

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
APTE SAKSHI MUKUND MANISHA	41601	016	012	2016-0161-00-094086	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	033/050	030/050	063/100	063		A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	029/050	027/050	056/100	056		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	025/050	056/100	056		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	033/050	039/050	072/100	072		A+
18106	SENSORY EVALUATION (PR)	4	027/050	029/050	056/100	056		B+
Total Credits: 24		G.P.A.:6.52	Semester Grade: B+		Total:353/600	Percentage:58.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	029/050	061/100	061		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	029/050	068/100	068		A
18203	ADVANCED NUTRITION II (TH)	4	025/050	029/050	054/100	054		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	029/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	029/050	060/100	060		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	029/050	071/100	071		A+
Total Credits: 24		G.P.A.:7.22	Semester Grade: A		Total:379/600	Percentage:63.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	042/050	078/100	078		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	030/050	061/100	061		A
18303	FOOD PROCESSING (PR)	4	050/050	037/050	087/100	087		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	030/050	032/050	062/100	062		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	029/050	038/050	067/100	067		A
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	048/050	087/100	087		O
Total Credits: 24		G.P.A.:8.37	Semester Grade: A+		Total:442/600	Percentage:73.67		

Semester IV								
*00401	DISSERTATION	8	063/100	068/100	131/200	066		A
*00402	INTERNSHIP	8	071/100	073/100	144/200	072		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	074/100	---	074/100	074		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	050/050	086/100	086		O
Total Credits: 24		G.P.A.: 8.27	Semester Grade: A+		Total:435/600	Percentage:72.50		

Semester I to IV: Final GPA: 7.60 Final grade: A Grand Total:1609/2400 Percentage:67.04 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BAGADE JIDNYASHRI DINESH DHANASHRI	41602	016	012	2019-0161-00-091957	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	028/050	042/050	070/100	070		A+
18102	ADVANCED NUTRITION I (TH)	4	025/050	038/050	063/100	063		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	042/050	067/100	067		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	038/050	063/100	063		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	025/050	025/050	050/100	050		B
18106	SENSORY EVALUATION (PR)	4	025/050	026/050	051/100	051		B
Total Credits: 24		G.P.A.:6.75	Semester Grade: B+		Total:364/600	Percentage:60.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	030/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	030/050	062/100	062		A
18203	ADVANCED NUTRITION II (TH)	4	025/050	030/050	055/100	055		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	032/050	030/050	062/100	062		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	025/050	030/050	055/100	055		B+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	030/050	057/100	057		B+
Total Credits: 24		G.P.A.:6.57	Semester Grade: B+		Total:349/600	Percentage:58.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	034/050	070/100	070		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	042/050	040/050	082/100	082		O
18303	FOOD PROCESSING (PR)	4	042/050	031/050	073/100	073		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	028/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	044/050	072/100	072		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	050/050	093/100	093		O+
Total Credits: 24		G.P.A.:8.50	Semester Grade: A+		Total:453/600	Percentage:75.50		

Semester IV								
*00401	DISSERTATION	8	050/100	057/100	107/200	054		B
*00402	INTERNSHIP	8	054/100	050/100	104/200	052		B
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	068/100	---	068/100	068		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	026/050	044/050	070/100	070		A+
Total Credits: 24		G.P.A.: 6.37	Semester Grade: B+		Total:349/600	Percentage:58.17		

Semester I to IV: Final GPA: 7.05 Final grade: A Grand Total:1515/2400 Percentage:63.13 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BAGWAN ZAINAB AKRAM NIDA	41603	016	012	2016-0161-00-094136	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	039/050	041/050	080/100		080	O
18102	ADVANCED NUTRITION I (TH)	4	032/050	028/050	060/100		060	A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	031/050	068/100		068	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	028/050	067/100		067	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	035/050	038/050	073/100		073	A+
18106	SENSORY EVALUATION (PR)	4	037/050	033/050	070/100		070	A+
Total Credits: 24		G.P.A.:7.97		Semester Grade: A		Total:418/600		Percentage:69.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	035/050	068/100		068	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	041/050	035/050	076/100		076	A+
18203	ADVANCED NUTRITION II (TH)	4	034/050	035/050	069/100		069	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	035/050	074/100		074	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	035/050	035/050	070/100		070	A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	035/050	077/100		077	A+
Total Credits: 24		G.P.A.:8.23		Semester Grade: A+		Total:434/600		Percentage:72.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	039/050	044/050	083/100		083	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	039/050	040/050	079/100		079	A+
18303	FOOD PROCESSING (PR)	4	046/050	039/050	085/100		085	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	040/050	080/100		080	O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	044/050	050/050	094/100		094	O+
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	048/050	091/100		091	O+
Total Credits: 24		G.P.A.:9.45		Semester Grade: O		Total:512/600		Percentage:85.33

Semester IV								
*00401	DISSERTATION	8	081/100	077/100	158/200		079	A+
*00402	INTERNSHIP	8	081/100	093/100	174/200		087	O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	078/100	---	078/100		078	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	039/050	050/050	089/100		089	O
Total Credits: 24		G.P.A.: 9.32		Semester Grade: O		Total:499/600		Percentage:83.17

Semester I to IV: Final GPA: 8.74 Final grade: A+ Grand Total:1863/2400 Percentage:77.63 Result:Pass

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BOBADE JYOTSANA DATTA SHAMAL	41604	016	012	2019-0161-00-092036	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	043/050	025/050	068/100	068		A
18102	ADVANCED NUTRITION I (TH)	4	032/050	027/050	059/100	059		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	026/050	061/100	061		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	025/050	060/100+	060		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	039/050	079/100	079		A+
18106	SENSORY EVALUATION (PR)	4	036/050	034/050	070/100	070		A+
Total Credits: 24		G.P.A.:7.60	Semester Grade: A		Total:397/600	Percentage:66.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	027/050	033/050	060/100	060		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	033/050	075/100	075		A+
18203	ADVANCED NUTRITION II (TH)	4	038/050	033/050	071/100	071		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	042/050	033/050	075/100	075		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	033/050	071/100	071		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	033/050	074/100	074		A+
Total Credits: 24		G.P.A.:8.10	Semester Grade: A+		Total:426/600	Percentage:71.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	038/050	076/100	076		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	042/050	040/050	082/100	082		O
18303	FOOD PROCESSING (PR)	4	050/050	035/050	085/100	085		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	050/050	090/100	090		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	050/050	093/100	093		O+
Total Credits: 24		G.P.A.:9.22	Semester Grade: O		Total:496/600	Percentage:82.67		

Semester IV								
*00401	DISSERTATION	8	076/100	072/100	148/200	074		A+
*00402	INTERNSHIP	8	078/100	068/100	146/200	073		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	078/100	---	078/100	078		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	050/050	088/100	088		O
Total Credits: 24		G.P.A.: 8.67	Semester Grade: A+		Total:460/600	Percentage:76.67		

Semester I to IV: Final GPA: 8.40 Final grade: A+ Grand Total:1779/2400 Percentage:74.13 Result:Pass

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHAVAN SHRADDHA RAJU CHHAYA	41605	016	012	2019-0161-00-091973	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	025/050	025/050	050/100+	050		B
18102	ADVANCED NUTRITION I (TH)	4	025/050	050/050	075/100	075		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	029/050	025/050	054/100	054		B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	032/050	063/100	063		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	036/050	034/050	070/100	070		A+
18106	SENSORY EVALUATION (PR)	4	031/050	031/050	062/100	062		A
Total Credits: 24		G.P.A.:6.97		Semester Grade: B+		Total:374/600		Percentage:62.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	027/050	031/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	031/050	069/100	069		A
18203	ADVANCED NUTRITION II (TH)	4	027/050	031/050	058/100	058		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	031/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	031/050	058/100	058		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	031/050	072/100	072		A+
Total Credits: 24		G.P.A.:7.25		Semester Grade: A		Total:381/600		Percentage:63.50

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	034/050	066/100	066		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	044/050	085/100	085		O
18303	FOOD PROCESSING (PR)	4	038/050	031/050	069/100	069		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	033/050	068/100	068		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	044/050	075/100	075		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	040/050	081/100	081		O
Total Credits: 24		G.P.A.:8.40		Semester Grade: A+		Total:444/600		Percentage:74.00

Semester IV								
*00401	DISSERTATION	8	000/100-F	NP/100	FFF/200	---		F
*00402	INTERNSHIP	8	065/100	050/100	115/200	058		B+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	069/100	---	069/100	069		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	028/050	034/050	062/100	062		A

Total Credits: 24 Semester Grade: F Result:Fail

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHOUGULE SHWETA RAJENDRA REKHA	41606	016	012	2019-0161-00-092013	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	034/050	068/100	068		A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	032/050	057/100	057		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	025/050	050/100	050		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	039/050	076/100	076		A+
18106	SENSORY EVALUATION (PR)	4	026/050	033/050	059/100	059		B+
Total Credits: 24		G.P.A.:6.60	Semester Grade: B+		Total:360/600	Percentage:60.00		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	030/050	063/100	063		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	030/050	064/100	064		A
18203	ADVANCED NUTRITION II (TH)	4	026/050	030/050	056/100	056		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	030/050	068/100	068		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	030/050	057/100	057		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	030/050	071/100	071		A+
Total Credits: 24		G.P.A.:7.20	Semester Grade: A		Total:379/600	Percentage:63.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	042/050	075/100	075		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	045/050	046/050	091/100	091		O+
18303	FOOD PROCESSING (PR)	4	038/050	034/050	072/100	072		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	034/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	034/050	048/050	082/100	082		O
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	048/050	089/100	089		O
Total Credits: 24		G.P.A.:9.03	Semester Grade: O		Total:483/600	Percentage:80.50		

Semester IV								
*00401	DISSERTATION	8	075/100	075/100	150/200	075		A+
*00402	INTERNSHIP	8	076/100	074/100	150/200	075		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	073/100	---	073/100	073		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	042/050	078/100	078		A+
Total Credits: 24		G.P.A.: 8.52	Semester Grade: A+		Total:451/600	Percentage:75.17		

Semester I to IV: Final GPA: 7.84 Final grade: A Grand Total:1673/2400 Percentage:69.71 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DAPHAL SHREEJA MALHARRAO NEELIMA	41607	016	012	2019-0161-00-092021	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	032/050	030/050	062/100	062		A
18102	ADVANCED NUTRITION I (TH)	4	025/050	046/050	071/100	071		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	029/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	028/050	046/050	074/100	074		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	029/050	039/050	068/100	068		A
18106	SENSORY EVALUATION (PR)	4	029/050	029/050	058/100	058		B+
Total Credits: 24		G.P.A.:7.57	Semester Grade: A		Total:396/600	Percentage:66.00		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	033/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	033/050	071/100	071		A+
18203	ADVANCED NUTRITION II (TH)	4	028/050	033/050	061/100	061		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	033/050	070/100	070		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	033/050	064/100	064		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	033/050	075/100	075		A+
Total Credits: 24		G.P.A.:7.62	Semester Grade: A		Total:399/600	Percentage:66.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	044/050	077/100	077		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	034/050	075/100	075		A+
18303	FOOD PROCESSING (PR)	4	026/050	035/050	061/100	061		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	033/050	068/100	068		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	029/050	046/050	075/100	075		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	036/050	050/050	086/100	086		O
Total Credits: 24		G.P.A.:8.37	Semester Grade: A+		Total:442/600	Percentage:73.67		

Semester IV								
*00401	DISSERTATION	8	075/100	071/100	146/200	073		A+
*00402	INTERNSHIP	8	061/100	068/100	129/200	065		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	076/100	---	076/100	076		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	040/050	078/100	078		A+
Total Credits: 24		G.P.A.: 8.17	Semester Grade: A+		Total:429/600	Percentage:71.50		

Semester I to IV: Final GPA: 7.93 Final grade: A Grand Total:1666/2400 Percentage:69.42 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DESHMUKH SUNAINA PRUTHVIRAJ SUMITRA	41608	016	012	2016-0161-00-094001	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	032/050	026/050	058/100	058		B+
18102	ADVANCED NUTRITION I (TH)	4	030/050	025/050	055/100	055		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	029/050	027/050	056/100	056		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	026/050	025/050	051/100	051		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	032/050	038/050	070/100	070		A+
18106	SENSORY EVALUATION (PR)	4	031/050	025/050	056/100	056		B+
Total Credits: 24		G.P.A.:6.37		Semester Grade: B+		Total:346/600		Percentage:57.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	029/050	059/100	059		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	029/050	064/100	064		A
18203	ADVANCED NUTRITION II (TH)	4	027/050	029/050	056/100	056		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	029/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	029/050	058/100	058		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	029/050	070/100	070		A+
Total Credits: 24		G.P.A.:7.08		Semester Grade: A		Total:372/600		Percentage:62.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	034/050	070/100	070		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	042/050	080/100	080		O
18303	FOOD PROCESSING (PR)	4	046/050	034/050	080/100	080		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	040/050	080/100	080		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	046/050	087/100	087		O
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	048/050	088/100	088		O
Total Credits: 24		G.P.A.:9.08		Semester Grade: O		Total:485/600		Percentage:80.83

Semester IV								
*00401	DISSERTATION	8	075/100	069/100	144/200	072		A+
*00402	INTERNSHIP	8	078/100	067/100	145/200	073		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	075/100	---	075/100	075		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	044/050	082/100	082		O
Total Credits: 24		G.P.A.: 8.45		Semester Grade: A+		Total:446/600		Percentage:74.33

Semester I to IV: Final GPA: 7.75 Final grade: A Grand Total:1649/2400 Percentage:68.71 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DHOMKAR ANKITA GANESH REENA	41609	016	012	2016-0161-00-093462	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	035/050	031/050	066/100		066	A
18102	ADVANCED NUTRITION I (TH)	4	027/050	026/050	053/100		053	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	031/050	028/050	059/100		059	B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	050/050	080/100		080	O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	025/050	040/050	065/100		065	A
18106	SENSORY EVALUATION (PR)	4	029/050	026/050	055/100		055	B+
Total Credits: 24		G.P.A.:7.08	Semester Grade: A		Total:378/600	Percentage:63.00		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	032/050	058/100		058	B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	032/050	066/100		066	A
18203	ADVANCED NUTRITION II (TH)	4	025/050	032/050	057/100		057	B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	032/050	070/100		070	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	032/050	069/100		069	A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	032/050	073/100		073	A+
Total Credits: 24		G.P.A.:7.47	Semester Grade: A		Total:393/600	Percentage:65.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	046/050	083/100		083	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	042/050	070/100		070	A+
18303	FOOD PROCESSING (PR)	4	046/050	039/050	085/100		085	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	030/050	069/100		069	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	050/050	085/100		085	O
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	050/050	090/100		090	O+
Total Credits: 24		G.P.A.:9.03	Semester Grade: O		Total:482/600	Percentage:80.33		

Semester IV								
*00401	DISSERTATION	8	067/100	066/100	133/200		067	A
*00402	INTERNSHIP	8	074/100	072/100	146/200		073	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	070/100	---	070/100		070	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	044/050	078/100		078	A+
Total Credits: 24		G.P.A.: 8.13	Semester Grade: A+		Total:427/600	Percentage:71.17		

Semester I to IV: Final GPA: 7.93 Final grade: A Grand Total:1680/2400 Percentage:70.00 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GADADE CHAITALI MARUTI CHHAYA	41610	016	012	2019-0161-00-091892	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	035/050	032/050	067/100		067	A
18102	ADVANCED NUTRITION I (TH)	4	025/050	028/050	053/100		053	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	034/050	070/100		070	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	028/050	059/100		059	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	033/050	036/050	069/100		069	A
18106	SENSORY EVALUATION (PR)	4	034/050	026/050	060/100		060	A
Total Credits: 24		G.P.A.:7.17		Semester Grade: A		Total:378/600		Percentage:63.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	032/050	062/100		062	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	032/050	065/100		065	A
18203	ADVANCED NUTRITION II (TH)	4	029/050	032/050	061/100		061	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	032/050	069/100		069	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	032/050	065/100		065	A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	032/050	073/100		073	A+
Total Credits: 24		G.P.A.:7.58		Semester Grade: A		Total:395/600		Percentage:65.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	038/050	075/100		075	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	044/050	085/100		085	O
18303	FOOD PROCESSING (PR)	4	034/050	032/050	066/100		066	A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	030/050	069/100		069	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	034/050	042/050	076/100		076	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	048/050	080/100		080	O
Total Credits: 24		G.P.A.:8.52		Semester Grade: A+		Total:451/600		Percentage:75.17

Semester IV								
*00401	DISSERTATION	8	067/100	072/100	139/200		070	A+
*00402	INTERNSHIP	8	073/100	062/100	135/200		068	A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	075/100	---	075/100		075	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	048/050	082/100		082	O
Total Credits: 24		G.P.A.: 8.22		Semester Grade: A+		Total:431/600		Percentage:71.83

Semester I to IV: Final GPA: 7.87 Final grade: A Grand Total:1655/2400 Percentage:68.96 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GAVALI TANUJA SUBHASH SANDHYA	41611	016	012	2019-0161-00-091934	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	033/050	036/050	069/100	069		A
18102	ADVANCED NUTRITION I (TH)	4	027/050	030/050	057/100	057		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	031/050	032/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	026/050	058/100	058		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	036/050	038/050	074/100	074		A+
18106	SENSORY EVALUATION (PR)	4	027/050	025/050	052/100	052		B
Total Credits: 24		G.P.A.:7.00	Semester Grade: A		Total:373/600	Percentage:62.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	031/050	063/100	063		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	031/050	069/100	069		A
18203	ADVANCED NUTRITION II (TH)	4	029/050	031/050	060/100	060		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	031/050	068/100	068		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	031/050	062/100	062		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	031/050	072/100	072		A+
Total Credits: 24		G.P.A.:7.57	Semester Grade: A		Total:394/600	Percentage:65.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	036/050	069/100	069		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	044/050	087/100	087		O
18303	FOOD PROCESSING (PR)	4	036/050	038/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	034/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	048/050	079/100	079		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	048/050	080/100	080		O
Total Credits: 24		G.P.A.:8.72	Semester Grade: A+		Total:463/600	Percentage:77.17		

Semester IV								
*00401	DISSERTATION	8	069/100	067/100	136/200	068		A
*00402	INTERNSHIP	8	072/100	066/100	138/200	069		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	072/100	---	072/100	072		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	048/050	082/100	082		O
Total Credits: 24		G.P.A.: 8.13	Semester Grade: A+		Total:428/600	Percentage:71.33		

Semester I to IV: Final GPA: 7.86 Final grade: A Grand Total:1658/2400 Percentage:69.08 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
HINGASE RUTUJA KISHOR SUVARNA	41612	016	012	2019-0161-00-092044	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	040/050	029/050	069/100	069		A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	035/050	070/100	070		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	031/050	061/100	061		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	044/050	082/100	082		O
18106	SENSORY EVALUATION (PR)	4	031/050	030/050	061/100	061		A
Total Credits: 24		G.P.A.:7.38	Semester Grade: A		Total:393/600	Percentage:65.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	033/050	063/100	063		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	033/050	072/100	072		A+
18203	ADVANCED NUTRITION II (TH)	4	029/050	033/050	062/100	062		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	033/050	071/100	071		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	033/050	066/100	066		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	033/050	074/100	074		A+
Total Credits: 24		G.P.A.:7.80	Semester Grade: A		Total:408/600	Percentage:68.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	040/050	073/100	073		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	044/050	087/100	087		O
18303	FOOD PROCESSING (PR)	4	038/050	039/050	077/100	077		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	030/050	069/100	069		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	050/050	087/100	087		O
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	048/050	088/100	088		O
Total Credits: 24		G.P.A.:9.02	Semester Grade: O		Total:481/600	Percentage:80.17		

Semester IV								
*00401	DISSERTATION	8	083/100	085/100	168/200	084		O
*00402	INTERNSHIP	8	074/100	070/100	144/200	072		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	073/100	---	073/100	073		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	046/050	083/100	083		O
Total Credits: 24		G.P.A.: 8.80	Semester Grade: A+		Total:468/600	Percentage:78.00		

Semester I to IV: Final GPA: 8.25 Final grade: A+ Grand Total:1750/2400 Percentage:72.92 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JADHAV SAYALI SANJAY SUCHITA	41613	016	012	2019-0161-00-091981	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	045/050	035/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	037/050	026/050	063/100	063		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	032/050	068/100	068		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	037/050	030/050	067/100	067		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	043/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	035/050	034/050	069/100	069		A
Total Credits: 24		G.P.A.:8.18	Semester Grade: A+		Total:431/600	Percentage:71.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	036/050	069/100	069		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	036/050	074/100	074		A+
18203	ADVANCED NUTRITION II (TH)	4	032/050	036/050	068/100	068		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	042/050	036/050	078/100	078		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	036/050	075/100	075		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	036/050	077/100	077		A+
Total Credits: 24		G.P.A.:8.35	Semester Grade: A+		Total:441/600	Percentage:73.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	036/050	072/100	072		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	044/050	087/100	087		O
18303	FOOD PROCESSING (PR)	4	038/050	034/050	072/100	072		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	033/050	068/100	068		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	048/050	085/100	085		O
18391	FOOD LAWS AND STANDARDS (TH)	4	035/050	042/050	077/100	077		A+
Total Credits: 24		G.P.A.:8.68	Semester Grade: A+		Total:461/600	Percentage:76.83		

Semester IV								
*00401	DISSERTATION	8	079/100	083/100	162/200	081		O
*00402	INTERNSHIP	8	081/100	093/100	174/200	087		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	078/100	---	078/100	078		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	048/050	086/100	086		O
Total Credits: 24		G.P.A.: 9.33	Semester Grade: O		Total:500/600	Percentage:83.33		

Semester I to IV: Final GPA: 8.64 Final grade: A+ Grand Total:1833/2400 Percentage:76.38 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KOKATE PIYUSHA DILIP SUNITA	41614	016	012	2016-0161-00-093671	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	041/050	038/050	079/100	079		A+
18102	ADVANCED NUTRITION I (TH)	4	026/050	046/050	072/100	072		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	033/050	030/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	029/050	029/050	058/100	058		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	034/050	043/050	077/100	077		A+
18106	SENSORY EVALUATION (PR)	4	034/050	029/050	063/100	063		A
Total Credits: 24		G.P.A.:7.83	Semester Grade: A		Total:412/600	Percentage:68.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	034/050	059/100	059		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	036/050	034/050	070/100	070		A+
18203	ADVANCED NUTRITION II (TH)	4	026/050	034/050	060/100	060		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	034/050	073/100	073		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	034/050	072/100	072		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	040/050	034/050	074/100	074		A+
Total Credits: 24		G.P.A.:7.78	Semester Grade: A		Total:408/600	Percentage:68.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	048/050	086/100	086		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	042/050	080/100	080		O
18303	FOOD PROCESSING (PR)	4	046/050	038/050	084/100	084		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	040/050	080/100	080		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	050/050	087/100	087		O
18391	FOOD LAWS AND STANDARDS (TH)	4	044/050	048/050	092/100	092		O+
Total Credits: 24		G.P.A.:9.45	Semester Grade: O		Total:509/600	Percentage:84.83		

Semester IV								
*00401	DISSERTATION	8	081/100	084/100	165/200	083		O
*00402	INTERNSHIP	8	075/100	080/100	155/200	078		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	071/100	---	071/100	071		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	046/050	083/100	083		O
Total Credits: 24		G.P.A.: 8.93	Semester Grade: A+		Total:474/600	Percentage:79.00		

Semester I to IV:	Final GPA: 8.50	Final grade: A+	Grand Total:1803/2400	Percentage:75.13	Result:Pass
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Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KUMBHAR PRIYANKA RATNAKANT SUNITA	41615	016	012	2016-0161-00-092884	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	036/050	038/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	030/050	027/050	057/100	057		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	034/050	069/100	069		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	034/050	073/100	073		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	041/050	079/100	079		A+
18106	SENSORY EVALUATION (PR)	4	032/050	033/050	065/100	065		A
Total Credits: 24		G.P.A.:7.90	Semester Grade: A		Total:417/600	Percentage:69.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	035/050	067/100	067		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	041/050	035/050	076/100	076		A+
18203	ADVANCED NUTRITION II (TH)	4	032/050	035/050	067/100	067		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	035/050	074/100	074		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	035/050	066/100	066		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	035/050	077/100	077		A+
Total Credits: 24		G.P.A.:8.12	Semester Grade: A+		Total:427/600	Percentage:71.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	038/050	074/100	074		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	040/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	046/050	037/050	083/100	083		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	036/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	046/050	087/100	087		O
18391	FOOD LAWS AND STANDARDS (TH)	4	044/050	048/050	092/100	092		O+
Total Credits: 24		G.P.A.:9.10	Semester Grade: O		Total:488/600	Percentage:81.33		

Semester IV								
*00401	DISSERTATION	8	072/100	078/100	150/200	075		A+
*00402	INTERNSHIP	8	078/100	082/100	160/200	080		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	075/100	---	075/100	075		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	046/050	084/100	084		O
Total Credits: 24		G.P.A.: 8.82	Semester Grade: A+		Total:469/600	Percentage:78.17		

Semester I to IV: Final GPA: 8.49 Final grade: A+ Grand Total:1801/2400 Percentage:75.04 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
LAKHOTIYA MANALI SANJAY MANISHA	41616	016	012	2019-0161-00-091903	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	031/050	069/100	069		A
18102	ADVANCED NUTRITION I (TH)	4	028/050	025/050	053/100	053		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	030/050	028/050	058/100	058		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	027/050	026/050	053/100	053		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	033/050	040/050	073/100	073		A+
18106	SENSORY EVALUATION (PR)	4	026/050	025/050	051/100	051		B
Total Credits: 24		G.P.A.:6.53	Semester Grade: B+		Total:357+3/600	Percentage:60.00		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	030/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	030/050	070/100	070		A+
18203	ADVANCED NUTRITION II (TH)	4	028/050	030/050	058/100	058		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	030/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	030/050	059/100	059		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	030/050	071/100	071		A+
Total Credits: 24		G.P.A.:7.28	Semester Grade: A		Total:382/600	Percentage:63.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	042/050	080/100	080		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	042/050	036/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	038/050	031/050	069/100	069		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	033/050	068/100	068		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	046/050	085/100	085		O
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	048/050	089/100	089		O
Total Credits: 24		G.P.A.:8.82	Semester Grade: A+		Total:469/600	Percentage:78.17		

Semester IV								
*00401	DISSERTATION	8	065/100	059/100	124/200	062		A
*00402	INTERNSHIP	8	072/100	073/100	145/200	073		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	069/100	---	069/100	069		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	032/050	048/050	080/100	080		O
Total Credits: 24		G.P.A.: 7.98	Semester Grade: A		Total:418/600	Percentage:69.67		

Semester I to IV: Final GPA: 7.65 Final grade: A Grand Total:1629/2400 Percentage:67.88 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
LOKARE ANJALI MUNJA ARUNA	41617	016	012	2019-0161-00-092067	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	048/050	035/050	083/100	083		O
18102	ADVANCED NUTRITION I (TH)	4	027/050	025/050	052/100	052		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	028/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	028/050	037/050	065/100	065		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	042/050	079/100	079		A+
18106	SENSORY EVALUATION (PR)	4	032/050	035/050	067/100	067		A
Total Credits: 24		G.P.A.:7.68		Semester Grade: A		Total:409/600		Percentage:68.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	034/050	067/100	067		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	041/050	034/050	075/100	075		A+
18203	ADVANCED NUTRITION II (TH)	4	031/050	034/050	065/100	065		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	034/050	072/100	072		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	034/050	070/100	070		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	034/050	075/100	075		A+
Total Credits: 24		G.P.A.:8.07		Semester Grade: A+		Total:424/600		Percentage:70.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	040/050	075/100	075		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	039/050	028/050	067/100	067		A
18303	FOOD PROCESSING (PR)	4	026/050	038/050	064/100	064		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	036/050	072/100	072		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	046/050	085/100	085		O
Total Credits: 24		G.P.A.:8.22		Semester Grade: A+		Total:433/600		Percentage:72.17

Semester IV								
*00401	DISSERTATION	8	076/100	084/100	160/200	080		O
*00402	INTERNSHIP	8	080/100	096/100	176/200	088		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	079/100	---	079/100	079		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	044/050	081/100	081		O
Total Credits: 24		G.P.A.: 9.27		Semester Grade: O		Total:496/600		Percentage:82.67

Semester I to IV: Final GPA: 8.31 Final grade: A+ Grand Total:1762/2400 Percentage:73.42 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MAVLINGKAR MAYURI DAYANAND ANITA	41618	016	012	2019-0161-00-092117	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	035/050	035/050	070/100	070		A+
18102	ADVANCED NUTRITION I (TH)	4	034/050	032/050	066/100	066		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	035/050	073/100	073		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	032/050	066/100	066		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	043/050	083/100	083		O
18106	SENSORY EVALUATION (PR)	4	034/050	027/050	061/100	061		A
Total Credits: 24		G.P.A.:7.98	Semester Grade: A		Total:419/600	Percentage:69.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	027/050	035/050	062/100	062		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	037/050	035/050	072/100	072		A+
18203	ADVANCED NUTRITION II (TH)	4	038/050	035/050	073/100	073		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	035/050	075/100	075		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	043/050	035/050	078/100	078		A+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	045/050	035/050	080/100	080		O
Total Credits: 24		G.P.A.:8.33	Semester Grade: A+		Total:440/600	Percentage:73.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	046/050	082/100	082		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	044/050	040/050	084/100	084		O
18303	FOOD PROCESSING (PR)	4	038/050	033/050	071/100	071		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	048/050	087/100	087		O
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	050/050	089/100	089		O
Total Credits: 24		G.P.A.:9.05	Semester Grade: O		Total:483/600	Percentage:80.50		

Semester IV								
*00401	DISSERTATION	8	079/100	075/100	154/200	077		A+
*00402	INTERNSHIP	8	078/100	075/100	153/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	079/100	---	079/100	079		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	040/050	044/050	084/100	084		O
Total Credits: 24		G.P.A.: 8.85	Semester Grade: A+		Total:470/600	Percentage:78.33		

Semester I to IV: Final GPA: 8.55 Final grade: A+ Grand Total:1812/2400 Percentage:75.50 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MHASE POOJA MANOHAR SUSHILA	41619	016	012	2019-0161-00-092133	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	046/050	041/050	087/100	087		O
18102	ADVANCED NUTRITION I (TH)	4	030/050	025/050	055/100	055		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	033/050	070/100	070		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	034/050	070/100	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	042/050	081/100	081		O
18106	SENSORY EVALUATION (PR)	4	039/050	032/050	071/100	071		A+
Total Credits: 24		G.P.A.:8.15	Semester Grade: A+ Total:434/600		Percentage:72.33			

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	036/050	066/100	066		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	036/050	078/100	078		A+
18203	ADVANCED NUTRITION II (TH)	4	030/050	036/050	066/100	066		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	036/050	074/100	074		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	036/050	066/100	066		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	040/050	036/050	076/100	076		A+
Total Credits: 24		G.P.A.:8.10	Semester Grade: A+ Total:426/600		Percentage:71.00			

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	038/050	076/100	076		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	036/050	079/100	079		A+
18303	FOOD PROCESSING (PR)	4	038/050	035/050	073/100	073		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	033/050	068/100	068		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	044/050	083/100	083		O
18391	FOOD LAWS AND STANDARDS (TH)	4	044/050	048/050	092/100	092		O+
Total Credits: 24		G.P.A.:8.82	Semester Grade: A+ Total:471/600		Percentage:78.50			

Semester IV								
*00401	DISSERTATION	8	067/100	059/100	126/200	063		A
*00402	INTERNSHIP	8	075/100	080/100	155/200	078		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	075/100	---	075/100	075		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	042/050	080/100	080		O
Total Credits: 24		G.P.A.: 8.28	Semester Grade: A+ Total:436/600		Percentage:72.67			

Semester I to IV: Final GPA: 8.34 Final grade: A+ Grand Total:1767/2400 Percentage:73.63 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NANDI SUVANGI SUMIT MONALISA	41620	016	012	2019-0161-00-091965	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	025/050	063/100		063	A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100+		050	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	030/050	065/100		065	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	027/050	029/050	056/100		056	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	041/050	078/100		078	A+
18106	SENSORY EVALUATION (PR)	4	027/050	027/050	054/100		054	B
Total Credits: 24		G.P.A.:6.77		Semester Grade: B+		Total:366/600		Percentage:61.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	031/050	056/100		056	B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	031/050	070/100		070	A+
18203	ADVANCED NUTRITION II (TH)	4	027/050	031/050	058/100		058	B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	031/050	066/100		066	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	031/050	069/100		069	A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	041/050	031/050	072/100		072	A+
Total Credits: 24		G.P.A.:7.42		Semester Grade: A		Total:391/600		Percentage:65.17

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	048/050	082/100		082	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	044/050	036/050	080/100		080	O
18303	FOOD PROCESSING (PR)	4	050/050	030/050	080/100		080	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	029/050	063/100		063	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	050/050	085/100		085	O
18391	FOOD LAWS AND STANDARDS (TH)	4	042/050	050/050	092/100		092	O+
Total Credits: 24		G.P.A.:9.00		Semester Grade: O		Total:482/600		Percentage:80.33

Semester IV								
*00401	DISSERTATION	8	081/100	069/100	150/200		075	A+
*00402	INTERNSHIP	8	072/100	070/100	142/200		071	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	078/100	---	078/100		078	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	044/050	080/100		080	O
Total Credits: 24		G.P.A.: 8.50		Semester Grade: A+		Total:450/600		Percentage:75.00

Semester I to IV: Final GPA: 7.92 Final grade: A Grand Total:1689/2400 Percentage:70.38 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NAPHADE HARSHITA ANIL RAJASHRI	41621	016	012	2019-0161-00-092125	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	046/050	039/050	085/100	085		O
18102	ADVANCED NUTRITION I (TH)	4	029/050	025/050	054/100	054		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	031/050	066/100	066		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	035/050	067/100	067		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	042/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	033/050	033/050	066/100	066		A
Total Credits: 24		G.P.A.:7.93	Semester Grade: A		Total:422/600	Percentage:70.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	035/050	067/100	067		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	035/050	075/100	075		A+
18203	ADVANCED NUTRITION II (TH)	4	032/050	035/050	067/100	067		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	035/050	075/100	075		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	035/050	073/100	073		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	035/050	076/100	076		A+
Total Credits: 24		G.P.A.:8.22	Semester Grade: A+		Total:433/600	Percentage:72.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	042/050	080/100	080		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	038/050	079/100	079		A+
18303	FOOD PROCESSING (PR)	4	038/050	037/050	075/100	075		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	033/050	068/100	068		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	036/050	075/100	075		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	042/050	048/050	090/100	090		O+
Total Credits: 24		G.P.A.:8.78	Semester Grade: A+		Total:467/600	Percentage:77.83		

Semester IV								
*00401	DISSERTATION	8	076/100	072/100	148/200	074		A+
*00402	INTERNSHIP	8	073/100	084/100	157/200	079		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	074/100	---	074/100	074		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	044/050	080/100	080		O
Total Credits: 24		G.P.A.: 8.67	Semester Grade: A+		Total:459/600	Percentage:76.50		

Semester I to IV: Final GPA: 8.40 Final grade: A+ Grand Total:1781/2400 Percentage:74.21 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NIKUMBH APOORVA ABHAY GAYATRI	41622	016	012	2016-0161-00-094016	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	044/050	038/050	082/100		082	O
18102	ADVANCED NUTRITION I (TH)	4	035/050	030/050	065/100		065	A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	034/050	069/100		069	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	025/050	057/100		057	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	044/050	083/100		083	O
18106	SENSORY EVALUATION (PR)	4	036/050	027/050	063/100		063	A
Total Credits: 24		G.P.A.:7.93		Semester Grade: A		Total:419/600		Percentage:69.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	035/050	065/100		065	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	035/050	075/100		075	A+
18203	ADVANCED NUTRITION II (TH)	4	037/050	035/050	072/100		072	A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	035/050	075/100		075	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	041/050	035/050	076/100		076	A+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	044/050	035/050	079/100		079	A+
Total Credits: 24		G.P.A.:8.37		Semester Grade: A+		Total:442/600		Percentage:73.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	038/050	073/100		073	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	040/050	083/100		083	O
18303	FOOD PROCESSING (PR)	4	038/050	036/050	074/100		074	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100		070	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	046/050	085/100		085	O
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	050/050	093/100		093	O+
Total Credits: 24		G.P.A.:8.92		Semester Grade: A+		Total:478/600		Percentage:79.67

Semester IV								
*00401	DISSERTATION	8	069/100	073/100	142/200		071	A+
*00402	INTERNSHIP	8	079/100	080/100	159/200		080	O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	077/100	---	077/100		077	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	040/050	046/050	086/100		086	O
Total Credits: 24		G.P.A.: 8.75		Semester Grade: A+		Total:464/600		Percentage:77.33

Semester I to IV: Final GPA: 8.49 Final grade: A+ Grand Total:1803/2400 Percentage:75.13 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PARANJAPE SMRUTI ABHIJIT GAURI	41623	016	012	2019-0161-00-092083	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	036/050	070/100	070		A+
18102	ADVANCED NUTRITION I (TH)	4	025/050	027/050	052/100	052		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	030/050	067/100	067		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	033/050	033/050	066/100	066		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	028/050	045/050	073/100	073		A+
18106	SENSORY EVALUATION (PR)	4	036/050	031/050	067/100	067		A
Total Credits: 24		G.P.A.:7.45		Semester Grade: A		Total:395/600		Percentage:65.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	033/050	065/100	065		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	033/050	075/100	075		A+
18203	ADVANCED NUTRITION II (TH)	4	039/050	033/050	072/100	072		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	033/050	069/100	069		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	033/050	072/100	072		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	033/050	075/100	075		A+
Total Credits: 24		G.P.A.:8.13		Semester Grade: A+		Total:428/600		Percentage:71.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	036/050	073/100	073		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	042/050	080/100	080		O
18303	FOOD PROCESSING (PR)	4	046/050	037/050	083/100	083		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	033/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	044/050	046/050	090/100	090		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	048/050	091/100	091		O+
Total Credits: 24		G.P.A.:9.18		Semester Grade: O		Total:492/600		Percentage:82.00

Semester IV								
*00401	DISSERTATION	8	074/100	077/100	151/200	076		A+
*00402	INTERNSHIP	8	077/100	077/100	154/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	077/100	---	077/100	077		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	048/050	086/100	086		O
Total Credits: 24		G.P.A.: 8.82		Semester Grade: A+		Total:468/600		Percentage:78.00

Semester I to IV: Final GPA: 8.40 Final grade: A+ Grand Total:1783/2400 Percentage:74.29 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PAWAR AISHWARYA SUNIL SHAILAJA	41624	016	012	2019-0161-00-091911	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	032/050	031/050	063/100	063		A
18102	ADVANCED NUTRITION I (TH)	4	025/050	042/050	067/100	067		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	025/050	050/100+	050		B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	042/050	067/100	067		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	034/050	039/050	073/100	073		A+
18106	SENSORY EVALUATION (PR)	4	029/050	030/050	059/100	059		B+

Total Credits: 24 G.P.A.:7.13 Semester Grade: A Total:379/600 Percentage:63.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	032/050	060/100	060		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	032/050	072/100	072		A+
18203	ADVANCED NUTRITION II (TH)	4	025/050	032/050	057/100	057		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	034/050	032/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	032/050	066/100	066		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	038/050	032/050	070/100	070		A+

Total Credits: 24 G.P.A.:7.47 Semester Grade: A Total:391/600 Percentage:65.17

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	044/050	076/100	076		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	040/050	083/100	083		O
18303	FOOD PROCESSING (PR)	4	046/050	028/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	032/050	031/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	030/050	038/050	068/100	068		A
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	048/050	088/100	088		O

Total Credits: 24 G.P.A.:8.53 Semester Grade: A+ Total:452/600 Percentage:75.33

Semester IV								
*00401	DISSERTATION	8	055/100	058/100	113/200	057		B+
*00402	INTERNSHIP	8	062/100	060/100	122/200	061		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	074/100	---	074/100	074		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	030/050	040/050	070/100	070		A+

Total Credits: 24 G.P.A.: 7.23 Semester Grade: A Total:379/600 Percentage:63.17

Semester I to IV: Final GPA: 7.59 Final grade: A Grand Total:1601/2400 Percentage:66.71 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PISAL SNEHA SURESH LAXMI	41625	016	012	2019-0161-00-092005	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	030/050	034/050	064/100		064	A
18102	ADVANCED NUTRITION I (TH)	4	025/050	038/050	063/100		063	A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	030/050	032/050	062/100		062	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	038/050	063/100		063	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	025/050	036/050	061/100		061	A
18106	SENSORY EVALUATION (PR)	4	025/050	025/050	050/100		050	B
Total Credits: 24		G.P.A.:6.88	Semester Grade: B+		Total:363/600	Percentage:60.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	030/050	055/100		055	B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	036/050	030/050	066/100		066	A
18203	ADVANCED NUTRITION II (TH)	4	025/050	030/050	055/100		055	B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	033/050	030/050	063/100		063	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	026/050	030/050	056/100		056	B+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	037/050	030/050	067/100		067	A
Total Credits: 24		G.P.A.:6.80	Semester Grade: B+		Total:362/600	Percentage:60.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	044/050	081/100		081	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	040/050	038/050	078/100		078	A+
18303	FOOD PROCESSING (PR)	4	046/050	037/050	083/100		083	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	029/050	063/100		063	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	050/050	078/100		078	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	050/050	075/100		075	A+
Total Credits: 24		G.P.A.:8.63	Semester Grade: A+		Total:458/600	Percentage:76.33		

Semester IV								
*00401	DISSERTATION	8	055/100	065/100	120/200		060	A
*00402	INTERNSHIP	8	057/100	060/100	117/200		059	B+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	064/100	---	064/100		064	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	030/050	044/050	074/100		074	A+
Total Credits: 24		G.P.A.: 7.23	Semester Grade: A		Total:375/600	Percentage:62.50		

Semester I to IV: Final GPA: 7.39 Final grade: A Grand Total:1558/2400 Percentage:64.92 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
POUL APEKSHA ANIL REKHA	41626	016	012	2019-0161-00-092052	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	025/050	059/100	059		B+
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100+	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	033/050	065/100	065		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	025/050	055/100	055		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	035/050	039/050	074/100	074		A+
18106	SENSORY EVALUATION (PR)	4	032/050	028/050	060/100	060		A
Total Credits: 24		G.P.A.:6.78		Semester Grade: B+		Total:363/600		Percentage:60.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	030/050	055/100	055		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	030/050	069/100	069		A
18203	ADVANCED NUTRITION II (TH)	4	025/050	030/050	055/100	055		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	030/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	030/050	060/100	060		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	030/050	072/100	072		A+
Total Credits: 24		G.P.A.:7.10		Semester Grade: A		Total:376/600		Percentage:62.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	038/050	071/100	071		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	046/050	038/050	084/100	084		O
18303	FOOD PROCESSING (PR)	4	046/050	031/050	077/100	077		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	032/050	031/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	042/050	073/100	073		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	046/050	087/100	087		O
Total Credits: 24		G.P.A.:8.58		Semester Grade: A+		Total:455/600		Percentage:75.83

Semester IV								
*00401	DISSERTATION	8	055/100	059/100	114/200	057		B+
*00402	INTERNSHIP	8	061/100	068/100	129/200	065		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	070/100	---	070/100	070		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	033/050	048/050	081/100	081		O
Total Credits: 24		G.P.A.: 7.48		Semester Grade: A		Total:394/600		Percentage:65.67

Semester I to IV: Final GPA: 7.49 Final grade: A Grand Total:1588/2400 Percentage:66.17 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SATPUTE MANASI AVINASH MEDHA	41627	016	012	2016-0161-00-092845	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	039/050	029/050	068/100		068	A
18102	ADVANCED NUTRITION I (TH)	4	026/050	025/050	051/100+		051	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	027/050	059/100		059	B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	025/050	050/100		050	B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	037/050	076/100		076	A+
18106	SENSORY EVALUATION (PR)	4	034/050	026/050	060/100		060	A
Total Credits: 24		G.P.A.:6.73	Semester Grade: B+		Total:364/600	Percentage:60.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	030/050	058/100		058	B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	030/050	072/100		072	A+
18203	ADVANCED NUTRITION II (TH)	4	031/050	030/050	061/100		061	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	030/050	070/100		070	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	030/050	066/100		066	A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	030/050	072/100		072	A+
Total Credits: 24		G.P.A.:7.62	Semester Grade: A		Total:399/600	Percentage:66.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	030/050	068/100		068	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	040/050	078/100		078	A+
18303	FOOD PROCESSING (PR)	4	046/050	039/050	085/100		085	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	036/050	074/100		074	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	044/050	084/100		084	O
18391	FOOD LAWS AND STANDARDS (TH)	4	045/050	048/050	093/100		093	O+
Total Credits: 24		G.P.A.:8.98	Semester Grade: A+		Total:482/600	Percentage:80.33		

Semester IV								
*00401	DISSERTATION	8	070/100	072/100	142/200		071	A+
*00402	INTERNSHIP	8	078/100	080/100	158/200		079	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	074/100	---	074/100		074	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	050/050	088/100		088	O
Total Credits: 24		G.P.A.: 8.70	Semester Grade: A+		Total:462/600	Percentage:77.00		

Semester I to IV: Final GPA: 8.01 Final grade: A+ Grand Total:1707/2400 Percentage:71.13 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHARMA VRINDA DEVENDRA BABITA	41628	016	012	2016-0161-00-093825	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	044/050	036/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	032/050	025/050	057/100	057		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	032/050	069/100	069		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	029/050	032/050	061/100	061		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	041/050	078/100	078		A+
18106	SENSORY EVALUATION (PR)	4	037/050	037/050	074/100	074		A+
Total Credits: 24		G.P.A.:7.93		Semester Grade: A		Total:419/600		Percentage:69.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	035/050	068/100	068		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	035/050	077/100	077		A+
18203	ADVANCED NUTRITION II (TH)	4	036/050	035/050	071/100	071		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	035/050	075/100	075		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	035/050	075/100	075		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	035/050	077/100	077		A+
Total Credits: 24		G.P.A.:8.38		Semester Grade: A+		Total:443/600		Percentage:73.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	048/050	086/100	086		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	036/050	040/050	076/100	076		A+
18303	FOOD PROCESSING (PR)	4	046/050	037/050	083/100	083		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	033/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	050/050	091/100	091		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	048/050	080/100	080		O
Total Credits: 24		G.P.A.:9.17		Semester Grade: O		Total:491/600		Percentage:81.83

Semester IV								
*00401	DISSERTATION	8	080/100	084/100	164/200	082		O
*00402	INTERNSHIP	8	076/100	082/100	158/200	079		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	076/100	---	076/100	076		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	050/050	088/100	088		O
Total Credits: 24		G.P.A.: 9.10		Semester Grade: O		Total:486/600		Percentage:81.00

Semester I to IV: Final GPA: 8.65 Final grade: A+ Grand Total:1839/2400 Percentage:76.63 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHEWALE DHANASHREE RAJENDRA ANITA	41629	016	012	2019-0161-00-092091	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	036/050	031/050	067/100		067	A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100		050	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	030/050	055/100		055	B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	027/050	052/100		052	B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	030/050	036/050	066/100		066	A
18106	SENSORY EVALUATION (PR)	4	027/050	029/050	056/100		056	B+
Total Credits: 24		G.P.A.:6.32	Semester Grade: B+		Total:346/600	Percentage:57.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	029/050	054/100		054	B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	029/050	071/100		071	A+
18203	ADVANCED NUTRITION II (TH)	4	025/050	029/050	054/100		054	B
18204	FOOD SCIENCE PRACTICALS (PR)	4	032/050	029/050	061/100		061	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	029/050	063/100		063	A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	039/050	029/050	068/100		068	A
Total Credits: 24		G.P.A.:6.98	Semester Grade: B+		Total:371/600	Percentage:61.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	046/050	081/100		081	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	044/050	087/100		087	O
18303	FOOD PROCESSING (PR)	4	046/050	033/050	079/100		079	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	028/050	063/100		063	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	050/050	088/100		088	O
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	050/050	093/100		093	O+
Total Credits: 24		G.P.A.:9.13	Semester Grade: O		Total:491/600	Percentage:81.83		

Semester IV								
*00401	DISSERTATION	8	076/100	075/100	151/200		076	A+
*00402	INTERNSHIP	8	066/100	065/100	131/200		066	A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	066/100	---	066/100		066	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	032/050	050/050	082/100		082	O
Total Credits: 24		G.P.A.: 8.20	Semester Grade: A+		Total:430/600	Percentage:71.67		

Semester I to IV: Final GPA: 7.66 Final grade: A Grand Total:1638/2400 Percentage:68.25 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SINHA REEMA DIPANKAR SANGEETA	41630	016	012	2019-0161-00-092075	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	039/050	039/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	037/050	036/050	073/100	073		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	040/050	077/100	077		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	037/050	076/100	076		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	043/050	083/100	083		O
18106	SENSORY EVALUATION (PR)	4	042/050	038/050	080/100	080		O
Total Credits: 24		G.P.A.:8.78	Semester Grade: A+ Total:467/600		Percentage:77.83			

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	039/050	067/100	067		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	039/050	081/100	081		O
18203	ADVANCED NUTRITION II (TH)	4	039/050	039/050	078/100	078		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	039/050	080/100	080		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	043/050	039/050	082/100	082		O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	043/050	039/050	082/100	082		O
Total Credits: 24		G.P.A.:8.83	Semester Grade: A+ Total:470/600		Percentage:78.33			

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	046/050	081/100	081		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	045/050	040/050	085/100	085		O
18303	FOOD PROCESSING (PR)	4	038/050	035/050	073/100	073		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100	070		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	050/050	087/100	087		O
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	046/050	087/100	087		O
Total Credits: 24		G.P.A.:9.05	Semester Grade: O Total:483/600		Percentage:80.50			

Semester IV								
*00401	DISSERTATION	8	070/100	076/100	146/200	073		A+
*00402	INTERNSHIP	8	067/100	092/100	159/200	080		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	077/100	---	077/100	077		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	046/050	084/100	084		O
Total Credits: 24		G.P.A.: 8.78	Semester Grade: A+ Total:466/600		Percentage:77.67			

Semester I to IV:	Final GPA: 8.86	Final grade: A+	Grand Total:1886/2400	Percentage:78.58	Result:Pass
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Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SUTAR PRATIKSHA DILIP VARSHA	41631	016	012	2015-0161-00-015426	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	026/050	029/050	055/100	055		B+
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100+	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	027/050	052/100	052		B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	027/050	026/050	053/100	053		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	029/050	035/050	064/100	064		A
18106	SENSORY EVALUATION (PR)	4	031/050	028/050	059/100	059		B+
Total Credits: 24		G.P.A.:6.03	Semester Grade: B+		Total:333/600	Percentage:55.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	028/050	053/100	053		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	028/050	068/100	068		A
18203	ADVANCED NUTRITION II (TH)	4	025/050	028/050	053/100	053		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	033/050	028/050	061/100	061		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	028/050	060/100	060		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	037/050	028/050	065/100	065		A
Total Credits: 24		G.P.A.:6.77	Semester Grade: B+		Total:360/600	Percentage:60.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	048/050	080/100	080		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	036/050	077/100	077		A+
18303	FOOD PROCESSING (PR)	4	046/050	033/050	079/100	079		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	028/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	046/050	077/100	077		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	042/050	050/050	092/100	092		O+
Total Credits: 24		G.P.A.:8.77	Semester Grade: A+		Total:468/600	Percentage:78.00		

Semester IV								
*00401	DISSERTATION	8	076/100	076/100	152/200	076		A+
*00402	INTERNSHIP	8	068/100	066/100	134/200	067		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	070/100	---	070/100	070		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	030/050	038/050	068/100	068		A
Total Credits: 24		G.P.A.: 8.07	Semester Grade: A+		Total:424/600	Percentage:70.67		

Semester I to IV: Final GPA: 7.41 Final grade: A Grand Total:1585/2400 Percentage:66.04 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
UNHALE SNEHA DNYANESHWAR MANDAKINI	41632	016	012	2019-0161-00-092102	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	043/050	035/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	029/050	026/050	055/100	055		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	033/050	032/050	065/100	065		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	029/050	025/050	054/100	054		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	043/050	080/100	080		O
18106	SENSORY EVALUATION (PR)	4	036/050	031/050	067/100	067		A
Total Credits: 24		G.P.A.:7.47	Semester Grade: A		Total:399/600	Percentage:66.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	033/050	061/100	061		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	033/050	073/100	073		A+
18203	ADVANCED NUTRITION II (TH)	4	026/050	033/050	059/100	059		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	033/050	069/100	069		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	033/050	063/100	063		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	039/050	033/050	072/100	072		A+
Total Credits: 24		G.P.A.:7.60	Semester Grade: A		Total:397/600	Percentage:66.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	050/050	087/100	087		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	044/050	087/100	087		O
18303	FOOD PROCESSING (PR)	4	046/050	034/050	080/100	080		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	034/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	050/050	085/100	085		O
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	046/050	084/100	084		O
Total Credits: 24		G.P.A.:9.28	Semester Grade: O		Total:497/600	Percentage:82.83		

Semester IV								
*00401	DISSERTATION	8	061/100	066/100	127/200	064		A
*00402	INTERNSHIP	8	067/100	053/100	120/200	060		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	070/100	---	070/100	070		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	050/050	087/100	087		O
Total Credits: 24		G.P.A.: 7.75	Semester Grade: A		Total:404/600	Percentage:67.33		

Semester I to IV: Final GPA: 8.03 Final grade: A+ Grand Total:1697/2400 Percentage:70.71 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
WADODKAR MRUGALI PRADEEP NEHA	41633	016	012	2016-0161-00-093992	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	041/050	037/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	026/050	061/100	061		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	033/050	068/100	068		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	036/050	039/050	075/100	075		A+
18106	SENSORY EVALUATION (PR)	4	035/050	033/050	068/100	068		A
Total Credits: 24		G.P.A.:7.50	Semester Grade: A		Total:400/600	Percentage:66.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	033/050	063/100	063		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	033/050	072/100	072		A+
18203	ADVANCED NUTRITION II (TH)	4	036/050	033/050	069/100	069		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	033/050	071/100	071		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	033/050	071/100	071		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	033/050	075/100	075		A+
Total Credits: 24		G.P.A.:8.02	Semester Grade: A+		Total:421/600	Percentage:70.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	046/050	084/100	084		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	040/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	046/050	037/050	083/100	083		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	033/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	044/050	050/050	094/100	094		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	048/050	091/100	091		O+
Total Credits: 24		G.P.A.:9.33	Semester Grade: O		Total:505/600	Percentage:84.17		

Semester IV								
*00401	DISSERTATION	8	080/100	078/100	158/200	079		A+
*00402	INTERNSHIP	8	077/100	087/100	164/200	082		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	079/100	---	079/100	079		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	046/050	084/100	084		O
Total Credits: 24		G.P.A.: 9.08	Semester Grade: O		Total:485/600	Percentage:80.83		

Semester I to IV: Final GPA: 8.48 Final grade: A+ Grand Total:1811/2400 Percentage:75.46 Result:Pass

Minimum 50% is required in both Internal and External separately for passing in each Subject

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
YELPUR SHWETA AJAY LALITA	41634	016	012	2019-0161-00-091942	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	033/050	071/100	071		A+
18102	ADVANCED NUTRITION I (TH)	4	029/050	025/050	054/100	054		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	031/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	028/050	058/100	058		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	026/050	040/050	066/100	066		A
18106	SENSORY EVALUATION (PR)	4	031/050	027/050	058/100	058		B+
Total Credits: 24		G.P.A.:7.00	Semester Grade: A		Total:370/600	Percentage:61.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	031/050	063/100	063		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	041/050	031/050	072/100	072		A+
18203	ADVANCED NUTRITION II (TH)	4	028/050	031/050	059/100	059		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	031/050	070/100	070		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	031/050	064/100	064		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	036/050	031/050	067/100	067		A
Total Credits: 24		G.P.A.:7.57	Semester Grade: A		Total:395/600	Percentage:65.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	034/050	066/100	066		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	040/050	083/100	083		O
18303	FOOD PROCESSING (PR)	4	026/050	035/050	061/100	061		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	034/050	040/050	074/100	074		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	040/050	078/100	078		A+
Total Credits: 24		G.P.A.:8.20	Semester Grade: A+		Total:432/600	Percentage:72.00		

Semester IV								
*00401	DISSERTATION	8	067/100	061/100	128/200	064		A
*00402	INTERNSHIP	8	078/100	090/100	168/200	084		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	076/100	---	076/100	076		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	040/050	042/050	082/100	082		O
Total Credits: 24		G.P.A.: 8.57	Semester Grade: A+		Total:454/600	Percentage:75.67		

Semester I to IV:	Final GPA: 7.84	Final grade: A	Grand Total:1651/2400	Percentage:68.79	Result:Pass
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