

# *Cuisine Classification by Ingredients*

*Problem: Given a list of recipe ingredients, determine the cuisine they are from.*

*Approach: We trained multiple classifiers on our data: decision trees (and related ensemble methods), Naive Bayes, logistic regression, and linear SVM.*

*We built a heat map  
in order to visualize  
the most likely  
regions of  
origination.*



*Heat map  
visualization of  
an Italian recipe  
(not including  
Mexico).*

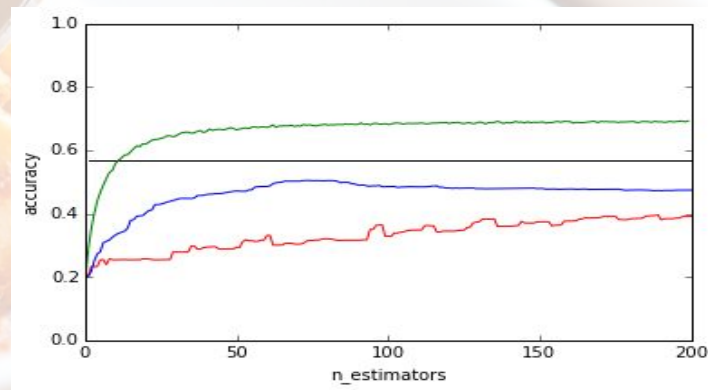
# Results and Model Performance

*Various versions of word lemmatization were used on the ingredients before running algorithms.*

<i>Lemmatization Version</i>	<i>Logistic Regression Accuracy</i>	<i>Naïve Bayes Accuracy</i>	<i>Linear SVM Accuracy</i>
1	0.777	0.715	<b>0.778</b>
2	0.774	0.739	<b>0.774</b>
None	0.729	0.731	<b>0.772</b>

*The linear SVM was the most accurate of the classifiers we tested.*

*We built a learning curve to visualize optimal parameters for our decision tree and ensembles.*



*Green* (Random Forest), *Blue* (AdaBoost-SAMME.R), *Red* (AdaBoost-SAMME), *Black* (Decision Tree)