RecipeQA: A Challenge Dataset for Multimodal Comprehension of Cooking Recipes (Supplementary Notes)

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1 Supplementary Notes

In the following we provide a few prediction results from the baseline models for each task.

Recipe: Grans-Green-Tomato-Chutney

Step 1: Ingredients: 2.5kg green tomatoes, roughly chopped 0.5kg onions, finely sliced 4 tsp / 30g salt1L malt vinegar 0.5kg soft light brown sugar 250g sultanas, 1 1...



Step 2: Finely slice your onions and washed green tomatoes, cutting out any bad bits. Add to a large bowl and stir. Add the 4 teaspoons of salt, stir again and then cover with food wrap or a large plate and leave overnight. This will draw out lots of the tomato juices and help enhance the flavours....



Step 3: The next day...Place the litre of vinegar into a large pan. Add the 500g of light brown soft sugar and stir over a medium heat until all the sugar has dissolved.Bring to the boil....



Step 4: ..

Textual Cloze Style Question

Step 9: While the jars cool, write some labels showing the date, content and maker. Once cool, add the lids and stick on the labels. . . .



Question	Choose the best text for the missing blank to correctly complete the recipe		
Answer	Ingredients.	Drain and Add the Tomatoes and Onions. Preparing Your Jars.	
	A. Sultanas B. S _I	picy Tomato Chutney. C. Cover and Slice. D. Enjoy.	
Hasty Student:		Cover and Slice	
Neural Baseline (Text only):		Sultanas	
Neural Baseline (Multimodal):		Sultanas	

Figure 1: Sample groundtruth and model prediction results for a textual cloze style question (context, question and answer triplet) taken from the RecipeQA test set (Question Id: 1000-12665-0-3-4-6). Here, the context is comprised of step descriptions and images where the questions are generated using the step titles in the recipe. The correct answer is in green. The answers selected by the neural models are correct, marked as green whereas Hasty Student's prediction is wrong and marked as red.

Recipe: Peppermint-Patty-Pudding-Shot

- **Step 1: Gather Ingredients** To make peppermint patty pudding shots you will need: 1 small box of chocolate pudding 3/4 cup of milk 3/4 cup of peppermint schnapps 1 tub of cool whip Crushed peppermint candy . . .
- **Step 2: Mixing of Ingredients** First wisk together milk and pudding. Once that is combined add in the peppermint schnapps. Then fold in the cool whip....
- **Step 3: Prep for Serving** I then scoop the pudding into small plastic cups with lids. I buy them from a local Chinese restaurant, they are the perfect size. Throw these in the freezer until you are ready to serve. . . .
- **Step 4: Serve** Pull them out of the freezer and sprinkle with the crushed peppermint. You can either lick them out of the cup or eat with a spoon :) I hope you enjoy them as much as we did at Christmas! . . .

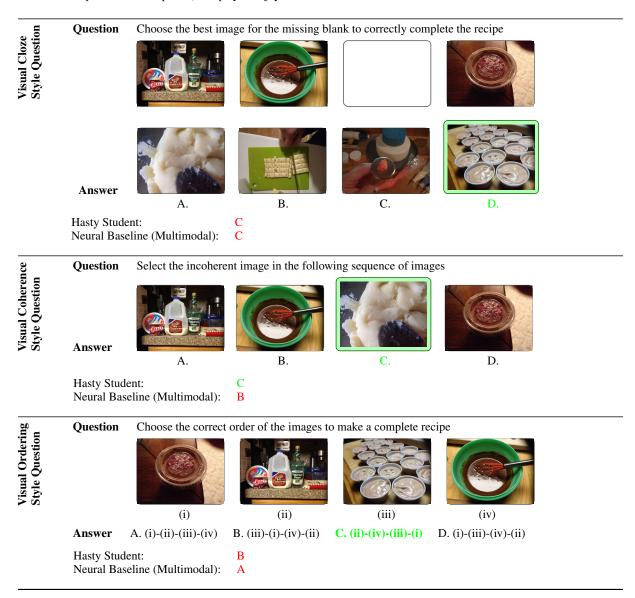


Figure 2: Sample visual cloze, visual coherence and visual ordering style question (context, question and answer triplet) taken from the RecipeQA test set (Question Ids: 2000-13317-0-1-2-3, 3000-13317-0-1-2-3, 4000-13317-0-1-2-3). Here, the context is comprised of step titles and descriptions where the questions are generated using the images in the recipe. The correct answers are shown with green frames or in green. Wrong answers are marked as red.