

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DEVNE SANDHYA SHRIRAM SUREKHA	24601	016	012	2021-0161-00-097953	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	036/050	066/100	066		A
18102	ADVANCED NUTRITION I (TH)	4	029/050	050/050	079/100	079		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	040/050	065/100	065		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	037/050	025/050	062/100	062		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	030/050	039/050	069/100	069		A
18106	SENSORY EVALUATION (PR)	4	036/050	037/050	073/100	073		A+
Total Credits: 24		G.P.A.:7.90	Semester Grade: A		Total:414/600	Percentage:69.00		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	031/050	027/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100	056		B+
*18203	ADVANCED NUTRITION II (TH)	4	038/050	025/050	063/100	063		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	031/050	058/100	058		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	025/050	025/050	050/100	050		B
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	026/050	053/100	053		B
Total Credits: 24		G.P.A.:6.22	Semester Grade: B+		Total:338/600	Percentage:56.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	029/050	054/100	054		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	030/050	055/100	055		B+
18303	FOOD PROCESSING (PR)	4	035/050	030/050	065/100	065		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	030/050	066/100	066		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	027/050	052/100	052		B
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	030/050	056/100	056		B+
Total Credits: 24		G.P.A.:6.42	Semester Grade: B+		Total:348/600	Percentage:58.00		

Semester IV								
00401	DISSERTATION	8	054/100	052/100	106/200	053		B
00402	INTERNSHIP	8	064/100	080/100	144/200	072		A+
18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	067/100	---	067/100	067		A
18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	032/050	025/050	057/100+	057		B+
Total Credits: 24		G.P.A.: 6.95	Semester Grade: B+		Total:374/600	Percentage:62.33		

Semester I to IV: Final GPA: 6.87 Final grade: B+ Grand Total:1474/2400 Percentage:61.42 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

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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KHANDAGALE VIDHITA VIKAS KALPANA	24602	016	012	2021-0161-00-097922	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	048/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	034/050	038/050	072/100	072		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	043/050	045/050	088/100	088		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	040/050	081/100	081		O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	047/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	040/050	048/050	088/100	088		O
Total Credits: 24		G.P.A.: 9.25	Semester Grade: O		Total: 495/600	Percentage: 82.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	034/050	025/050	059/100	059		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	025/050	059/100+	059		B+
*18203	ADVANCED NUTRITION II (TH)	4	025/050	028/050	053/100	053		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	031/050	058/100	058		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	026/050	058/100	058		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	027/050	063/100	063		A
Total Credits: 24		G.P.A.: 6.62	Semester Grade: B+		Total: 350/600	Percentage: 58.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100+	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	036/050	064/100	064		A
18303	FOOD PROCESSING (PR)	4	039/050	035/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	036/050	073/100	073		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	025/050	061/100	061		A
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100	051		B
Total Credits: 24		G.P.A.: 6.90	Semester Grade: B+		Total: 373/600	Percentage: 62.17		

Semester IV								
00401	DISSERTATION	8	059/100	058/100	117/200	059		B+
00402	INTERNSHIP	8	072/100	068/100	140/200	070		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	034/050	025/050	059/100	059		B+
Total Credits: 24		G.P.A.: 7.42	Semester Grade: A		Total: 387/600	Percentage: 64.50		

Semester I to IV: Final GPA: 7.55 Final grade: A Grand Total: 1605/2400 Percentage: 66.88 Result: Pass

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

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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
TALEKAR CHANCHAL ASHOK SUNITA	24603	016	012	2021-0161-00-097914	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	036/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	035/050	044/050	079/100	079		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	048/050	084/100	084		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	026/050	061/100	061		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	046/050	085/100	085		O
18106	SENSORY EVALUATION (PR)	4	029/050	047/050	076/100	076		A+
Total Credits: 24		G.P.A.:8.65	Semester Grade: A+		Total:459/600	Percentage:76.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	025/050	053/100	053		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	027/050	055/100	055		B+
*18203	ADVANCED NUTRITION II (TH)	4	029/050	027/050	056/100	056		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100+	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	028/050	025/050	053/100	053		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	026/050	059/100	059		B+
Total Credits: 24		G.P.A.:6.28	Semester Grade: B+		Total:341/600	Percentage:56.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	026/050	052/100	052		B
18303	FOOD PROCESSING (PR)	4	032/050	032/050	064/100	064		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	026/050	065/100	065		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	032/050	025/050	057/100+	057		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100	050		B
Total Credits: 24		G.P.A.:6.12	Semester Grade: B+		Total:338/600	Percentage:56.33		

Semester IV								
00401	DISSERTATION	8	050/100	066/100	116/200	058		B+
00402	INTERNSHIP	8	064/100	069/100	133/200	067		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	031/050	025/050	056/100	056		B+
Total Credits: 24		G.P.A.: 7.25	Semester Grade: A		Total:382/600	Percentage:63.67		

Semester I to IV: Final GPA: 7.08 Final grade: A Grand Total:1520/2400 Percentage:63.33 Result:Pass

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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
WANKHADE PRATIKSHA SAHEBRAO RATNAMALA	34601	016	012	2021-0161-00-070403	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	031/050	034/050	065/100		065	A
18102	ADVANCED NUTRITION I (TH)	4	030/050	036/050	066/100		066	A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	028/050	029/050	057/100		057	B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	032/050	062/100		062	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	035/050	038/050	073/100		073	A+
18106	SENSORY EVALUATION (PR)	4	026/050	043/050	069/100		069	A
Total Credits: 24		G.P.A.:7.48		Semester Grade: A		Total:392/600		Percentage:65.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	032/050	065/100		065	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	030/050	025/050	055/100+		055	B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	025/050	050/100		050	B
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100		065	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	028/050	025/050	053/100		053	B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	028/050	025/050	053/100		053	B
Total Credits: 24		G.P.A.:6.20		Semester Grade: B+		Total:341/600		Percentage:56.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	034/050	059/100		059	B+
*18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	019/050-FF	FFF/100		---	F
18303	FOOD PROCESSING (PR)	4	026/050	025/050	051/100		051	B
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	031/050	026/050	057/100		057	B+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	026/050	025/050	051/100+		051	B
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100		050	B
Total Credits: 24		Semester Grade: F						

Semester IV									
00401	DISSERTATION	8	067/100	062/100	129/200		065	A	
00402	INTERNSHIP	8	056/100	080/100	136/200		068	A	
18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	057/100	---	057/100		057	B+	
18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	026/050	025/050	051/100		051	B	
Total Credits: 24		G.P.A.: 7.03		Semester Grade: A		Total:373/600		Percentage:62.17	Result:Fail

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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KHATAVKAR KALYANI PRADIP SAVITA	34602	016	012	2021-0161-00-096211	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	028/050	060/100	060		A
18102	ADVANCED NUTRITION I (TH)	4	037/050	040/050	077/100	077		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	046/050	046/050	092/100	092		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	025/050	071/100+	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	046/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	038/050	044/050	082/100	082		O
Total Credits: 24		G.P.A.:8.80	Semester Grade: A+		Total:470/600	Percentage:78.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	025/050	050/100	050		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	025/050	050/100+	050		B
*18203	ADVANCED NUTRITION II (TH)	4	035/050	025/050	060/100	060		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	025/050	052/100	052		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	025/050	054/100	054		B
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	034/050	061/100	061		A
Total Credits: 24		G.P.A.:5.88	Semester Grade: B		Total:327/600	Percentage:54.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	026/050	053/100	053		B
18303	FOOD PROCESSING (PR)	4	041/050	032/050	073/100	073		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	026/050	062/100	062		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	025/050	063/100+	063		A
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	018/050-FF	FFF/100	---		F
Total Credits: 24		Semester Grade: F						

Semester IV								
00401	DISSERTATION	8	063/100	067/100	130/200	065		A
00402	INTERNSHIP	8	072/100	084/100	156/200	078		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	030/050	025/050	055/100	055		B+
Total Credits: 24		G.P.A.: 7.80	Semester Grade: A		Total:413/600	Percentage:68.83		Result:Fail

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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19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PAWAR VAISHNAVI ANIL ANITA	34603	016	012	2021-0161-00-096226	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	046/050	076/100	076		A+
18102	ADVANCED NUTRITION I (TH)	4	033/050	050/050	083/100	083		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	043/050	078/100	078		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	040/050	032/050	072/100	072		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	032/050	038/050	070/100	070		A+
18106	SENSORY EVALUATION (PR)	4	030/050	047/050	077/100	077		A+

Total Credits: 24 G.P.A.:8.60 Semester Grade: A+ Total:456/600 Percentage:76.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	029/050	057/100	057		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	029/050	026/050	055/100	055		B+
18203	ADVANCED NUTRITION II (TH)	4	032/050	025/050	057/100+	057		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	025/050	062/100	062		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	025/050	025/050	050/100	050		B
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	026/050	028/050	054/100	054		B

Total Credits: 24 G.P.A.:6.13 Semester Grade: B+ Total:335/600 Percentage:55.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	031/050	057/100	057		B+
18303	FOOD PROCESSING (PR)	4	028/050	025/050	053/100	053		B
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	031/050	067/100	067		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	025/050	061/100+	061		A
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	019/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F

Semester IV								
00401	DISSERTATION	8	066/100	057/100	123/200	062		A
00402	INTERNSHIP	8	079/100	078/100	157/200	079		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	026/050	025/050	051/100+	051		B

Total Credits: 24 G.P.A.: 7.60 Semester Grade: A Total:403/600 Percentage:67.17 Result:Fail

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

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19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHAikh MUSKAN ARIF AYESHA	34604	016	012	2021-0161-00-068884	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	036/050	061/100		061	A
18102	ADVANCED NUTRITION I (TH)	4	031/050	044/050	075/100		075	A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	033/050	044/050	077/100		077	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	028/050	069/100		069	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	045/050	084/100		084	O
18106	SENSORY EVALUATION (PR)	4	026/050	047/050	073/100		073	A+

Total Credits: 24 G.P.A.:8.32 Semester Grade: A+ Total:439/600 Percentage:73.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	025/050	057/100		057	B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	025/050	057/100		057	B+
*18203	ADVANCED NUTRITION II (TH)	4	030/050	026/050	056/100		056	B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100		065	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	028/050	057/100		057	B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	025/050	054/100		054	B

Total Credits: 24 G.P.A.:6.45 Semester Grade: B+ Total:346/600 Percentage:57.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	028/050	053/100		053	B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	029/050	054/100		054	B
18303	FOOD PROCESSING (PR)	4	027/050	027/050	054/100		054	B
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	028/050	029/050	057/100		057	B+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	025/050	053/100+		053	B
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	021/050-FF	FFF/100		---	F

Total Credits: 24 Semester Grade: F

Semester IV								
00401	DISSERTATION	8	050/100	059/100	109/200		055	B+
00402	INTERNSHIP	8	066/100	070/100	136/200		068	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	025/050	025/050	050/100		050	B

Total Credits: 24 G.P.A.: 6.78 Semester Grade: B+ Total:366/600 Percentage:61.00 Result:Fail

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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SURVASE VIBHAVARI RAJU MANGAL	34605	016	012	2021-0161-00-070852	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	040/050	065/100		065	A
18102	ADVANCED NUTRITION I (TH)	4	032/050	050/050	082/100		082	O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	049/050	083/100		083	O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	033/050	065/100		065	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	045/050	084/100		084	O
18106	SENSORY EVALUATION (PR)	4	033/050	048/050	081/100		081	O
Total Credits: 24		G.P.A.:8.67		Semester Grade: A+		Total:460/600		Percentage:76.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	036/050	031/050	067/100		067	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100+		056	B+
18203	ADVANCED NUTRITION II (TH)	4	038/050	012/050-FF	FFF/100		---	F
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	027/050	067/100		067	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	027/050	060/100		060	A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	025/050	054/100		054	B
Total Credits: 24		Semester Grade: F						

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	035/050	060/100		060	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	025/050	051/100+		051	B
18303	FOOD PROCESSING (PR)	4	032/050	025/050	057/100		057	B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	029/050	025/050	054/100		054	B
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	027/050	025/050	052/100		052	B
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100		051	B
Total Credits: 24		G.P.A.:5.83		Semester Grade: B		Total:325/600		Percentage:54.17

Semester IV									
00401	DISSERTATION	8	050/100	055/100	105/200		053	B	
00402	INTERNSHIP	8	056/100	080/100	136/200		068	A	
18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	056/100	---	056/100		056	B+	
18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	028/050	025/050	053/100		053	B	
Total Credits: 24		G.P.A.: 6.43		Semester Grade: B+		Total:350/600		Percentage:58.33	Result:Fail

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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
ADSUL VAIBHAVI SANTOSH ADSUL URMILA ADSUL	44601	016	012	2021-0161-00-070755	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	030/050	055/100	055		B+
18102	ADVANCED NUTRITION I (TH)	4	037/050	042/050	079/100	079		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	029/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	038/050	025/050	063/100+	063		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	039/050	080/100	080		O
18106	SENSORY EVALUATION (PR)	4	042/050	031/050	073/100	073		A+
Total Credits: 24		G.P.A.:7.80		Semester Grade: A		Total:413/600		Percentage:68.83

Semester II								
*00201	RESEARCH METHODOLOGY (TH)	4	025/050	AB/050	AB/100	---		-
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	027/050	010/050-FF	FFF/100	---		F
*18203	ADVANCED NUTRITION II (TH)	4	031/050	AB/050	AB/100	---		-
18204	FOOD SCIENCE PRACTICALS (PR)	4	025/050	025/050	050/100	050		B
*18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	AB/050	AB/100	---		-
*18295	PUBLIC NUTRITION AND HEALTH (TH)	4	027/050	025/050	052/100	052		B
Total Credits: 24		Semester Grade: F						

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	036/050	061/100	061		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	030/050	055/100	055		B+
18303	FOOD PROCESSING (PR)	4	026/050	025/050	051/100	051		B
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	030/050	067/100	067		A
*18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	026/050	AB/050	AB/100	---		-
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	014/050-FF	FFF/100	---		F
Total Credits: 24		Semester Grade: F						

Semester IV								
00401	DISSERTATION	8	056/100	062/100	118/200	059		B+
00402	INTERNSHIP	8	074/100	084/100	158/200	079		A+
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	028/050	AB/050	AB/100	---		-

Total Credits: 24 Semester Grade: F Result:Fail

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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BELSARE SAKSHI NARENDRA VANITA	44602	016	012	2021-0161-00-070392	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	032/050	064/100	064		A
18102	ADVANCED NUTRITION I (TH)	4	032/050	046/050	078/100	078		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	028/050	030/050	058/100	058		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	040/050	025/050	065/100+	065		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	038/050	080/100	080		O
18106	SENSORY EVALUATION (PR)	4	040/050	029/050	069/100	069		A
Total Credits: 24		G.P.A.:7.87		Semester Grade: A		Total:414/600		Percentage:69.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	026/050	051/100	051		B
*18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	013/050-FF	FFF/100	---		F
*18203	ADVANCED NUTRITION II (TH)	4	040/050	025/050	065/100	065		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	025/050	052/100	052		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	025/050	052/100+	052		B
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	025/050	025/050	050/100	050		B
Total Credits: 24		Semester Grade: F						

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	027/050	052/100	052		B
18303	FOOD PROCESSING (PR)	4	034/050	025/050	059/100	059		B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	031/050	027/050	058/100	058		B+
*18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	027/050	064/100	064		A
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100+	051		B
Total Credits: 24		G.P.A.:6.07		Semester Grade: B+		Total:334/600		Percentage:55.67

Semester IV									
00401	DISSERTATION	8	054/100	051/100	105/200	053		B	
00402	INTERNSHIP	8	060/100	075/100	135/200	068		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	027/050	017/050-FF	FFF/100	---		F	
Total Credits: 24		Semester Grade: F							Result:Fail

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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DUDHBHATE SONALI MAHESH SUNITA	44603	016	012	2021-0161-00-089257	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	029/050	048/050	077/100	077		A+
18102	ADVANCED NUTRITION I (TH)	4	038/050	050/050	088/100	088		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	045/050	079/100	079		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	034/050	080/100	080		O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	047/050	091/100	091		O+
18106	SENSORY EVALUATION (PR)	4	050/050	037/050	087/100	087		O
Total Credits: 24		G.P.A.:9.35	Semester Grade: O		Total:502/600	Percentage:83.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	027/050	062/100	062		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	028/050	063/100	063		A
18203	ADVANCED NUTRITION II (TH)	4	036/050	026/050	062/100	062		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	041/050	082/100	082		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	025/050	062/100	062		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	029/050	058/100	058		B+
Total Credits: 24		G.P.A.:7.45	Semester Grade: A		Total:389/600	Percentage:64.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	026/050	051/100	051		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	032/050	063/100	063		A
18303	FOOD PROCESSING (PR)	4	036/050	038/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	031/050	032/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	028/050	066/100	066		A
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100	051		B
Total Credits: 24		G.P.A.:6.83	Semester Grade: B+		Total:368/600	Percentage:61.33		

Semester IV								
00401	DISSERTATION	8	050/100	051/100	101/200	051		B
00402	INTERNSHIP	8	064/100	078/100	142/200	071		A+
18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	063/100	---	063/100	063		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	027/050	026/050	053/100	053		B
Total Credits: 24		G.P.A.: 6.58	Semester Grade: B+		Total:359+1/600	Percentage:60.00		

Semester I to IV: Final GPA: 7.55 Final grade: A Grand Total:1619/2400 Percentage:67.46 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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GANTHADE NISARGA VINAY NEETA	44604	016	012	2018-0161-00-063442	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	037/050	040/050	077/100		077	A+
18102	ADVANCED NUTRITION I (TH)	4	033/050	036/050	069/100		069	A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	037/050	075/100		075	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	030/050	074/100		074	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	046/050	087/100		087	O
18106	SENSORY EVALUATION (PR)	4	044/050	037/050	081/100		081	O
Total Credits: 24		G.P.A.:8.72		Semester Grade: A+		Total:463/600		Percentage:77.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	025/050	051/100		051	B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	026/050	025/050	051/100		051	B
18203	ADVANCED NUTRITION II (TH)	4	032/050	025/050	057/100		057	B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	033/050	033/050	066/100		066	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	025/050	054/100		054	B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	025/050	054/100		054	B
Total Credits: 24		G.P.A.:6.00		Semester Grade: B+		Total:333/600		Percentage:55.50

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100		050	B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	028/050	053/100		053	B
18303	FOOD PROCESSING (PR)	4	036/050	031/050	067/100		067	A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	028/050	063/100		063	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	027/050	025/050	052/100		052	B
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	028/050	054/100		054	B
Total Credits: 24		G.P.A.:6.13		Semester Grade: B+		Total:339/600		Percentage:56.50

Semester IV								
00401	DISSERTATION	8	053/100	066/100	119/200		060	A
00402	INTERNSHIP	8	070/100	080/100	150/200		075	A+
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	025/050	055/100		055	B+
Total Credits: 24		G.P.A.: 7.40		Semester Grade: A		Total:388/600		Percentage:64.67

Semester I to IV: Final GPA: 7.06 Final grade: A Grand Total:1523/2400 Percentage:63.46 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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KAUDARE MEGHANA SURESH USHA	44605	016	012	2021-0161-00-070771	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	046/050	076/100		076	A+
18102	ADVANCED NUTRITION I (TH)	4	036/050	046/050	082/100		082	O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	035/050	069/100		069	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	026/050	057/100		057	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	040/050	080/100		080	O
18106	SENSORY EVALUATION (PR)	4	030/050	034/050	064/100		064	A
Total Credits: 24		G.P.A.:8.08		Semester Grade: A+		Total:428/600		Percentage:71.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	027/050	053/100		053	B
*18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	027/050	008/050-FF	FFF/100		---	F
*18203	ADVANCED NUTRITION II (TH)	4	025/050	016/050-FF	FFF/100		---	F
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	025/050	052/100		052	B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	028/050	025/050	053/100+		053	B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	027/050	056/100		056	B+
Total Credits: 24		Semester Grade: F						

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100+		050	B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	035/050	061/100		061	A
18303	FOOD PROCESSING (PR)	4	032/050	025/050	057/100		057	B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	030/050	035/050	065/100		065	A
*18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	014/050-FF	FFF/100		---	F
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	011/050-FF	FFF/100		---	F
Total Credits: 24		Semester Grade: F						

Semester IV									
00401	DISSERTATION	8	051/100	071/100	122/200		061	A	
00402	INTERNSHIP	8	068/100	066/100	134/200		067	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	028/050	015/050-FF	FFF/100		---	F	
Total Credits: 24		Semester Grade: F							Result:Fail

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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KOLI SUPRIYA ASHOK	44606	016	012	2020-0161-00-105814	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	032/050	066/100		066	A
18102	ADVANCED NUTRITION I (TH)	4	042/050	044/050	086/100		086	O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	028/050	035/050	063/100		063	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	025/050	055/100+		055	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	038/050	078/100		078	A+
18106	SENSORY EVALUATION (PR)	4	025/050	032/050	057/100		057	B+
Total Credits: 24		G.P.A.:7.62		Semester Grade: A		Total:405/600		Percentage:67.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	034/050	040/050	074/100		074	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	043/050	044/050	087/100		087	O
18203	ADVANCED NUTRITION II (TH)	4	035/050	044/050	079/100		079	A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	033/050	038/050	071/100		071	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	046/050	083/100		083	O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	037/050	043/050	080/100		080	O
Total Credits: 24		G.P.A.:8.90		Semester Grade: A+		Total:474/600		Percentage:79.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	038/050	068/100		068	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	045/050	041/050	086/100		086	O
18303	FOOD PROCESSING (PR)	4	032/050	045/050	077/100		077	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	029/050	064/100		064	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	032/050	025/050	057/100+		057	B+
18391	FOOD LAWS AND STANDARDS (TH)	4	037/050	050/050	087/100		087	O
Total Credits: 24		G.P.A.:8.27		Semester Grade: A+		Total:439/600		Percentage:73.17

Semester IV								
00401	DISSERTATION	8	060/100	062/100	122/200		061	A
00402	INTERNSHIP	8	068/100	083/100	151/200		076	A+
18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	057/100	---	057/100		057	B+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	AB/050	AB/100		---	-

Total Credits: 24 Semester Grade: F Result: Absent

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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SANKHE DIKSHA HITESH HEMANGI	44607	016	012	2021-0161-00-089265	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	040/050	072/100	072		A+
18102	ADVANCED NUTRITION I (TH)	4	034/050	048/050	082/100	082		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	049/050	089/100	089		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	037/050	025/050	062/100+	062		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	047/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	039/050	047/050	086/100	086		O
Total Credits: 24		G.P.A.:8.97	Semester Grade: A+		Total:478/600	Percentage:79.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	031/050	025/050	056/100	056		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100+	056		B+
*18203	ADVANCED NUTRITION II (TH)	4	027/050	025/050	052/100	052		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	025/050	052/100	052		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	026/050	031/050	057/100	057		B+
Total Credits: 24		G.P.A.:6.18	Semester Grade: B+		Total:338/600	Percentage:56.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100+	050		B
18303	FOOD PROCESSING (PR)	4	025/050	025/050	050/100	050		B
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	029/050	025/050	054/100	054		B
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	026/050	025/050	051/100	051		B
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100	050		B
Total Credits: 24		G.P.A.:5.17	Semester Grade: B		Total:305/600	Percentage:50.83		

Semester IV								
00401	DISSERTATION	8	050/100	055/100	105/200	053		B
00402	INTERNSHIP	8	073/100	076/100	149/200	075		A+
18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	060/100	---	060/100	060		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	026/050	025/050	051/100+	051		B
Total Credits: 24		G.P.A.: 6.73	Semester Grade: B+		Total:365/600	Percentage:60.83		

Semester I to IV: Final GPA: 6.76 Final grade: B+ Grand Total:1486/2400 Percentage:61.92 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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SARWADE RUCHIRA PRABHAKAR UMA	44608	016	012	2021-0161-00-089296	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	046/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	035/050	042/050	077/100	077		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	044/050	081/100	081		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	025/050	064/100+	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	042/050	081/100	081		O
18106	SENSORY EVALUATION (PR)	4	036/050	048/050	084/100	084		O
Total Credits: 24		G.P.A.:8.75	Semester Grade: A+		Total:465/600	Percentage:77.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	028/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	030/050	025/050	055/100	055		B+
*18203	ADVANCED NUTRITION II (TH)	4	025/050	026/050	051/100	051		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	028/050	025/050	053/100	053		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	025/050	054/100	054		B
Total Credits: 24		G.P.A.:6.12	Semester Grade: B+		Total:336/600	Percentage:56.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	026/050	051/100	051		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	026/050	052/100	052		B
18303	FOOD PROCESSING (PR)	4	032/050	026/050	058/100	058		B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	026/050	065/100	065		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	025/050	050/100	050		B
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100+	051		B
Total Credits: 24		G.P.A.:5.82	Semester Grade: B		Total:327/600	Percentage:54.50		

Semester IV								
00401	DISSERTATION	8	055/100	058/100	113/200	057		B+
00402	INTERNSHIP	8	071/100	068/100	139/200	070		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	025/050	025/050	050/100	050		B
Total Credits: 24		G.P.A.: 7.00	Semester Grade: A		Total:374/600	Percentage:62.33		

Semester I to IV: Final GPA: 6.92 Final grade: B+ Grand Total:1502/2400 Percentage:62.58 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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SAXENA KAAVYA SANDEEP SUNITA	44609	016	012	2021-0161-00-062601	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	046/050	084/100	084		O
18102	ADVANCED NUTRITION I (TH)	4	037/050	050/050	087/100	087		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	043/050	049/050	092/100	092		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	036/050	079/100	079		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	045/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	048/050	047/050	095/100	095		O+
Total Credits: 24		G.P.A.:9.60	Semester Grade: O		Total:523/600	Percentage:87.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	031/050	025/050	056/100	056		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100	056		B+
18203	ADVANCED NUTRITION II (TH)	4	038/050	028/050	066/100	066		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	044/050	025/050	069/100	069		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	029/050	062/100	062		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	030/050	063/100	063		A
Total Credits: 24		G.P.A.:7.07	Semester Grade: A		Total:372/600	Percentage:62.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	030/050	055/100	055		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	029/050	032/050	061/100	061		A
18303	FOOD PROCESSING (PR)	4	035/050	034/050	069/100	069		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	032/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	026/050	064/100	064		A
18391	FOOD LAWS AND STANDARDS (TH)	4	027/050	026/050	053/100	053		B
Total Credits: 24		G.P.A.:7.00	Semester Grade: A		Total:372/600	Percentage:62.00		

Semester IV								
00401	DISSERTATION	8	071/100	070/100	141/200	071		A+
00402	INTERNSHIP	8	080/100	080/100	160/200	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	028/050	025/050	053/100	053		B
Total Credits: 24		G.P.A.: 8.08	Semester Grade: A+		Total:431/600	Percentage:71.83		

Semester I to IV: Final GPA: 7.94 Final grade: A Grand Total:1698/2400 Percentage:70.75 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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHINDE AISHWARYA SUNIL DEEPALI	44610	016	012	2021-0161-00-070763	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	028/050	066/100		066	A
18102	ADVANCED NUTRITION I (TH)	4	033/050	044/050	077/100		077	A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	047/050	083/100		083	O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	042/050	028/050	070/100		070	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	046/050	086/100		086	O
18106	SENSORY EVALUATION (PR)	4	042/050	048/050	090/100		090	O+
Total Credits: 24		G.P.A.:8.87	Semester Grade: A+		Total:472/600	Percentage:78.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	034/050	073/100		073	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	028/050	067/100		067	A
18203	ADVANCED NUTRITION II (TH)	4	036/050	025/050	061/100		061	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	028/050	068/100		068	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	029/050	066/100		066	A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	030/050	028/050	058/100		058	B+
Total Credits: 24		G.P.A.:7.52	Semester Grade: A		Total:393/600	Percentage:65.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	038/050	063/100		063	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	033/050	028/050	061/100		061	A
18303	FOOD PROCESSING (PR)	4	037/050	046/050	083/100		083	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	028/050	065/100		065	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	025/050	062/100		062	A
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	027/050	059/100		059	B+
Total Credits: 24		G.P.A.:7.53	Semester Grade: A		Total:393/600	Percentage:65.50		

Semester IV								
00401	DISSERTATION	8	060/100	065/100	125/200		063	A
00402	INTERNSHIP	8	067/100	072/100	139/200		070	A+
18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	063/100	---	063/100		063	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	026/050	025/050	051/100+		051	B
Total Credits: 24		G.P.A.: 7.18	Semester Grade: A		Total:378/600	Percentage:63.00		

Semester I to IV: Final GPA: 7.78 Final grade: A Grand Total:1636/2400 Percentage:68.17 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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHITOLE SHWETA SANTOSH PRAMILE	44611	016	012	2021-0161-00-065696	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	031/050	030/050	061/100	061		A
18102	ADVANCED NUTRITION I (TH)	4	035/050	040/050	075/100	075		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	044/050	081/100	081		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	025/050	059/100+	059		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	034/050	076/100	076		A+
18106	SENSORY EVALUATION (PR)	4	029/050	043/050	072/100	072		A+
Total Credits: 24		G.P.A.:8.05	Semester Grade: A+		Total:424/600	Percentage:70.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	025/050	050/100	050		B
*18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	026/050	025/050	051/100+	051		B
*18203	ADVANCED NUTRITION II (TH)	4	029/050	025/050	054/100	054		B
*18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	025/050	055/100	055		B+
*18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	026/050	025/050	051/100	051		B
Total Credits: 24		G.P.A.:5.78	Semester Grade: B		Total:326/600	Percentage:54.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100	050		B
18303	FOOD PROCESSING (PR)	4	032/050	026/050	058/100	058		B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	027/050	025/050	052/100	052		B
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	033/050	025/050	058/100	058		B+
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100+	051		B
Total Credits: 24		G.P.A.:5.63	Semester Grade: B		Total:319/600	Percentage:53.17		

Semester IV								
00401	DISSERTATION	8	AB/100	NP/100	AB/200	---		-
00402	INTERNSHIP	8	064/100	079/100	143/200	072		A+
18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	006/100-FF	---	FFF/100	---		F
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	AB/050	NP/050	AB/100	---		-

Total Credits: 24 Semester Grade: F Result:Fail

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 Nov/Dec 2023

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

19/01/2024

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SONMALE VAISHNAVI VINAYAK SANGITA	44612	016	012	2020-0161-00-105555	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	032/050	060/100		060	A
18102	ADVANCED NUTRITION I (TH)	4	033/050	030/050	063/100		063	A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	029/050	065/100		065	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	025/050	066/100+		066	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	035/050	035/050	070/100		070	A+
18106	SENSORY EVALUATION (PR)	4	028/050	028/050	056/100		056	B+
Total Credits: 24		G.P.A.:7.27		Semester Grade: A		Total:380/600		Percentage:63.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	036/050	075/100		075	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	028/050	074/100		074	A+
18203	ADVANCED NUTRITION II (TH)	4	037/050	036/050	073/100		073	A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	034/050	074/100		074	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	034/050	071/100		071	A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	032/050	031/050	063/100		063	A
Total Credits: 24		G.P.A.:8.17		Semester Grade: A+		Total:430/600		Percentage:71.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	034/050	066/100		066	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	029/050	044/050	073/100		073	A+
18303	FOOD PROCESSING (PR)	4	043/050	047/050	090/100		090	O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	041/050	079/100		079	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	030/050	028/050	058/100		058	B+
18391	FOOD LAWS AND STANDARDS (TH)	4	030/050	044/050	074/100		074	A+
Total Credits: 24		G.P.A.:8.30		Semester Grade: A+		Total:440/600		Percentage:73.33

Semester IV								
00401	DISSERTATION	8	075/100	076/100	151/200		076	A+
00402	INTERNSHIP	8	060/100	068/100	128/200		064	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	036/050	026/050	062/100		062	A
Total Credits: 24		G.P.A.: 7.87		Semester Grade: A		Total:411/600		Percentage:68.50

Semester I to IV: Final GPA: 7.90 Final grade: A Grand Total:1661/2400 Percentage:69.21 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

