

Program Code: J620-002-4:2020

Program Name: FRONT-END SOFTWARE DEVELOPMENT

Title: Exe24 - Naive Bayes Classification Exercise

Name: Chuay Xiang Ze

IC Number: 021224070255

Date: 24/07/2023

Introduction: Learning about Naive Bayes Classification

Conclusion : Managed to complete tasks relating to the topic.

Naive Bayes exercise

Naive Bayes classification walkthrough

In [23]:

```
#Import scikit-learn dataset library
import sklearn as sk
from sklearn import datasets

#Load dataset
wine = datasets.load_wine()
wine
```

Out[23]:

```
{'data': array([[1.423e+01, 1.710e+00, 2.430e+00, ..., 1.040e+00, 3.920e+0
0,
                      1.065e+03],
                    [1.320e+01, 1.780e+00, 2.140e+00, ..., 1.050e+00, 3.400e+00,
                      1.050e+03],
                    [1.316e+01, 2.360e+00, 2.670e+00, ..., 1.030e+00, 3.170e+00,
                      1.185e+03],
                    [1.327e+01, 4.280e+00, 2.260e+00, ..., 5.900e-01, 1.560e+00,
                      8.350e+02],
                    [1.317e+01, 2.590e+00, 2.370e+00, ..., 6.000e-01, 1.620e+00,
                      8.400e+02],
                    [1.413e+01, 4.100e+00, 2.740e+00, ..., 6.100e-01, 1.600e+00,
                      5.600e+02]]),
   0, 0, 0,
                   2, 2]),
   'frame': None,
   'target_names': array(['class_0', 'class_1', 'class_2'], dtype='<U7'),
   'DESCR': '.. _wine_dataset:\n\nWine recognition dataset\n------
 -----\n\n**Data Set Characteristics:**\n\n
                                                                                                                       :Number of Instances: 178
\n :Number of Attributes: 13 numeric, predictive attributes and the class \\ \n^7 \] : Attribute Information: \n \t\t- Alcohol\n \t\t- Malic acid\n \t\t-
#sh\n\t\t- Total phenols\n \t
\label{eq:localization} $$ \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1} \right) + \frac{1}{n} \left( \frac{a_{p_0} - 1}{a_{p_0} - 1
prflass_2001t\t\Wine.taHgeerNamtestistics:\n
\label{eq:policy} $$ \PeXtur \Pe^n['alc ho '', 'maifc_actd_{=}^* actd_{=}^* a
13bel: 3'3\ass_0Magpfaismi' 'class_2']
0.98 3.88
                                                                                                                                                   99.7 14.3\n
                                                                                                                70.0 162.0
                                                                                                            2.29 0.63\n
                                                                                                                                                   Flavanoids:
0.34 5.08
                                  2.03 1.00\n
                                                                         Nonflavanoid Phenols:
                                                                                                                                                   0.13 0.66
₫n36130:12\n
                                       Proanthocyanins:
                                                                                                                0.41 3.58
                                                                                                                                                   1.59 0.57\n
Colour Intensity:
# print agta(feature)shape
0.4811,71 | 0.96 0.23\n
                                                                            1.3 13.0
                                                                                                              5.1
                                                                                                                             2.3\n
                                                                                                                                                   Hue:
                                                                         OD280/OD315 of diluted wines: 1.27
                                                                                                                                                               4.00
přint(wińe data shape) - 2.61 (wińe data shape) - 2.61
                                                                                                                   278 1680
                                                                                                                                                     746
                                                                                                                                                                    315\n
:Missing Att
                                                             :Class Distribution: class 0 (59), class 1 (71),
                                            :Creator: R.A. Fisher\n
                                                                                                             :Donor: Michael Marshall (MAR
class_2 (48)\n
                                                                           :Date: July, 1988\n\nThis is a copy of UCI
SHALL%PLU@io.arc.nasa.gov)\n
ML Wine recognition datasets.\nhttps://archive.ics.uci.edu/ml/machine-lear
ning-databases/wine/wine.data\n\nThe data is the results of a chemical ana
lysis of wines grown in the same\nregion in Italy by three different culti
vators. There are thirteen different\nmeasurements taken for different con
stituents found in the three types of\nwine.\n\nOriginal Owners: \n\nForin
a, M. et al, PARVUS - \nAn Extendible Package for Data Exploration, Classi
fication and Correlation. \nInstitute of Pharmaceutical and Food Analysis
and Technologies,\nVia Brigata Salerno, 16147 Genoa, Italy.\n\nCitation:\n
\nLichman, M. (2013). UCI Machine Learning Repository\n[https://archive.ic
```

s.uci.edu/ml]. Irvine, CA: University of California,\nSchool of Informatio

```
n and Computer Science. \n\n.. topic:: References\n\n (1) S. Aeberhard,
  ቃቦ ៤៦0måns and O. de Vel, \n Comparison of Classifiers in High Dimensiona
 l Settings. \n Tech. Rep. no. 92-02, (1992), Dept. of Computer Science an # print the wine data fedtures (top 5 records) d Dept. of \n Mathematics and Statistics, James Cook University of North print(wine data[5]) Queensland. \n (Also submitted to Technometrics). \n\n The data was used
With many others for comparing various of 1 classifiers and of 1 assessare se parable though an ly RDA 1 as a second of 1 classifiers and of 1 assessare se parable though an ly RDA 1 as a second of 1 classifiers and of 1 assessare se parable though an ly RDA 1 as a second of 1 classifiers and of 1 assessare se parable though an ly RDA 1 as a second of 1 as a se
                 in the state of th
             malic 321
3.900e-011.820e+00 4.320e+00 1.040e+00 2.930e+00 7.350e+02]]
               'alcalinity_of_ash',
  In'magnesium',
 'total_phenols',
# print The wine labels (0:Class_0, 1:class_2, 2:class_2)
 printhwill at a series of the 
                 proanthocyanins
 ['class_0intenssty1, 'class_2']
               'hue',
  In'pd280/od315_of_diluted_wines',
                 'proline']}
  # Import train_test_split function
 from sklearn.model selection import train test split
 # Split dataset into training set and test set
X = wine.data
 y = wine.target
X_train, X_test, y_train, y_test = train_test_split(X, y, test_size=0.3, random_state=42
  In [35]:
  #Import Gaussian Naive Bayes model
 from sklearn.naive_bayes import GaussianNB
  #Create a Gaussian Classifier
 model = GaussianNB()
 #Train the model using the training sets
 model.fit(X_train, y_train)
 #Predict the response for test dataset
 y_pred = model.predict(X_test)
  In [36]:
  #Import scikit-learn metrics module for accuracy calculation
 from sklearn import metrics, tree
 # Model Accuracy, how often is the classifier correct?
  print("Accuracy:", metrics.accuracy_score(y_test, y_pred))
```

Accuracy: 1.0

Exercise 1: Perform NB classification using the Iris dataset

In [48]:

```
## Exercise 1 : Perform NB classification using the iris dataset
# Load Libraries
from sklearn import datasets
import matplotlib.pyplot as plt
# Load iris dataset
iris = datasets.load_iris()
# Create feature matrix
X = iris.data
# Create target vector
y = iris.target
# View the first observation's feature values
X_train, X_test, y_train, y_test = train_test_split(X, y, test_size=0.3, random_state=42
model = GaussianNB()
#Train the model using the training sets
model.fit(X_train, y_train)
#Predict the response for test dataset
y_pred = model.predict(X_test)
print("Accuracy:", metrics.accuracy_score(y_test, y_pred))
```

Accuracy: 0.977777777777777

Exercise 2 : Perform NB classification using the Titanic dataset

In [65]:

```
import numpy as np
import pandas as pd
data = pd.read_csv("./titanic.csv")
data.head()
reset = {"male": 0, "female": 1,}
data = data.replace({"Sex": reset})
X = data.drop(['Survived', 'Name'], axis=1)
y = data['Survived']
data
X_train, X_test, y_train, y_test = train_test_split(X, y, test_size=0.3, random_state=42
model = GaussianNB()
#Train the model using the training sets
model.fit(X_train, y_train)
#Predict the response for test dataset
y_pred = model.predict(X_test)
print("Accuracy:", metrics.accuracy_score(y_test, y_pred))
```

Accuracy: 0.7640449438202247

In []: