## **Group 7** STAT 451 Project Proposal

### **Unwrapping Chocolate: Modeling and Classifying Chocolate Bar Ratings**

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### Reading the Data

We use the chocolate bar ratings dataset from Kaggle

https://www.kaggle.com/datasets/rtatman/chocolate-bar-ratings Below is our data processing code:



# **Project Description**

Our goal is to explore key factors influencing chocolate bar ratings and build predictive models and we address three main questions:

- 1. What features (e.g., cocoa percentage, ingredients, origin, manufacturer) are most associated with higher ratings?
- 2. Can we classify chocolate bars into high, medium, or low ratings using classification models?
- 3. Can we predict exact ratings using interpretable regression methods?

#### Variables Used

- **Rating**: Target variable (1.0–5.0), used for regression and classification.
- Cocoa\_Percent: Numeric cocoa content (converted from % to float).
- Company, Company Location, Broad Bean Origin: Categorical, one-hot encoded.
- Ingredients: Encoded as binary features indicating presence of each ingredient.
- **Review\_Date**: Year of review, potentially used to explore trends over time.

#### **Methods:**

- **Exploratory Analysis**: Use visual tools (boxplots, scatterplots, heatmaps) to examine how features like cocoa percentage, origin, and ingredients relate to ratings.
- Classification: Convert ratings into three classes (High ≥ 4.0, Medium 3.0–3.99, Low < 3.0) and apply models like logistic regression, k-NN, decision trees, and SVM. Evaluate using accuracy, confusion matrices, and cross-validation.
- **Regression**: Predict exact ratings using interpretable models, starting with linear regression and comparing with random forest. Assess performance using RMSE, R<sup>2</sup>, and residual plots.