

# BYTE OF KUIH

Authors

Low Yu Xuan<sup>1,2</sup>, Yip Wang Hing Daniel<sup>1,3</sup>, Owen Tan Kun Heng<sup>1,3</sup>

#### **Affiliations**

- 1. Group Kthxbyte
- 2. INTI International College Penang
- 3. Universiti Malaya, Cyberjaya, Malaysia.

# 01 Introduction

Kuih has existed as an integral part of Malaysian cuisine since the 15th century<sup>(1)</sup>. There is currently no single Al model that specialises in the identification of different types of kuih.

Moreover, current image-based identification models (i.e., Google Lens, TinEye, etc.) lack specialisation in this area.

# 02 Objectives

- Collect images of 8 different types of kuih in different settings for a diverse dataset
- Develop an **AI model** that can accurately identify different types of kuih

# 03 Methodology

The model selected for this project was the **EfficientNetV2-S.** The model was trained through transfer learning.

#### 04 Results

• Baseline Accuracy: **57%** 

• Validation Accuracy: 98%

• Validation Time: **0.5s / image** 

• Test Accuracy: 100%

• Test Time: 0.15s / image

• Model Size: 213 MB

### 05 Data Variations

We incorporated the following data augmentation methods to our raw image data:

- Standard flips and rotations
- Moderate colour jittering
- Small random erasing



## 06 Conclusion

The model for recognition and classification of types of kuih ran on an accuracy of 98% with an inference time of up to 0.15s per image. Further finetuning will focus on optimizing the model such as quantization and hyperparameter tuning.



References: Toh, T. (2022, April 05). The colourful history of Malaysian kuih-muih. Tatler Asia.

https://www.tatlerasia.com/dining/food/my-the-colourful-history-of-kuih