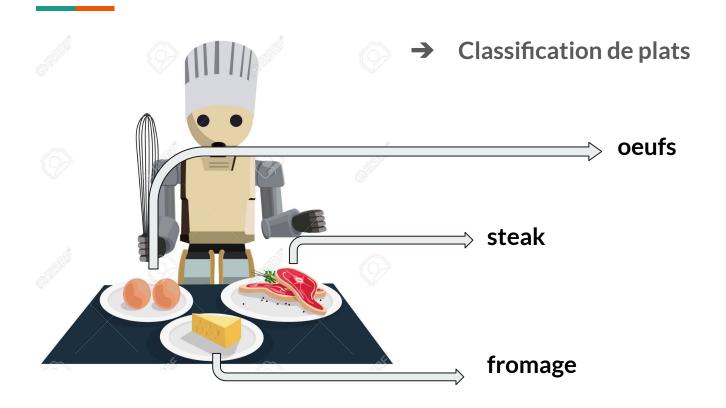
FOODVISOR

Nguyen Tu Anh

Abdel Wedoud Mohamed

Malick Ba

FoodVisor



Les données

UPMC Food-101

♦ 100,000 images de 101 Food categories: Apple pie, Foie gras, Spring rolls,...



apple_pie_22.jpg

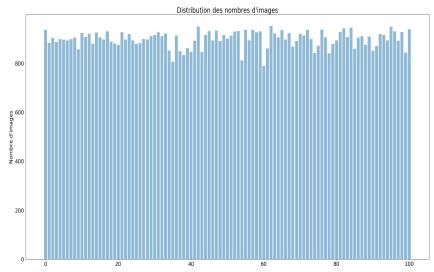


apple_pie_980.jpg

Les données

UPMC Food-101

- ♦ 100,000 images de 101 Food categories: Apple pie, Foie gras, Spring rolls,...
- **800-1000** images pour chaque catégorie



Les données

UPMC Food-101

Il existe également les textes depuis les sites où ils viennent

Organic Apple Pie All Made From Scratch

14 comments Print ADD TO RECIPE BOX



Let me start by making your stomach ache for a slice of this heavenly apple pie recipe. Are your cheeks filling up with saliva? Do you wish you could pick off that bit of crumble that has fallen to the side? Look at those chunks of tender apple suspended in the brown sugary glaze, reclaiming on the thin and tender buttery pie crust. The crumble topping with friesh heavy cream baked right in, will make you think you're eating an apple crumble with melted ice cream. I'll let you in on something right now before you run off to the store.

Buy enough ingredients to MAKE TWO PIES!

The first pie will be history after one meal. If you're family can manage to restrain themselves to save half of the pie for the next dinner, they will no doubt race through that dinner just so they can be first to get the next slice. I've seen it happen. You should have see me go. I've never eaten so fast to my life iD.

Okay, now one note on my use of the word 'organic' in this recipe. The apples, the fresh heavy cream, and butter used in the crust were as close to organic as I had on hand. I have no idea where someone finds organic cinnamon, nutmeg and brown sugar. As for organic flow, I haven to come around to buying it. It's not easily available to me and I honestly forget that it exists. I used the term' organic' in the recipe because my apples were organic. So I didn't lie, but I want to be clear that I couldn't make the entire recipe strictly an organic one. If you have all the organic ingestions in hand, they to you know what to do. Enough said.

FIRST THINGS FIRST, PIE CRUST MADE FROM SCRATCH

I've already written to you about making pie crust that won't let you down. Go ahead and measure our enough ingredients for two 10-inch crusts. Even if you don't plan to make two apple pies, you'll have an extra crust ready for the next time. Go here to print off the pie crust recept...

· Simple Homemade Pie Crust That Won't Let You Down

La tâche

- **♦** Bien classifier les images et les textes
- ♦ Benchmark (dans la publication des données): 40.21 %

	Vis	ual	Textual	Fusion	
BoW	Bossanova	Deep	Very Deep	TF-IDF	TF-IDF + Very Deep
23.96%	28.59%	33.91%	40.21%	82.06%	85.10%

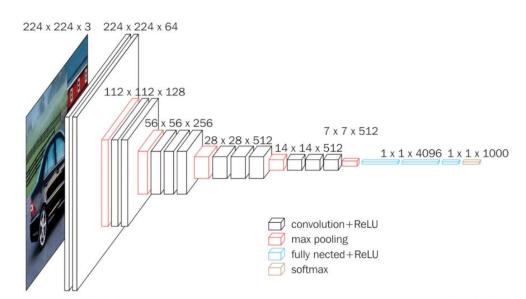
Table 2: Classification results (Ave. Precision %) on UPMC Food-101 for Visual, Textual and Combined features.

Transfer learning

- **★** Fine-tuning les réseaux profonds
 - o VGG-16
 - Resnet
 - Inception V3

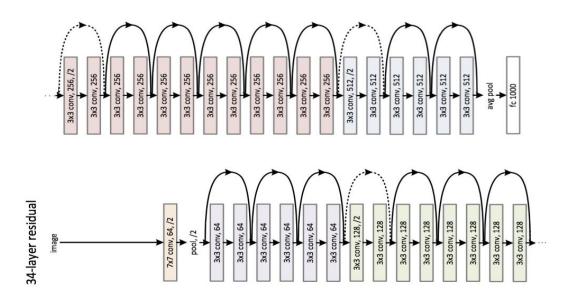
Fine-tuning le VGG-16

- Changer la dernière couche : de 1000 à 101 output
- Fine tune que les couches fully connected



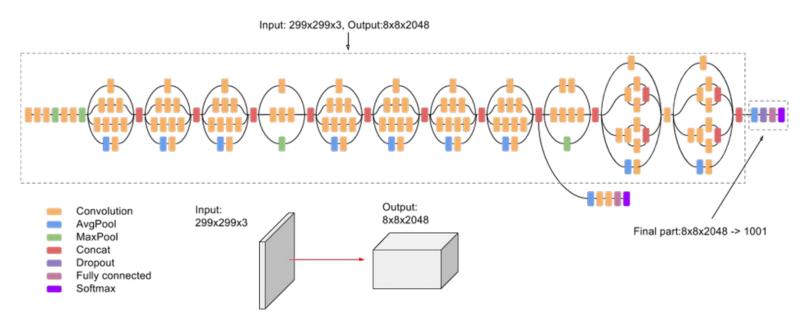
Fine-tuning le Resnet

- Changer la dernière couche : de 1000 à 101 output
- Fine tune tous les paramètres



Fine-tuning l'Inception

- 2 outputs : principale et auxiliaire
- Fine tune tous les paramètres



Les premiers résultats

- **♦** VGG16:
 - > fine tune que la dernière couche : 0.4333
 - > fine tune les couches de classifier : 0.4842
- **♦** Resnet:
 - ➣ fine tune toutes les couches : 0.4524
- InceptionV3:
 - > fine tune toutes les couches : 0.5578

Classification de textes

- **★** Preprocess les textes
 - Stem les mots, ex :
 - love/lovely/loves -> love
 - programs/programer/programing -> program
 - Enlever les chiffres, caractères spéciaux, ... et les mots courants/rares
- ★ Transform les documents en TF-IDF vecteurs
- ★ Appliquer une classifier ou bien un réseau de neurones

Classification de textes - Results

- ★ LinearSVC: 0.8730
- Réseau de neurones avec 5 couches : 0.7734

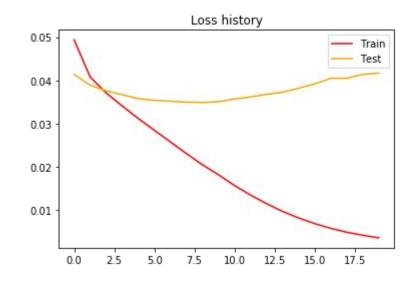
```
class myNet(nn.Module):
   def init (self, n inputs, num classes):
        super(myNet, self). init ()
        self.classifier = nn.Sequential(
           nn.Linear(n inputs, 1024),
           nn.ReLU(True),
           nn.Dropout(0.3),
           nn.Linear(1024, 512),
           nn.ReLU(True),
           nn.Dropout(0.3),
           nn.Linear(512, 256),
           nn.ReLU(True),
           nn.Dropout(0.3),
           nn.Linear(256, num classes),
   def forward(self, x):
       x = self.classifier(x)
        return x
```

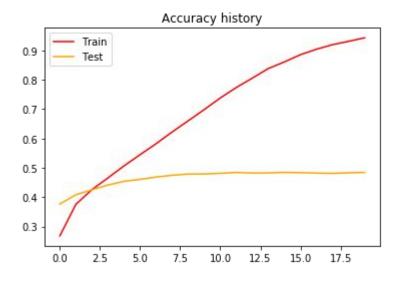
Classification de textes - Results

- ★ LinearSVC: 0.8730
- ★ Réseau de neurones avec 5 couches : 0.7734
- * Réseau de neurones plus simple : 0.8319

Problème d'entraînement d'image

★ Overfitting...





Améliorations

- **★** Preprocess bien les images
 - Resize
 - Data augmentation
 - RandomResizedCrop
 - RandomHorizontalFlip

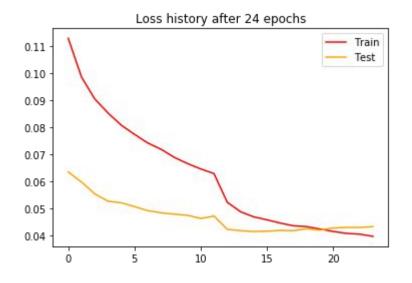
→ grands improvements :

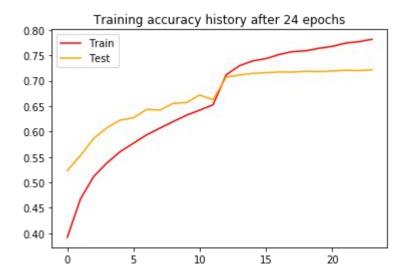
	sans data augmentation	avec data augmentation	
VGG	0.4842	0.5242	
Resnet	0.4524	0.6667	
Inception	0.5578	0.7217	

Améliorations

★ Preprocess bien les images

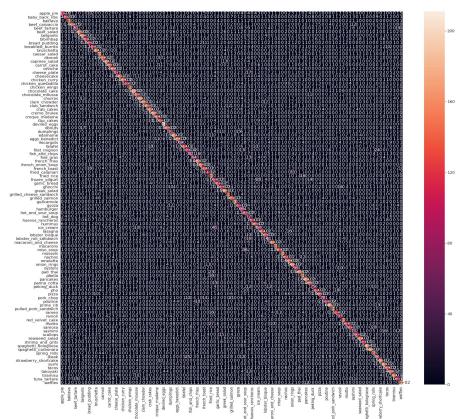
→ eviter overfitting:



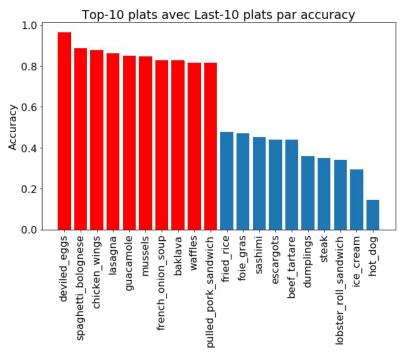


 \star

Matrix de confusion



★ Classer les classes par la précision



★ Classer les classes par la précision



seulement 75/701 images sont les vraies ...

★ Les plats confondus ...

```
ice cream -> frozen yogurt : 49.0
dumplings -> gyoza : 27.0
frozen yogurt -> ice cream : 26.0
french toast -> bread pudding : 24.0
filet mignon -> steak : 22.0
chocolate mousse -> chocolate cake : 21.0
hot dog -> lobster roll sandwich : 18.0
chocolate cake -> chocolate mousse : 18.0
gyoza -> dumplings : 17.0
bread pudding -> french toast : 14.0
donuts -> beignets: 13.0
paella -> fried rice : 12.0
sashimi -> sushi : 12.0
crab cakes -> falafel : 12.0
carrot cake -> cup cakes : 12.0
scallops -> gnocchi : 12.0
miso soup -> hot and sour soup : 12.0
onion rings -> fried calamari : 11.0
risotto -> fried rice : 11.0
```

★ Les plats confondus ...



frozen_yogurt



ice_cream

- ★ On reçoit quelques recettes des plats en prenant les mots dominants de chaque classe :
 - o **apple_pie**: streusel, dutch, peel, fill, core, lattic, cinnamon, crust, pie, appl
 - o **foie_gras:** torchon, luxuri, sear, terrin, goos, duck, lobe, liver, gra, foie
 - o ice_cream: heavi, oreo, churn, freezer, vanilla, maker, freez, cream, icecream, ice
 - pizza: calzon, base, margherita, stone, prebak, pepperoni, mozzarella, dough,
 crust, pizza

Autre tentative d'amélioration

- Créer un réseau de neurones permettant de classifier Food/Non-Food
- Utiliser le model pour supprimer les mauvaises images dans les données
- Equilibrer les tailles de données par un WeightedRandomSample
- Entraîner sur les nouveaux données avec le model entraînée
 - → Le résultat n'est pas meilleur ...

Fusion de textes et images

- ★ Entraîner le réseau pour les textes et le modèle classifier de VGG
- ★ Combiner les deux 101-dimensional outputs avec un taux r variable :

→ TF-IDF deep + VGG : 0.8836

UPMC data & EZTH data

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InceptionV3 model

	Validate on UPMC	Validate on EZTH
Train on UPMC	0.7217	0.6170
Train on EZTH	0.5868	0.8379

