# **Machine Learning Engineer Nanodegree**

# Using Supervised Learning to predict the quality of Redwine

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# **Proposal**

# **Domain Background**

In today life we need everything that meets standards, otherwise we won't consider to take it. So, In this I am going to find the quality of red wine. Good quality of wine makes health good. In some cases the quality does not meet standards. The companies should maintain the belief of the customers. The belief can be achieved from the quality of the product.

Every company invest lot of money for preparing wine. So, it is crucial for them to make a quality of wine. Redwine also preferable by some doctors. There is a belief that it lowers the chances of occurring heartattack or heartstrokes. And I explore for the dataset that what features make a good quality of wine. I got the dataset from this

Link: https://www.kaggle.com/uciml/red-wine-quality-cortez-et-al-2009

This classification problem is cited at the link: https://www.sciencedirect.com/science/article/pii/S0167923609001377?via%3Dihub

## **Problem Statement**

The Redwine quality can be decided by many of the factors that are used for preparing the redwine. Those ingredients proportions can change the wine quality. By considering all those ingredients we can define which of those can significantly effect the wine quality. The main purpose of this is find the most related features with the quality and use the to find the wine quality by saying it is good or bad. And for that we can consider it as a classification problem.

#### Features and Description:

- fixed acidity It is non-volatile acid in the wine
- volatile acidity It is amount of acetic acid in the wine
- citric acid It is the amount of citric acid in the wine
- residual sugar It is the amount of sugar remained after the fermentation process
- chlorides It is the salt content in wine
- free sulfur dioxide It is amount of free sulfur dioxide present in wine as gas form
- total sulfur dioxide It is the amount of free and bound forms of sulfur dioxide
- density It is the density of water that is close to that of water depending on the percent of alcohol and sugar content
- pH It is the value for representing how much it is acidic or basic nature
- sulphates It is the amount of sulphates in wine
- alcohol It is the percent of alcohol content in wine
- quality It the quality of the wine

By observing the above features we can say that alcohol content can effect the quality of wine the higher the alcohol the better the wine. The feature residual sugar can effect majorly because too much sugar content can make wine sweet which is not a good wine. The citric acid feature is also show impact on determining the wine quality. If it increases the taste of wine becomes somewhat sour. So, that wine can be treated as bad wine.

# **Datasets and Inputs**

I have taken this dataset from kaggle site and references for these are like what features can be involved in the wine making. The following features are

- fixed acidity
- volatile acidity
- citric acid
- residual sugar
- chlorides
- free sulfur dioxide
- total sulfur dioxide
- density
- pH
- sulphates
- alcohol

The datset consists of 1599 rows and 11 columns. In this no missing values are present in any column. All these are positive values and no negative values are involved in this dataset. Only physiochemical inputs are involved in this and no sensory inputs (like wine brand, wine price etc.) are involved. Here, we will consider two potential classes good/1 and bad/0. The imbalances can be solved by taking the wine good which has more than or equal to 7 and bad as below 7. I will split the data by using the train\_test\_split in cross\_validation of scikitlearn.

#### Solution Statement

This dataset can be viewed as classification or regression task. By seeing these classes they are not orderd and are imbalanced. Most of the wine quality are normal wines, not poor or excellent. More than one feature can decide the wine quality. We can use our model to train those data and predict the wine quality. So, I will use classification supervised model for this. I do use different classification models and caluculate those accuracy or F1 score and take the best out of it. If I won't get high accuracy levels then I will use some optimization methods like Grid Search to tune the parameters for getting the better results. The different classification algorithms are Random Forest Classifiers, SVM and SGDC will use for this. And I will compare those algorithms find the best model.

#### Benchmark Model

I will use RandomForestClassifier model as my benchmark model.Accuracy and F1 score will be taken as reference to compare the results with other models. If it alone gives the best metric scores than other models then I will consider this as my model.

#### **Evalution Metrics**

Another score is F1 score as an evalution metric .Between the original test values and predicted values. This score will be calculated for every model. After tuning the parameters crossvalidations core will be calculated.

# Project Design

At first we have to read the csv file into the dataframe with the help of pandas library and after that I will explore the data. I will check whether the columns have any null values or missing values. If they are I will preprocess the data. After preprocessing and I will describe the data. And made some visualizations on the features to make conclusions from it. As the quality values are mostly normal wines so, I will make this as binary classification as good or bad. For this will transform the quality values like equal or more than 7 quality will be treated as good otherwise

bad. Then I will split my data into 80% training and 20% testing with some random state. After I will perform Random Forest Classifier and find the F1 score of that model. Then different models are trained and tested using this data. For increasing the accuracy I will tune the parameters by using the Gridsearch cv method. The different algorithms include ensemble methods like Random Forest Classifier, Stochatic Gradient Descent Classifier and SVM. The I will compare those models by makin curves based on accuracy.

### References

- https://archive.ics.uci.edu/ml/datasets/Wine+Quality
- <a href="https://www.sciencedirect.com/science/article/abs/pii/S0950329307000493">https://www.sciencedirect.com/science/article/abs/pii/S0950329307000493</a>
- https://docs.microsoft.com/en-us/azure/machine-learning/studio/evaluate-modelperformance