## **Uncorked: Pairing Your Food And Wine**

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Piazza note: <a href="https://piazza.com/class/jcnojly5k1m4rv?cid=644">https://piazza.com/class/jcnojly5k1m4rv?cid=644</a>

GitHub repository: <a href="https://github.com/natashaarmbrust/4300FinalProject">https://github.com/natashaarmbrust/4300FinalProject</a>

Heroku URL: <a href="https://uncorked-food.herokuapp.com/pt/">https://uncorked-food.herokuapp.com/pt/</a>

## **Abstract**

Goal: The goal of the proposed application is to recommend food and wine pairings. We are planning to support wine recommendations based on types of meals and vice versa.

Use cases: People who have food and want wine. People who have wine and want food. We indent on returning general wine types as well as specific recommendations at various price points. We believe that this tool could be useful in the restaurant industry. Having a sommelier is becoming less common, particularly with the rise of the fast-casual sector. This tool could prove useful at helping restaurants offer appropriate pairings.

Data Sources: Sommelier reviews on over 100k wines (textual data), epicurious dataset with a list of a variety of food recipes.

Information Retrieval: We plan to search through a variety of datasets that are either dedicated to food, wines or both. We will combine information across datasets to retrieve the most informative results for the users.

Social Information: We plan to use reviews of people online on different wines, food, and food-wine pairings to enhance our recommendation algorithm.

Machine Learning: Our idea for machine learning is to use clustering to automatically learn the food-wine pairing suggestions.