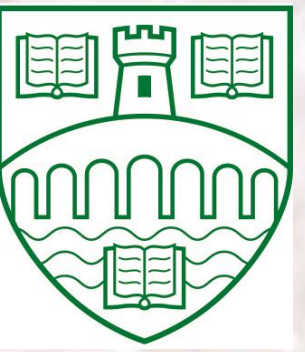


# Beer Sommelier from Review Data

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MSc Big Data



*With the rise in popularity of craft beer, there has been a move to position the product as a luxury item. One means to do this is by matching beer to food in the same way that wine is. With craft breweries in America having tap rooms with restaurants, food pairing is common in the States but is in its infancy here. Using review data from ratebeer.com I am trying to use matches primarily on American and European beers to allow you to find the perfect local beer match for your food.*



Use NLTK to extract English words

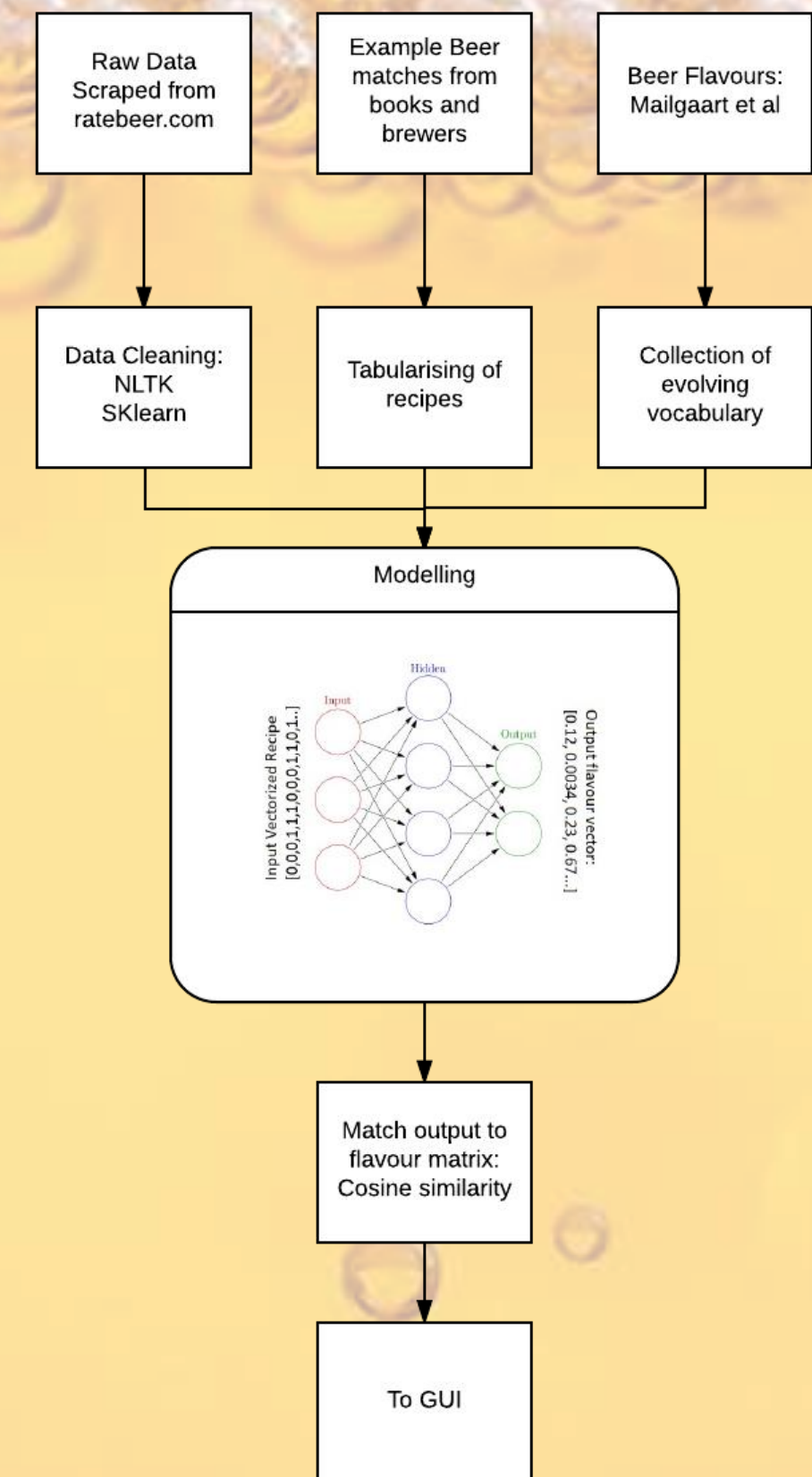
Flavour Words



Flavour Classification

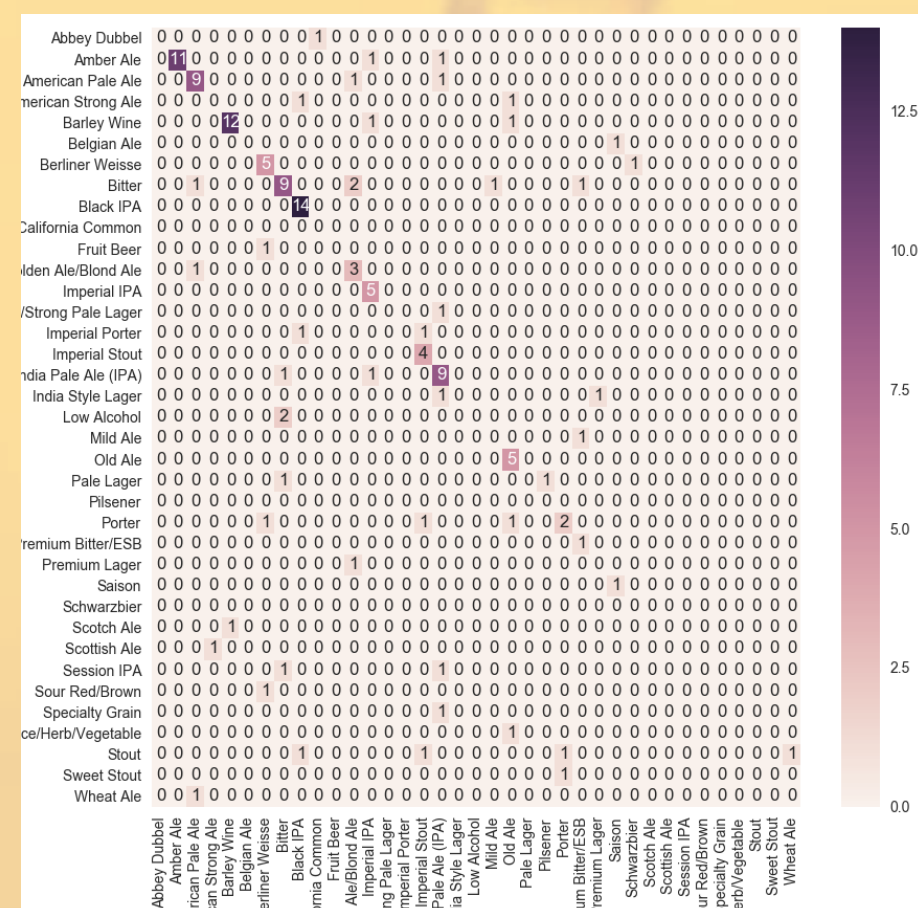


Use a count vector of a recipe paired with a TFIDF vector of the beer reviews to train the model



Proof of concept

Confusion Matrix of Beer Classifier



Tabularised food recipe with beer match

Beer	Food Match	Main Ingredient	Seasoning	Ingredient 2	Ingredient 3	Ingredient 4	Ingredient 5	Carb	Cooking Technique	Hot/Cold	Sweet/Savoury
Golden Road Get Up Offa That Brown	Nasi Goreng	Seafood	Soy Sauce	Garlic	Shallots	Chilli		Rice	Fried	Hot	Savoury
Devil Peak The Kings Blockhouse IPA	Biltong	Beef	Vinegar	Sugar	Salt	Pepper	Coriander		Dried	Cold	Savoury
Moor Illusion	Lamb and Apricot Tagine	Lamb	Apricot	Tomato	Ginger	Garlic	Cinamon		Stewed	Hot	Savoury