to featurize training inputs and create a model?  利用品質正常的紅酒成份資料作為訓練檔  用One-Class SVM演算法建立預測模型