



What's Cooking?

Cuisine Classification Model Based On Ingredients

Presenter: Haziel Andrade Ayala, Valentin Baltazar, An Nguyen

Data & preprocessing

- 1. Convert .json file (40k of rows) to dataframe
- 2. Data Preprocessing
 - a. No missing data
 - b. Imbalanced data: cuisine types
- 3. EDA & Visualization
- 4. Feature Engineering
 - a. 'Ingredients_count' for EDA
 - b. 'Ingredients strings' for classification models
- 5. Train_Test_Split
- 6. Model Pipelines with CountVectorizer



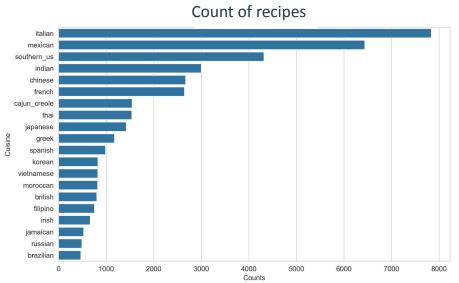


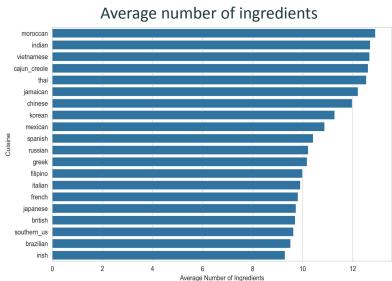




'romaine lettuce black olives grape tomatoes garlic pepper purple onion seasoning garbanzo beans feta cheese crumbles'

EDA & Visualization





Classification Models Comparison

Classifier Model (with CountVectorizer)	Test Accuracy Score		
	unigram	unigram and bigram	bigrams
Logistic Regression	0.78	0.77	0.74
K-Nearest Neighbors	0.63	0.51	0.26
Random Forest Classifier	0.75	0.73	0.68
AdaBoost Classifier	0.55	0.55	0.51
Support Vector Classification (SVC)	0.77	0.77	0.70

Model Results & Improvement

The best classification model is Logistic Regression with CountVectorizer default settings (unigram):

- Train accuracy score: 0.86

- Test accuracy score: 0.78

Model Improvements:

- GridsearchCV to optimize model parameters
- Feature engineering
 - countvectorizer vs. tfidfvectorizer, unigrams vs bigrams vs...
- Ingredients into individual features
 - Total ingredients, avg ingredients

Conclusion

- LogisticRegression can correctly classify with ~80% accuracy
- Much of the False predictions have to do with similar recipe ingredients
- Recipe instructions would be a new way to improve the model

