

Program Code: J620-002-4:2020

Program Name: FRONT-END SOFTWARE

DEVELOPMENT

Title: Exe24 - Naive Bayes Classification Exercise

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Date:

Introduction:

Conclusion: ¶

Naive Bayes exercise

Naive Bayes classification walkthrough

```
In [14]: # Import scikit-learn dataset library
import sklearn as sk
from sklearn import datasets

#Load dataset
wine = datasets.load_wine()
# print the wine data features (top 5 records)
```

```
Out[14]: {'data': array([[1.423e+01, 1.710e+00, 2.430e+00, ..., 1.040e+00, 3.920e+00,
              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,
              [1.317e+01, 2.590e+00, 2.370e+00, ..., 6.000e-01, 1.620e+00,
              8.400e+021,
              [1.413e+01, 4.100e+00, 2.740e+00, ..., 6.100e-01, 1.600e+00,
              5.600e+02]]),
        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
       Attribute Information:\n \t\t- Alcohol\n \t\t- Malic acid\n \t\t- Ash\n\t\t-
       Alcalinity of ash \n \t\t- Magnesium\n\t\t- Total phenols\n \t\t- Flavanoids
       \n \t\t- Nonflavanoid phenols\n \t\t- Proanthocyanins\n\t\t- Color intensity
       \n \times t- Hue \n \times t- OD280/OD315  of diluted wines \n \times t- Proline \n
                     - class_0\n
                                        - class 1\n
       ass:\n
                                                          class 2\n\t
       \t n
             :Summary Statistics:\n
                                  \n
                                       SD
       === ===== ====\n
                                                  Min
                                                       Max
                                                           Mean
            \n
                                                           Alcohol:
                                                       0.74 5.80
       11.0 14.8
                  13.0
                        0.8\n
                               Malic Acid:
                                                                  2.3
                                         1.36 3.23
       4 1.12\n
                 Ash:
                                                    2.36 0.27\n
                                                                 Alca
       linity of Ash:
                            10.6 30.0
                                       19.5
                                            3.3\n
                                                   Magnesium:
       70.0 162.0
                  99.7 14.3\n
                               Total Phenols:
                                                       0.98 3.88
                                                                  2.2
       9 0.63\n
                 Flavanoids:
                                         0.34 5.08
                                                    2.03 1.00\n
                                                                 Nonf
       lavanoid Phenols:
                            0.13 0.66
                                       0.36 0.12\n
                                                   Proanthocyanins:
       0.41 3.58
                  1.59 0.57\n
                               Colour Intensity:
                                                        1.3 13.0
                                                                   5.
          2.3\n
                 Hue:
                                         0.48 1.71
                                                    0.96 0.23\n
                                                                 OD28
       0/OD315 of diluted wines: 1.27 4.00
                                       2.61 0.71\n
                                                   Proline:
       278 1680
                  746
                       315\n
                              ====\n\n
                 :Missing Attribute Values: None\n
                                               :Class Distribution: class
       0 (59), class 1 (71), class 2 (48)\n
                                       :Creator: R.A. Fisher\n
                                                            :Donor: Mi
       chael Marshall (MARSHALL%PLU@io.arc.nasa.gov)\n
                                               :Date: July, 1988\n\nThis
       is a copy of UCI ML Wine recognition datasets.\nhttps://archive.ics.uci.edu/m
       1/machine-learning-databases/wine/wine.data\n\nThe data is the results of a c
       hemical analysis of wines grown in the same\nregion in Italy by three differe
       nt cultivators. There are thirteen different\nmeasurements taken for differen
       t constituents found in the three types of\nwine.\n\nOriginal Owners: \n\nFor
       ina, M. et al, PARVUS - \nAn Extendible Package for Data Exploration, Classif
       ication and Correlation. \nInstitute of Pharmaceutical and Food Analysis and
       Technologies, \nVia Brigata Salerno, 16147 Genoa, Italy. \n\nCitation: \n\nLichm
```

an, M. (2013). UCI Machine Learning Repository\n[https://archive.ics.uci.edu/ ml]. Irvine, CA: University of California,\nSchool of Information and Compute r Science. \n\n.. topic:: References\n\n (1) S. Aeberhard, D. Coomans and O. de Vel, \n Comparison of Classifiers in High Dimensional Settings, \n Tech. Rep. no. 92-02, (1992), Dept. of Computer Science and Dept. of \n Mathemati cs and Statistics, James Cook University of North Queensland. \n (Also submi tted to Technometrics). \n\n The data was used with many others for comparin g various \n classifiers. The classes are separable, though only RDA \n has achieved 100% correct classification. \n (RDA: 100%, QDA 99.4%, LDA 98.9%, 1NN 96.1% (z-transformed data)) \n (All results using the leave-one-out tech nique) \n\n (2) S. Aeberhard, D. Coomans and O. de Vel, \n "THE CLASSIFICAT ION PERFORMANCE OF RDA" \n Tech. Rep. no. 92-01, (1992), Dept. of Computer S cience and Dept. of \n Mathematics and Statistics, James Cook University of North Queensland. \n (Also submitted to Journal of Chemometrics).\n', 'feature names': ['alcohol', 'malic acid',

```
feature_names': ['alcohol',
   'malic_acid',
   'ash',
   'alcalinity_of_ash',
   'magnesium',
   'total_phenols',
   'flavanoids',
   'nonflavanoid_phenols',
   'proanthocyanins',
   'color_intensity',
   'hue',
   'od280/od315_of_diluted_wines',
   'proline']}
```

```
In [ ]: # print the names of the 13 features
print(wine.feature_names)
# print the label type of wine(class_0, class_1, class_2)
print(wine.target_names)
```

```
In [ ]: # print data(feature)shape
print(wine.data.shape)
```

```
In [15]: # print the wine data features (top 5 records)
print(wine.data[:5])
```

```
[[1.423e+01 1.710e+00 2.430e+00 1.560e+01 1.270e+02 2.800e+00 3.060e+00 2.800e-01 2.290e+00 5.640e+00 1.040e+00 3.920e+00 1.065e+03]
[1.320e+01 1.780e+00 2.140e+00 1.120e+01 1.000e+02 2.650e+00 2.760e+00 2.600e-01 1.280e+00 4.380e+00 1.050e+00 3.400e+00 1.050e+03]
[1.316e+01 2.360e+00 2.670e+00 1.860e+01 1.010e+02 2.800e+00 3.240e+00 3.000e-01 2.810e+00 5.680e+00 1.030e+00 3.170e+00 1.185e+03]
[1.437e+01 1.950e+00 2.500e+00 1.680e+01 1.130e+02 3.850e+00 3.490e+00 2.400e-01 2.180e+00 7.800e+00 8.600e-01 3.450e+00 1.480e+03]
[1.324e+01 2.590e+00 2.870e+00 2.100e+01 1.180e+02 2.800e+00 2.690e+00 3.900e-01 1.820e+00 4.320e+00 1.040e+00 2.930e+00 7.350e+02]]
```

```
In [ ]: # print the wine labels (0:Class_0, 1:class_2, 2:class_2)
print(wine.target_names)
```

```
In [17]: # 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_s
In [21]: #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 [22]: #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 [4]: ## 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

# Create target vector

# View the first observation's feature values
```

Exercise 2 : Perform NB classification using the Titanic dataset

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Tn		
T11		