











# **Complex Food Classification**

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0.6167 0.2380 0.2916 0.5720 0.6196 0.5805 0.5967 0.6012









## Introduction

Food image classification has many uses in everyday tasks. Users may want to find a picture of a specific dish on the internet using image search, or want to upload a picture to social media and have it suggest the name of the food based on the image. Classifying images of food also has use in meal tracker applications by improving the speed at which the user can log their meals.

with training a neural network to perform food classification. Our final model uses an InceptionV3 network with weights pre-trained from ImageNet, which we incrementally retrain on our dataset (Figure 1).

#### Dataset

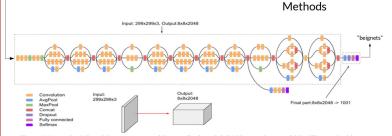
- The original dataset is Food-101, which contains 101 classes with 1000 images per class.

  • We added an additional 4000 images from our custom
- web crawler script
   We pre-processed each image before training to be a standard 150x150 size
- We split the dataset using a 90/5/5 training/dev/test split, resulting in 99802/5050/5050 images respectively
- We used on-the-fly data augmentation techniques to make the most of small dataset (Figure 2)

#### Outcomes

- SGD had better performance than Adam/RMSProp optimizers (Figure 3), and momentum had a noticable impact on validation accuracy (Figure 4)

  • We could only achieve around 65.69% accuracy on our
- Visualizing the output filters of the last convolutional Visualizing the output filters or the last convolutional layer does not show any food-specific features. It is likely that the network has not learned enough features to make accurate predictions. (Figure 5) In error analysis (Figures 6, 7, 8), we found the top 10 most accurately predicted classes tend to have simple,
- most accurately predicted classes tent to nave simple, consistent shapes and well defined edges, while the bottom 10 have lots of variety in their presentation Future work would include expanding the dataset, committing to longer training time, trying different optimizers and deeper CNN architectures.



 $Figure\ 1: Inception V3\ architecture\ we\ used\ for\ our\ final\ model.\ 314\ layers\ deep\ and\ 22\ million\ trainable$ parameters. Customized to have 150x150x3 input features, 101 output classes



Figure 2: On-the-fly data augmentation samples. We used this technique to try to reduce our variance gap

### **Analysis**











Figure 3: Optimizer search. SGD had larger impact than Adam or RMSProp optimizers.



Figure 4: Effect of momentum on the validation accuracy



Figure 7: Top 10 performing classes from left to right:

edamame, miso soup, pho, lobster bisque, crème brulee, spaghetti carbonara, seaweed salad, oysters, hot and sour

soup, dumplings. Note the simple, consistent shapes

pork chop, ceviche, steak, omelette, foie gras, bread pudding, apple pie, tuna tartare, huevos rancheros, chocolate mousse. These classes have a wide range of different presentations.

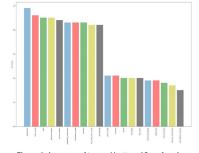


Figure 6: Accuracy of top and bottom 10 performing classes

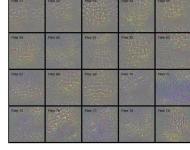


Figure 5: Visualization of the last layer of filters in the CNN. It is hard to discern meaningful food image features being learned by the network