



Estimating Caloric Intake in Bedridden Hospital Patients with Audio and Neck-worn Sensors

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Introduction

- 1/3 patients that arrive at a hospital in developed countries suffer from malnutrition, and another 1/3 become malnourished during their stay.
- Malnutrition leads to poor patient health outcomes, hospital-acquired conditions and longer length of hospital stays.

Goal

Nutrition monitoring in a bedridden setting given a limited set of food items, in order to:

- Recognize consumed food type,
- Estimate consumed calories per second.

System Evaluation

Study Design

- 10 participants (22-25 years of age, 9 male).
- Participants wore the devices around the neck and ate while laying on a patient bed in a clinical setting.
- They each consumed one or more of these food items: traditional bagel (N=12), turkey chili soup (N=13), Fuji apple (N=13), and potato chips (N=13).



Sensors

- A neck-worn sensor:
 - Placed around each subjects neck.
 - Comprising a proximity, ambient light, (oriented towards the chin of the subject to capture chewing) and an inertial motion sensor (measuring the lean forward angle).
- A lavalier microphone: Placed on the collar of the subject.

Methods

Feature Extraction

- We extracted 34 features from audio for each second. Then we calculated the average and standard deviation of the 34 features across 5 seconds centered at each second, resulting in 68 audio features.
- We extracted 98 features from the proximity, ambient-light and LFA signal as shown in the table.

Device	Domain	Features
Necklace	Stat.	Max, min, mean, median, variance, RMS correlation, skewness, kurtosis, 1st and 3rd quartile, interquartile range
	Freq.	Amplitude at 0.25 Hz, 0.5 Hz, 0.75 Hz, 1 Hz, 1.25 Hz, 1.5 Hz, 1.75 Hz, 2 Hz, 2.25 Hz, 2.5 Hz
	Stat. of Freq.	Skewness and kurtosis of spectrum from frequency features
Audio	Time	Zero Crossing Rate, Energy, Entropy of Energy
	Stat. of Freq.	Spectral Centroid, Spectral Spread, Spectral Entropy, Spectral Flux, Spectral Rolloff, MFCCs (13), Chroma Vector (12), Chroma Deviation

Food Type Identification

- Apply Random Forest Classifier (RFC) (n=100 trees) to classify food-type consumed by second based on the features extracted from audio and necklace sensors.
- Apply Leave One Food Out (LOFO) evaluation method to identify food-type.

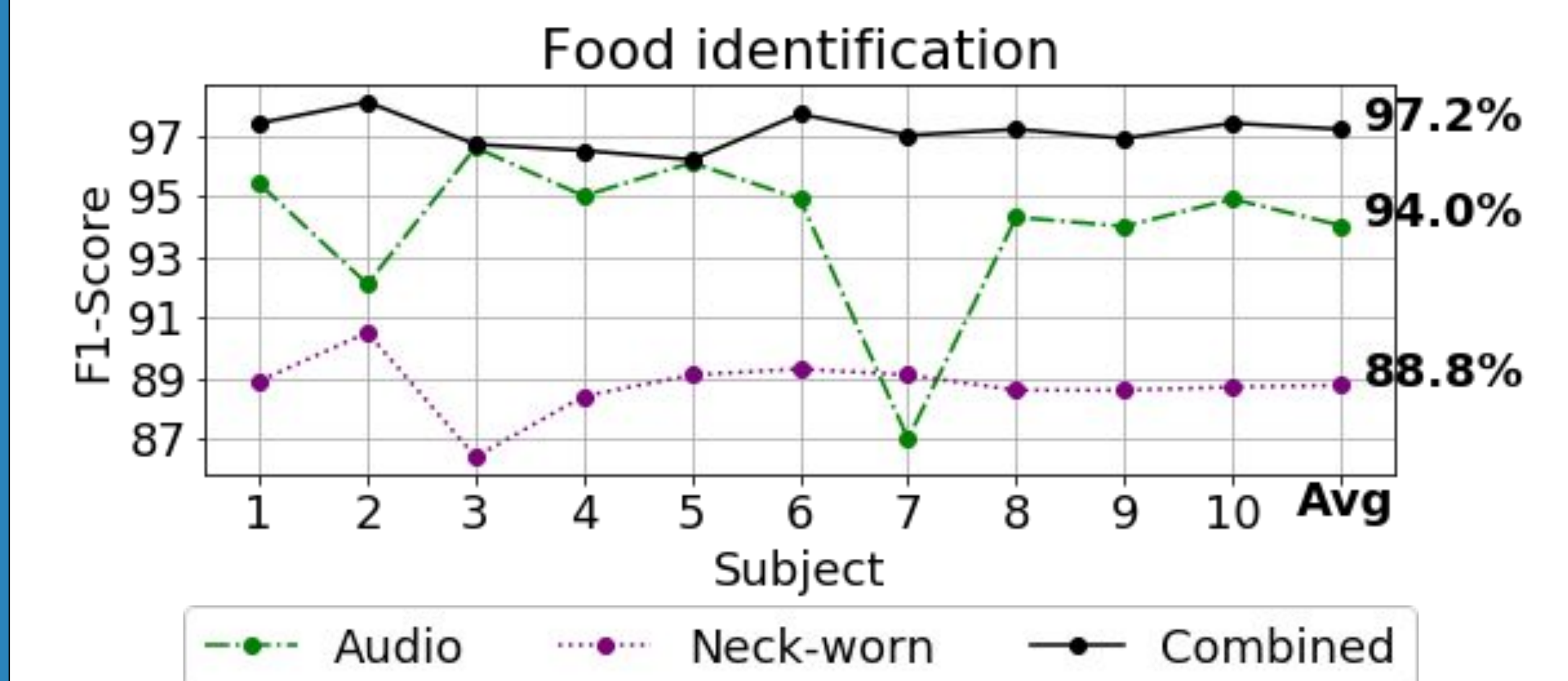
Calorie Estimation

- Select the top 5 features using the forward feature selection algorithm out of the 166 combined features, for each food-type.
- Develop Multiple Linear Regression (MLR) model for each food-type to map second-level features to calories per second.
- Apply LOFO evaluation method to estimate kCals.

Results

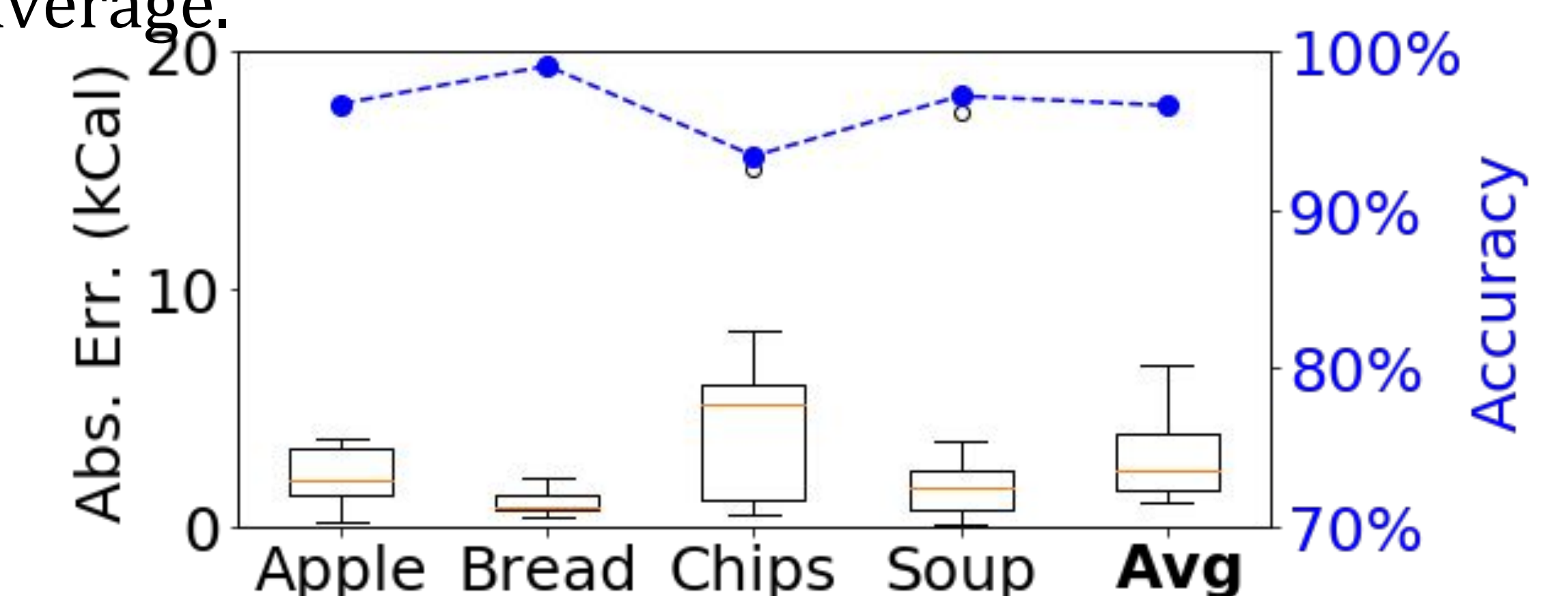
Food Type Identification

- The average F1-Score is
- 88.8% using the necklace-only model,
 - 94.0% using the audio-only model,
 - 97.2% using the combined model.



Calorie Estimation

- For each second, we calculate the calorie using the corresponding regression model and achieve a 3.0 kCal Absolute Error, and a 96.6% accuracy on average.



Conclusions

- We show, given a limited number of known food items provided to a bedridden participant the ability to identify food-type with 97.2% F1-Score, and estimate calories with a 96.6% accuracy using audio, proximity, IMU, and ambient-light sensors around the neck.
- Future work will incorporate testing in real patients in a hospital setting while consuming a greater variety of food items.