

# Surprise-triggered Reformulation:

## Goal reasoning for computational creative design



# Can Computers be Creative?



Development



# What is Creativity?

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A creative product “has *novelty and value* for the thinker or for his **culture.**”

Newell, Shaw and Simon 1958

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## Design is not Optimization

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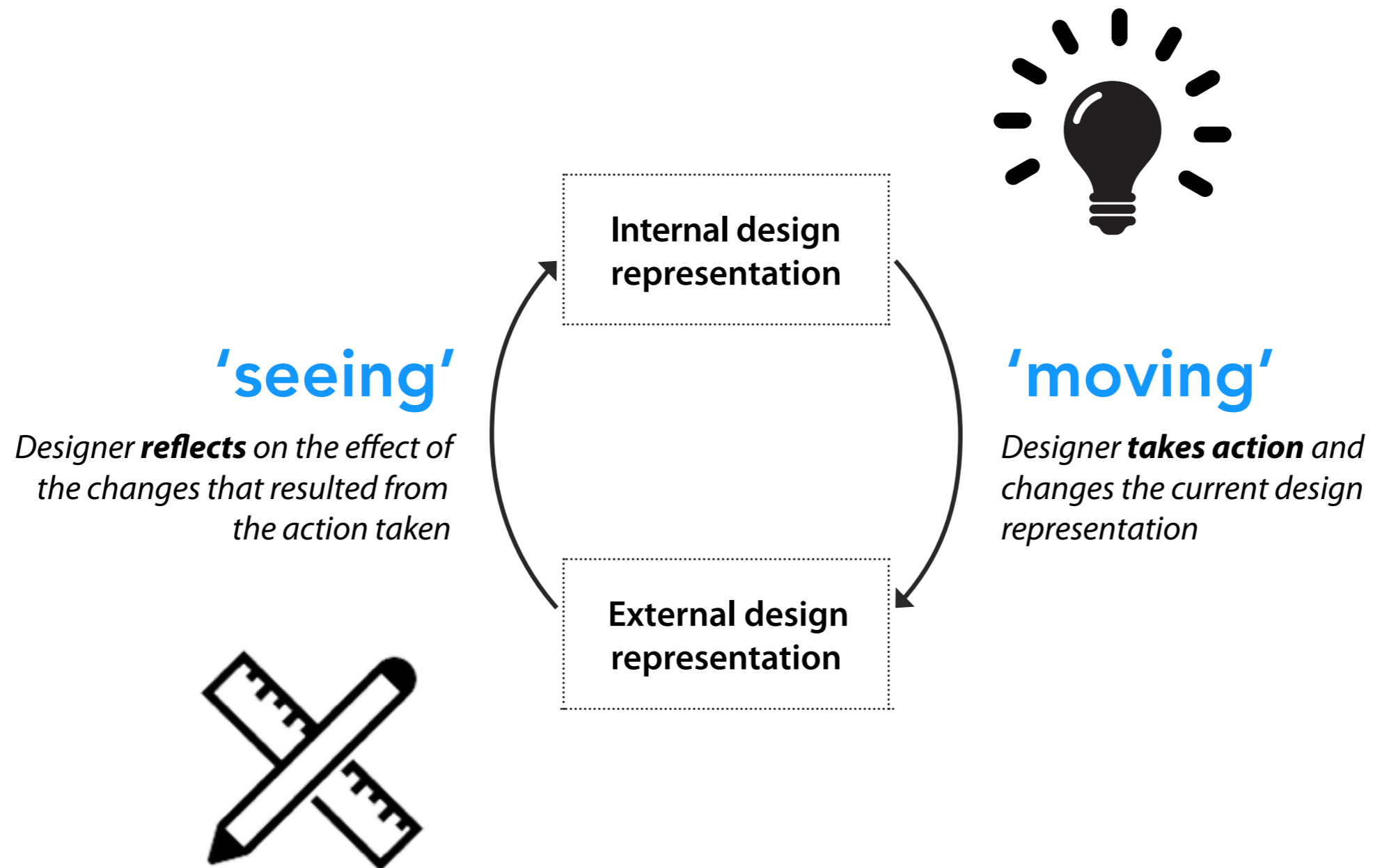
Design problems are **not well-specified**.

Design solutions are **not enumerable**.

Design tasks are **not decomposable**.

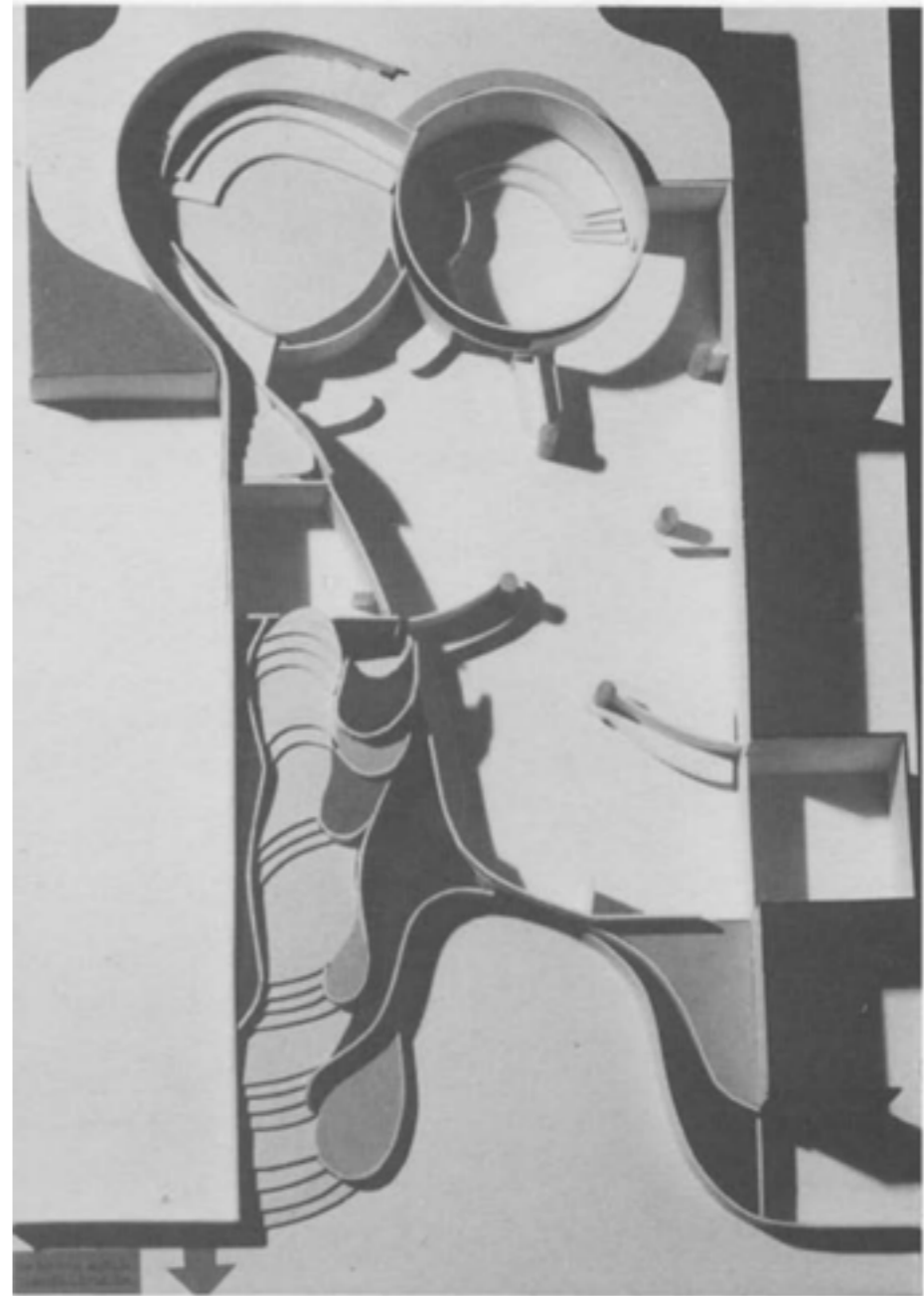
Design **goals** are **not initially quantifiable**.

# How Do Designers Think?





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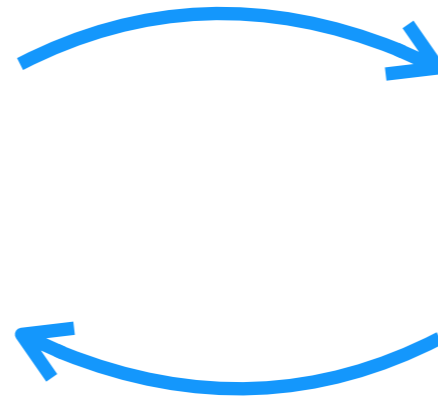


# How Do Designers Think?



unexpected  
discoveries

reformulation



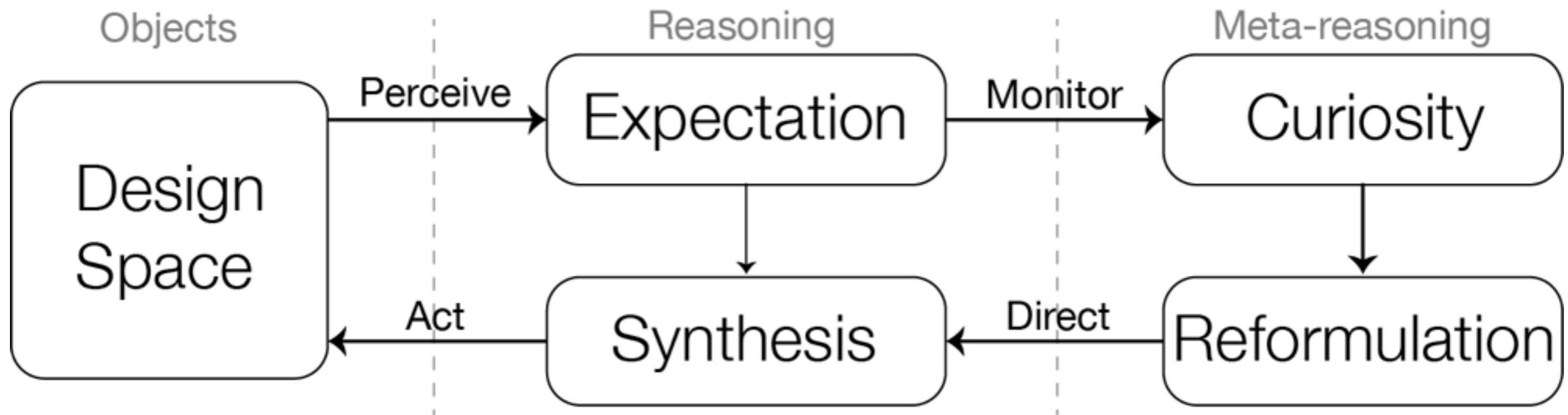


# Q Chef

## the Curious Chef

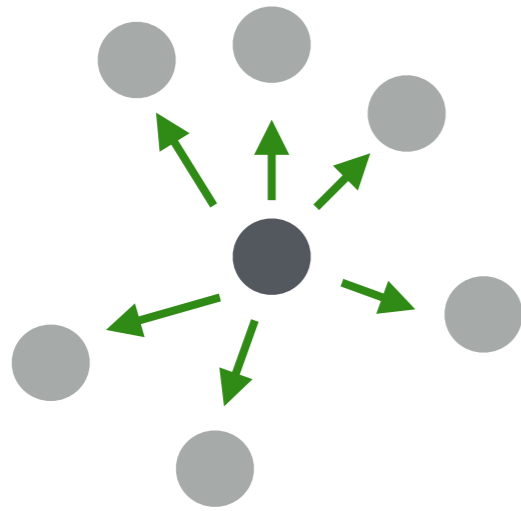


## Motivation: Specific and diversive curiosity



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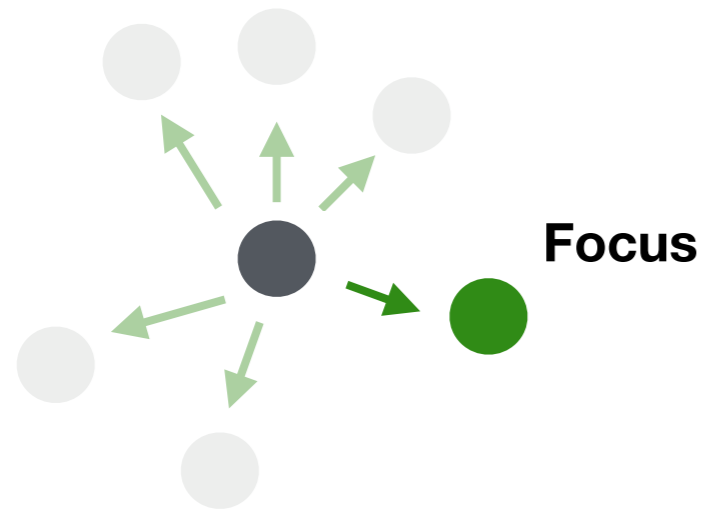
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**Diversive curiosity**  
undirected surprise-seeking

## Motivation: Specific and diversive curiosity

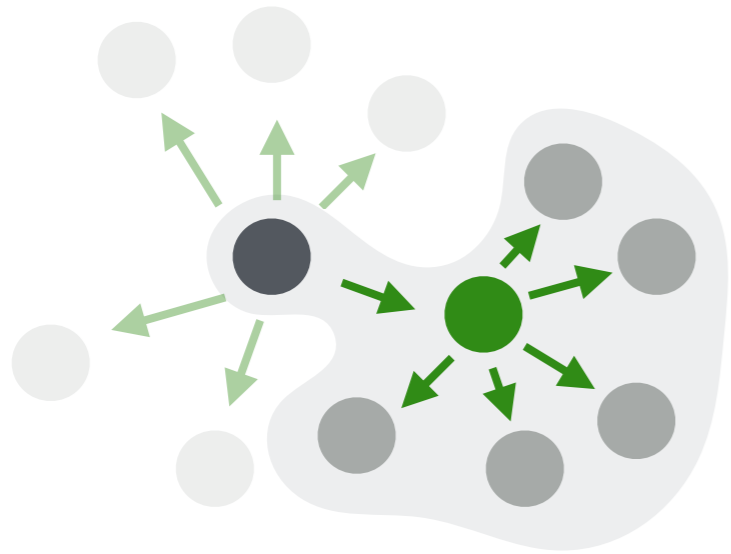
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**Diversive curiosity**  
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## Motivation: Specific and diversive curiosity

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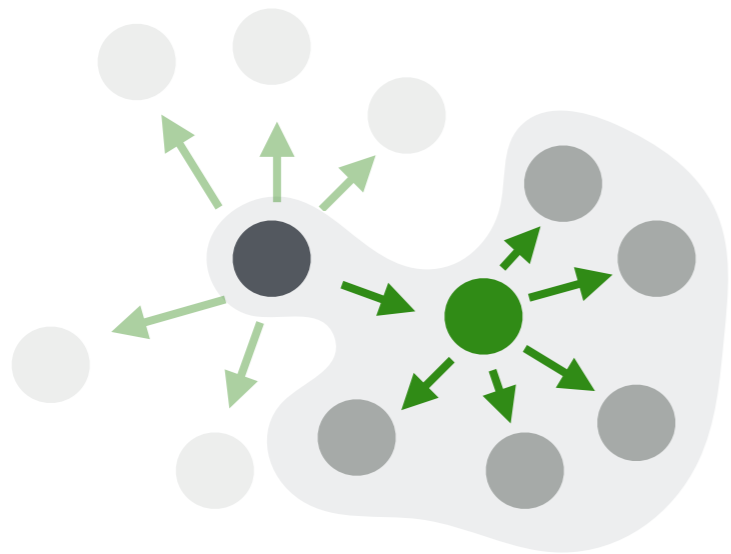


**Diversive curiosity**  
undirected surprise-seeking

**Specific curiosity**  
focussed on a discovery

## Motivation: Specific and diversive curiosity

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**Diversive curiosity**  
undirected surprise-seeking

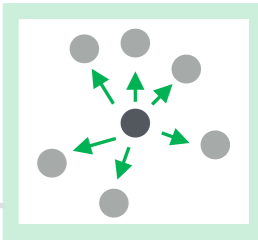
**Specific curiosity**  
focussed on a discovery

Specific curiosity **drives goal reformulation**



## Model: Diverive curiosity using surprise

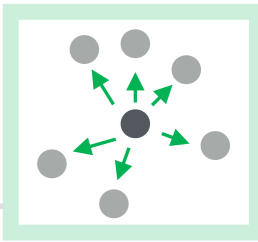
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The first step to diverive curiosity is the ability to be **surprised**.

Something that is both **surprising and meets design requirements** can trigger specific curiosity.

## Model: Diverisive curiosity using surprise



We use machine learning to **estimate the likelihood** of **feature combinations** occurring together. If you've only ever seen ginger used in sweet dishes, then:

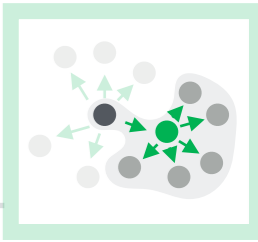
$$P(\text{🍅} \mid \text{🍵}) \approx 0$$

$$P(\text{🧈} \mid \text{🍵}) \approx 1$$

**Surprise:** the ratio of a feature's **conditional likelihood in context** to its **marginal likelihood over the whole dataset**.

## Model: Specific curiosity using goal formulation

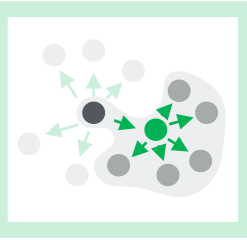
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Specific curiosity requires judging whether a new surprising design is **relevant to the stimulus that triggered curiosity.**

This requires the ability to **compare surprises.**

# Model: Specific curiosity using goal formulation



How can we generate designs that are **surprising** **in a similar way** to the design that triggered specific curiosity?

Discovery

Context

**What makes two surprises similar?**



Different discovery    same context



Same discovery    different context



Similar discovery    similar context?






## Experiments: Experimental design

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Are different recipes generated when **specific curiosity** is triggered by agents with different experiences?

### Simulated Agents

 <b>Sweet</b>	Only recipes containing sweeteners
 <b>Non-sweet</b>	Only recipes without sweeteners
 <b>Everything</b>	All recipes

# Experiments: Specific Curiosity Differences

## Kreatopita (Greek meat pie)



lamb, onions, garlic, tomatoes, eggs, mushrooms, phyllo pastry, breadcrumbs, parsley, oregano, cumin, salt, pepper, cinnamon, cloves





# Experiments: Specific Curiosity Differences

## Kreatopita (Greek meat pie)



lamb, onions, garlic, tomatoes, eggs, mushrooms, phyllo pastry, *breadcrumbs*, parsley, oregano, *cumin*, salt, pepper, cinnamon, cloves

## Result: “breadcrumb and butter pudding”



*breadcrumbs*, eggs, milk, butter, brown sugar, cinnamon, *vanilla*

(*surprise contexts, surprising features*)

# Demonstration of Reformulation

## Kreatopita (Greek meat pie)



lamb, onions, *garlic*, tomatoes, **eggs**, mushrooms, phyllo pastry, breadcrumbs, parsley, oregano, cumin, salt, pepper, *cinnamon*, cloves

**Result:** “spicy whipped cream dip”



*cream*, chillies, capsicum, **eggs**, *cinnamon*, *garlic*, coriander, oregano, black pepper, salt

(*surprise contexts, surprising features*)

# Demonstration of Reformulation

## Kreatopita (Greek meat pie)



lamb, onions, garlic, tomatoes, eggs, mushrooms, phyllo pastry, *breadcrumbs*, **parsley**, oregano, cumin, salt, pepper, *cinnamon*, cloves

**Result:** “deep fried spicy pork chop”



pork, eggs, *breadcrumbs*, chillies, cumin, brown sugar, *cinnamon*, **parsley**, salt.

(*surprise contexts*, surprising features)

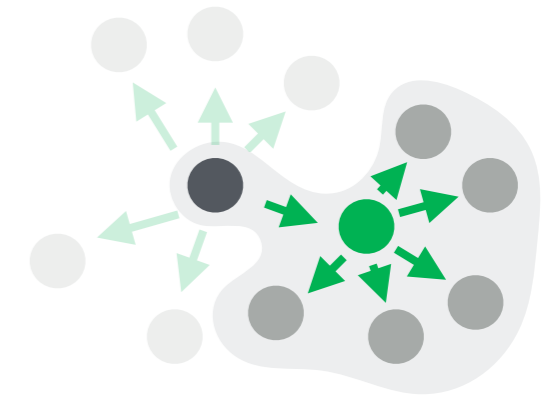
## Key Takeaways

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A computational design system that **exhibits curiosity**.



Explores surprising discoveries by **changing its design goals**.



We are experimenting with different **between-surprise similarity** measures to guide reformulation.

**Q** Chef