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DSC680-T301 (2241-1)
November 17, 2023
Project 3 Q&A
Question 1:
Q: What made you choose wine quality as the focus for your data science project?
A: I chose wine quality because it's an area where subjective and scientific assessments can intersect, offering a unique opportunity to apply data science in a real-world industry.
Question 2:
Q: How did you get the data for your project?
A: The data was obtained from publicly available datasets, specifically the UCI Machine Learning Repository, which includes detailed physicochemical properties of wines and their quality ratings.
Question 3:
Q: What is a Random Forest classifier, and why did you use it?
A: A Random Forest classifier is a machine learning model that builds multiple decision trees and merges their results for better accuracy. I used it because of its effectiveness in handling complex datasets and varied data types.
Question 4:
Q: Can you explain what 'class imbalance' means in your project?
A: Class imbalance in my project referred to the uneven distribution of wine quality ratings,

where some quality classes had far more samples than others. This can bias the model, so

I addressed it through oversampling techniques.

Question 5:
Q: How accurate was your model in predicting wine quality?
A: The final model I developed achieved an accuracy of about 94.1%, indicating a high level of effectiveness in predicting wine quality based on its chemical properties.
Question 6:
Q: What are the limitations of your model?
A: The main limitations are that the model's predictions depend heavily on the characteristics of the dataset used and may not generalize to all types of wines. Plus, individual taste preferences can vary, which the model can't capture.
Question 7:
Q: Could this model be used for other types of beverages or food?
A: Yes, the approach and techniques used in this model could potentially be adapted for other types of beverages or foods where quality assessment is crucial.
Question 8:
Q: What did you find most challenging about this project?
A: The most significant challenges were dealing with the class imbalance in the dataset and accurately distinguishing between closely rated wines, which required careful model tuning and validation.
Question 9:
Q: How can wine producers use your findings?

A: Wine producers can use the insights from this model to predict the quality of their wines and understand which physicochemical properties most influence quality, helping them make informed production decisions.

Question 10:

Q: Are there ethical considerations in using a model like this?

A: Yes, it's important to use this model as a supplement to human expertise in wine tasting and to ensure it doesn't introduce biases against certain wine types or styles due to the composition of the dataset used.