

# SeeFood: 10 class dessert classifier

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# Problem Statement

Currently, unmanned supermarkets/ convenience stores are gaining traction in China. Given the current pandemic situation, such a business model is ideal, as it minimizes human contact, and reduces queues.

**Can we create a food classifier to facilitate self checkouts, so as to help retail and F&B businesses save on manpower and productivity costs?**



# METHODOLOGY

EDA	Experiment	Modelling and Evaluation	Analysis on misclassified images	Testing on unseen data
Exploring files and folders in dataset	Created 5 class Japanese food classifier	Created 10 class desserts dataset	Created confusion matrix	Test on googled images
Visualise images	Transfer Learning on VGG16	Trained dataset on: Custom CNN VGG16 EfficientNetB0	Visualised misclassified images	Created webapp (not deployed yet)
Check for imbalanced classes	Val accuracy 84.8%	Tuned models for retraining	Most commonly misclassified classes: Tiramisu Carrot Cake Cheesecake	
		<b>Best model: Tuned EfficientNetB0 (Val accuracy: 77.6%)</b>		

# EDA



# DATASET EXPLORATION

## ❖ Food-101 dataset from Kaggle



### Meta

Files in json, txt format with information about dataset.



### Images

101 folders of image data ranging from apple pies to waffles.  
1000 images per category of food.



### HDF5 files

Reformatted data in Keras HDF5 Matrix format, e.g.  
`foodc101n1000_r384x384x3.h5`  
(101 categories, 1000 images, 384 x 384 x 3 (RGB, uint8))

# INSIDE THE IMAGE FOLDERS

cheesecake



carrot cake



bread pudding



creme brulee



cup cakes



creme brulee



tiramisu



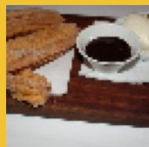
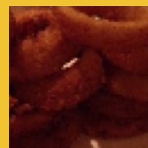
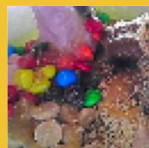
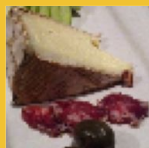
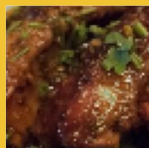
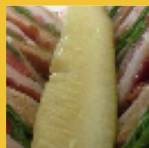
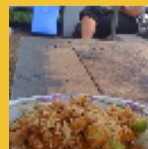
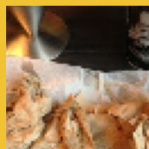
red velvet cake



strawberry shortcake



# INSIDE THE IMAGE FOLDERS





# Experiment

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Transfer learning with 5 classes of Japanese Food



# JAPANESE FOOD CLASSIFIER (5 CLASSES)

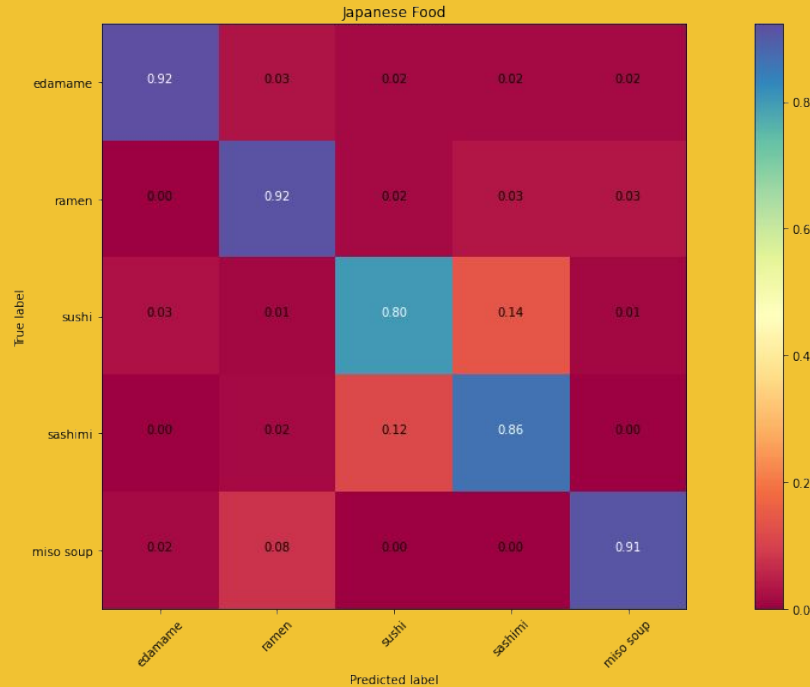
- ❖ Transfer learning with VGG16
- ❖ VGG16: pretrained convolutional network model (achieved 92.7% test accuracy in ImageNet)
- ❖ 5 classes: Edamame, Ramen, Sushi, Sashimi, Miso Soup
- ❖ Freeze all convolutional layers, remove top dense/prediction layers
- ❖ Rebuilt top layers with: Global Average Pooling, Dense, Dropout and Prediction

## VGG-16



# JAPANESE FOOD CLASSIFIER:

## 84.8% Validation Accuracy



- ❖ Can predict classes with reasonable accuracy
- ❖ Might sometimes misclassify sushi with sashimi and vice versa

```
50/50 [=====] - 11s 215ms/step - loss: 0.6096 - acc: 0.8487  
model accuracy: 0.8487499952316284
```

# JAPANESE FOOD CLASSIFIER:

## Predicting Online Images

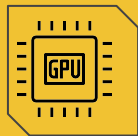


sushi



edamame

```
result= np.argmax(pred)
if result==0:
    print("edamame")
elif result==1:
    print("ramen")
elif result==2:
    print("sushi")
elif result==3:
    print("sashimi")
elif result==4:
    print("miso soup")
```

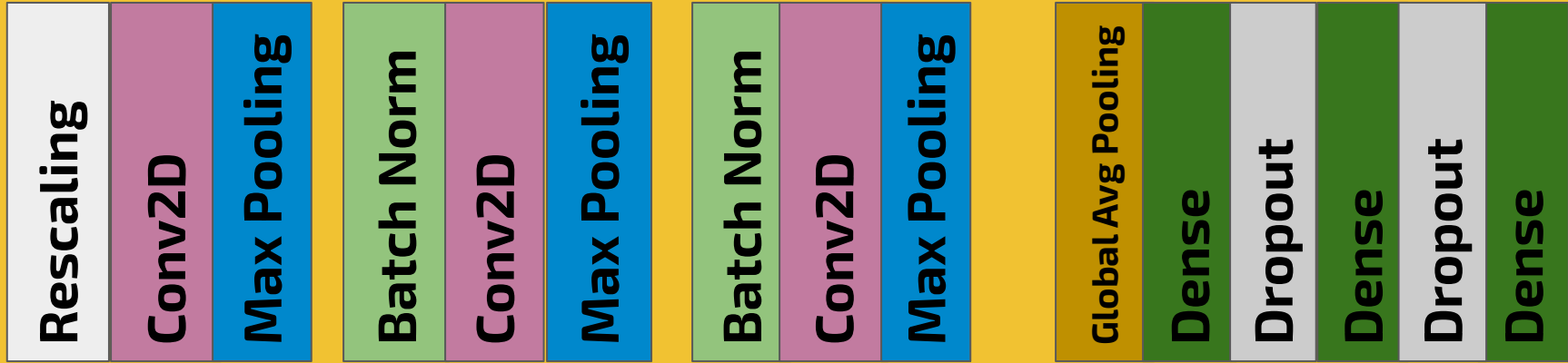


# Modelling

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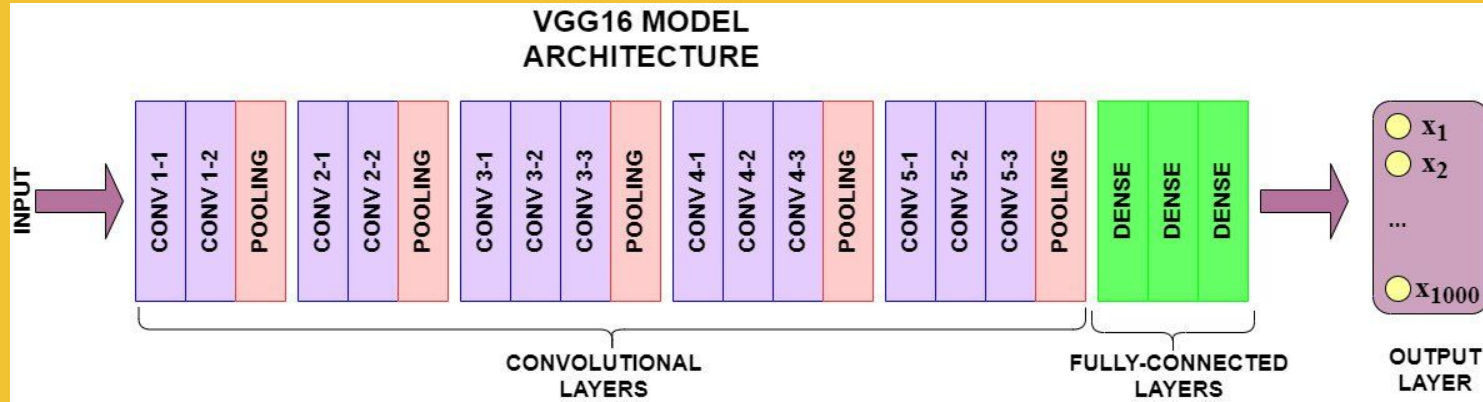
10 class dessert classifier

## CUSTOM CNN



- ❖ Retained dimensions for first layer
- ❖ Tuned and re-trained using best hyperparameters from Keras Tuner (optimal units in dense layer: 64, optimal learning rate: 0.0001)
- ❖ Regularization techniques: Batch Normalization, Dropout, Early Stopping

# VGG16



- ❖ Rebuilt top layers with Global Average Pooling, Batch Normalisation, Dropout, and Dense layers
- ❖ Tuned and re-trained by unfreezing block 5
- ❖ Regularization techniques: Batch Normalization, Dropout, Early Stopping, lowering learning rate

# EfficientNetB0

Stage $i$	Operator $\hat{\mathcal{F}}_i$	Resolution $\hat{H}_i \times \hat{W}_i$	#Channels $\hat{C}_i$	#Layers $\hat{L}_i$
1	Conv3x3	$224 \times 224$	32	1
2	MBConv1, k3x3	$112 \times 112$	16	1
3	MBConv6, k3x3	$112 \times 112$	24	2
4	MBConv6, k5x5	$56 \times 56$	40	2
5	MBConv6, k3x3	$28 \times 28$	80	3
6	MBConv6, k5x5	$14 \times 14$	112	3
7	MBConv6, k5x5	$14 \times 14$	192	4
8	MBConv6, k3x3	$7 \times 7$	320	1
9	Conv1x1 & Pooling & FC	$7 \times 7$	1280	1

- ❖ Rebuilt top layers with Global Average Pooling, Batch Normalisation, Dropout, and Dense layers
- ❖ Augmented images before training
- ❖ Tuned and re-trained by unfreezing block 7a (BatchNormalization layers remain frozen)
- ❖ Regularization techniques: Batch Normalization, Dropout, Early Stopping, lowering learning rate

# MODEL EVALUATION

Model	Val Accuracy (before tuning)	Val Accuracy (after tuning)
Custom CNN	46.3%	56.7%
VGG 16	59%	75.6%
EfficientNetB0	73.2%	77.6%

Tuned EfficientNetB0 is our best model, achieving a validation accuracy score of around 77.6%.



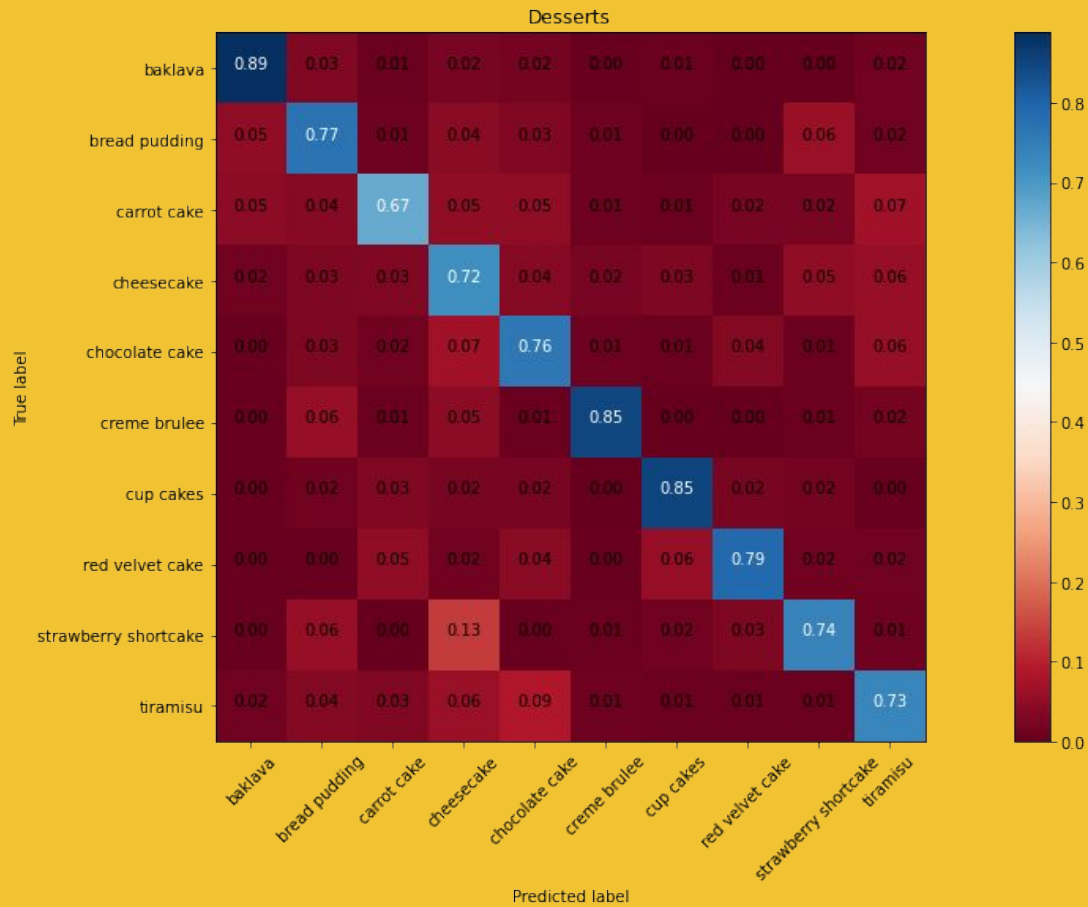


# Misclassified Images

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10 class dessert classifier

# CONFUSION MATRIX



# MISCLASSIFIED IMAGES

strawberry shortcake, True: cheesecake



cheesecake, True: tiramisu



tiramisu, True: cheesecake



- ❖ Misclassification seems reasonable
- ❖ Lighting and presence of toppings/other ingredients on food might have caused misclassification



# Model Testing

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10 class dessert classifier

# WEBAPP DEMO

## 10 Class Desserts Classifier

This is a simple image classification webapp to predict 10 classes of desserts: baklava, bread pudding, carrot cake, cheese cake, cupcakes, chocolate cake, tiramisu, red velvet cake, strawberry shortcake and creme brulee. The model was trained on EfficientNetB0 and has achieved 77% validation accuracy.

Do note that the classifier is not 100% accurate and may tend to misclassify certain images like carrot cake with cheesecake etc.

Please upload an image file



Drag and drop file here

Limit 200MB per file • JPG, PNG

Browse files



carrotcake.jpg 95.5KB



It is carrot cake!



# Conclusion

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10 class dessert classifier

# CONCLUSION

- ❖ Managed to build 10 class desserts classifier with val accuracy around 77.6%
- ❖ Room for improvement, as there are still misclassifications

## **Next Steps/Room for improvement**

- ❖ Train model with more data of food at different angles and height
- ❖ Train model with more classes of food
- ❖ Try out ensemble models or CutMix to improve accuracy
- ❖ Create object detection model to count items detected

# LEARNINGS

- Retain image dimensions in your first layer, as the machine is learning the edges and features of your data
- Batch Normalization helps improve your accuracy score and allows your model to converge in lesser epochs. It also provides some regularization and reduces generalization error
- Always push your model's (and your own) limits. Keep training, fine tuning and experimenting to improve val accuracy and minimise val loss



**THANK YOU**