Computer Vision & Food Recognition

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Food is an increasingly important content category



50m visitors in Dec 2015

30,000 professional recipes 150,00 user-submitted recipes

Cooking website: 7-8M monthly visitors



epicurióus



168M+ posts #food 76M+ posts #foodporn



Food-related videos viewed 23bn times in 2015

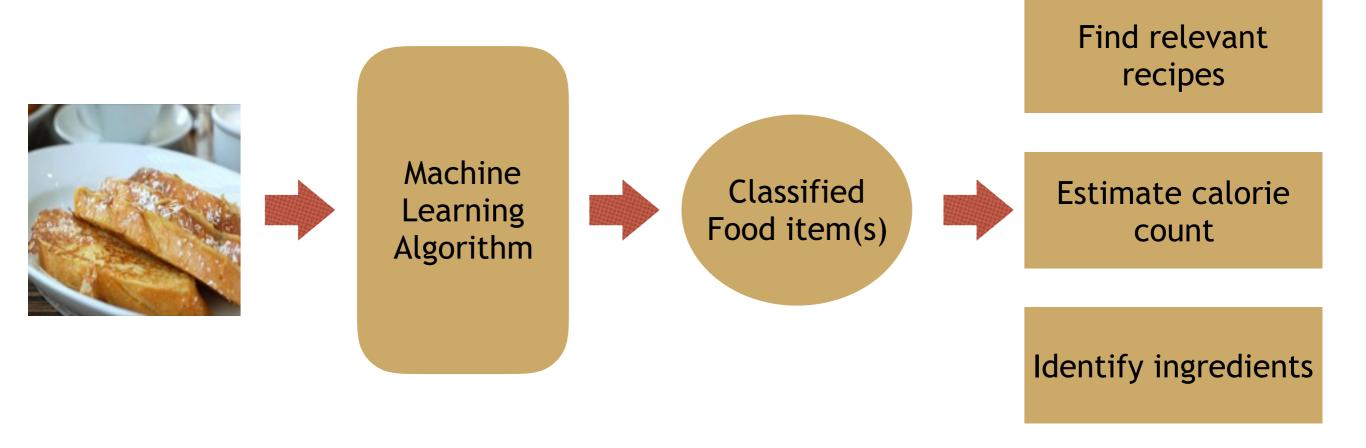




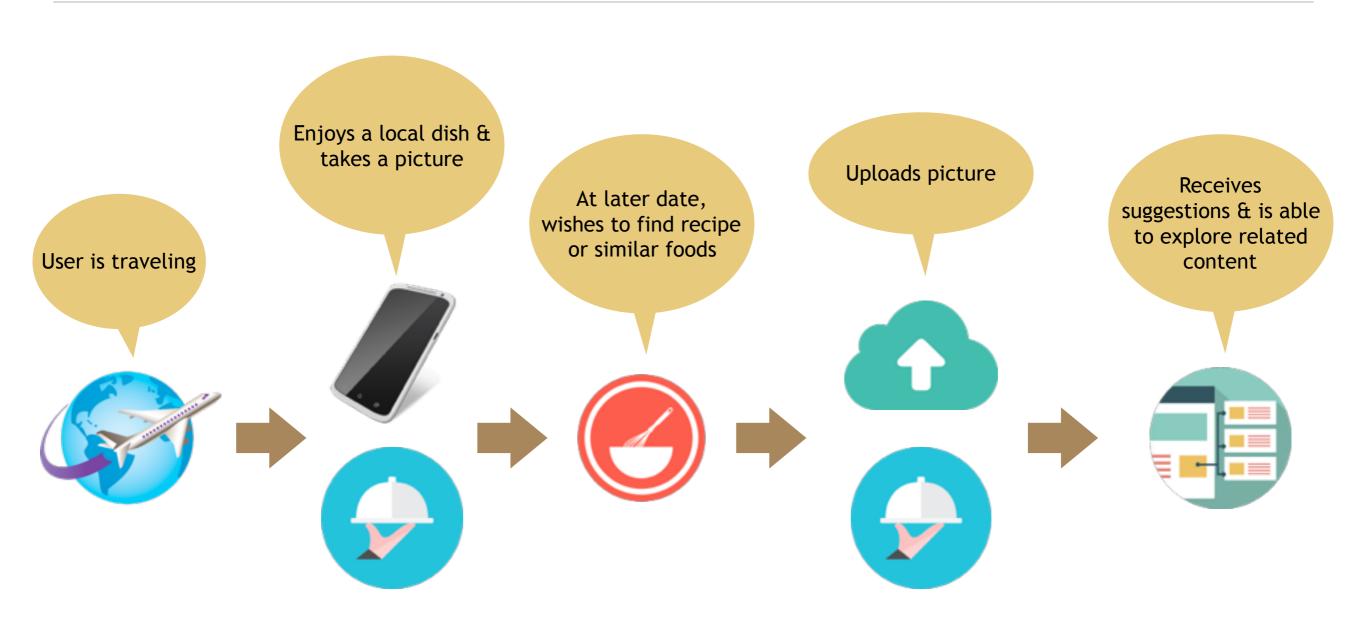




Opportunities for Machine-learning + food images

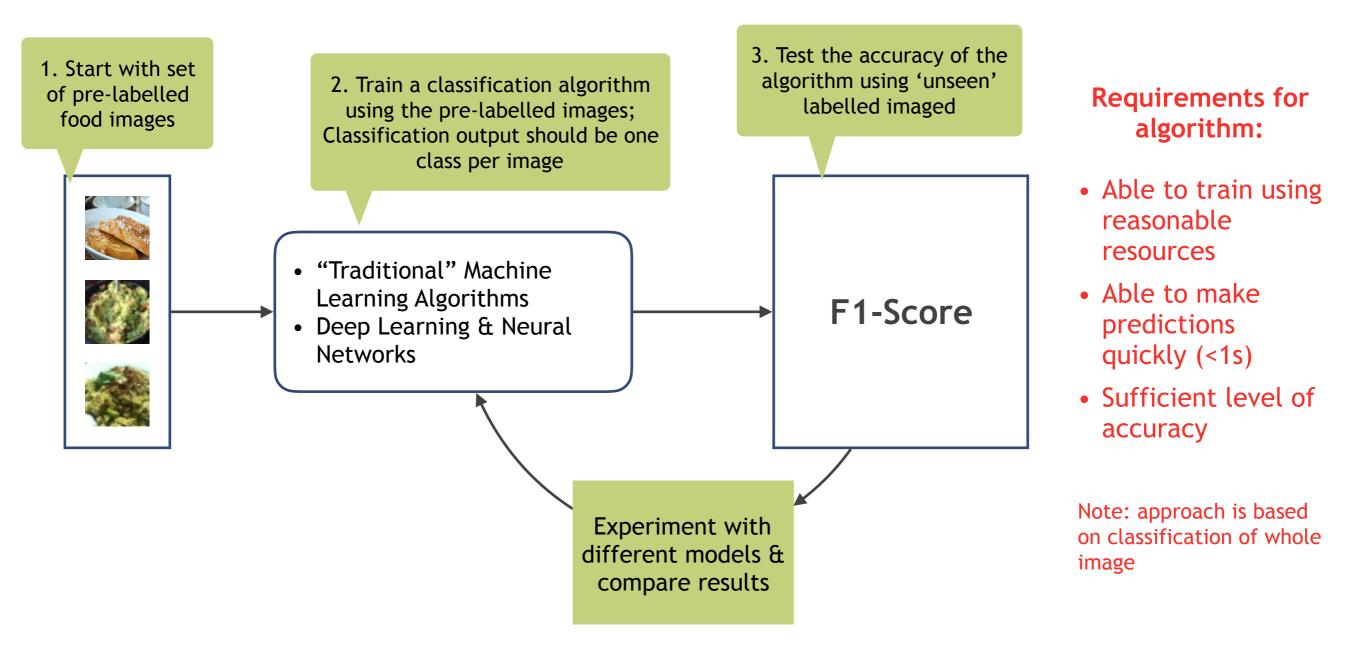


Example use case



Problem and approach

The aim is to create a food classification algorithm that can take images of prepared food dishes as input and output a single prediction for the type of dish



The dataset

- *Food-101 Data Set from the ETH Zurich Computer Vision Laboratory
- *101 Categories
- *1,000 images per category
- *6GB in total

Focus on 12 categories

- Pork Chop
- Guacamole
- Hamburger
- Chocolate Cake

 Steak
- Lasagne
- Apple Pie
- Fried Rice

- French Toast
- Cheesecake
- Carrot Cake
- Pizza

Food 101 Dataset

101 Categories

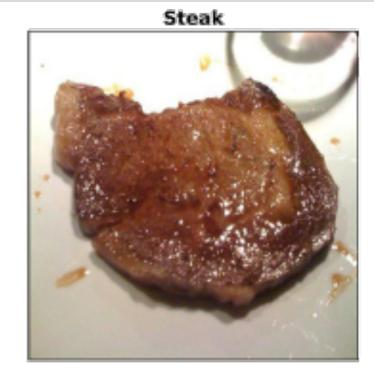
Google

Top Recipe Searches USA, 2015

Mixed data quality













Approach 1: Machine-learning models + features

Best F1 Score: 0.33



- Classifier not good enough
- Move on to Deep Learning

Models:

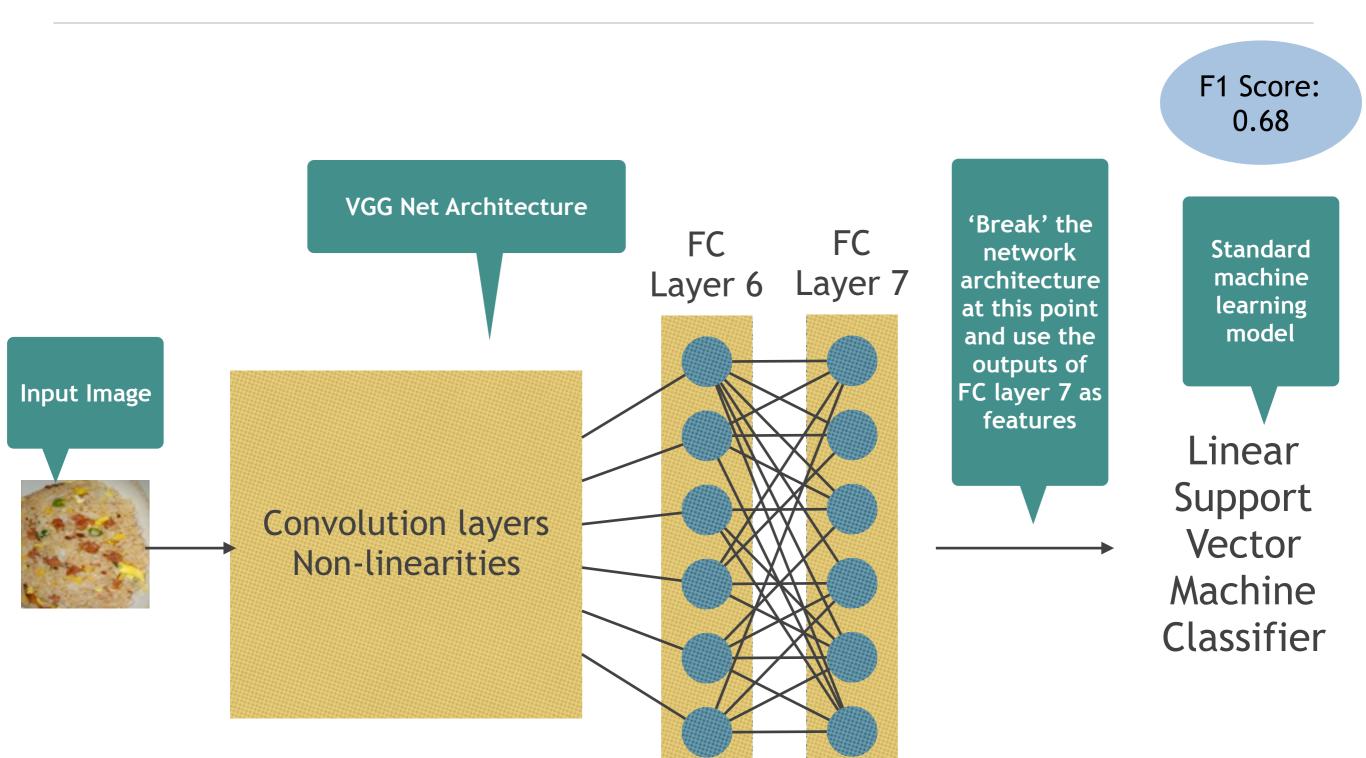
- k-Nearest Neighbours
- Support Vector Machines
- Decision Trees
- Random Forests
- ADA Boost Classifier
- Naive Bayes Classifiers
- Linear & QuadraticDiscriminant Analysis



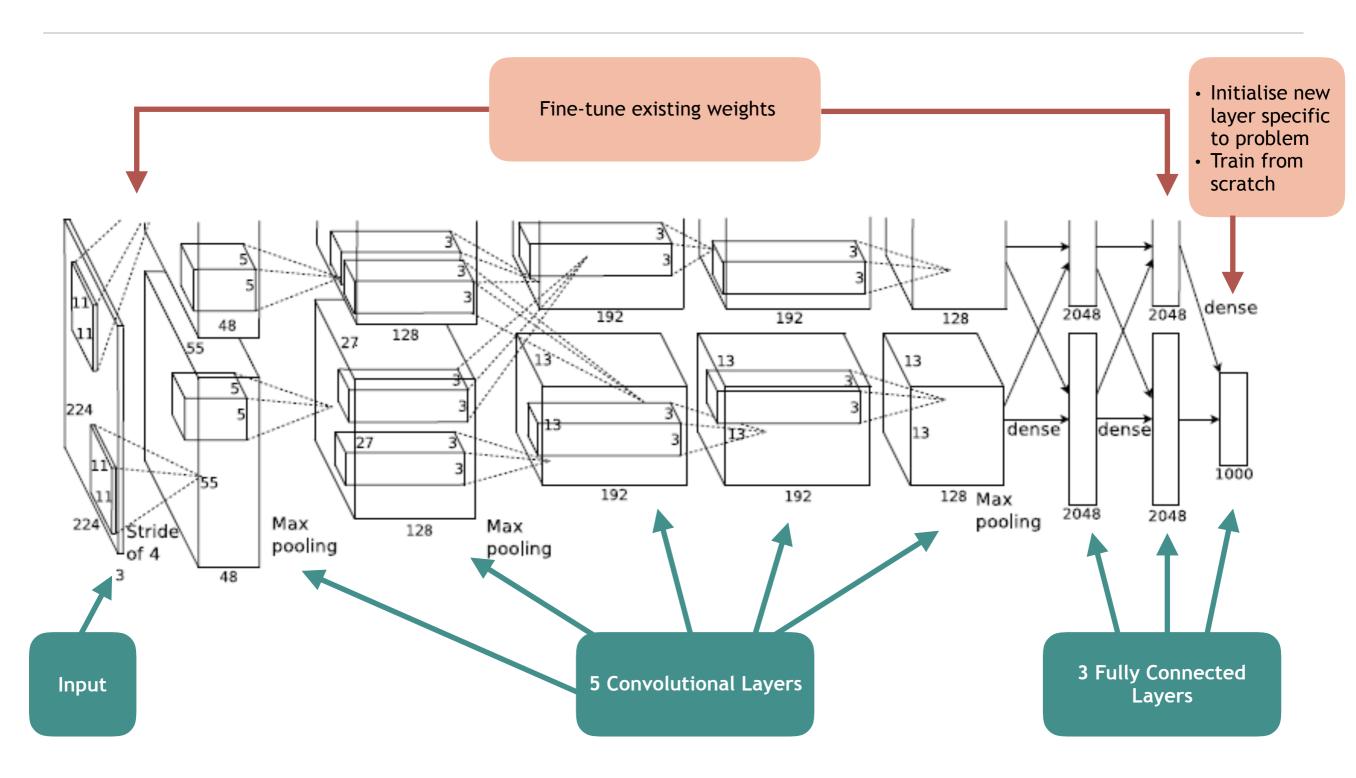
Features:

- RGB Histograms
- Individual Pixel Values
- Number of Edges
- Number of Corners
- Unsupervised methods (e.g, Principal Component Analysis, k-Means Clustering)

Approach 2: Feature extraction from Convolutional Neural Network (VGG Net)

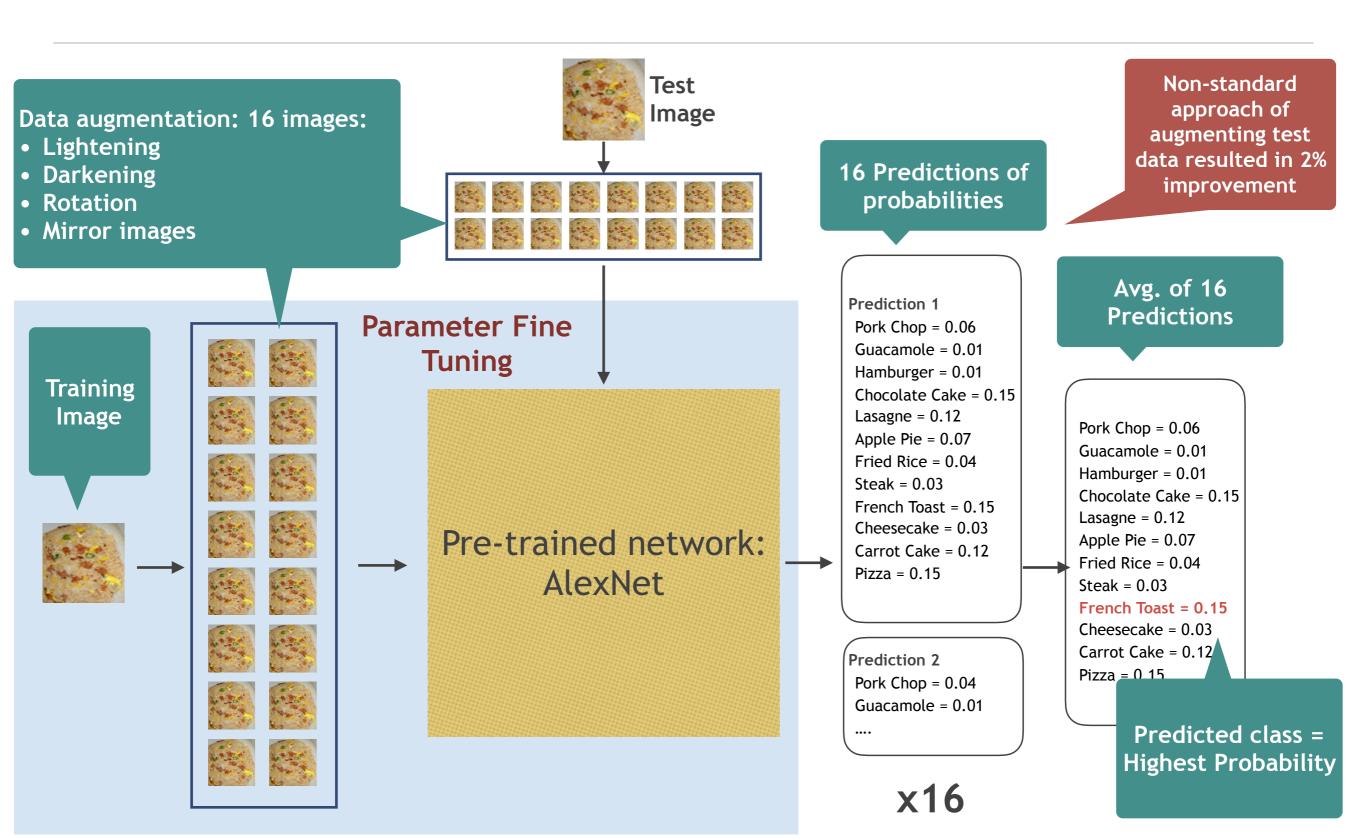


Approach 3: Fine Tuning AlexNet (CNN)

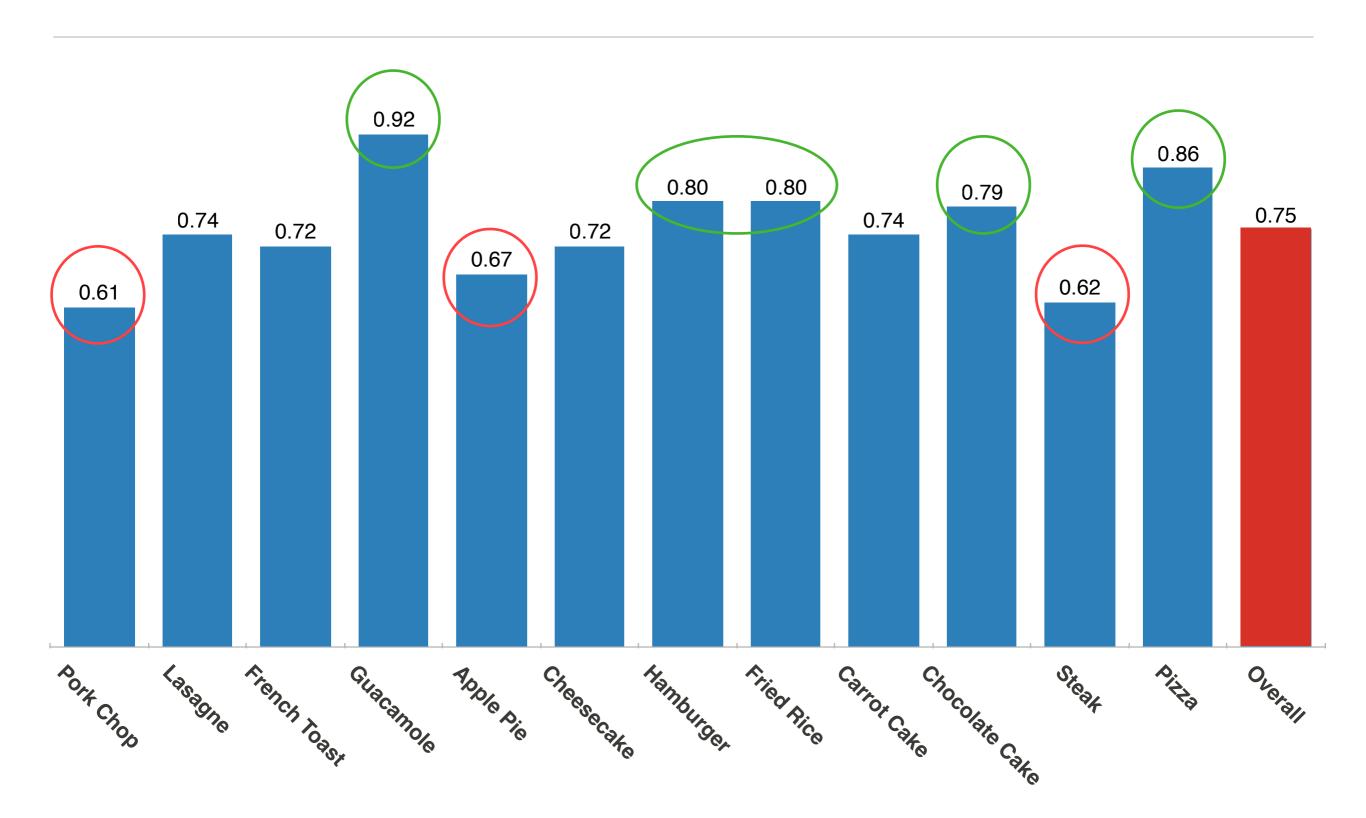


Source: http://papers.nips.cc/paper/4824-imagenet-classification-with-deep-convolutional-neural-networks.pdf

Fine Tuning Procedure



F1-scores



Future Work for Optimisation

- * Fine-tuning hyper-parameters e.g., dropout rate
- Increase training batch size (currently 150)
- More data augmentation
- Fine tune more recent models e.g., VGGNet, GoogleNet
- Ensemble of fine-tuned models

Recommendations

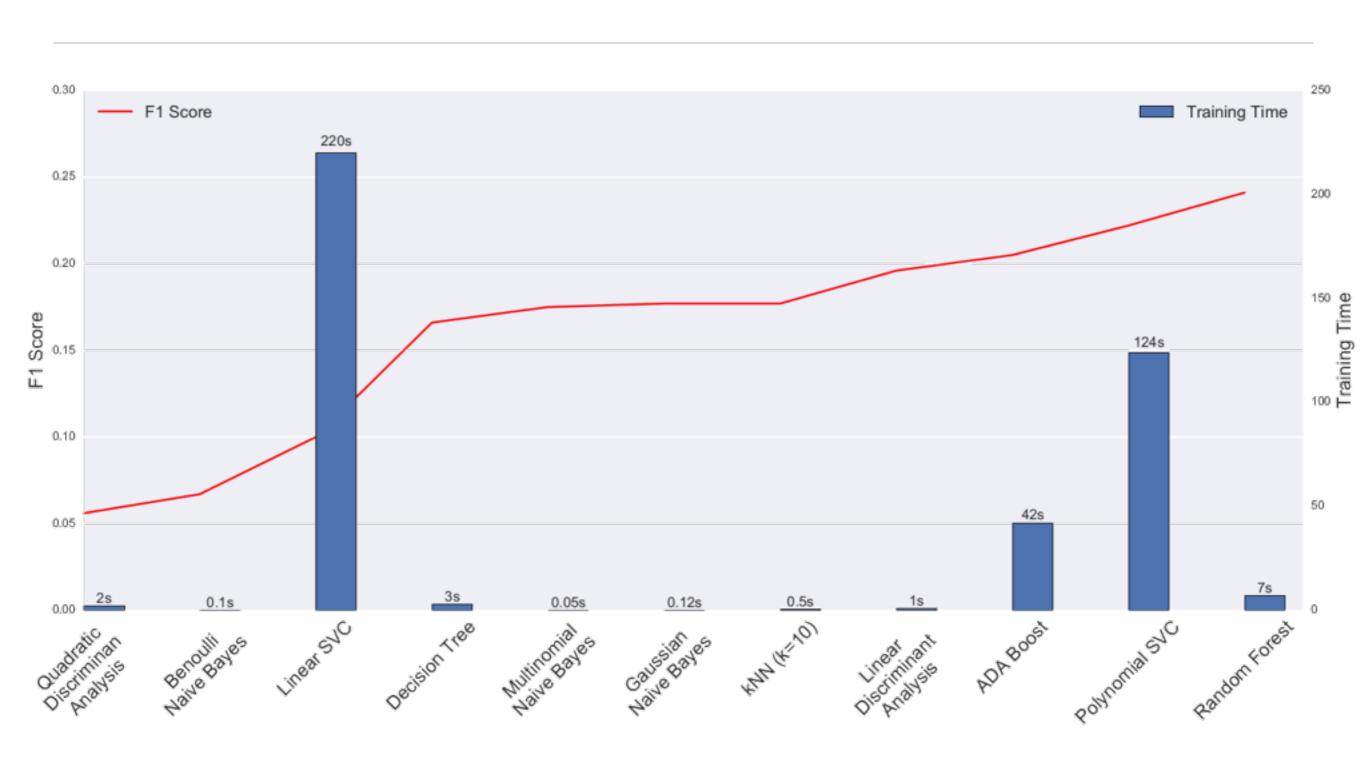
- 1. Expand the model to include all 101 food categories from the existing dataset.
- 2. Seek to increase the number of images by looking for other sources of data.
- 3. Invest more time in optimising the model
- 4. Consider a pilot based on using a smaller set of 10-15 consolidated food categories
- 5. Use more sophisticated techniques such as object detection & semantic segmentation for identifying multiple food-types in single image

APPENDIX

Differences in RGB histograms between image categories



Comparison of Machine Learning classifiers



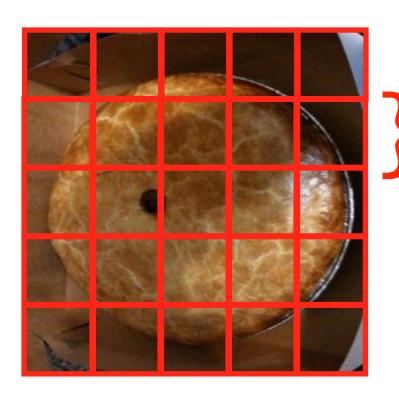
Best machine learning procedure

Overall F1 score 0.33



- Classifier not good enough
- Move on to Deep Learning

Image divided into 32 x 32 grid (256 cells in total)



For each cell calculate:

- Average red pixel value
- Average green pixel value
- Average blue pixel value
- Number of edges
- Number of corners



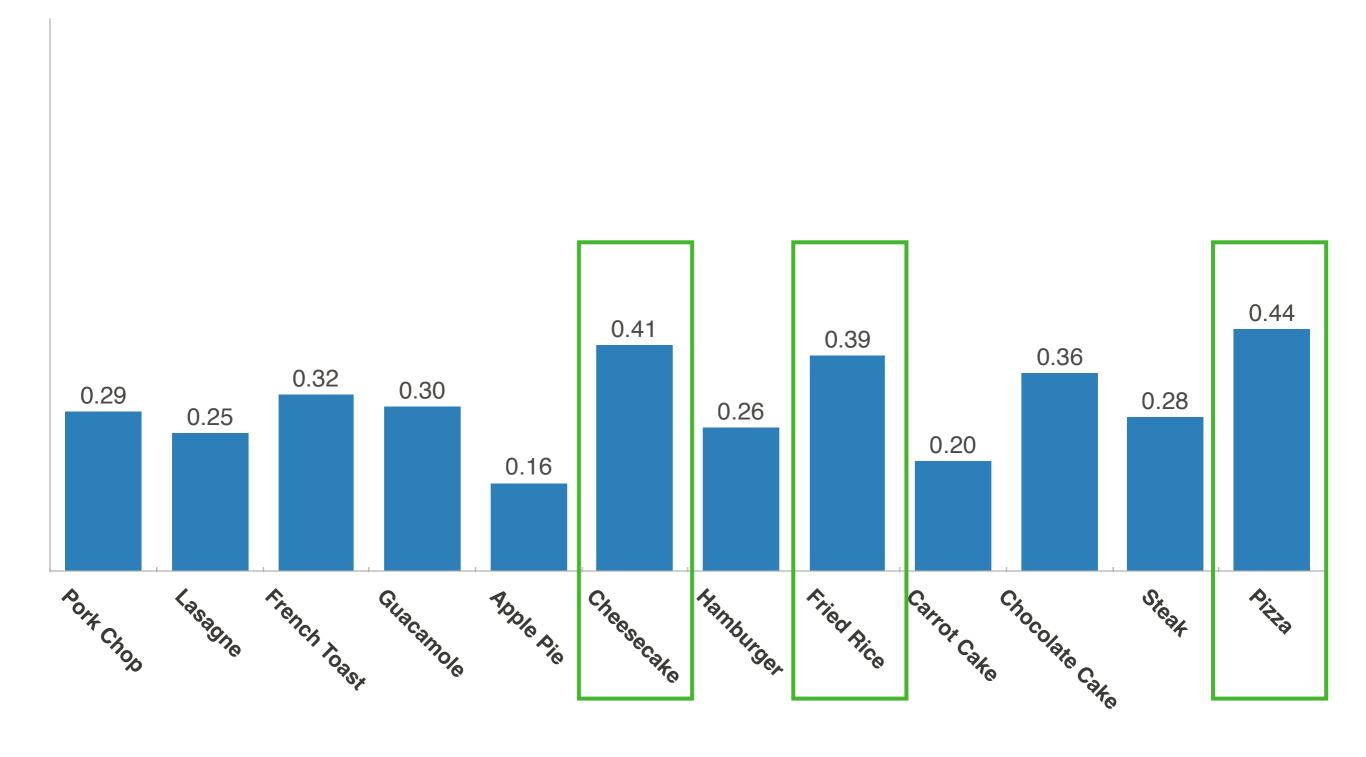
Chain all features together into one vector (..1,280 features..)



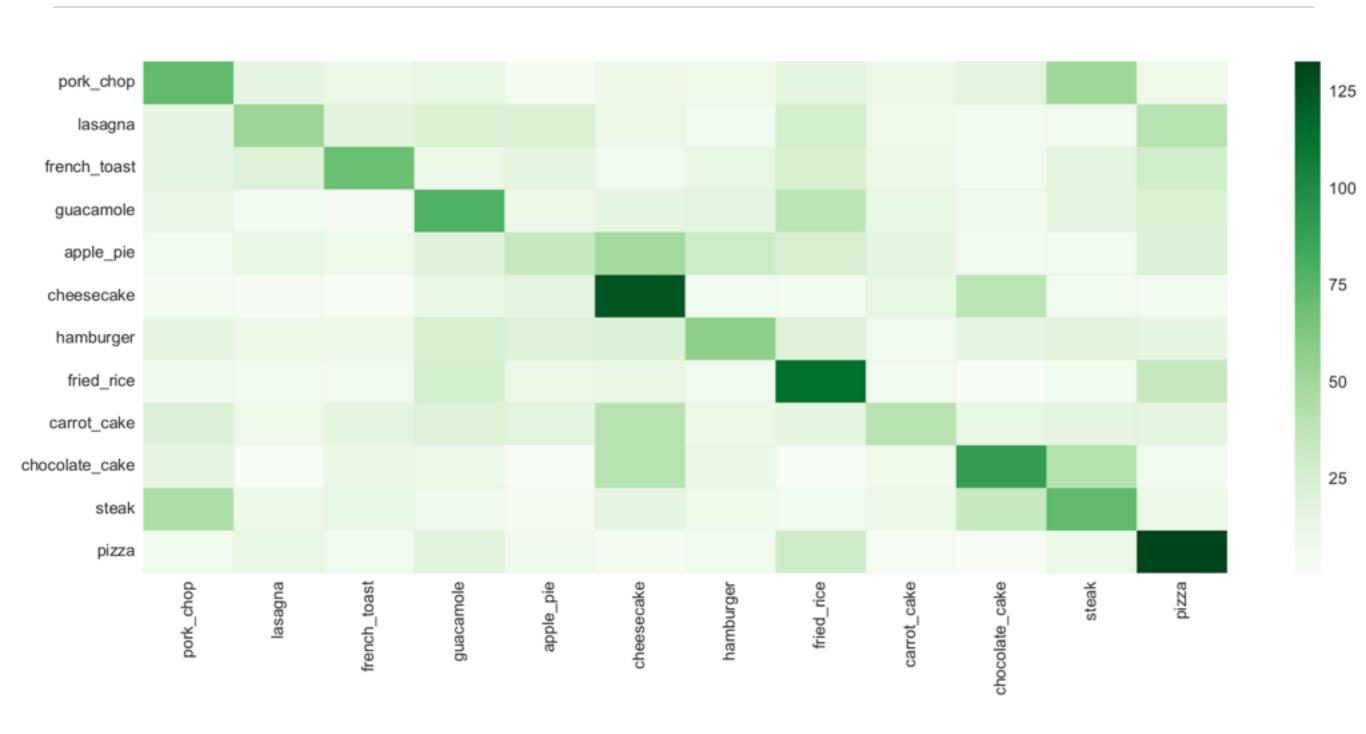
+
Grid Search for
Hyperparameter
Optimization

Random Forest

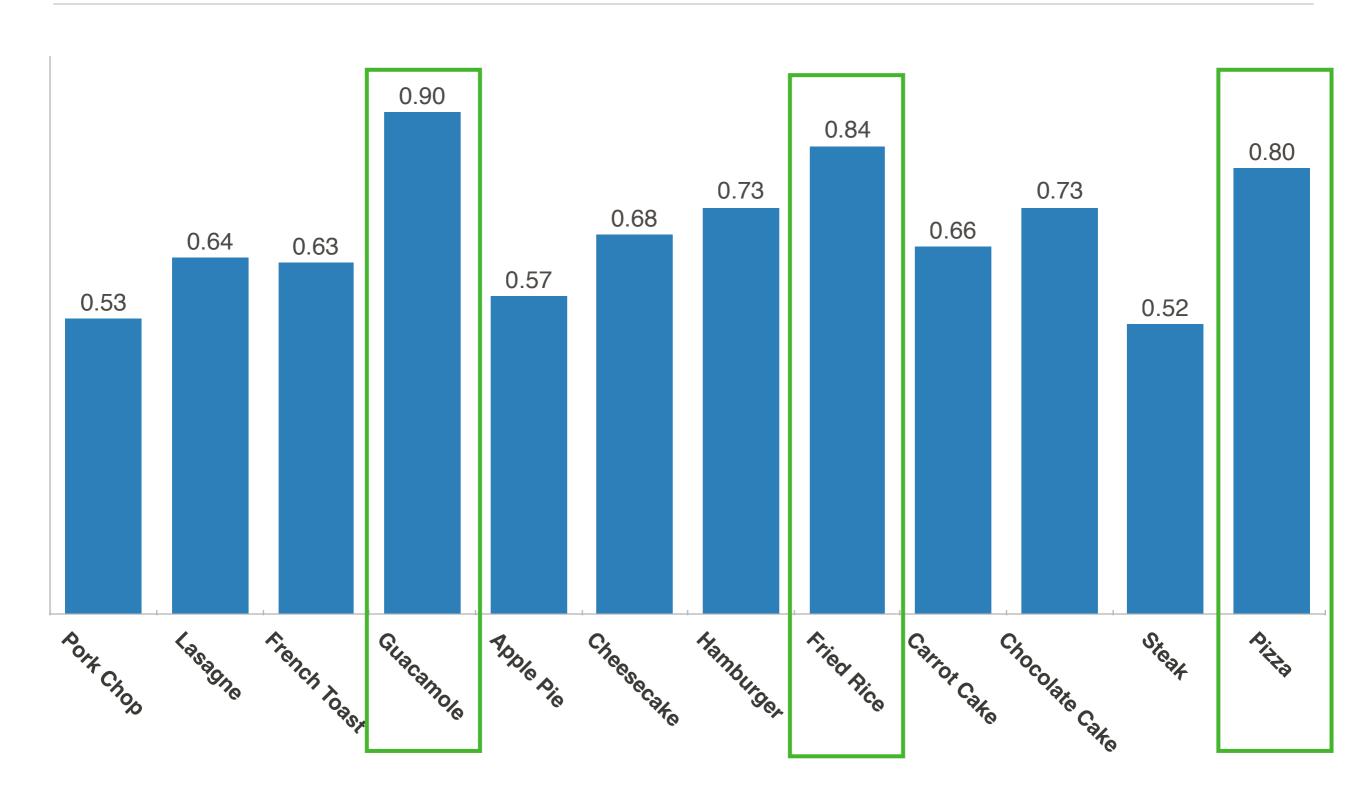
Machine Learning: F1 Scores



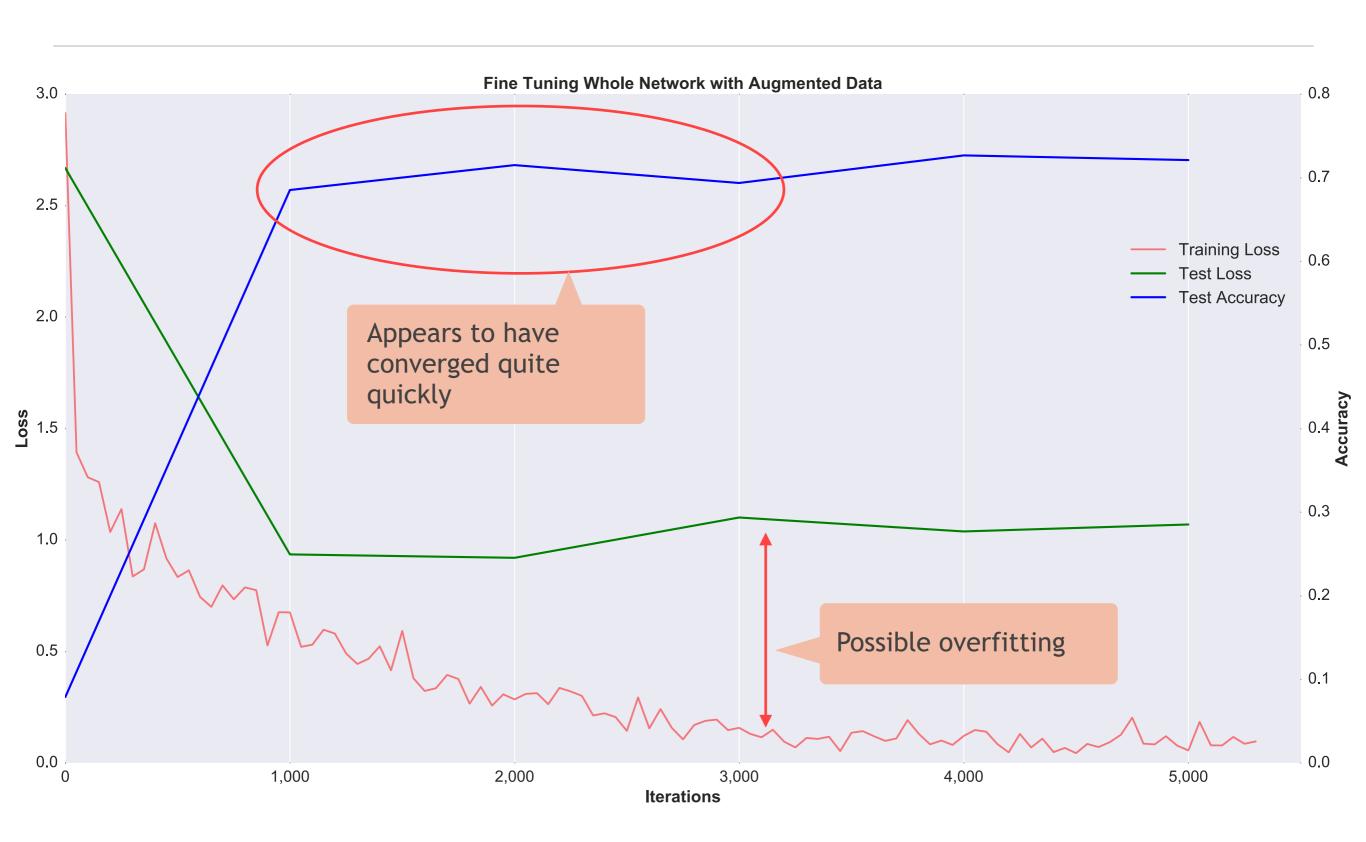
Machine Learning: Confusion Matrix



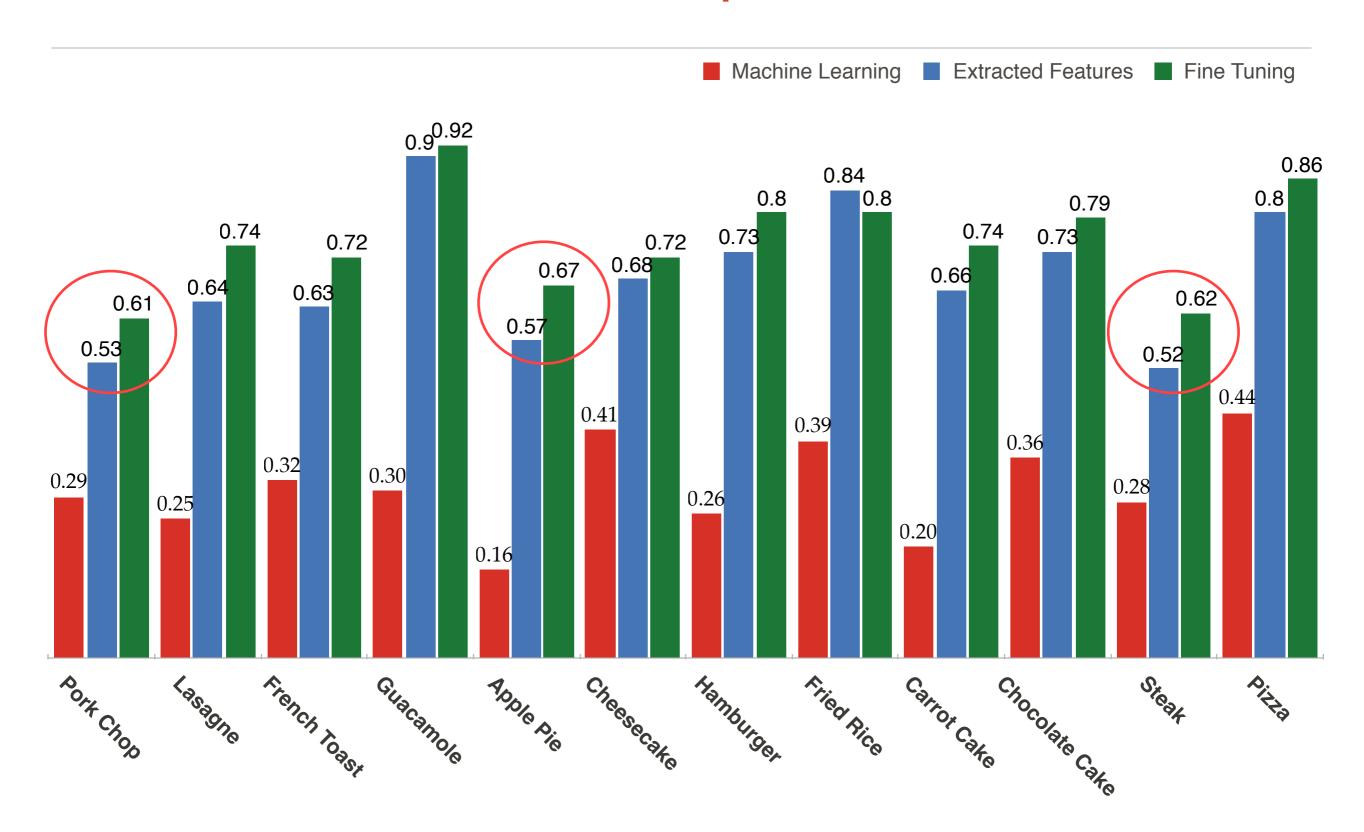
Feature Extraction: F1 Scores



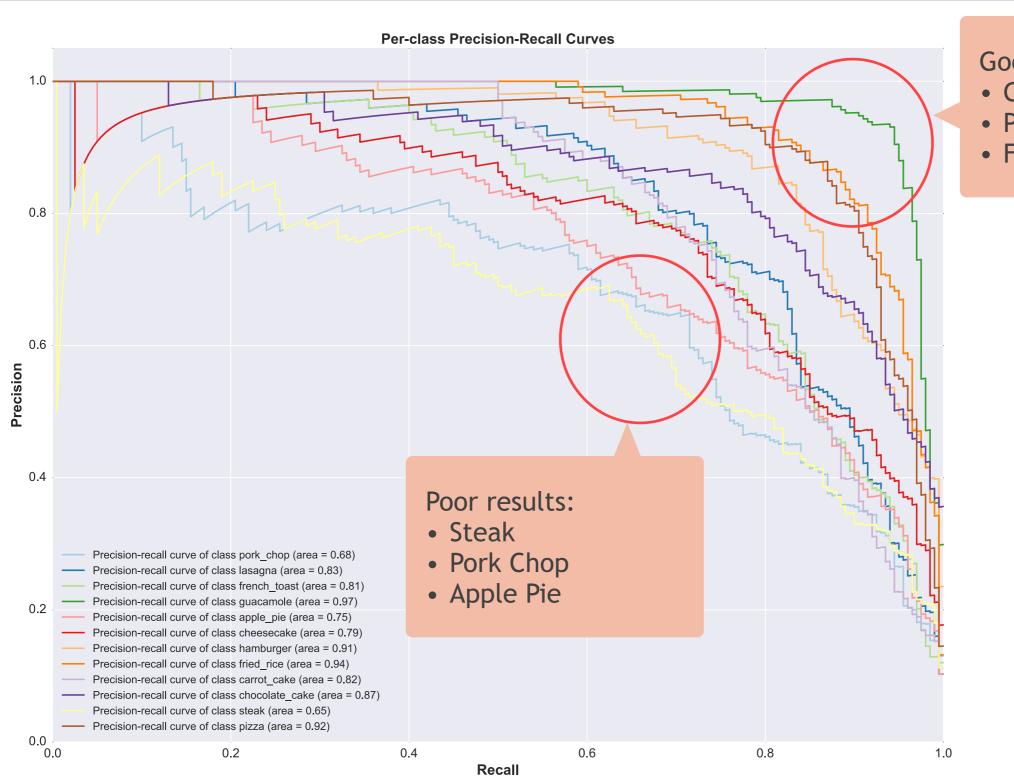
Fine Tuning: Training Curve



Per-class results: Comparison of methods



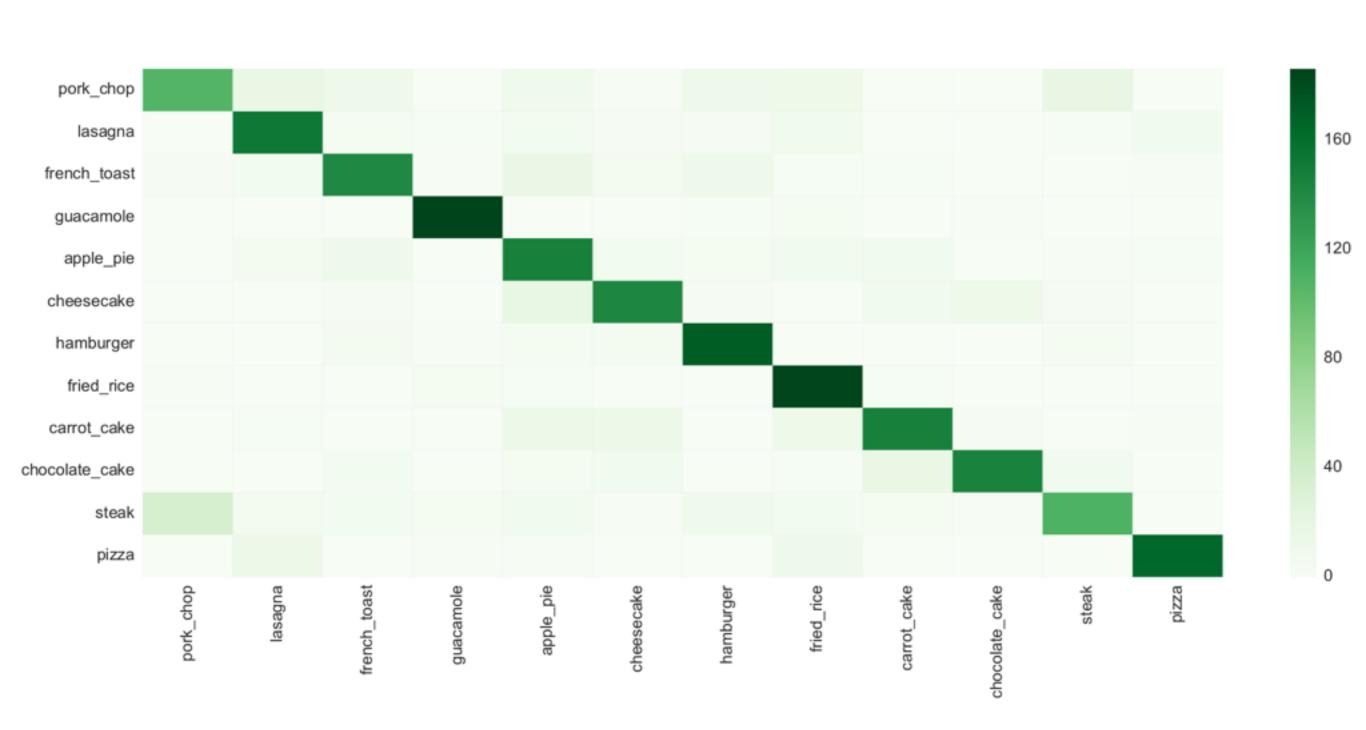
Fine Tuning: Precision-Recall



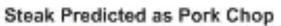
Good results:

- Guacamole
- Pizza
- Fried Rice

Fine Tuning: Confusion Matrix



Fail Cases Examples

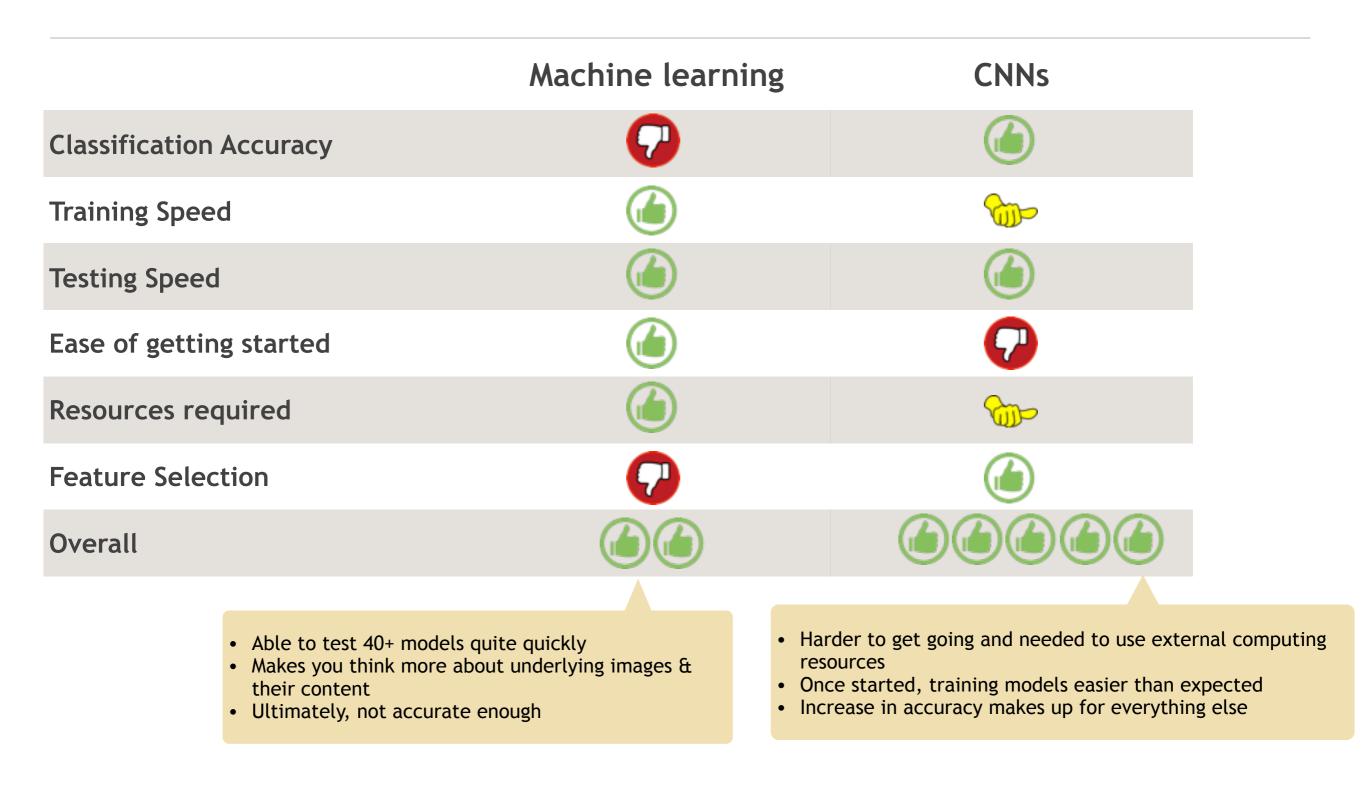




Pork Chop Predicted as Steak



Machine Learning vs CNNs for Image Classification



Note: Personal opinions based upon experience with this project