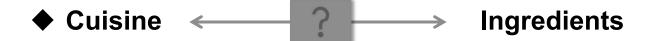
CUISINE CLASSIFICATION

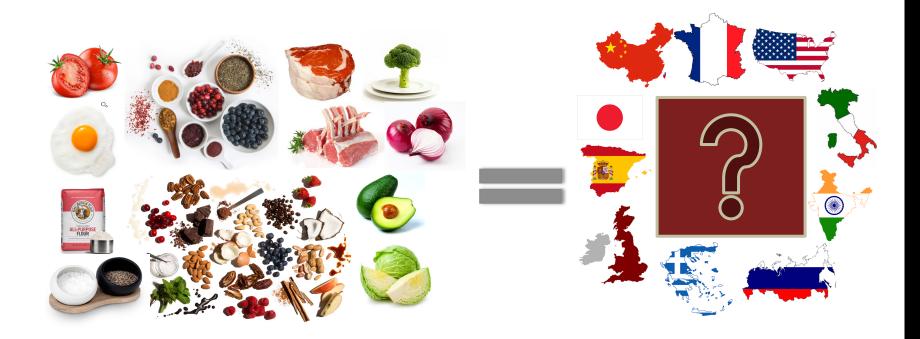
PRESENTED BY:

KAYLEIGH LI

OBJECTIVES



♦ Predict cuisine based on ingredients



DATA

- √ 39,774 recipes
- √ 20 countries
- ✓ 90,000+ raw ingredients

Cuisine: Greek

Ingredients: Romaine lettuce, black olives, grape tomatoes, garlic, pepper, purple onion, seasoning, garbanzo beans,

feta cheese crumbles





DATA & FEATURES

Standardization

Raw: all purpose unbleached flour, whole wheat flour, plain flour, self rising flour

• New: flour

Uniqueness

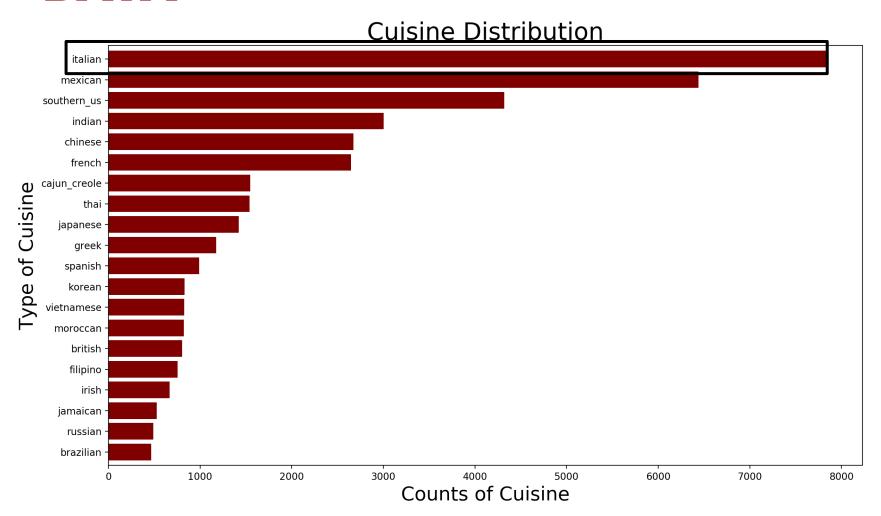
• No common ingredients b unique, standardized ingredients → 345 features

Vectorization

• Raw: marshmallow cream, pecan

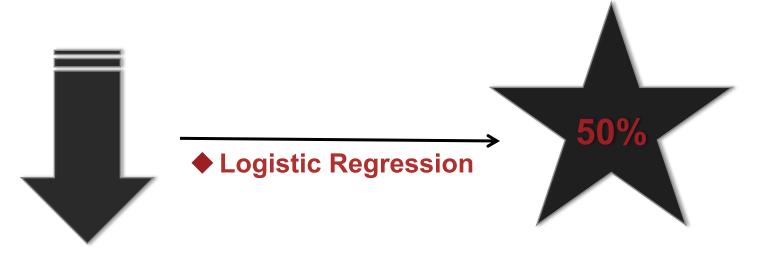
New: marshmallow cream (1), pecan (1), egg (0), orange (0)...

DATA

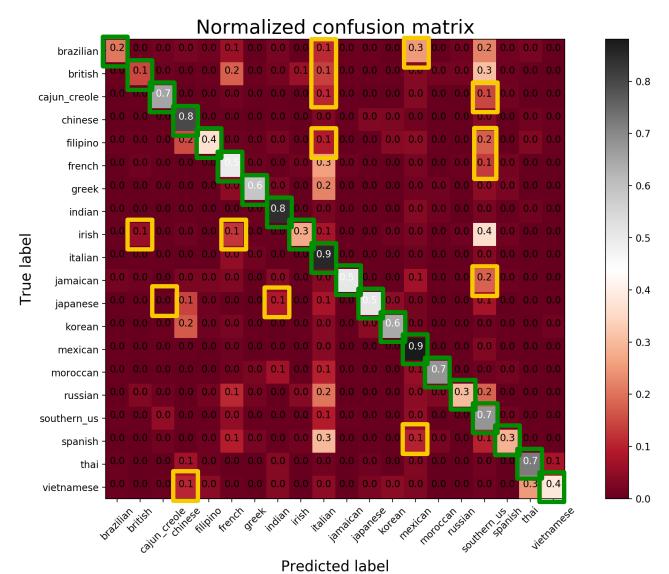


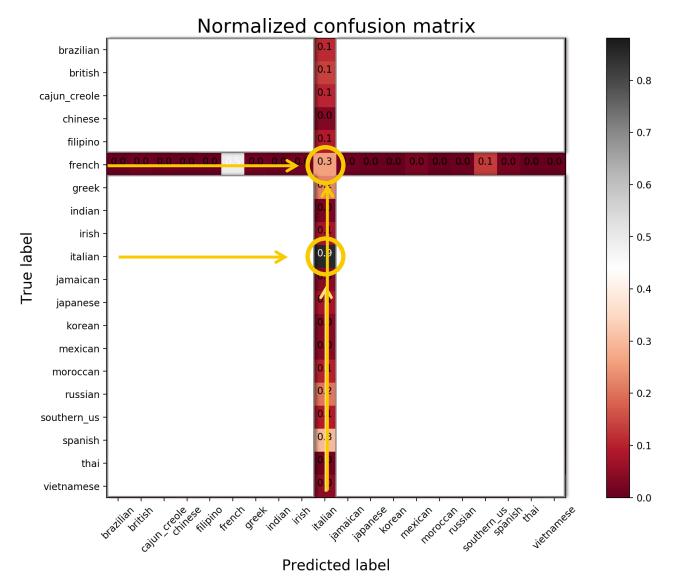
Baseline - Predict all as Italian:

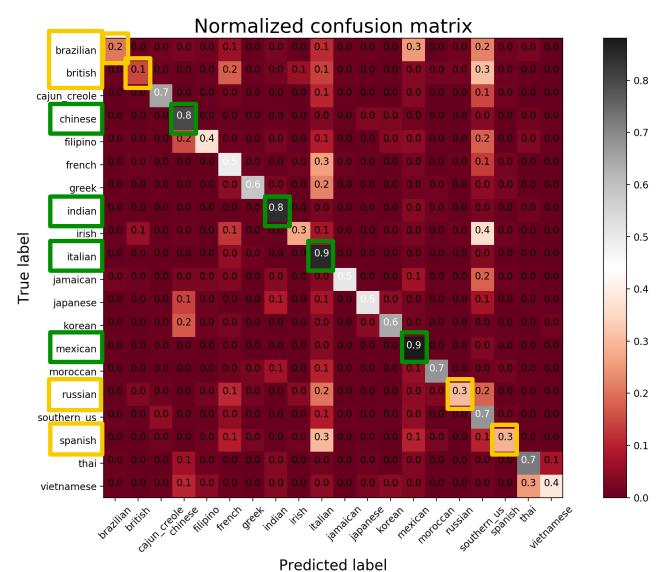
19% accuracy



√ 69% accuracy







APP

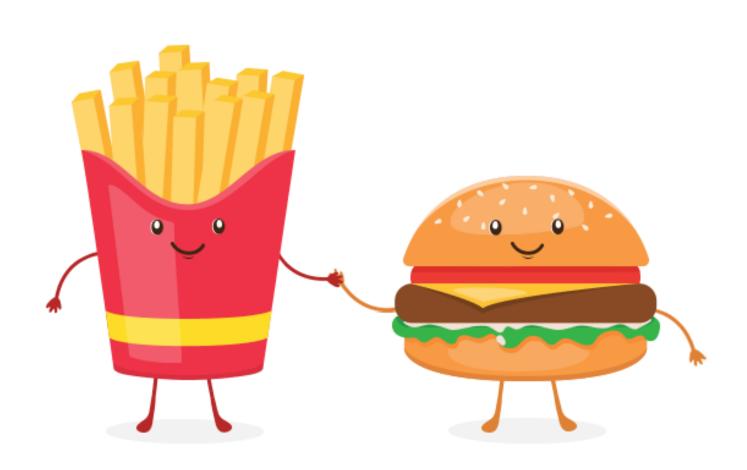


POTENTIAL APPLICATION

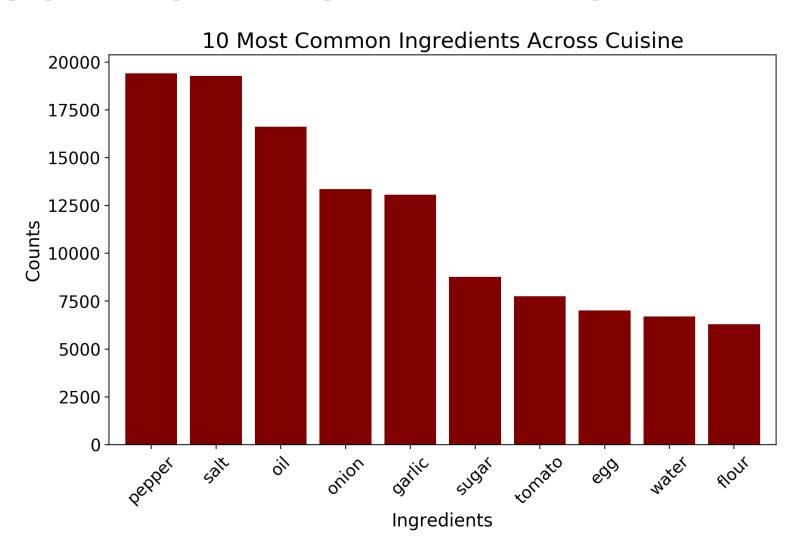
For food/restaurant websites:

- ✓ Auto-categorizing cuisine of particular food
- ✓ Categorizing restaurant based on cuisine
- ✓ Building food recommendation system

THANK YOU



COMMON INGREDIENTS



INSIGHTS

Southern US:

Paprika, chili, peas

Mexican:

Chili, cumin, avocado

Chinese:

Soy sauce, scallions, oyster sauce

Indian:

Cumin, chili, coriander

Japanese:

Soy sauce, mirin, sake

Italian:

Parmesan, mozzarella, oregano

French:

Shallots, dry white wine, cooking spray

Greek:

Feta cheese, oregano, lamb

Spanish:

Paprika, dry white wine, saffron

Russian:

Beets, mayo, bay leaveş