

## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MADALKAR SHRADDHA VIJAY JYOTI	21001	396	042	2016-0161-00-145586	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	039/050	081/100	081		O
16102	MACRONUTRIENTS (TH)	4	027/050	025/050	052/100	052		B
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	025/050	060/100+	060		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	025/050	039/050	064/100	064		A
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	028/050	032/050	060/100	060		A
16191	ADVANCED NUTRITION (PR)	4	034/050	028/050	062/100	062		A
Total Credits: 24		G.P.A.:7.18	Semester Grade: A		Total:379/600	Percentage:63.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	032/050	057/100	057		B+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	029/050	030/050	059/100	059		B+
*16203	VITAMINS (TH)	4	026/050	044/050	070/100	070		A+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	034/050	029/050	063/100	063		A
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	030/050	029/050	059/100	059		B+
16291	CLINICAL NUTRITION (TH)	4	030/050	025/050	055/100+	055		B+
Total Credits: 24		G.P.A.:6.88	Semester Grade: B+		Total:363/600	Percentage:60.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	045/050	037/050	082/100	082		O
16302	MINERALS (TH)	4	026/050	025/050	051/100+	051		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	033/050	027/050	060/100	060		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	027/050	026/050	053/100	053		B
16305	NUTRITION IN SOCIETY (PR)	4	027/050	029/050	056/100	056		B+
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	031/050	033/050	064/100	064		A
Total Credits: 24		G.P.A.:6.77	Semester Grade: B+		Total:366/600	Percentage:61.00		

Semester IV								
00401	DISSERTATION	8	072/100	075/100	147/200	074		A+
00402	INTERNSHIP	8	060/100	084/100	144/200	072		A+
16403	SCIENTIFIC WRITING (TH)	4	037/050	039/050	076/100	076		A+
16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	032/050	066/100	066		A
Total Credits: 24		G.P.A.: 8.23	Semester Grade: A+		Total:433/600	Percentage:72.17		

Semester I to IV: Final GPA: 7.27 Final grade: A Grand Total:1541/2400 Percentage:64.21 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 APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BHATTACHARJEE AYUSHI ASHISH SOMA	40801	396	042	2018-0161-00-129311	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	035/050	038/050	073/100	073		A+
16102	MACRONUTRIENTS (TH)	4	032/050	026/050	058/100	058		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	036/050	066/100	066		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	035/050	040/050	075/100	075		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	031/050	026/050	057/100	057		B+
16191	ADVANCED NUTRITION (PR)	4	025/050	026/050	051/100	051		B
Total Credits: 24		G.P.A.:7.10	Semester Grade: A		Total:380/600	Percentage:63.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	031/050	040/050	071/100	071		A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	030/050	064/100	064		A
16203	VITAMINS (TH)	4	025/050	028/050	053/100	053		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	031/050	029/050	060/100	060		A
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	033/050	035/050	068/100	068		A
16291	CLINICAL NUTRITION (TH)	4	036/050	030/050	066/100	066		A
Total Credits: 24		G.P.A.:7.25	Semester Grade: A		Total:382/600	Percentage:63.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	028/050	034/050	062/100	062		A
*16302	MINERALS (TH)	4	032/050	048/050	080/100	080		O
16303	MATERNAL AND CHILD NUTRITION (TH)	4	036/050	025/050	061/100+	061		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	030/050	034/050	064/100	064		A
16305	NUTRITION IN SOCIETY (PR)	4	030/050	029/050	059/100	059		B+
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	043/050	025/050	068/100	068		A
Total Credits: 24		G.P.A.:7.55	Semester Grade: A		Total:394/600	Percentage:65.67		

Semester IV								
*00401	DISSERTATION	8	070/100	081/100	151/200	076		A+
*00402	INTERNSHIP	8	070/100	078/100	148/200	074		A+
*16403	SCIENTIFIC WRITING (TH)	4	038/050	035/050	073/100	073		A+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING(TH)	4	038/050	040/050	078/100	078		A+
Total Credits: 24		G.P.A.: 8.52	Semester Grade: A+		Total:450/600	Percentage:75.00		

Semester I to IV:	Final GPA: 7.61	Final grade: A	Grand Total:1606/2400	Percentage:66.92	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 &amp; grace

## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHAWDA AVANI RAMESH MADHURII	40802	396	042	2018-0161-00-129454	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	038/050	080/100	080		O
16102	MACRONUTRIENTS (TH)	4	034/050	028/050	062/100	062		A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	027/050	028/050	055/100	055		B+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	030/050	038/050	068/100	068		A
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	025/050	025/050	050/100	050		B
16191	ADVANCED NUTRITION (PR)	4	027/050	026/050	053/100	053		B
Total Credits: 24		G.P.A.:6.77	Semester Grade: B+		Total:368/600	Percentage:61.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	043/050	040/050	083/100	083		O
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	028/050	061/100	061		A
16203	VITAMINS (TH)	4	025/050	034/050	059/100	059		B+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	026/050	025/050	051/100	051		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	028/050	034/050	062/100	062		A
16291	CLINICAL NUTRITION (TH)	4	037/050	025/050	062/100	062		A
Total Credits: 24		G.P.A.:7.13	Semester Grade: A		Total:378/600	Percentage:63.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	025/050	057/100	057		B+
16302	MINERALS (TH)	4	028/050	025/050	053/100+	053		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	031/050	028/050	059/100	059		B+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	040/050	079/100	079		A+
16305	NUTRITION IN SOCIETY (PR)	4	032/050	025/050	057/100	057		B+
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	025/050	033/050	058/100	058		B+
Total Credits: 24		G.P.A.:6.78	Semester Grade: B+		Total:363/600	Percentage:60.50		

Semester IV								
*00401	DISSERTATION	8	075/100	075/100	150/200	075		A+
*00402	INTERNSHIP	8	051/100	051/100	102/200	051		B
*16403	SCIENTIFIC WRITING (TH)	4	028/050	033/050	061/100	061		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING(TH)	4	036/050	050/050	086/100	086		O
Total Credits: 24		G.P.A.: 7.35	Semester Grade: A		Total:399/600	Percentage:66.50		

Semester I to IV:	Final GPA: 7.01	Final grade: A	Grand Total:1508/2400	Percentage:62.83	Result:Pass
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## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GADGIL URVI VINAY VAIDEHI	40803	396	042	2018-0161-00-129303	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	038/050	076/100	076		A+
16102	MACRONUTRIENTS (TH)	4	029/050	031/050	060/100	060		A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	045/050	080/100	080		O
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	037/050	081/100	081		O
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	030/050	030/050	060/100	060		A
16191	ADVANCED NUTRITION (PR)	4	027/050	025/050	052/100	052		B
Total Credits: 24		G.P.A.:7.68	Semester Grade: A		Total:409/600	Percentage:68.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	034/050	038/050	072/100	072		A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	030/050	062/100	062		A
16203	VITAMINS (TH)	4	025/050	029/050	054/100	054		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	027/050	026/050	053/100	053		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	034/050	043/050	077/100	077		A+
16291	CLINICAL NUTRITION (TH)	4	037/050	025/050	062/100+	062		A
Total Credits: 24		G.P.A.:7.12	Semester Grade: A		Total:380/600	Percentage:63.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	027/050	057/100	057		B+
16302	MINERALS (TH)	4	030/050	025/050	055/100+	055		B+
*16303	MATERNAL AND CHILD NUTRITION (TH)	4	031/050	030/050	061/100	061		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	033/050	027/050	060/100	060		A
16305	NUTRITION IN SOCIETY (PR)	4	030/050	025/050	055/100	055		B+
*16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	041/050	035/050	076/100	076		A+
Total Credits: 24		G.P.A.:6.85	Semester Grade: B+		Total:364/600	Percentage:60.67		

Semester IV								
*00401	DISSERTATION	8	074/100	079/100	153/200	077		A+
*00402	INTERNSHIP	8	056/100	064/100	120/200	060		A
*16403	SCIENTIFIC WRITING (TH)	4	033/050	036/050	069/100	069		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING(TH)	4	034/050	040/050	074/100	074		A+
Total Credits: 24		G.P.A.: 7.95	Semester Grade: A		Total:416/600	Percentage:69.33		

Semester I to IV:	Final GPA: 7.40	Final grade: A	Grand Total:1569/2400	Percentage:65.38	Result:Pass
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## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
HADKAR SHIVANI SHAILENDRA VRINDA	40804	396	042	2018-0161-00-129407	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	040/050	035/050	075/100	075		A+
16102	MACRONUTRIENTS (TH)	4	029/050	030/050	059/100	059		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	037/050	073/100	073		A+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	032/050	074/100	074		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	035/050	034/050	069/100	069		A
16191	ADVANCED NUTRITION (PR)	4	030/050	029/050	059/100	059		B+
Total Credits: 24		G.P.A.:7.78	Semester Grade: A		Total:409/600	Percentage:68.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	038/050	037/050	075/100	075		A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	027/050	062/100	062		A
16203	VITAMINS (TH)	4	025/050	032/050	057/100	057		B+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	032/050	028/050	060/100	060		A
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	039/050	038/050	077/100	077		A+
16291	CLINICAL NUTRITION (TH)	4	038/050	030/050	068/100	068		A
Total Credits: 24		G.P.A.:7.60	Semester Grade: A		Total:399/600	Percentage:66.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	025/050	062/100	062		A
*16302	MINERALS (TH)	4	030/050	050/050	080/100	080		O
16303	MATERNAL AND CHILD NUTRITION (TH)	4	031/050	031/050	062/100	062		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	033/050	026/050	059/100	059		B+
16305	NUTRITION IN SOCIETY (PR)	4	028/050	025/050	053/100	053		B
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	026/050	027/050	053/100	053		B
Total Credits: 24		G.P.A.:6.90	Semester Grade: B+		Total:369/600	Percentage:61.50		

Semester IV								
*00401	DISSERTATION	8	075/100	068/100	143/200	072		A+
*00402	INTERNSHIP	8	062/100	066/100	128/200	064		A
*16403	SCIENTIFIC WRITING (TH)	4	032/050	030/050	062/100	062		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING(TH)	4	038/050	040/050	078/100	078		A+
Total Credits: 24		G.P.A.: 7.87	Semester Grade: A		Total:411/600	Percentage:68.50		

Semester I to IV:	Final GPA: 7.54	Final grade: A	Grand Total:1588/2400	Percentage:66.17	Result:Pass
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## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
IYER VIJAYALAKSHMI GOPAL GANDHIMATI	40805	396	042	2018-0161-00-129342	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	037/050	038/050	075/100	075		A+
16102	MACRONUTRIENTS (TH)	4	028/050	027/050	055/100	055		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	025/050	050/100	050		B
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	032/050	036/050	068/100	068		A
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	025/050	025/050	050/100	050		B
16191	ADVANCED NUTRITION (PR)	4	025/050	026/050	051/100	051		B
Total Credits: 24		G.P.A.:6.25	Semester Grade: B+		Total:349/600	Percentage:58.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	031/050	032/050	063/100	063		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	028/050	060/100	060		A
16203	VITAMINS (TH)	4	025/050	025/050	050/100	050		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100	050		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	033/050	038/050	071/100	071		A+
16291	CLINICAL NUTRITION (TH)	4	037/050	030/050	067/100	067		A
Total Credits: 24		G.P.A.:6.68	Semester Grade: B+		Total:361/600	Percentage:60.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	032/050	069/100	069		A
16302	MINERALS (TH)	4	025/050	025/050	050/100+	050		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	037/050	028/050	065/100	065		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	032/050	069/100	069		A
16305	NUTRITION IN SOCIETY (PR)	4	031/050	025/050	056/100	056		B+
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	031/050	025/050	056/100	056		B+
Total Credits: 24		G.P.A.:6.78	Semester Grade: B+		Total:365/600	Percentage:60.83		

Semester IV								
*00401	DISSERTATION	8	052/100	055/100	107/200	054		B
*00402	INTERNSHIP	8	052/100	050/100	102/200	051		B
*16403	SCIENTIFIC WRITING (TH)	4	030/050	031/050	061/100	061		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	032/050	040/050	072/100	072		A+
Total Credits: 24		G.P.A.: 6.22	Semester Grade: B+		Total:342/600	Percentage:57.00		

Semester I to IV:	Final GPA: 6.48	Final grade: B+	Grand Total:1417/2400	Percentage:59.04	Result:Pass
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## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KALRA APOORVA RAJEEV MEENA KALRA	40806	396	042	2018-0161-00-129276	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	039/050	040/050	079/100	079		A+
16102	MACRONUTRIENTS (TH)	4	025/050	025/050	050/100	050		B
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	028/050	038/050	066/100	066		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	033/050	071/100	071		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	027/050	025/050	052/100	052		B
16191	ADVANCED NUTRITION (PR)	4	029/050	030/050	059/100	059		B+

Total Credits: 24    G.P.A.:6.97    Semester Grade: B+    Total:377/600    Percentage:62.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	040/050	075/100	075		A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	034/050	066/100	066		A
16203	VITAMINS (TH)	4	025/050	028/050	053/100	053		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	026/050	025/050	051/100	051		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	038/050	040/050	078/100	078		A+
16292	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	035/050	029/050	064/100	064		A

Total Credits: 24    G.P.A.:7.18    Semester Grade: A    Total:387/600    Percentage:64.50

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	035/050	070/100	070		A+
16302	MINERALS (TH)	4	025/050	025/050	050/100	050		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	034/050	029/050	063/100	063		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	034/050	070/100	070		A+
16305	NUTRITION IN SOCIETY (PR)	4	030/050	026/050	056/100	056		B+
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	030/050	025/050	055/100	055		B+

Total Credits: 24    G.P.A.:6.75    Semester Grade: B+    Total:364/600    Percentage:60.67

Semester IV								
*00401	DISSERTATION	8	093/100	077/100	170/200	085		O
*00402	INTERNSHIP	8	078/100	080/100	158/200	079		A+
*16403	SCIENTIFIC WRITING (TH)	4	034/050	030/050	064/100	064		A
*16492	FOOD LAWS, STANDARDS AND FOOD AUDIT(TH)	4	032/050	036/050	068/100	068		A

Total Credits: 24    G.P.A.: 8.67    Semester Grade: A+    Total:460/600    Percentage:76.67

Semester I to IV:    Final GPA: 7.39    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 APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KHAKHRIA NIKTA ATUL SHUBHANGI	40807	396	042	2018-0161-00-129284	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	038/050	080/100	080		O
16102	MACRONUTRIENTS (TH)	4	030/050	029/050	059/100	059		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	039/050	069/100	069		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	035/050	073/100	073		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	028/050	025/050	053/100	053		B
16191	ADVANCED NUTRITION (PR)	4	026/050	025/050	051/100	051		B
Total Credits: 24		G.P.A.:7.13		Semester Grade: A		Total:385/600		Percentage:64.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	034/050	035/050	069/100	069		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	027/050	055/100	055		B+
16203	VITAMINS (TH)	4	025/050	031/050	056/100	056		B+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	026/050	027/050	053/100	053		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	032/050	035/050	067/100	067		A
16291	CLINICAL NUTRITION (TH)	4	038/050	029/050	067/100	067		A
Total Credits: 24		G.P.A.:6.85		Semester Grade: B+		Total:367/600		Percentage:61.17

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	028/050	031/050	059/100	059		B+
16302	MINERALS (TH)	4	025/050	025/050	050/100+	050		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	030/050	025/050	055/100+	055		B+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	030/050	065/100	065		A
16305	NUTRITION IN SOCIETY (PR)	4	028/050	026/050	054/100	054		B
*16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	044/050	034/050	078/100	078		A+
Total Credits: 24		G.P.A.:6.65		Semester Grade: B+		Total:361/600		Percentage:60.17

Semester IV								
*00401	DISSERTATION	8	078/100	065/100	143/200	072		A+
*00402	INTERNSHIP	8	078/100	070/100	148/200	074		A+
*16403	SCIENTIFIC WRITING (TH)	4	028/050	031/050	059/100	059		B+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING(TH)	4	038/050	040/050	078/100	078		A+
Total Credits: 24		G.P.A.: 8.13		Semester Grade: A+		Total:428/600		Percentage:71.33

Semester I to IV:	Final GPA: 7.19	Final grade: A	Grand Total:1541/2400	Percentage:64.21	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 &amp; grace



## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KHAN SANIYA MOINUDDIN MUMTAZ BANO	40808	396	042	2018-0161-00-129721	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	041/050	037/050	078/100	078		A+
16102	MACRONUTRIENTS (TH)	4	031/050	025/050	056/100+	056		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	027/050	026/050	053/100	053		B
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	039/050	081/100	081		O
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	025/050	025/050	050/100	050		B
16191	ADVANCED NUTRITION (PR)	4	026/050	025/050	051/100	051		B

Total Credits: 24 G.P.A.:6.65 Semester Grade: B+ Total:369/600 Percentage:61.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	038/050	080/100	080		O
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	028/050	061/100	061		A
16203	VITAMINS (TH)	4	025/050	025/050	050/100	050		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	027/050	025/050	052/100	052		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	039/050	038/050	077/100	077		A+
16294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	037/050	031/050	068/100	068		A

Total Credits: 24 G.P.A.:7.17 Semester Grade: A Total:388/600 Percentage:64.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	027/050	025/050	052/100	052		B
*16302	MINERALS (TH)	4	035/050	050/050	085/100	085		O
16303	MATERNAL AND CHILD NUTRITION (TH)	4	029/050	025/050	054/100+	054		B
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	032/050	068/100	068		A
16305	NUTRITION IN SOCIETY (PR)	4	030/050	031/050	061/100	061		A
*16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	039/050	036/050	075/100	075		A+

Total Credits: 24 G.P.A.:7.35 Semester Grade: A Total:395/600 Percentage:65.83

Semester IV								
*00401	DISSERTATION	8	077/100	076/100	153/200	077		A+
*00402	INTERNSHIP	8	059/100	071/100	130/200	065		A
*16403	SCIENTIFIC WRITING (TH)	4	036/050	035/050	071/100	071		A+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING(TH)	4	033/050	040/050	073/100	073		A+

Total Credits: 24 G.P.A.: 8.13 Semester Grade: A+ Total:427/600 Percentage:71.17

Semester I to IV: Final GPA: 7.33 Final grade: A Grand Total:1579/2400 Percentage:65.79 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 APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KHANAL SONALI KAMAL JAMUNA	40809	396	042	2018-0161-00-129261	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	041/050	083/100	083		O
16102	MACRONUTRIENTS (TH)	4	025/050	035/050	060/100	060		A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	029/050	047/050	076/100	076		A+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	037/050	075/100	075		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	032/050	027/050	059/100	059		B+
16191	ADVANCED NUTRITION (PR)	4	028/050	029/050	057/100	057		B+
Total Credits: 24		G.P.A.:7.77	Semester Grade: A		Total:410/600	Percentage:68.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	038/050	040/050	078/100	078		A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	040/050	075/100	075		A+
16203	VITAMINS (TH)	4	025/050	032/050	057/100	057		B+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	035/050	032/050	067/100	067		A
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	040/050	040/050	080/100	080		O
16291	CLINICAL NUTRITION (TH)	4	040/050	035/050	075/100	075		A+
Total Credits: 24		G.P.A.:8.15	Semester Grade: A+		Total:432/600	Percentage:72.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	039/050	035/050	074/100	074		A+
16302	MINERALS (TH)	4	036/050	025/050	061/100	061		A
16303	MATERNAL AND CHILD NUTRITION (TH)	4	033/050	028/050	061/100	061		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	044/050	086/100	086		O
16305	NUTRITION IN SOCIETY (PR)	4	028/050	026/050	054/100	054		B
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	034/050	025/050	059/100	059		B+
Total Credits: 24		G.P.A.:7.47	Semester Grade: A		Total:395/600	Percentage:65.83		

Semester IV								
*00401	DISSERTATION	8	062/100	068/100	130/200	065		A
*00402	INTERNSHIP	8	077/100	069/100	146/200	073		A+
*16403	SCIENTIFIC WRITING (TH)	4	033/050	037/050	070/100	070		A+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING(TH)	4	046/050	048/050	094/100	094		O+
Total Credits: 24		G.P.A.: 8.27	Semester Grade: A+		Total:440/600	Percentage:73.33		

Semester I to IV:	Final GPA: 7.92	Final grade: A	Grand Total:1677/2400	Percentage:69.88	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 &amp; grace

## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KHAVANEKAR SNEHA NARHARI NAMRATA	40810	396	042	2018-0161-00-129574	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	041/050	038/050	079/100	079		A+
16102	MACRONUTRIENTS (TH)	4	030/050	025/050	055/100+	055		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	031/050	062/100	062		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	038/050	078/100	078		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	025/050	025/050	050/100	050		B
16191	ADVANCED NUTRITION (PR)	4	027/050	027/050	054/100	054		B

Total Credits: 24    G.P.A.:6.95    Semester Grade: B+    Total:378/600    Percentage:63.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	031/050	030/050	061/100	061		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	029/050	060/100	060		A
16203	VITAMINS (TH)	4	025/050	025/050	050/100	050		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	033/050	031/050	064/100	064		A
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	039/050	037/050	076/100	076		A+
16291	CLINICAL NUTRITION (TH)	4	038/050	034/050	072/100	072		A+

Total Credits: 24    G.P.A.:7.22    Semester Grade: A    Total:383/600    Percentage:63.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	026/050	056/100	056		B+
*16302	MINERALS (TH)	4	032/050	050/050	082/100	082		O
16303	MATERNAL AND CHILD NUTRITION (TH)	4	034/050	025/050	059/100+	059		B+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	026/050	061/100	061		A
16305	NUTRITION IN SOCIETY (PR)	4	030/050	034/050	064/100	064		A
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	043/050	028/050	071/100	071		A+

Total Credits: 24    G.P.A.:7.47    Semester Grade: A    Total:393/600    Percentage:65.50

Semester IV								
*00401	DISSERTATION	8	069/100	070/100	139/200	070		A+
*00402	INTERNSHIP	8	051/100	050/100	101/200	051		B
*16403	SCIENTIFIC WRITING (TH)	4	030/050	030/050	060/100	060		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING(TH)	4	033/050	040/050	073/100	073		A+

Total Credits: 24    G.P.A.: 6.95    Semester Grade: B+    Total:373/600    Percentage:62.17

Semester I to IV:    Final GPA: 7.15    Final grade: A    Grand Total:1527/2400    Percentage:63.63    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 APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KHOKHAWALA SARAH BAKIR ZUBAIDA	40811	396	042	2018-0161-00-129326	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	043/050	043/050	086/100		086	O
16102	MACRONUTRIENTS (TH)	4	033/050	029/050	062/100		062	A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	040/050	029/050	069/100		069	A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	030/050	074/100		074	A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	032/050	030/050	062/100		062	A
16191	ADVANCED NUTRITION (PR)	4	025/050	030/050	055/100		055	B+

Total Credits: 24 G.P.A.:7.72 Semester Grade: A Total:408/600 Percentage:68.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	035/050	070/100		070	A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	030/050	028/050	058/100		058	B+
16203	VITAMINS (TH)	4	040/050	026/050	066/100		066	A
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	035/050	036/050	071/100		071	A+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	036/050	040/050	076/100		076	A+
16291	CLINICAL NUTRITION (TH)	4	040/050	028/050	068/100		068	A

Total Credits: 24 G.P.A.:7.78 Semester Grade: A Total:409/600 Percentage:68.17

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	025/050	060/100		060	A
16302	MINERALS (TH)	4	032/050	025/050	057/100+		057	B+
16303	MATERNAL AND CHILD NUTRITION (TH)	4	045/050	033/050	078/100		078	A+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	026/050	066/100		066	A
16305	NUTRITION IN SOCIETY (PR)	4	032/050	036/050	068/100		068	A
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	044/050	033/050	077/100		077	A+

Total Credits: 24 G.P.A.:7.72 Semester Grade: A Total:406/600 Percentage:67.67

Semester IV								
*00401	DISSERTATION	8	084/100	077/100	161/200		081	O
*00402	INTERNSHIP	8	086/100	068/100	154/200		077	A+
*16403	SCIENTIFIC WRITING (TH)	4	040/050	038/050	078/100		078	A+
*16492	FOOD LAWS, STANDARDS AND FOOD AUDIT (TH)	4	038/050	034/050	072/100		072	A+

Total Credits: 24 G.P.A.: 8.77 Semester Grade: A+ Total:465/600 Percentage:77.50

Semester I to IV: Final GPA: 8.00 Final grade: A+ Grand Total:1688/2400 Percentage:70.33 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 APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MANWANI SHILPA RAJESH JYOTI	40812	396	042	2018-0161-00-129365	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	040/050	082/100	082		O
16102	MACRONUTRIENTS (TH)	4	028/050	027/050	055/100	055		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	029/050	065/100	065		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	033/050	071/100	071		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	032/050	034/050	066/100	066		A
16191	ADVANCED NUTRITION (PR)	4	025/050	027/050	052/100	052		B
Total Credits: 24		G.P.A.:7.30	Semester Grade: A		Total:391/600	Percentage:65.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	040/050	080/100	080		O
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	025/050	057/100+	057		B+
16203	VITAMINS (TH)	4	025/050	026/050	051/100	051		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	030/050	027/050	057/100	057		B+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	032/050	035/050	067/100	067		A
16291	CLINICAL NUTRITION (TH)	4	036/050	025/050	061/100+	061		A
Total Credits: 24		G.P.A.:6.97	Semester Grade: B+		Total:373/600	Percentage:62.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	031/050	040/050	071/100	071		A+
16302	MINERALS (TH)	4	025/050	026/050	051/100	051		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	030/050	025/050	055/100+	055		B+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	034/050	068/100	068		A
16305	NUTRITION IN SOCIETY (PR)	4	028/050	025/050	053/100	053		B
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	041/050	027/050	068/100	068		A
Total Credits: 24		G.P.A.:6.75	Semester Grade: B+		Total:366/600	Percentage:61.00		

Semester IV								
*00401	DISSERTATION	8	066/100	076/100	142/200	071		A+
*00402	INTERNSHIP	8	077/100	065/100	142/200	071		A+
*16403	SCIENTIFIC WRITING (TH)	4	025/050	025/050	050/100	050		B
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING(TH)	4	034/050	034/050	068/100	068		A
Total Credits: 24		G.P.A.: 7.53	Semester Grade: A		Total:402/600	Percentage:67.00		

Semester I to IV:	Final GPA: 7.14	Final grade: A	Grand Total:1532/2400	Percentage:63.83	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 &amp; grace

## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MISHRA ANGKITA DILIP HIMADRI	40813	396	042	2018-0161-00-129446	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	041/050	043/050	084/100	084		O
16102	MACRONUTRIENTS (TH)	4	025/050	031/050	056/100	056		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	028/050	025/050	053/100	053		B
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	030/050	068/100	068		A
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	030/050	025/050	055/100	055		B+
16191	ADVANCED NUTRITION (PR)	4	028/050	035/050	063/100	063		A
Total Credits: 24		G.P.A.:7.05	Semester Grade: A		Total:379/600	Percentage:63.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	034/050	066/100	066		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	035/050	069/100	069		A
16203	VITAMINS (TH)	4	025/050	030/050	055/100	055		B+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	031/050	027/050	058/100	058		B+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	040/050	042/050	082/100	082		O
16292	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	035/050	034/050	069/100	069		A
Total Credits: 24		G.P.A.:7.53	Semester Grade: A		Total:399/600	Percentage:66.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	040/050	036/050	076/100	076		A+
16302	MINERALS (TH)	4	025/050	026/050	051/100	051		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	036/050	029/050	065/100	065		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	034/050	070/100	070		A+
16305	NUTRITION IN SOCIETY (PR)	4	030/050	032/050	062/100	062		A
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	028/050	064/100	064		A
Total Credits: 24		G.P.A.:7.32	Semester Grade: A		Total:388/600	Percentage:64.67		

Semester IV								
*00401	DISSERTATION	8	086/100	078/100	164/200	082		O
*00402	INTERNSHIP	8	077/100	077/100	154/200	077		A+
*16403	SCIENTIFIC WRITING (TH)	4	032/050	035/050	067/100	067		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	042/050	048/050	090/100	090		O+
Total Credits: 24		G.P.A.: 8.92	Semester Grade: A+		Total:475/600	Percentage:79.17		

Semester I to IV:	Final GPA: 7.71	Final grade: A	Grand Total:1641/2400	Percentage:68.38	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 &amp; grace

## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PINGALE TRUPTI SUNIL SONAL	40814	396	042	2018-0161-00-129616	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
<b>Semester I</b>								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	040/050	078/100	078		A+
16102	MACRONUTRIENTS (TH)	4	031/050	025/050	056/100+	056		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	035/050	070/100	070		A+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	031/050	071/100	071		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	034/050	035/050	069/100	069		A
16191	ADVANCED NUTRITION (PR)	4	025/050	029/050	054/100	054		B
Total Credits: 24		G.P.A.:7.47	Semester Grade: A		Total:398/600	Percentage:66.33		

<b>Semester II</b>								
00201	RESEARCH METHODOLOGY (TH)	4	038/050	040/050	078/100	078		A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	028/050	061/100	061		A
16203	VITAMINS (TH)	4	025/050	028/050	053/100	053		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	027/050	025/050	052/100	052		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	029/050	034/050	063/100	063		A
16291	CLINICAL NUTRITION (TH)	4	038/050	028/050	066/100	066		A
Total Credits: 24		G.P.A.:6.97	Semester Grade: B+		Total:373/600	Percentage:62.17		

<b>Semester III</b>								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	040/050	033/050	073/100	073		A+
16302	MINERALS (TH)	4	025/050	025/050	050/100+	050		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	032/050	030/050	062/100	062		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	040/050	074/100	074		A+
16305	NUTRITION IN SOCIETY (PR)	4	032/050	027/050	059/100	059		B+
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	025/050	054/100	054		B
Total Credits: 24		G.P.A.:6.92	Semester Grade: B+		Total:372/600	Percentage:62.00		

<b>Semester IV</b>								
*00401	DISSERTATION	8	077/100	076/100	153/200	077		A+
*00402	INTERNSHIP	8	085/100	085/100	170/200	085		O
*16403	SCIENTIFIC WRITING (TH)	4	037/050	036/050	073/100	073		A+
*16492	FOOD LAWS, STANDARDS AND FOOD AUDIT(TH)	4	027/050	034/050	061/100	061		A
Total Credits: 24		G.P.A.: 8.63	Semester Grade: A+		Total:457/600	Percentage:76.17		

Semester I to IV:	Final GPA: 7.50	Final grade: A	Grand Total:1600/2400	Percentage:66.67	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 &amp; grace

## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
RANDIVE NIDHI PRAVIN MOHINI	40815	396	042	2018-0161-00-129431	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	039/050	041/050	080/100	080		O
16102	MACRONUTRIENTS (TH)	4	032/050	029/050	061/100	061		A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	038/050	044/050	082/100	082		O
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	035/050	079/100	079		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	038/050	040/050	078/100	078		A+
16191	ADVANCED NUTRITION (PR)	4	025/050	034/050	059/100	059		B+

Total Credits: 24    G.P.A.:8.30    Semester Grade: A+    Total:439/600    Percentage:73.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	033/050	072/100	072		A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100+	056		B+
16203	VITAMINS (TH)	4	036/050	029/050	065/100	065		A
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	036/050	036/050	072/100	072		A+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	039/050	040/050	079/100	079		A+
16291	CLINICAL NUTRITION (TH)	4	035/050	037/050	072/100	072		A+

Total Credits: 24    G.P.A.:7.87    Semester Grade: A    Total:416/600    Percentage:69.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	031/050	066/100	066		A
16302	MINERALS (TH)	4	032/050	029/050	061/100	061		A
16303	MATERNAL AND CHILD NUTRITION (TH)	4	042/050	029/050	071/100	071		A+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	043/050	030/050	073/100	073		A+
16305	NUTRITION IN SOCIETY (PR)	4	032/050	040/050	072/100	072		A+
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	042/050	030/050	072/100	072		A+

Total Credits: 24    G.P.A.:7.92    Semester Grade: A    Total:415/600    Percentage:69.17

Semester IV								
*00401	DISSERTATION	8	085/100	078/100	163/200	082		O
*00402	INTERNSHIP	8	081/100	084/100	165/200	083		O
*16403	SCIENTIFIC WRITING (TH)	4	035/050	035/050	070/100	070		A+
*16492	FOOD LAWS, STANDARDS AND FOOD AUDIT(TH)	4	032/050	038/050	070/100	070		A+

Total Credits: 24    G.P.A.: 8.83    Semester Grade: A+    Total:468/600    Percentage:78.00

Semester I to IV:    Final GPA: 8.23    Final grade: A+    Grand Total:1738/2400    Percentage:72.42    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 APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHRUTI R RADHAKRISHNAN GREESHMA	40816	396	042	2018-0161-00-129415	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	041/050	083/100	083		O
16102	MACRONUTRIENTS (TH)	4	025/050	028/050	053/100	053		B
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	038/050	034/050	072/100	072		A+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	034/050	072/100	072		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	034/050	031/050	065/100	065		A
16191	ADVANCED NUTRITION (PR)	4	027/050	030/050	057/100	057		B+
Total Credits: 24		G.P.A.:7.53	Semester Grade: A		Total:402/600	Percentage:67.00		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	038/050	040/050	078/100	078		A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	034/050	065/100	065		A
16203	VITAMINS (TH)	4	026/050	034/050	060/100	060		A
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	033/050	029/050	062/100	062		A
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	037/050	040/050	077/100	077		A+
16292	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	035/050	035/050	070/100	070		A+
Total Credits: 24		G.P.A.:7.87	Semester Grade: A		Total:412/600	Percentage:68.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	035/050	072/100	072		A+
16302	MINERALS (TH)	4	028/050	025/050	053/100	053		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	034/050	029/050	063/100	063		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	044/050	081/100	081		O
16305	NUTRITION IN SOCIETY (PR)	4	029/050	031/050	060/100	060		A
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	034/050	025/050	059/100	059		B+
Total Credits: 24		G.P.A.:7.33	Semester Grade: A		Total:388/600	Percentage:64.67		

Semester IV								
*00401	DISSERTATION	8	083/100	080/100	163/200	082		O
*00402	INTERNSHIP	8	077/100	077/100	154/200	077		A+
*16403	SCIENTIFIC WRITING (TH)	4	035/050	030/050	065/100	065		A
*16492	FOOD LAWS, STANDARDS AND FOOD AUDIT (TH)	4	035/050	036/050	071/100	071		A+
Total Credits: 24		G.P.A.: 8.57	Semester Grade: A+		Total:453/600	Percentage:75.50		

Semester I to IV:	Final GPA: 7.83	Final grade: A	Grand Total:1655/2400	Percentage:68.96	Result:Pass
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\*\*\*Subject corr:16491-&gt;16492

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 &amp; grace

## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SONI HIMANI ANANDBHAI JIGNABEN	40817	396	042	2018-0161-00-129357	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
<b>Semester I</b>								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	040/050	038/050	078/100	078		A+
16102	MACRONUTRIENTS (TH)	4	032/050	025/050	057/100+	057		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	026/050	033/050	059/100	059		B+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	036/050	074/100	074		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	026/050	025/050	051/100	051		B
16191	ADVANCED NUTRITION (PR)	4	030/050	027/050	057/100	057		B+
<b>Total Credits: 24</b>		<b>G.P.A.:7.00</b>		<b>Semester Grade: A</b>		<b>Total:376/600</b>		<b>Percentage:62.67</b>

<b>Semester II</b>								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	038/050	077/100	077		A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	030/050	028/050	058/100	058		B+
16203	VITAMINS (TH)	4	025/050	028/050	053/100	053		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	026/050	026/050	052/100	052		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	039/050	040/050	079/100	079		A+
16291	CLINICAL NUTRITION (TH)	4	036/050	031/050	067/100	067		A
<b>Total Credits: 24</b>		<b>G.P.A.:7.15</b>		<b>Semester Grade: A</b>		<b>Total:386/600</b>		<b>Percentage:64.33</b>

<b>Semester III</b>								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	033/050	071/100	071		A+
16302	MINERALS (TH)	4	025/050	025/050	050/100+	050		B
*16303	MATERNAL AND CHILD NUTRITION (TH)	4	028/050	042/050	070/100	070		A+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	043/050	030/050	073/100	073		A+
16305	NUTRITION IN SOCIETY (PR)	4	029/050	026/050	055/100	055		B+
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	025/050	026/050	051/100	051		B
<b>Total Credits: 24</b>		<b>G.P.A.:6.77</b>		<b>Semester Grade: B+</b>		<b>Total:370/600</b>		<b>Percentage:61.67</b>

<b>Semester IV</b>								
*00401	DISSERTATION	8	064/100	066/100	130/200	065		A
*00402	INTERNSHIP	8	069/100	072/100	141/200	071		A+
*16403	SCIENTIFIC WRITING (TH)	4	035/050	035/050	070/100	070		A+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING(TH)	4	034/050	034/050	068/100	068		A
<b>Total Credits: 24</b>		<b>G.P.A.: 7.83</b>		<b>Semester Grade: A</b>		<b>Total:409/600</b>		<b>Percentage:68.17</b>

<b>Semester I to IV:</b>	<b>Final GPA: 7.19</b>	<b>Final grade: A</b>	<b>Grand Total:1541/2400</b>	<b>Percentage:64.21</b>	<b>Result:Pass</b>
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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 &amp; grace

## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SURWADKAR MOHINI VIJAY UJJWALA	40818	396	042	2018-0161-00-129566	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	035/050	032/050	067/100	067		A
16102	MACRONUTRIENTS (TH)	4	029/050	027/050	056/100	056		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	026/050	025/050	051/100	051		B
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	042/050	079/100	079		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	026/050	025/050	051/100	051		B
16191	ADVANCED NUTRITION (PR)	4	027/050	025/050	052/100	052		B
Total Credits: 24		G.P.A.:6.43		Semester Grade: B+		Total:356/600		Percentage:59.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	037/050	029/050	066/100	066		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	026/050	025/050	051/100	051		B
16203	VITAMINS (TH)	4	025/050	028/050	053/100	053		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	026/050	026/050	052/100	052		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	037/050	037/050	074/100	074		A+
16292	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	035/050	026/050	061/100	061		A
Total Credits: 24		G.P.A.:6.55		Semester Grade: B+		Total:357+3/600		Percentage:60.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	025/050	055/100	055		B+
*16302	MINERALS (TH)	4	025/050	050/050	075/100	075		A+
16303	MATERNAL AND CHILD NUTRITION (TH)	4	028/050	026/050	054/100	054		B
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	026/050	060/100	060		A
16305	NUTRITION IN SOCIETY (PR)	4	027/050	034/050	061/100	061		A
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	031/050	025/050	056/100+	056		B+
Total Credits: 24		G.P.A.:6.77		Semester Grade: B+		Total:361/600		Percentage:60.17

Semester IV								
*00401	DISSERTATION	8	077/100	073/100	150/200	075		A+
*00402	INTERNSHIP	8	053/100	056/100	109/200	055		B+
*16403	SCIENTIFIC WRITING (TH)	4	031/050	032/050	063/100	063		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING(TH)	4	033/050	034/050	067/100	067		A
Total Credits: 24		G.P.A.: 7.33		Semester Grade: A		Total:389/600		Percentage:64.83

Semester I to IV:	Final GPA: 6.77	Final grade: B+	Grand Total:1466/2400	Percentage:61.08	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 &amp; grace

## COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
VARTAK SHRUTI SUNIL SHILPA	40819	396	042	2018-0161-00-132232	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	041/050	040/050	081/100	081		O
16102	MACRONUTRIENTS (TH)	4	030/050	030/050	060/100	060		A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	025/050	057/100+	057		B+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	035/050	079/100	079		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	028/050	030/050	058/100	058		B+
16191	ADVANCED NUTRITION (PR)	4	028/050	028/050	056/100	056		B+

Total Credits: 24    G.P.A.:7.37    Semester Grade: A    Total:391/600    Percentage:65.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	035/050	063/100	063		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	025/050	057/100	057		B+
16203	VITAMINS (TH)	4	025/050	031/050	056/100	056		B+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	026/050	025/050	051/100	051		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	039/050	043/050	082/100	082		O
16291	CLINICAL NUTRITION (TH)	4	036/050	025/050	061/100+	061		A

Total Credits: 24    G.P.A.:6.90    Semester Grade: B+    Total:370/600    Percentage:61.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	031/050	064/100	064		A
16302	MINERALS (TH)	4	036/050	025/050	061/100	061		A
16303	MATERNAL AND CHILD NUTRITION (TH)	4	031/050	025/050	056/100+	056		B+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	031/050	027/050	058/100	058		B+
16305	NUTRITION IN SOCIETY (PR)	4	031/050	029/050	060/100	060		A
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	042/050	038/050	080/100	080		O

Total Credits: 24    G.P.A.:7.22    Semester Grade: A    Total:379/600    Percentage:63.17

Semester IV								
*00401	DISSERTATION	8	080/100	076/100	156/200	078		A+
*00402	INTERNSHIP	8	053/100	057/100	110/200	055		B+
*16403	SCIENTIFIC WRITING (TH)	4	035/050	034/050	069/100	069		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	040/050	078/100	078		A+

Total Credits: 24    G.P.A.: 7.72    Semester Grade: A    Total:413/600    Percentage:68.83

Semester I to IV:    Final GPA: 7.30    Final grade: A    Grand Total:1553/2400    Percentage:64.71    Result:Pass

\*\*\*Ext.marks corr:sub:16391.old marks:19

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 APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
WARRIER SHREYA SREEKUMAR JAYASREE	40820	396	042	2018-0161-00-129292	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	041/050	041/050	082/100		082	O
16102	MACRONUTRIENTS (TH)	4	033/050	032/050	065/100		065	A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	035/050	067/100		067	A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	037/050	075/100		075	A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	031/050	028/050	059/100		059	B+
16191	ADVANCED NUTRITION (PR)	4	028/050	028/050	056/100		056	B+

Total Credits: 24 G.P.A.:7.65 Semester Grade: A Total:404/600 Percentage:67.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	041/050	073/100		073	A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	026/050	054/100		054	B
16203	VITAMINS (TH)	4	027/050	025/050	052/100+		052	B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	030/050	027/050	057/100		057	B+
*16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	029/050	032/050	061/100		061	A
16291	CLINICAL NUTRITION (TH)	4	037/050	032/050	069/100		069	A

Total Credits: 24 G.P.A.:6.82 Semester Grade: B+ Total:366/600 Percentage:61.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	040/050	078/100		078	A+
16302	MINERALS (TH)	4	025/050	028/050	053/100		053	B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	030/050	025/050	055/100+		055	B+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	030/050	066/100		066	A
16305	NUTRITION IN SOCIETY (PR)	4	029/050	025/050	054/100		054	B
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	042/050	032/050	074/100		074	A+

Total Credits: 24 G.P.A.:7.03 Semester Grade: A Total:380/600 Percentage:63.33

Semester IV								
*00401	DISSERTATION	8	068/100	073/100	141/200		071	A+
*00402	INTERNSHIP	8	079/100	068/100	147/200		074	A+
*16403	SCIENTIFIC WRITING (TH)	4	036/050	035/050	071/100		071	A+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING(TH)	4	036/050	040/050	076/100		076	A+

Total Credits: 24 G.P.A.: 8.28 Semester Grade: A+ Total:435/600 Percentage:72.50

Semester I to IV: Final GPA: 7.45 Final grade: A Grand Total:1585/2400 Percentage:66.04 Result:Pass

\*\*\*Ext.marks corr:sub:16391.old marks:17

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 APRIL 2020

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

23/11/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHERKANE MANALI MAHADEV CHHAYA	40821	396	042	2018-0161-00-129381	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	036/050	074/100	074		A+
16102	MACRONUTRIENTS (TH)	4	032/050	025/050	057/100	057		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	038/050	077/100	077		A+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	039/050	083/100	083		O
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	036/050	032/050	068/100	068		A
16191	ADVANCED NUTRITION (PR)	4	031/050	030/050	061/100	061		A
Total Credits: 24		G.P.A.:7.95	Semester Grade: A		Total:420/600	Percentage:70.00		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	037/050	038/050	075/100	075		A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	030/050	026/050	056/100	056		B+
16203	VITAMINS (TH)	4	029/050	025/050	054/100	054		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	033/050	032/050	065/100	065		A
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION(PR)	4	036/050	040/050	076/100	076		A+
16291	CLINICAL NUTRITION (TH)	4	037/050	037/050	074/100	074		A+
Total Credits: 24		G.P.A.:7.50	Semester Grade: A		Total:400/600	Percentage:66.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	032/050	068/100	068		A
16302	MINERALS (TH)	4	025/050	025/050	050/100+	050		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	041/050	032/050	073/100	073		A+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	041/050	026/050	067/100	067		A
16305	NUTRITION IN SOCIETY (PR)	4	033/050	037/050	070/100	070		A+
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	044/050	026/050	070/100	070		A+
Total Credits: 24		G.P.A.:7.47	Semester Grade: A		Total:398/600	Percentage:66.33		

Semester IV								
*00401	DISSERTATION	8	077/100	084/100	161/200	081		O
*00402	INTERNSHIP	8	086/100	068/100	154/200	077		A+
*16403	SCIENTIFIC WRITING (TH)	4	036/050	041/050	077/100	077		A+
*16492	FOOD LAWS, STANDARDS AND FOOD AUDIT(TH)	4	037/050	038/050	075/100	075		A+
Total Credits: 24		G.P.A.: 8.80	Semester Grade: A+		Total:467/600	Percentage:77.83		

Semester I to IV:	Final GPA: 7.93	Final grade: A	Grand Total:1685/2400	Percentage:70.21	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 &amp; grace

