

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

URL: <http://sndt.digitaluniversity.ac/>

Result Ledger For

Faculty : Faculty of Science and Technology

Program : Diploma In Food Technology

Program Code :

Mode of Learning : Regular

Pattern : Revised 2011

Branch : No Branch

Program Part : Diploma In Food Technology

Program Part Term : SEMESTER II

Event : April-2019

**Course Level Details:-**

Course Code	Course Name	Credits	Grade Template Name	AM	INT		EXT		Course Max Marks
					Min	Max	Min	Max	
2001	Principles of Food Preservation (Th)	2.00	10 Point Grading	TH	20	50	20	50	100
2002	Principles of Food Preservation (Pr)	2.00	10 Point Grading	PV	20	50	20	50	100
2003	Food Additive (Th)	1.00	10 Point Grading	TH	20	50	20	50	100
2004	Unit Operations-II (Th)	1.00	10 Point Grading	TH	20	50	20	50	100
2005	Food Microbiology (Th)	1.00	10 Point Grading	TH	20	50	20	50	100
2006	Food Microbiology (Pr)	1.00	10 Point Grading	PV	20	50	20	50	100
2007	Food Chemistry (Th)	3.00	10 Point Grading	TH	20	50	20	50	100
2008	Food Chemistry (Pr)	2.00	10 Point Grading	PV	20	50	20	50	100
2009	Skills in Language Communication-II (Th)	2.00	10 Point Grading	TH	20	50	20	50	100
2011	Computer Skills (Pr)	1.00	10 Point Grading	PV	20	50	20	50	100
2010	Environmental Studies (Th)	2.00	10 Point Grading	TH	20	50	20	50	100

PRINCIPAL

5/10/2021

Page1

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Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination:April-2019

Result Date :22 Aug 2019

**Grade Template Used: :-**

Template Name : Grade\_10\_40\_new

Grade Scale : 10 Point Grading

No. Of Intervals : 52

Sr. No.	Grade Abbreviation	From (Marks)	To (Marks)	Status	GradePoint	Description
1	O+	90	100	Pass	10.00	O+
2	O	89	89.99	Pass	9.90	O
3	O	88	88.99	Pass	9.80	O
4	O	87	87.99	Pass	9.70	O
5	O	86	86.99	Pass	9.60	O
6	O	85	85.99	Pass	9.50	O
7	O	84	84.99	Pass	9.40	O
8	O	83	83.99	Pass	9.30	O
9	O	82	82.99	Pass	9.20	O
10	O	81	81.99	Pass	9.10	O
11	O	80	80.99	Pass	9.00	O
12	A+	79	79.99	Pass	8.90	A+
13	A+	78	78.99	Pass	8.80	A+
14	A+	77	77.99	Pass	8.70	A+
15	A+	76	76.99	Pass	8.60	A+
16	A+	75	75.99	Pass	8.50	A+
17	A+	74	74.99	Pass	8.40	A+
18	A+	73	73.99	Pass	8.30	A+
19	A+	72	72.99	Pass	8.20	A+
20	A+	71	71.99	Pass	8.10	A+
21	A+	70	70.99	Pass	8.00	A+
22	A	69	69.99	Pass	7.90	A
23	A	68	68.99	Pass	7.80	A
24	A	67	67.99	Pass	7.70	A
25	A	66	66.99	Pass	7.60	A
26	A	65	65.99	Pass	7.50	A
27	A	64	64.99	Pass	7.40	A
28	A	63	63.99	Pass	7.30	A
29	A	62	62.99	Pass	7.20	A
30	A	61	61.99	Pass	7.10	A
31	A	60	60.99	Pass	7.00	A
32	B+	59	59.99	Pass	6.80	B+
33	B+	58	58.99	Pass	6.60	B+
34	B+	57	57.99	Pass	6.40	B+
35	B+	56	56.99	Pass	6.20	B+
36	B+	55	55.99	Pass	6.00	B+
37	B	54	54.99	Pass	5.90	B
38	B	53	53.99	Pass	5.80	B
39	B	52	52.99	Pass	5.70	B
40	B	51	51.99	Pass	5.60	B
41	B	50	50.99	Pass	5.50	B
42	C	49	49.99	Pass	5.40	C
43	C	48	48.99	Pass	5.30	C
44	C	47	47.99	Pass	5.20	C
45	C	46	46.99	Pass	5.10	C

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5/10/2021

Page2

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SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination:April-2019

Result Date :22 Aug 2019

<b>Sr. No.</b>	<b>Grade Abbreviation</b>	<b>From (Marks)</b>	<b>To (Marks)</b>	<b>Status</b>	<b>GradePoint</b>	<b>Description</b>
46	C	45	45.99	Pass	5.00	C
47	P	44	44.99	Pass	4.80	P
48	P	43	43.99	Pass	4.60	P
49	P	42	42.99	Pass	4.40	P
50	P	41	41.99	Pass	4.20	P
51	P	40	40.99	Pass	4.00	P
52	F	0	39.99	Fail	0.00	F

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5/10/2021

Page3

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SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.  
Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination:April-2019  
Result Date :22 Aug 2019

**Abbreviations Used:**

EXT	External Assessment
INT	Internal Assessment
EX	External
IN	Internal
PR	Practical
PV	Practical/Viva
TH	Theory
TW	Term Work
Cr	Credits
AM	Assessment Method
Gr	Grade Obtained
SGPA	Semester Grade Point Average
CGPA	Cumulative Grade Point Average
EGP	Earned Grade Points
c	Current Performance
NP	Not Permitted
UMC	Unfair Means Case
FF	Fail
RR	Result Reserved
+	Grace applied
AB	Absent
ATKT	Allowed to keep Terms
RMK	Remark
x	Past Performance
App	Appearance
Obt	Obtained

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5/10/2021

Page4

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Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : AMBAVALE PRIYANKA SUNITA

Seat No : 024001

Center : 042

PRN : 2018016100138422

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	38	20/50	38	100	76		76/100	2	A+	8.60	17.20	x
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	43	100	79		79/100	2	A+	8.90	17.80	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	24	20/50	31	100	55		55/100	2	B+	6.00	12.00	x
1004	Basic Chemistry (Th)	TH	20/50	33	20/50	37	100	70		70/100	2	A+	8.00	16.00	x
1005	Basic Chemistry (Pr)	PV	20/50	47	20/50	40	100	87		87/100	2	O	9.70	19.40	x
1006	Basic Microbiology (Th)	TH	20/50	20	20/50	35	100	55		55/100	2	B+	6.00	12.00	x
1007	Basic Microbiology (Pr)	PV	20/50	35	20/50	30	100	65		65/100	1	A	7.50	7.50	x
1008	Mathematics and Statistics (Th)	TH	20/50	40	20/50	34	100	74		74/100	2	A+	8.40	16.80	x
1009	Unit Operations-I (Th)	TH	20/50	44	20/50	33	100	77		77/100	2	A+	8.70	17.40	x
1010	Unit Operations-I (Pr)	PV	20/50	32	20/50	37	100	69		69/100	1	A	7.90	7.90	x
1011	Skills in Language Communication-I (Th)	TH	20/50	46	20/50	45	100	91		91/100	2	O+	10.00	20.00	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: 164.00</b>		<b>SGPA: 8.20</b>		<b>Grade: A+</b>		<b>Grand Total: 798/1100</b>			<b>Percentage: 72.55</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	26	20/50	27	100	53		53/100	2	B	5.80	11.60	c
2002	Principles of Food Preservation (Pr)	PV	20/50	33	20/50	41	100	74		74/100	2	A+	8.40	16.80	c
2003	Food Additive (Th)	TH	20/50	37	20/50	33	100	70		70/100	1	A+	8.00	8.00	c
2004	Unit Operations-II (Th)	TH	20/50	21	20/50	25	100	46		46/100	1	C	5.10	5.10	c
2005	Food Microbiology (Th)	TH	20/50	28	20/50	32	100	60		60/100	1	A	7.00	7.00	c
2006	Food Microbiology (Pr)	PV	20/50	38	20/50	38	100	76		76/100	2	A+	8.60	17.20	c
2007	Food Chemistry (Th)	TH	20/50	27	20/50	20	100	47		47/100	2	C	5.20	10.40	c
2008	Food Chemistry (Pr)	PV	20/50	34	20/50	32	100	66		66/100	2	A	7.60	15.20	c
2009	Skills in Language Communication-II (Th)	TH	20/50	45	20/50	46	100	91		91/100	2	O+	10.00	20.00	c
2011	Computer Skills (Pr)	PV	20/50	24	20/50	26	100	50		50/100	1	B	5.50	5.50	c
2010	Environmental Studies (Th)	TH	20/50	37	20/50	45	100	82		82/100	2	O	9.20	18.40	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: 135.20</b>		<b>SGPA: 7.51</b>		<b>Grade: A</b>		<b>Grand Total: 715/1100</b>			<b>Percentage: 65.00</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : 299.20</b>		<b>Total CGPA : 7.87</b>		<b>Final Grade : A</b>							
	<b>Grand Total : 1513/2200</b>			<b>Equivalent Percentage : 68.77</b>		<b>Status : Pass</b>									

PRINCIPAL

5/10/2021

Page5

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SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : BAMBARDEKAR ANVAYEE PANDURANG PRADNYA

Seat No : 024002

Center : 042

PRN : 2018016100138476

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	35	20/50	41	100	76		76/100	2	A+	8.60	17.20	x
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	42	100	78		78/100	2	A+	8.80	17.60	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	20	20/50	20	100	40	07	40/100	2	P	4.00	8.00	x
1004	Basic Chemistry (Th)	TH	20/50	21	20/50	21	100	42		42/100	2	P	4.40	8.80	x
1005	Basic Chemistry (Pr)	PV	20/50	48	20/50	30	100	78		78/100	2	A+	8.80	17.60	x
1006	Basic Microbiology (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1007	Basic Microbiology (Pr)	PV	20/50	31	20/50	20	100	51		51/100	1	B	5.60	5.60	x
1008	Mathematics and Statistics (Th)	TH	20/50	32	20/50	30	100	62		62/100	2	A	7.20	14.40	x
1009	Unit Operations-I (Th)	TH	20/50	29	20/50	30	100	59		59/100	2	B+	6.80	13.60	x
1010	Unit Operations-I (Pr)	PV	20/50	30	20/50	AB	100	AB		--	1	F	0.00	0.00	c
1011	Skills in Language Communication-I (Th)	TH	20/50	44	20/50	39	100	83		83/100	2	O	9.30	18.60	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	25	20/50	24	100	49		49/100	2	C	5.40	10.80	c
2002	Principles of Food Preservation (Pr)	PV	20/50	27	20/50	39	100	66		66/100	2	A	7.60	15.20	c
2003	Food Additive (Th)	TH	20/50	38	20/50	32	100	70		70/100	1	A+	8.00	8.00	c
2004	Unit Operations-II (Th)	TH	20/50	15	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2005	Food Microbiology (Th)	TH	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2006	Food Microbiology (Pr)	PV	20/50	21	20/50	20	100	41		41/100	2	P	4.20	8.40	c
2007	Food Chemistry (Th)	TH	20/50	11	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	25	20/50	27	100	52		52/100	2	B	5.70	11.40	c
2009	Skills in Language Communication-II (Th)	TH	20/50	38	20/50	38	100	76		76/100	2	A+	8.60	17.20	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	TH	20/50	22	20/50	34	100	56		56/100	2	B+	6.20	12.40	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : ATKT</b>									

PRINCIPAL

5/10/2021

Page6

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SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : DHAWUL KINAL NATHURAM NEHA

Seat No : 024003

Center : 042

PRN : 2018016100138484

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	36	20/50	40	100	76		76/100	2	A+	8.60	17.20	x
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	42	100	80		80/100	2	O	9.00	18.00	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	x
1004	Basic Chemistry (Th)	TH	20/50	25	20/50	32	100	57		57/100	2	B+	6.40	12.80	x
1005	Basic Chemistry (Pr)	PV	20/50	45	20/50	31	100	76		76/100	2	A+	8.60	17.20	x
1006	Basic Microbiology (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1007	Basic Microbiology (Pr)	PV	20/50	38	20/50	20	100	58		58/100	1	B+	6.60	6.60	x
1008	Mathematics and Statistics (Th)	TH	20/50	38	20/50	27	100	65		65/100	2	A	7.50	15.00	x
1009	Unit Operations-I (Th)	TH	20/50	28	20/50	20	100	48		48/100	2	C	5.30	10.60	x
1010	Unit Operations-I (Pr)	PV	20/50	32	20/50	AB	100	AB		--	1	F	0.00	0.00	c
1011	Skills in Language Communication-I (Th)	TH	20/50	36	20/50	20	100	56	07	56/100	2	B+	6.20	12.40	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	29	20/50	29	100	58		58/100	2	B+	6.60	13.20	c
2002	Principles of Food Preservation (Pr)	PV	20/50	30	20/50	37	100	67		67/100	2	A	7.70	15.40	c
2003	Food Additive (Th)	TH	20/50	45	20/50	33	100	78		78/100	1	A+	8.80	8.80	c
2004	Unit Operations-II (Th)	TH	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2005	Food Microbiology (Th)	TH	20/50	28	20/50	22	100	50		50/100	1	B	5.50	5.50	c
2006	Food Microbiology (Pr)	PV	20/50	36	20/50	42	100	78		78/100	2	A+	8.80	17.60	c
2007	Food Chemistry (Th)	TH	20/50	20	20/50	20	100	40	07	40/100	2	P	4.00	8.00	c
2008	Food Chemistry (Pr)	PV	20/50	38	20/50	29	100	67		67/100	2	A	7.70	15.40	c
2009	Skills in Language Communication-II (Th)	TH	20/50	34	20/50	24	100	58		58/100	2	B+	6.60	13.20	c
2011	Computer Skills (Pr)	PV	20/50	24	20/50	22	100	46		46/100	1	C	5.10	5.10	c
2010	Environmental Studies (Th)	TH	20/50	38	20/50	35	100	73		73/100	2	A+	8.30	16.60	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: 122.80</b>		<b>SGPA: 6.82</b>		<b>Grade: B+</b>		<b>Grand Total: 655/1100</b>			<b>Percentage: 59.55</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>				<b>Total CGPA : --</b>					<b>Final Grade : --</b>		
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>				<b>Status : ATKT</b>							

PRINCIPAL

5/10/2021

Page7

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

Name : DHURI KOMAL SURYAKANT SUMITA

Seat No : 024004

Center : 042

PRN : 2018016100138766

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	37	20/50	35	100	72		72/100	2	A+	8.20	16.40	x
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	41	100	77		77/100	2	A+	8.70	17.40	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	29	20/50	31	100	60		60/100	2	A	7.00	14.00	x
1004	Basic Chemistry (Th)	TH	20/50	26	20/50	36	100	62		62/100	2	A	7.20	14.40	x
1005	Basic Chemistry (Pr)	PV	20/50	25	20/50	27	100	52		52/100	2	B	5.70	11.40	x
1006	Basic Microbiology (Th)	TH	20/50	20	20/50	20	100	40	11	40/100	2	P	4.00	8.00	x
1007	Basic Microbiology (Pr)	PV	20/50	24	20/50	20	100	44		44/100	1	P	4.80	4.80	x
1008	Mathematics and Statistics (Th)	TH	20/50	24	20/50	26	100	50		50/100	2	B	5.50	11.00	x
1009	Unit Operations-I (Th)	TH	20/50	32	20/50	26	100	58		58/100	2	B+	6.60	13.20	x
1010	Unit Operations-I (Pr)	PV	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	x
1011	Skills in Language Communication-I (Th)	TH	20/50	36	20/50	31	100	67		67/100	2	A	7.70	15.40	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: 131.00</b>		<b>SGPA: 6.55</b>		<b>Grade: B+</b>		<b>Grand Total: 627/1100</b>			<b>Percentage: 57.00</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	28	20/50	22	100	50		50/100	2	B	5.50	11.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	32	20/50	34	100	66		66/100	2	A	7.60	15.20	c
2003	Food Additive (Th)	TH	20/50	31	20/50	25	100	56		56/100	1	B+	6.20	6.20	c
2004	Unit Operations-II (Th)	TH	20/50	22	20/50	20	100	42		42/100	1	P	4.40	4.40	c
2005	Food Microbiology (Th)	TH	20/50	20	20/50	04	100	FF		--	1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	27	20/50	23	100	50		50/100	2	B	5.50	11.00	c
2007	Food Chemistry (Th)	TH	20/50	14	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	34	20/50	27	100	61		61/100	2	A	7.10	14.20	c
2009	Skills in Language Communication-II (Th)	TH	20/50	32	20/50	25	100	57		57/100	2	B+	6.40	12.80	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	21	100	41		41/100	1	P	4.20	4.20	c
2010	Environmental Studies (Th)	TH	20/50	28	20/50	40	100	68		68/100	2	A	7.80	15.60	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : ATKT</b>									

PRINCIPAL

5/10/2021

Page8

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049



SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : FARDE KASHVI SUBHASH AMITA

Seat No : 024005

Center : 042

PRN : 2018016100139746

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	34	20/50	26	100	60		60/100	2	A	7.00	14.00	x
1002	Principles of Food Technology (Pr)	PV	20/50	43	20/50	41	100	84		84/100	2	O	9.40	18.80	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	20	20/50	24	100	44		44/100	2	P	4.80	9.60	c
1004	Basic Chemistry (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1005	Basic Chemistry (Pr)	PV	20/50	44	20/50	20	100	64		64/100	2	A	7.40	14.80	x
1006	Basic Microbiology (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1007	Basic Microbiology (Pr)	PV	20/50	23	20/50	20	100	43		43/100	1	P	4.60	4.60	x
1008	Mathematics and Statistics (Th)	TH	20/50	26	20/50	20	100	46		46/100	2	C	5.10	10.20	x
1009	Unit Operations-I (Th)	TH	20/50	20	20/50	48	100	68		68/100	2	A	7.80	15.60	c
1010	Unit Operations-I (Pr)	PV	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	x
1011	Skills in Language Communication-I (Th)	TH	20/50	31	20/50	20	100	51		51/100	2	B	5.60	11.20	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	32	20/50	38	100	70		70/100	2	A+	8.00	16.00	c
2003	Food Additive (Th)	TH	20/50	27	20/50	21	100	48		48/100	1	C	5.30	5.30	c
2004	Unit Operations-II (Th)	TH	20/50	08	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2005	Food Microbiology (Th)	TH	20/50	13	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	20	20/50	23	100	43		43/100	2	P	4.60	9.20	c
2007	Food Chemistry (Th)	TH	20/50	11	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	34	20/50	25	100	59		59/100	2	B+	6.80	13.60	c
2009	Skills in Language Communication-II (Th)	TH	20/50	29	20/50	20	100	49		49/100	2	C	5.40	10.80	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : ATKT</b>									

PRINCIPAL

5/10/2021

Page9

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.  
Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019  
Result Date :22 Aug 2019

Name : GAHLOT REHMAT AMIN NADEEMA

Seat No : 024006

Center : 042

PRN : 2018016100138406

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	46	20/50	35	100	81		81/100	2	O	9.10	18.20	x
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	42	100	78		78/100	2	A+	8.80	17.60	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	33	20/50	33	100	66		66/100	2	A	7.60	15.20	x
1004	Basic Chemistry (Th)	TH	20/50	24	20/50	32	100	56		56/100	2	B+	6.20	12.40	x
1005	Basic Chemistry (Pr)	PV	20/50	47	20/50	40	100	87		87/100	2	O	9.70	19.40	x
1006	Basic Microbiology (Th)	TH	20/50	26	20/50	29	100	55		55/100	2	B+	6.00	12.00	x
1007	Basic Microbiology (Pr)	PV	20/50	36	20/50	23	100	59		59/100	1	B+	6.80	6.80	x
1008	Mathematics and Statistics (Th)	TH	20/50	35	20/50	35	100	70		70/100	2	A+	8.00	16.00	x
1009	Unit Operations-I (Th)	TH	20/50	35	20/50	31	100	66		66/100	2	A	7.60	15.20	x
1010	Unit Operations-I (Pr)	PV	20/50	24	20/50	27	100	51		51/100	1	B	5.60	5.60	x
1011	Skills in Language Communication-I (Th)	TH	20/50	38	20/50	31	100	69		69/100	2	A	7.90	15.80	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: 154.20</b>		<b>SGPA: 7.71</b>		<b>Grade: A</b>		<b>Grand Total: 738/1100</b>			<b>Percentage: 67.09</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	36	20/50	32	100	68		68/100	2	A	7.80	15.60	c
2002	Principles of Food Preservation (Pr)	PV	20/50	33	20/50	41	100	74		74/100	2	A+	8.40	16.80	c
2003	Food Additive (Th)	TH	20/50	32	20/50	28	100	60		60/100	1	A	7.00	7.00	c
2004	Unit Operations-II (Th)	TH	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	c
2005	Food Microbiology (Th)	TH	20/50	24	20/50	31	100	55		55/100	1	B+	6.00	6.00	c
2006	Food Microbiology (Pr)	PV	20/50	31	20/50	37	100	68		68/100	2	A	7.80	15.60	c
2007	Food Chemistry (Th)	TH	20/50	22	20/50	20	100	42		42/100	2	P	4.40	8.80	c
2008	Food Chemistry (Pr)	PV	20/50	35	20/50	31	100	66		66/100	2	A	7.60	15.20	c
2009	Skills in Language Communication-II (Th)	TH	20/50	36	20/50	28	100	64		64/100	2	A	7.40	14.80	c
2011	Computer Skills (Pr)	PV	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	c
2010	Environmental Studies (Th)	TH	20/50	43	20/50	43	100	86		86/100	2	O	9.60	19.20	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: 129.00</b>		<b>SGPA: 7.17</b>		<b>Grade: A</b>		<b>Grand Total: 673/1100</b>			<b>Percentage: 61.18</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : 283.20</b>		<b>Total CGPA : 7.45</b>		<b>Final Grade : A</b>							
	<b>Grand Total : 1411/2200</b>			<b>Equivalent Percentage : 64.14</b>		<b>Status : Pass</b>									

PRINCIPAL

5/10/2021

Page10

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.  
Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019  
Result Date :22 Aug 2019

Name : GAVHANE PRERANA ANIL VISHRNTI

Seat No : 024007

Center : 042

PRN : 2018016100138461

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	33	20/50	38	100	71		71/100	2	A+	8.10	16.20	x
1002	Principles of Food Technology (Pr)	PV	20/50	42	20/50	42	100	84		84/100	2	O	9.40	18.80	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	x
1004	Basic Chemistry (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1005	Basic Chemistry (Pr)	PV	20/50	47	20/50	30	100	77		77/100	2	A+	8.70	17.40	x
1006	Basic Microbiology (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1007	Basic Microbiology (Pr)	PV	20/50	23	20/50	20	100	43		43/100	1	P	4.60	4.60	x
1008	Mathematics and Statistics (Th)	TH	20/50	30	20/50	20	100	50		50/100	2	B	5.50	11.00	x
1009	Unit Operations-I (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1010	Unit Operations-I (Pr)	PV	20/50	33	20/50	21	100	54		54/100	1	B	5.90	5.90	x
1011	Skills in Language Communication-I (Th)	TH	20/50	30	20/50	25	100	55		55/100	2	B+	6.00	12.00	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	27	20/50	23	100	50		50/100	2	B	5.50	11.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	38	20/50	40	100	78		78/100	2	A+	8.80	17.60	c
2003	Food Additive (Th)	TH	20/50	30	20/50	27	100	57		57/100	1	B+	6.40	6.40	c
2004	Unit Operations-II (Th)	TH	20/50	11	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2005	Food Microbiology (Th)	TH	20/50	24	20/50	20	100	44		44/100	1	P	4.80	4.80	c
2006	Food Microbiology (Pr)	PV	20/50	30	20/50	33	100	63		63/100	2	A	7.30	14.60	c
2007	Food Chemistry (Th)	TH	20/50	20	20/50	07	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	36	20/50	31	100	67		67/100	2	A	7.70	15.40	c
2009	Skills in Language Communication-II (Th)	TH	20/50	29	20/50	30	100	59		59/100	2	B+	6.80	13.60	c
2011	Computer Skills (Pr)	PV	20/50	21	20/50	20	100	41	06	41/100	1	P	4.20	4.20	c
2010	Environmental Studies (Th)	TH	20/50	24	20/50	27	100	51		51/100	2	B	5.60	11.20	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : ATKT</b>									

PRINCIPAL

5/10/2021

Page11

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : GHAVADE ASHMITA VIJAY SUNITA

Seat No : 024008

Center : 042

PRN : 2018016100138615

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	36	20/50	36	100	72		72/100	2	A+	8.20	16.40	x
1002	Principles of Food Technology (Pr)	PV	20/50	43	20/50	42	100	85		85/100	2	O	9.50	19.00	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	26	20/50	20	100	46		46/100	2	C	5.10	10.20	x
1004	Basic Chemistry (Th)	TH	20/50	29	20/50	30	100	59		59/100	2	B+	6.80	13.60	x
1005	Basic Chemistry (Pr)	PV	20/50	48	20/50	43	100	91		91/100	2	O+	10.00	20.00	x
1006	Basic Microbiology (Th)	TH	20/50	20	20/50	26	100	46		46/100	2	C	5.10	10.20	x
1007	Basic Microbiology (Pr)	PV	20/50	26	20/50	26	100	52		52/100	1	B	5.70	5.70	x
1008	Mathematics and Statistics (Th)	TH	20/50	21	20/50	29	100	50		50/100	2	B	5.50	11.00	x
1009	Unit Operations-I (Th)	TH	20/50	26	20/50	36	100	62		62/100	2	A	7.20	14.40	x
1010	Unit Operations-I (Pr)	PV	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	x
1011	Skills in Language Communication-I (Th)	TH	20/50	42	20/50	42	100	84		84/100	2	O	9.40	18.80	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: 144.30</b>		<b>SGPA: 7.22</b>		<b>Grade: A</b>		<b>Grand Total: 692/1100</b>			<b>Percentage: 62.91</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	36	20/50	28	100	64		64/100	2	A	7.40	14.80	c
2002	Principles of Food Preservation (Pr)	PV	20/50	38	20/50	39	100	77		77/100	2	A+	8.70	17.40	c
2003	Food Additive (Th)	TH	20/50	33	20/50	37	100	70		70/100	1	A+	8.00	8.00	c
2004	Unit Operations-II (Th)	TH	20/50	20	20/50	24	100	44		44/100	1	P	4.80	4.80	c
2005	Food Microbiology (Th)	TH	20/50	20	20/50	23	100	43		43/100	1	P	4.60	4.60	c
2006	Food Microbiology (Pr)	PV	20/50	36	20/50	36	100	72		72/100	2	A+	8.20	16.40	c
2007	Food Chemistry (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2008	Food Chemistry (Pr)	PV	20/50	38	20/50	32	100	70		70/100	2	A+	8.00	16.00	c
2009	Skills in Language Communication-II (Th)	TH	20/50	39	20/50	35	100	74		74/100	2	A+	8.40	16.80	c
2011	Computer Skills (Pr)	PV	20/50	21	20/50	20	100	41		41/100	1	P	4.20	4.20	c
2010	Environmental Studies (Th)	TH	20/50	34	20/50	43	100	77		77/100	2	A+	8.70	17.40	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: 128.40</b>		<b>SGPA: 7.13</b>		<b>Grade: A</b>		<b>Grand Total: 672/1100</b>			<b>Percentage: 61.09</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : 272.70</b>		<b>Total CGPA : 7.18</b>		<b>Final Grade : A</b>							
	<b>Grand Total : 1364/2200</b>			<b>Equivalent Percentage : 62.00</b>		<b>Status : Pass</b>									

PRINCIPAL

5/10/2021

Page12

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

Name : GHOLAM URMI SUBHASH SHOBHA

Seat No : 024009

Center : 042

PRN : 2018016100138492

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	30	20/50	24	100	54		54/100	2	B	5.90	11.80	x
1002	Principles of Food Technology (Pr)	PV	20/50	34	20/50	41	100	75		75/100	2	A+	8.50	17.00	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	20	20/50	23	100	43		43/100	2	P	4.60	9.20	x
1004	Basic Chemistry (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1005	Basic Chemistry (Pr)	PV	20/50	42	20/50	28	100	70		70/100	2	A+	8.00	16.00	x
1006	Basic Microbiology (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1007	Basic Microbiology (Pr)	PV	20/50	22	20/50	20	100	42		42/100	1	P	4.40	4.40	x
1008	Mathematics and Statistics (Th)	TH	20/50	26	20/50	20	100	46		46/100	2	C	5.10	10.20	x
1009	Unit Operations-I (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
1010	Unit Operations-I (Pr)	PV	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	x
1011	Skills in Language Communication-I (Th)	TH	20/50	33	20/50	20	100	53		53/100	2	B	5.80	11.60	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	20	20/50	20	100	40	06	40/100	2	P	4.00	8.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	35	20/50	35	100	70		70/100	2	A+	8.00	16.00	c
2003	Food Additive (Th)	TH	20/50	24	20/50	21	100	45		45/100	1	C	5.00	5.00	c
2004	Unit Operations-II (Th)	TH	20/50	11	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2005	Food Microbiology (Th)	TH	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2006	Food Microbiology (Pr)	PV	20/50	26	20/50	21	100	47		47/100	2	C	5.20	10.40	c
2007	Food Chemistry (Th)	TH	20/50	12	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	31	20/50	23	100	54		54/100	2	B	5.90	11.80	c
2009	Skills in Language Communication-II (Th)	TH	20/50	24	20/50	20	100	44		44/100	2	P	4.80	9.60	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	14	100	FF		--	1	F	0.00	0.00	c
2010	Environmental Studies (Th)	TH	20/50	20	20/50	24	100	44		44/100	2	P	4.80	9.60	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : ATKT</b>									

PRINCIPAL

5/10/2021

Page13

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : GONBARE PRACHI NANDU NAMITA

Seat No : 024010

Center : 042

PRN : 2018016100138503

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	43	20/50	42	100	85		85/100	2	O	9.50	19.00	x
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	42	100	78		78/100	2	A+	8.80	17.60	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	23	20/50	36	100	59		59/100	2	B+	6.80	13.60	x
1004	Basic Chemistry (Th)	TH	20/50	37	20/50	42	100	79		79/100	2	A+	8.90	17.80	x
1005	Basic Chemistry (Pr)	PV	20/50	45	20/50	40	100	85		85/100	2	O	9.50	19.00	x
1006	Basic Microbiology (Th)	TH	20/50	27	20/50	22	100	49		49/100	2	C	5.40	10.80	x
1007	Basic Microbiology (Pr)	PV	20/50	44	20/50	26	100	70		70/100	1	A+	8.00	8.00	x
1008	Mathematics and Statistics (Th)	TH	20/50	46	20/50	37	100	83		83/100	2	O	9.30	18.60	x
1009	Unit Operations-I (Th)	TH	20/50	39	20/50	40	100	79		79/100	2	A+	8.90	17.80	x
1010	Unit Operations-I (Pr)	PV	20/50	41	20/50	27	100	68		68/100	1	A	7.80	7.80	x
1011	Skills in Language Communication-I (Th)	TH	20/50	36	20/50	31	100	67		67/100	2	A	7.70	15.40	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: 165.40</b>		<b>SGPA: 8.27</b>		<b>Grade: A+</b>		<b>Grand Total: 802/1100</b>			<b>Percentage: 72.91</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	34	20/50	32	100	66		66/100	2	A	7.60	15.20	c
2002	Principles of Food Preservation (Pr)	PV	20/50	37	20/50	37	100	74		74/100	2	A+	8.40	16.80	c
2003	Food Additive (Th)	TH	20/50	46	20/50	37	100	83		83/100	1	O	9.30	9.30	c
2004	Unit Operations-II (Th)	TH	20/50	29	20/50	31	100	60		60/100	1	A	7.00	7.00	c
2005	Food Microbiology (Th)	TH	20/50	36	20/50	34	100	70		70/100	1	A+	8.00	8.00	c
2006	Food Microbiology (Pr)	PV	20/50	34	20/50	34	100	68		68/100	2	A	7.80	15.60	c
2007	Food Chemistry (Th)	TH	20/50	25	20/50	20	100	45		45/100	2	C	5.00	10.00	c
2008	Food Chemistry (Pr)	PV	20/50	33	20/50	31	100	64		64/100	2	A	7.40	14.80	c
2009	Skills in Language Communication-II (Th)	TH	20/50	35	20/50	39	100	74		74/100	2	A+	8.40	16.80	c
2011	Computer Skills (Pr)	PV	20/50	23	20/50	20	100	43		43/100	1	P	4.60	4.60	c
2010	Environmental Studies (Th)	TH	20/50	43	20/50	47	100	90		90/100	2	O+	10.00	20.00	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: 138.10</b>		<b>SGPA: 7.67</b>		<b>Grade: A</b>		<b>Grand Total: 737/1100</b>			<b>Percentage: 67.00</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : 303.50</b>		<b>Total CGPA : 7.99</b>		<b>Final Grade : A</b>							
	<b>Grand Total : 1539/2200</b>			<b>Equivalent Percentage : 69.95</b>		<b>Status : Pass</b>									

PRINCIPAL

5/10/2021

Page14

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

Name : GUPTA ANJALI ARVIND REKHA

Seat No : 024011

Center : 042

PRN : 2018016100139007

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	30	20/50	22	100	52		52/100	2	B	5.70	11.40	x
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	42	100	78		78/100	2	A+	8.80	17.60	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1004	Basic Chemistry (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1005	Basic Chemistry (Pr)	PV	20/50	41	20/50	20	100	61		61/100	2	A	7.10	14.20	x
1006	Basic Microbiology (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1007	Basic Microbiology (Pr)	PV	20/50	33	20/50	20	100	53		53/100	1	B	5.80	5.80	x
1008	Mathematics and Statistics (Th)	TH	20/50	20	20/50	20	100	40	08	40/100	2	P	4.00	8.00	x
1009	Unit Operations-I (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1010	Unit Operations-I (Pr)	PV	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	x
1011	Skills in Language Communication-I (Th)	TH	20/50	31	20/50	20	100	51		51/100	2	B	5.60	11.20	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	37	20/50	35	100	72		72/100	2	A+	8.20	16.40	c
2003	Food Additive (Th)	TH	20/50	22	20/50	21	100	43		43/100	1	P	4.60	4.60	c
2004	Unit Operations-II (Th)	TH	20/50	07	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2005	Food Microbiology (Th)	TH	20/50	20	20/50	AB	100	AB		--	1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	21	20/50	31	100	52		52/100	2	B	5.70	11.40	c
2007	Food Chemistry (Th)	TH	20/50	12	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	29	20/50	21	100	50		50/100	2	B	5.50	11.00	c
2009	Skills in Language Communication-II (Th)	TH	20/50	23	20/50	20	100	43		43/100	2	P	4.60	9.20	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40	06	40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : ATKT</b>									

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : HADKAR BHAGYASHRI VISHVAS VRUSHALI

Seat No : 024012

Center : 042

PRN : 2018016100138453

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	25	20/50	50	100	75		75/100	2	A+	8.50	17.00	x
1002	Principles of Food Technology (Pr)	PV	20/50	43	20/50	42	100	85		85/100	2	O	9.50	19.00	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	31	20/50	38	100	69		69/100	2	A	7.90	15.80	x
1004	Basic Chemistry (Th)	TH	20/50	40	20/50	42	100	82		82/100	2	O	9.20	18.40	x
1005	Basic Chemistry (Pr)	PV	20/50	46	20/50	47	100	93		93/100	2	O+	10.00	20.00	x
1006	Basic Microbiology (Th)	TH	20/50	39	20/50	24	100	63		63/100	2	A	7.30	14.60	x
1007	Basic Microbiology (Pr)	PV	20/50	35	20/50	34	100	69		69/100	1	A	7.90	7.90	x
1008	Mathematics and Statistics (Th)	TH	20/50	24	20/50	36	100	60		60/100	2	A	7.00	14.00	x
1009	Unit Operations-I (Th)	TH	20/50	22	20/50	33	100	55		55/100	2	B+	6.00	12.00	x
1010	Unit Operations-I (Pr)	PV	20/50	31	20/50	20	100	51		51/100	1	B	5.60	5.60	x
1011	Skills in Language Communication-I (Th)	TH	20/50	40	20/50	41	100	81		81/100	2	O	9.10	18.20	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>		<b>Total EGP: 162.50</b>		<b>SGPA: 8.13</b>			<b>Grade: A+</b>		<b>Grand Total: 783/1100</b>			<b>Percentage: 71.18</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	39	20/50	28	100	67		67/100	2	A	7.70	15.40	c
2002	Principles of Food Preservation (Pr)	PV	20/50	39	20/50	42	100	81		81/100	2	O	9.10	18.20	c
2003	Food Additive (Th)	TH	20/50	47	20/50	43	100	90		90/100	1	O+	10.00	10.00	c
2004	Unit Operations-II (Th)	TH	20/50	30	20/50	29	100	59		59/100	1	B+	6.80	6.80	c
2005	Food Microbiology (Th)	TH	20/50	28	20/50	35	100	63		63/100	1	A	7.30	7.30	c
2006	Food Microbiology (Pr)	PV	20/50	44	20/50	45	100	89		89/100	2	O	9.90	19.80	c
2007	Food Chemistry (Th)	TH	20/50	24	20/50	28	100	52		52/100	2	B	5.70	11.40	c
2008	Food Chemistry (Pr)	PV	20/50	35	20/50	35	100	70		70/100	2	A+	8.00	16.00	c
2009	Skills in Language Communication-II (Th)	TH	20/50	42	20/50	42	100	84		84/100	2	O	9.40	18.80	c
2011	Computer Skills (Pr)	PV	20/50	26	20/50	28	100	54		54/100	1	B	5.90	5.90	c
2010	Environmental Studies (Th)	TH	20/50	47	20/50	44	100	91		91/100	2	O+	10.00	20.00	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>		<b>Total EGP: 149.60</b>		<b>SGPA: 8.31</b>			<b>Grade: A+</b>		<b>Grand Total: 800/1100</b>			<b>Percentage: 72.73</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>		<b>Total EGP : 312.10</b>		<b>SGPA: 8.21</b>			<b>Total CGPA : 8.21</b>		<b>Grand Total : 1583/2200</b>		<b>Final Grade : A+</b>	<b>Equivalent Percentage : 71.95</b>		<b>Status : Pass</b>

PRINCIPAL

5/10/2021

Page16

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049



SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : KASLE PRITAM MAHADEV PRANALI

Seat No : 024013

Center : 042

PRN : 2018016100138395

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	43	20/50	42	100	85		85/100	2	O	9.50	19.00	x
1002	Principles of Food Technology (Pr)	PV	20/50	39	20/50	45	100	84		84/100	2	O	9.40	18.80	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	32	20/50	37	100	69		69/100	2	A	7.90	15.80	x
1004	Basic Chemistry (Th)	TH	20/50	24	20/50	28	100	52		52/100	2	B	5.70	11.40	x
1005	Basic Chemistry (Pr)	PV	20/50	45	20/50	41	100	86		86/100	2	O	9.60	19.20	x
1006	Basic Microbiology (Th)	TH	20/50	29	20/50	33	100	62		62/100	2	A	7.20	14.40	x
1007	Basic Microbiology (Pr)	PV	20/50	30	20/50	28	100	58		58/100	1	B+	6.60	6.60	x
1008	Mathematics and Statistics (Th)	TH	20/50	24	20/50	21	100	45		45/100	2	C	5.00	10.00	x
1009	Unit Operations-I (Th)	TH	20/50	32	20/50	34	100	66		66/100	2	A	7.60	15.20	x
1010	Unit Operations-I (Pr)	PV	20/50	34	20/50	23	100	57		57/100	1	B+	6.40	6.40	x
1011	Skills in Language Communication-I (Th)	TH	20/50	43	20/50	39	100	82		82/100	2	O	9.20	18.40	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: 155.20</b>		<b>SGPA: 7.76</b>		<b>Grade: A</b>		<b>Grand Total: 746/1100</b>			<b>Percentage: 67.82</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	31	20/50	33	100	64		64/100	2	A	7.40	14.80	c
2002	Principles of Food Preservation (Pr)	PV	20/50	36	20/50	41	100	77		77/100	2	A+	8.70	17.40	c
2003	Food Additive (Th)	TH	20/50	42	20/50	35	100	77		77/100	1	A+	8.70	8.70	c
2004	Unit Operations-II (Th)	TH	20/50	26	20/50	20	100	46		46/100	1	C	5.10	5.10	c
2005	Food Microbiology (Th)	TH	20/50	32	20/50	36	100	68		68/100	1	A	7.80	7.80	c
2006	Food Microbiology (Pr)	PV	20/50	37	20/50	40	100	77		77/100	2	A+	8.70	17.40	c
2007	Food Chemistry (Th)	TH	20/50	26	20/50	20	100	46		46/100	2	C	5.10	10.20	c
2008	Food Chemistry (Pr)	PV	20/50	33	20/50	27	100	60		60/100	2	A	7.00	14.00	c
2009	Skills in Language Communication-II (Th)	TH	20/50	42	20/50	43	100	85		85/100	2	O	9.50	19.00	c
2011	Computer Skills (Pr)	PV	20/50	23	20/50	27	100	50		50/100	1	B	5.50	5.50	c
2010	Environmental Studies (Th)	TH	20/50	36	20/50	46	100	82		82/100	2	O	9.20	18.40	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: 138.30</b>		<b>SGPA: 7.68</b>		<b>Grade: A</b>		<b>Grand Total: 732/1100</b>			<b>Percentage: 66.55</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : 293.50</b>		<b>Total CGPA : 7.72</b>		<b>Final Grade : A</b>							
	<b>Grand Total : 1478/2200</b>			<b>Equivalent Percentage : 67.18</b>		<b>Status : Pass</b>									

PRINCIPAL

5/10/2021

Page17

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.  
Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019  
Result Date :22 Aug 2019

Name : LAD MANASI SUNIL LATA

Seat No : 024014

Center : 042

PRN : 2018016100138743

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	34	20/50	34	100	68		68/100	2	A	7.80	15.60	x
1002	Principles of Food Technology (Pr)	PV	20/50	45	20/50	44	100	89		89/100	2	O	9.90	19.80	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	26	20/50	21	100	47		47/100	2	C	5.20	10.40	x
1004	Basic Chemistry (Th)	TH	20/50	30	20/50	28	100	58		58/100	2	B+	6.60	13.20	x
1005	Basic Chemistry (Pr)	PV	20/50	46	20/50	47	100	93		93/100	2	O+	10.00	20.00	x
1006	Basic Microbiology (Th)	TH	20/50	23	20/50	24	100	47		47/100	2	C	5.20	10.40	x
1007	Basic Microbiology (Pr)	PV	20/50	41	20/50	28	100	69		69/100	1	A	7.90	7.90	x
1008	Mathematics and Statistics (Th)	TH	20/50	36	20/50	31	100	67		67/100	2	A	7.70	15.40	x
1009	Unit Operations-I (Th)	TH	20/50	26	20/50	23	100	49		49/100	2	C	5.40	10.80	x
1010	Unit Operations-I (Pr)	PV	20/50	35	20/50	23	100	58		58/100	1	B+	6.60	6.60	x
1011	Skills in Language Communication-I (Th)	TH	20/50	41	20/50	25	100	66		66/100	2	A	7.60	15.20	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: 145.30</b>		<b>SGPA: 7.27</b>		<b>Grade: A</b>		<b>Grand Total: 711/1100</b>			<b>Percentage: 64.64</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	20	20/50	22	100	42		42/100	2	P	4.40	8.80	c
2002	Principles of Food Preservation (Pr)	PV	20/50	38	20/50	39	100	77		77/100	2	A+	8.70	17.40	c
2003	Food Additive (Th)	TH	20/50	33	20/50	23	100	56		56/100	1	B+	6.20	6.20	c
2004	Unit Operations-II (Th)	TH	20/50	20	20/50	20	100	40	09	40/100	1	P	4.00	4.00	c
2005	Food Microbiology (Th)	TH	20/50	21	20/50	27	100	48		48/100	1	C	5.30	5.30	c
2006	Food Microbiology (Pr)	PV	20/50	29	20/50	28	100	57		57/100	2	B+	6.40	12.80	c
2007	Food Chemistry (Th)	TH	20/50	12	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	29	20/50	29	100	58		58/100	2	B+	6.60	13.20	c
2009	Skills in Language Communication-II (Th)	TH	20/50	32	20/50	32	100	64		64/100	2	A	7.40	14.80	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	21	100	41		41/100	1	P	4.20	4.20	c
2010	Environmental Studies (Th)	TH	20/50	30	20/50	35	100	65		65/100	2	A	7.50	15.00	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : ATKT</b>									

PRINCIPAL

5/10/2021

Page18

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.  
Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019  
Result Date :22 Aug 2019

Name : NIKAM SHARVARI MUKESH VARSHA

Seat No : 024016

Center : 042

PRN : 2018016100138437

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	41	20/50	31	100	72		72/100	2	A+	8.20	16.40	x
1002	Principles of Food Technology (Pr)	PV	20/50	44	20/50	44	100	88		88/100	2	O	9.80	19.60	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	23	20/50	32	100	55		55/100	2	B+	6.00	12.00	x
1004	Basic Chemistry (Th)	TH	20/50	23	20/50	27	100	50		50/100	2	B	5.50	11.00	x
1005	Basic Chemistry (Pr)	PV	20/50	48	20/50	35	100	83		83/100	2	O	9.30	18.60	x
1006	Basic Microbiology (Th)	TH	20/50	21	20/50	20	100	41		41/100	2	P	4.20	8.40	x
1007	Basic Microbiology (Pr)	PV	20/50	36	20/50	23	100	59		59/100	1	B+	6.80	6.80	x
1008	Mathematics and Statistics (Th)	TH	20/50	32	20/50	24	100	56		56/100	2	B+	6.20	12.40	x
1009	Unit Operations-I (Th)	TH	20/50	28	20/50	30	100	58		58/100	2	B+	6.60	13.20	x
1010	Unit Operations-I (Pr)	PV	20/50	35	20/50	AB	100	AB		--	1	F	0.00	0.00	c
1011	Skills in Language Communication-I (Th)	TH	20/50	38	20/50	34	100	72		72/100	2	A+	8.20	16.40	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	27	20/50	32	100	59		59/100	2	B+	6.80	13.60	c
2002	Principles of Food Preservation (Pr)	PV	20/50	36	20/50	38	100	74		74/100	2	A+	8.40	16.80	c
2003	Food Additive (Th)	TH	20/50	21	20/50	28	100	49		49/100	1	C	5.40	5.40	c
2004	Unit Operations-II (Th)	TH	20/50	20	20/50	22	100	42		42/100	1	P	4.40	4.40	c
2005	Food Microbiology (Th)	TH	20/50	26	20/50	25	100	51		51/100	1	B	5.60	5.60	c
2006	Food Microbiology (Pr)	PV	20/50	28	20/50	26	100	54		54/100	2	B	5.90	11.80	c
2007	Food Chemistry (Th)	TH	20/50	20	20/50	20	100	40	10	40/100	2	P	4.00	8.00	c
2008	Food Chemistry (Pr)	PV	20/50	27	20/50	30	100	57		57/100	2	B+	6.40	12.80	c
2009	Skills in Language Communication-II (Th)	TH	20/50	32	20/50	27	100	59		59/100	2	B+	6.80	13.60	c
2011	Computer Skills (Pr)	PV	20/50	23	20/50	28	100	51		51/100	1	B	5.60	5.60	c
2010	Environmental Studies (Th)	TH	20/50	29	20/50	28	100	57		57/100	2	B+	6.40	12.80	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: 110.40</b>		<b>SGPA: 6.13</b>		<b>Grade: B+</b>		<b>Grand Total: 593/1100</b>			<b>Percentage: 53.91</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>				<b>Total CGPA : --</b>					<b>Final Grade : --</b>		
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>				<b>Status : ATKT</b>							

PRINCIPAL

5/10/2021

Page19

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : PAL NISHA RAMLAL SEEMA

Seat No : 024017

Center : 042

PRN : 2018016100138526

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	40	20/50	22	100	62		62/100	2	A	7.20	14.40	x
1002	Principles of Food Technology (Pr)	PV	20/50	33	20/50	41	100	74		74/100	2	A+	8.40	16.80	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	x
1004	Basic Chemistry (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	x
1005	Basic Chemistry (Pr)	PV	20/50	48	20/50	31	100	79		79/100	2	A+	8.90	17.80	x
1006	Basic Microbiology (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1007	Basic Microbiology (Pr)	PV	20/50	22	20/50	20	100	42		42/100	1	P	4.40	4.40	x
1008	Mathematics and Statistics (Th)	TH	20/50	28	20/50	25	100	53		53/100	2	B	5.80	11.60	x
1009	Unit Operations-I (Th)	TH	20/50	24	20/50	20	100	44		44/100	2	P	4.80	9.60	x
1010	Unit Operations-I (Pr)	PV	20/50	26	20/50	22	100	48		48/100	1	C	5.30	5.30	x
1011	Skills in Language Communication-I (Th)	TH	20/50	40	20/50	37	100	77		77/100	2	A+	8.70	17.40	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	25	20/50	20	100	45		45/100	2	C	5.00	10.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	36	20/50	32	100	68		68/100	2	A	7.80	15.60	c
2003	Food Additive (Th)	TH	20/50	30	20/50	25	100	55		55/100	1	B+	6.00	6.00	c
2004	Unit Operations-II (Th)	TH	20/50	11	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2005	Food Microbiology (Th)	TH	20/50	21	20/50	20	100	41		41/100	1	P	4.20	4.20	c
2006	Food Microbiology (Pr)	PV	20/50	33	20/50	20	100	53		53/100	2	B	5.80	11.60	c
2007	Food Chemistry (Th)	TH	20/50	13	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	25	20/50	28	100	53		53/100	2	B	5.80	11.60	c
2009	Skills in Language Communication-II (Th)	TH	20/50	35	20/50	36	100	71		71/100	2	A+	8.10	16.20	c
2011	Computer Skills (Pr)	PV	20/50	21	20/50	29	100	50		50/100	1	B	5.50	5.50	c
2010	Environmental Studies (Th)	TH	20/50	21	20/50	32	100	53		53/100	2	B	5.80	11.60	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : ATKT</b>									

PRINCIPAL

5/10/2021

Page20

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : PATIL ANAGHA PRAVIN SMITA

Seat No : 024018

Center : 042

PRN : 2018016100138534

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	37	20/50	26	100	63		63/100	2	A	7.30	14.60	x
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	43	100	79		79/100	2	A+	8.90	17.80	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	20	20/50	22	100	42		42/100	2	P	4.40	8.80	x
1004	Basic Chemistry (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	x
1005	Basic Chemistry (Pr)	PV	20/50	47	20/50	32	100	79		79/100	2	A+	8.90	17.80	x
1006	Basic Microbiology (Th)	TH	20/50	20	20/50	20	100	40	05	40/100	2	P	4.00	8.00	x
1007	Basic Microbiology (Pr)	PV	20/50	22	20/50	20	100	42		42/100	1	P	4.40	4.40	x
1008	Mathematics and Statistics (Th)	TH	20/50	23	20/50	20	100	43		43/100	2	P	4.60	9.20	x
1009	Unit Operations-I (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	x
1010	Unit Operations-I (Pr)	PV	20/50	21	20/50	30	100	51		51/100	1	B	5.60	5.60	c
1011	Skills in Language Communication-I (Th)	TH	20/50	34	20/50	27	100	61		61/100	2	A	7.10	14.20	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: 116.40</b>		<b>SGPA: 5.82</b>		<b>Grade: B</b>		<b>Grand Total: 580/1100</b>			<b>Percentage: 52.73</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	22	20/50	23	100	45		45/100	2	C	5.00	10.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	37	20/50	35	100	72		72/100	2	A+	8.20	16.40	c
2003	Food Additive (Th)	TH	20/50	34	20/50	29	100	63		63/100	1	A	7.30	7.30	c
2004	Unit Operations-II (Th)	TH	20/50	23	20/50	20	100	43		43/100	1	P	4.60	4.60	c
2005	Food Microbiology (Th)	TH	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2006	Food Microbiology (Pr)	PV	20/50	39	20/50	27	100	66		66/100	2	A	7.60	15.20	c
2007	Food Chemistry (Th)	TH	20/50	16	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	28	20/50	27	100	55		55/100	2	B+	6.00	12.00	c
2009	Skills in Language Communication-II (Th)	TH	20/50	31	20/50	33	100	64		64/100	2	A	7.40	14.80	c
2011	Computer Skills (Pr)	PV	20/50	24	20/50	20	100	44		44/100	1	P	4.80	4.80	c
2010	Environmental Studies (Th)	TH	20/50	27	20/50	29	100	56		56/100	2	B+	6.20	12.40	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : ATKT</b>									

PRINCIPAL

5/10/2021

Page21

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : PATIL RUCHA PURUSHOTTAM JYOTI

Seat No : 024019

Center : 042

PRN : 2018016100138662

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	44	20/50	41	100	85		85/100	2	O	9.50	19.00	x
1002	Principles of Food Technology (Pr)	PV	20/50	40	20/50	43	100	83		83/100	2	O	9.30	18.60	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	29	20/50	24	100	53		53/100	2	B	5.80	11.60	x
1004	Basic Chemistry (Th)	TH	20/50	28	20/50	32	100	60		60/100	2	A	7.00	14.00	x
1005	Basic Chemistry (Pr)	PV	20/50	32	20/50	40	100	72		72/100	2	A+	8.20	16.40	x
1006	Basic Microbiology (Th)	TH	20/50	30	20/50	24	100	54		54/100	2	B	5.90	11.80	x
1007	Basic Microbiology (Pr)	PV	20/50	37	20/50	35	100	72		72/100	1	A+	8.20	8.20	x
1008	Mathematics and Statistics (Th)	TH	20/50	40	20/50	37	100	77		77/100	2	A+	8.70	17.40	x
1009	Unit Operations-I (Th)	TH	20/50	36	20/50	35	100	71		71/100	2	A+	8.10	16.20	x
1010	Unit Operations-I (Pr)	PV	20/50	45	20/50	30	100	75		75/100	1	A+	8.50	8.50	x
1011	Skills in Language Communication-I (Th)	TH	20/50	41	20/50	39	100	80		80/100	2	O	9.00	18.00	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: 159.70</b>		<b>SGPA: 7.99</b>		<b>Grade: A</b>		<b>Grand Total: 782/1100</b>			<b>Percentage: 71.09</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	26	20/50	36	100	62		62/100	2	A	7.20	14.40	c
2002	Principles of Food Preservation (Pr)	PV	20/50	38	20/50	38	100	76		76/100	2	A+	8.60	17.20	c
2003	Food Additive (Th)	TH	20/50	45	20/50	29	100	74		74/100	1	A+	8.40	8.40	c
2004	Unit Operations-II (Th)	TH	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2005	Food Microbiology (Th)	TH	20/50	33	20/50	29	100	62		62/100	1	A	7.20	7.20	c
2006	Food Microbiology (Pr)	PV	20/50	38	20/50	31	100	69		69/100	2	A	7.90	15.80	c
2007	Food Chemistry (Th)	TH	20/50	21	20/50	20	100	41		41/100	2	P	4.20	8.40	c
2008	Food Chemistry (Pr)	PV	20/50	31	20/50	33	100	64		64/100	2	A	7.40	14.80	c
2009	Skills in Language Communication-II (Th)	TH	20/50	41	20/50	40	100	81		81/100	2	O	9.10	18.20	c
2011	Computer Skills (Pr)	PV	20/50	30	20/50	30	100	60		60/100	1	A	7.00	7.00	c
2010	Environmental Studies (Th)	TH	20/50	29	20/50	35	100	64		64/100	2	A	7.40	14.80	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: 130.20</b>		<b>SGPA: 7.23</b>		<b>Grade: A</b>		<b>Grand Total: 693/1100</b>			<b>Percentage: 63.00</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : 289.90</b>		<b>Total CGPA : 7.63</b>		<b>Final Grade : A</b>							
	<b>Grand Total : 1475/2200</b>			<b>Equivalent Percentage : 67.05</b>		<b>Status : Pass</b>									

PRINCIPAL

5/10/2021

Page22

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : PATIL SUPRIYA DATTATRAY DIPALI

Seat No : 024020

Center : 042

PRN : 2018016100138685

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	31	20/50	26	100	57		57/100	2	B+	6.40	12.80	x
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	41	100	79		79/100	2	A+	8.90	17.80	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	x
1004	Basic Chemistry (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1005	Basic Chemistry (Pr)	PV	20/50	42	20/50	29	100	71		71/100	2	A+	8.10	16.20	x
1006	Basic Microbiology (Th)	TH	20/50	20	20/50	20	100	40	06	40/100	2	P	4.00	8.00	x
1007	Basic Microbiology (Pr)	PV	20/50	26	20/50	20	100	46		46/100	1	C	5.10	5.10	x
1008	Mathematics and Statistics (Th)	TH	20/50	21	20/50	23	100	44		44/100	2	P	4.80	9.60	c
1009	Unit Operations-I (Th)	TH	20/50	26	20/50	20	100	46		46/100	2	C	5.10	10.20	x
1010	Unit Operations-I (Pr)	PV	20/50	23	20/50	25	100	48		48/100	1	C	5.30	5.30	x
1011	Skills in Language Communication-I (Th)	TH	20/50	28	20/50	24	100	52		52/100	2	B	5.70	11.40	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	37	20/50	35	100	72		72/100	2	A+	8.20	16.40	c
2003	Food Additive (Th)	TH	20/50	24	20/50	32	100	56		56/100	1	B+	6.20	6.20	c
2004	Unit Operations-II (Th)	TH	20/50	10	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2005	Food Microbiology (Th)	TH	20/50	22	20/50	20	100	42		42/100	1	P	4.40	4.40	c
2006	Food Microbiology (Pr)	PV	20/50	33	20/50	20	100	53		53/100	2	B	5.80	11.60	c
2007	Food Chemistry (Th)	TH	20/50	15	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	22	20/50	24	100	46		46/100	2	C	5.10	10.20	c
2009	Skills in Language Communication-II (Th)	TH	20/50	23	20/50	28	100	51		51/100	2	B	5.60	11.20	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40	10	40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	TH	20/50	22	20/50	20	100	42		42/100	2	P	4.40	8.80	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : ATKT</b>									

PRINCIPAL

5/10/2021

Page23

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : PAWAR SEJAL TUKARAM ASHA

Seat No : 024021

Center : 042

PRN : 2018016100138511

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	35	20/50	27	100	62		62/100	2	A	7.20	14.40	x
1002	Principles of Food Technology (Pr)	PV	20/50	44	20/50	42	100	86		86/100	2	O	9.60	19.20	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	20	20/50	20	100	40	09	40/100	2	P	4.00	8.00	x
1004	Basic Chemistry (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	x
1005	Basic Chemistry (Pr)	PV	20/50	46	20/50	24	100	70		70/100	2	A+	8.00	16.00	x
1006	Basic Microbiology (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1007	Basic Microbiology (Pr)	PV	20/50	35	20/50	20	100	55		55/100	1	B+	6.00	6.00	x
1008	Mathematics and Statistics (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1009	Unit Operations-I (Th)	TH	20/50	22	20/50	20	100	42		42/100	2	P	4.40	8.80	x
1010	Unit Operations-I (Pr)	PV	20/50	25	20/50	31	100	56		56/100	1	B+	6.20	6.20	x
1011	Skills in Language Communication-I (Th)	TH	20/50	29	20/50	22	100	51		51/100	2	B	5.60	11.20	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	23	20/50	20	100	43		43/100	2	P	4.60	9.20	c
2002	Principles of Food Preservation (Pr)	PV	20/50	36	20/50	35	100	71		71/100	2	A+	8.10	16.20	c
2003	Food Additive (Th)	TH	20/50	29	20/50	28	100	57		57/100	1	B+	6.40	6.40	c
2004	Unit Operations-II (Th)	TH	20/50	14	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2005	Food Microbiology (Th)	TH	20/50	04	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	31	20/50	25	100	56		56/100	2	B+	6.20	12.40	c
2007	Food Chemistry (Th)	TH	20/50	09	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	27	20/50	26	100	53		53/100	2	B	5.80	11.60	c
2009	Skills in Language Communication-II (Th)	TH	20/50	28	20/50	30	100	58		58/100	2	B+	6.60	13.20	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	08	100	FF		--	1	F	0.00	0.00	c
2010	Environmental Studies (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : ATKT</b>									

PRINCIPAL

5/10/2021

Page24

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049



Name : RAUL SIDDIH JAGANNATH JAGRUTI

Seat No : 024022

Center : 042

PRN : 2018016100138654

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	33	20/50	36	100	69		69/100	2	A	7.90	15.80	x
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	42	100	80		80/100	2	O	9.00	18.00	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	20	20/50	31	100	51		51/100	2	B	5.60	11.20	x
1004	Basic Chemistry (Th)	TH	20/50	28	20/50	35	100	63		63/100	2	A	7.30	14.60	x
1005	Basic Chemistry (Pr)	PV	20/50	47	20/50	43	100	90		90/100	2	O+	10.00	20.00	x
1006	Basic Microbiology (Th)	TH	20/50	25	20/50	24	100	49		49/100	2	C	5.40	10.80	x
1007	Basic Microbiology (Pr)	PV	20/50	36	20/50	26	100	62		62/100	1	A	7.20	7.20	x
1008	Mathematics and Statistics (Th)	TH	20/50	48	20/50	40	100	88		88/100	2	O	9.80	19.60	x
1009	Unit Operations-I (Th)	TH	20/50	33	20/50	32	100	65		65/100	2	A	7.50	15.00	x
1010	Unit Operations-I (Pr)	PV	20/50	41	20/50	34	100	75		75/100	1	A+	8.50	8.50	x
1011	Skills in Language Communication-I (Th)	TH	20/50	36	20/50	30	100	66		66/100	2	A	7.60	15.20	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: 155.90</b>		<b>SGPA: 7.80</b>		<b>Grade: A</b>		<b>Grand Total: 758/1100</b>			<b>Percentage: 68.91</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	24	20/50	28	100	52		52/100	2	B	5.70	11.40	c
2002	Principles of Food Preservation (Pr)	PV	20/50	38	20/50	35	100	73		73/100	2	A+	8.30	16.60	c
2003	Food Additive (Th)	TH	20/50	34	20/50	29	100	63		63/100	1	A	7.30	7.30	c
2004	Unit Operations-II (Th)	TH	20/50	20	20/50	21	100	41		41/100	1	P	4.20	4.20	c
2005	Food Microbiology (Th)	TH	20/50	21	20/50	25	100	46		46/100	1	C	5.10	5.10	c
2006	Food Microbiology (Pr)	PV	20/50	39	20/50	29	100	68		68/100	2	A	7.80	15.60	c
2007	Food Chemistry (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2008	Food Chemistry (Pr)	PV	20/50	30	20/50	28	100	58		58/100	2	B+	6.60	13.20	c
2009	Skills in Language Communication-II (Th)	TH	20/50	29	20/50	35	100	64		64/100	2	A	7.40	14.80	c
2011	Computer Skills (Pr)	PV	20/50	24	20/50	29	100	53		53/100	1	B	5.80	5.80	c
2010	Environmental Studies (Th)	TH	20/50	32	20/50	38	100	70		70/100	2	A+	8.00	16.00	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: 118.00</b>		<b>SGPA: 6.56</b>		<b>Grade: B+</b>		<b>Grand Total: 628/1100</b>			<b>Percentage: 57.09</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : 273.90</b>		<b>Total CGPA : 7.21</b>		<b>Final Grade : A</b>							
	<b>Grand Total : 1386/2200</b>			<b>Equivalent Percentage : 63.00</b>		<b>Status : Pass</b>									

PRINCIPAL

5/10/2021

Page25

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.  
Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019  
Result Date :22 Aug 2019

Name : SAH PRIYANKA RAMASHANKAR MANJUDEVI

Seat No : 024023

Center : 042

PRN : 2018016100138727

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	34	20/50	23	100	57		57/100	2	B+	6.40	12.80	x
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	41	100	79		79/100	2	A+	8.90	17.80	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	25	20/50	20	100	45		45/100	2	C	5.00	10.00	x
1004	Basic Chemistry (Th)	TH	20/50	25	20/50	27	100	52		52/100	2	B	5.70	11.40	x
1005	Basic Chemistry (Pr)	PV	20/50	31	20/50	39	100	70		70/100	2	A+	8.00	16.00	x
1006	Basic Microbiology (Th)	TH	20/50	20	20/50	20	100	40	06	40/100	2	P	4.00	8.00	x
1007	Basic Microbiology (Pr)	PV	20/50	21	20/50	22	100	43		43/100	1	P	4.60	4.60	x
1008	Mathematics and Statistics (Th)	TH	20/50	21	20/50	21	100	42		42/100	2	P	4.40	8.80	x
1009	Unit Operations-I (Th)	TH	20/50	22	20/50	20	100	42		42/100	2	P	4.40	8.80	c
1010	Unit Operations-I (Pr)	PV	20/50	20	20/50	23	100	43		43/100	1	P	4.60	4.60	x
1011	Skills in Language Communication-I (Th)	TH	20/50	37	20/50	31	100	68		68/100	2	A	7.80	15.60	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>		<b>Total EGP: 118.40</b>		<b>SGPA: 5.92</b>		<b>Grade: B</b>			<b>Grand Total: 581/1100</b>		<b>Percentage: 52.82</b>			
2001	Principles of Food Preservation (Th)	TH	20/50	20	20/50	22	100	42		42/100	2	P	4.40	8.80	c
2002	Principles of Food Preservation (Pr)	PV	20/50	31	20/50	32	100	63		63/100	2	A	7.30	14.60	c
2003	Food Additive (Th)	TH	20/50	35	20/50	21	100	56		56/100	1	B+	6.20	6.20	c
2004	Unit Operations-II (Th)	TH	20/50	20	20/50	06	100	FF		--	1	F	0.00	0.00	c
2005	Food Microbiology (Th)	TH	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2006	Food Microbiology (Pr)	PV	20/50	28	20/50	20	100	48		48/100	2	C	5.30	10.60	c
2007	Food Chemistry (Th)	TH	20/50	20	20/50	06	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	35	20/50	25	100	60		60/100	2	A	7.00	14.00	c
2009	Skills in Language Communication-II (Th)	TH	20/50	36	20/50	29	100	65		65/100	2	A	7.50	15.00	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	22	100	42		42/100	1	P	4.40	4.40	c
2010	Environmental Studies (Th)	TH	20/50	29	20/50	25	100	54		54/100	2	B	5.90	11.80	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>		<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>			<b>Grand Total: --/1100</b>		<b>Percentage: --</b>			
<b>Cumulative</b>	<b>Total Credits : 38.00</b>		<b>Total EGP : --</b>		<b>SGPA : --</b>		<b>Total CGPA : --</b>			<b>Final Grade : --</b>					
	<b>Grand Total : --</b>		<b>Equivalent Percentage : --</b>				<b>Status : ATKT</b>								

PRINCIPAL

5/10/2021

Page26

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

Name : SALVI JUEE VISHWAS UJWALA

Seat No : 024024

Center : 042

PRN : 2018016100139762

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	22	20/50	21	100	43		43/100	2	P	4.60	9.20	x
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	AB	100	AB		--	2	F	0.00	0.00	c
1003	Food Constituents and Nutrition (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1004	Basic Chemistry (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1005	Basic Chemistry (Pr)	PV	20/50	23	20/50	AB	100	AB		--	2	F	0.00	0.00	c
1006	Basic Microbiology (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1007	Basic Microbiology (Pr)	PV	20/50	20	20/50	AB	100	AB		--	1	F	0.00	0.00	c
1008	Mathematics and Statistics (Th)	TH	20/50	20	20/50	AB	100	AB		--	2	F	0.00	0.00	c
1009	Unit Operations-I (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1010	Unit Operations-I (Pr)	PV	20/50	AB	20/50	NP	100	AB		--	1	F	0.00	0.00	c
1011	Skills in Language Communication-I (Th)	TH	20/50	24	20/50	20	100	44	10	44/100	2	P	4.80	9.60	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	00	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	33	20/50	AB	100	AB		--	2	F	0.00	0.00	c
2003	Food Additive (Th)	TH	20/50	11	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2004	Unit Operations-II (Th)	TH	20/50	03	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2005	Food Microbiology (Th)	TH	20/50	04	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	20	20/50	AB	100	AB		--	2	F	0.00	0.00	c
2007	Food Chemistry (Th)	TH	20/50	06	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	29	20/50	02	100	FF		--	2	F	0.00	0.00	c
2009	Skills in Language Communication-II (Th)	TH	20/50	20	20/50	AB	100	AB		--	2	F	0.00	0.00	c
2011	Computer Skills (Pr)	PV	20/50	AB	20/50	NP	100	AB		--	1	F	0.00	0.00	c
2010	Environmental Studies (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : Fail</b>									

PRINCIPAL

5/10/2021

Page27

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

Name : SHAIKH SANOBAR YUSUF REHANA

Seat No : 024025

Center : 042

PRN : 2018016100138542

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	28	20/50	AB	100	AB	--	2	F	0.00	0.00	c	
1002	Principles of Food Technology (Pr)	PV	20/50	33	20/50	AB	100	AB	--	2	F	0.00	0.00	c	
1003	Food Constituents and Nutrition (Th)	TH	20/50	22	20/50	AB	100	AB	--	2	F	0.00	0.00	c	
1004	Basic Chemistry (Th)	TH	20/50	22	20/50	23	100	45	45/100	2	C	5.00	10.00	x	
1005	Basic Chemistry (Pr)	PV	20/50	43	20/50	40	100	83	83/100	2	O	9.30	18.60	x	
1006	Basic Microbiology (Th)	TH	20/50	AB	20/50	NP	100	AB	--	2	F	0.00	0.00	c	
1007	Basic Microbiology (Pr)	PV	20/50	AB	20/50	NP	100	AB	--	1	F	0.00	0.00	c	
1008	Mathematics and Statistics (Th)	TH	20/50	26	20/50	AB	100	AB	--	2	F	0.00	0.00	c	
1009	Unit Operations-I (Th)	TH	20/50	21	20/50	AB	100	AB	--	2	F	0.00	0.00	c	
1010	Unit Operations-I (Pr)	PV	20/50	32	20/50	AB	100	AB	--	1	F	0.00	0.00	c	
1011	Skills in Language Communication-I (Th)	TH	20/50	36	20/50	AB	100	AB	--	2	F	0.00	0.00	c	
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>		<b>Percentage: --</b>			
2001	Principles of Food Preservation (Th)	TH	20/50	08	20/50	NP	100	FF	--	2	F	0.00	0.00	c	
2002	Principles of Food Preservation (Pr)	PV	20/50	20	20/50	AB	100	AB	--	2	F	0.00	0.00	c	
2003	Food Additive (Th)	TH	20/50	28	20/50	AB	100	AB	--	1	F	0.00	0.00	c	
2004	Unit Operations-II (Th)	TH	20/50	05	20/50	NP	100	FF	--	1	F	0.00	0.00	c	
2005	Food Microbiology (Th)	TH	20/50	05	20/50	NP	100	FF	--	1	F	0.00	0.00	c	
2006	Food Microbiology (Pr)	PV	20/50	28	20/50	AB	100	AB	--	2	F	0.00	0.00	c	
2007	Food Chemistry (Th)	TH	20/50	02	20/50	NP	100	FF	--	2	F	0.00	0.00	c	
2008	Food Chemistry (Pr)	PV	20/50	20	20/50	AB	100	AB	--	2	F	0.00	0.00	c	
2009	Skills in Language Communication-II (Th)	TH	20/50	13	20/50	NP	100	FF	--	2	F	0.00	0.00	c	
2011	Computer Skills (Pr)	PV	20/50	06	20/50	NP	100	FF	--	1	F	0.00	0.00	c	
2010	Environmental Studies (Th)	TH	20/50	20	20/50	AB	100	AB	--	2	F	0.00	0.00	c	
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>		<b>Percentage: --</b>			
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : Fail</b>									

PRINCIPAL

5/10/2021

Page28

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : SOKANDE GAURI SHIVAJI SUGANDHA

Seat No : 024026

Center : 042

PRN : 2018016100139015

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	26	20/50	25	100	51		51/100	2	B	5.60	11.20	x
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	41	100	79		79/100	2	A+	8.90	17.80	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	x
1004	Basic Chemistry (Th)	TH	20/50	20	20/50	22	100	42		42/100	2	P	4.40	8.80	x
1005	Basic Chemistry (Pr)	PV	20/50	42	20/50	33	100	75		75/100	2	A+	8.50	17.00	x
1006	Basic Microbiology (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1007	Basic Microbiology (Pr)	PV	20/50	36	20/50	21	100	57		57/100	1	B+	6.40	6.40	x
1008	Mathematics and Statistics (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	x
1009	Unit Operations-I (Th)	TH	20/50	24	20/50	20	100	44		44/100	2	P	4.80	9.60	x
1010	Unit Operations-I (Pr)	PV	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	x
1011	Skills in Language Communication-I (Th)	TH	20/50	30	20/50	24	100	54		54/100	2	B	5.90	11.80	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	22	20/50	22	100	44		44/100	2	P	4.80	9.60	c
2002	Principles of Food Preservation (Pr)	PV	20/50	33	20/50	35	100	68		68/100	2	A	7.80	15.60	c
2003	Food Additive (Th)	TH	20/50	41	20/50	25	100	66		66/100	1	A	7.60	7.60	c
2004	Unit Operations-II (Th)	TH	20/50	20	20/50	22	100	42		42/100	1	P	4.40	4.40	c
2005	Food Microbiology (Th)	TH	20/50	30	20/50	20	100	50		50/100	1	B	5.50	5.50	c
2006	Food Microbiology (Pr)	PV	20/50	38	20/50	24	100	62		62/100	2	A	7.20	14.40	c
2007	Food Chemistry (Th)	TH	20/50	15	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	34	20/50	28	100	62		62/100	2	A	7.20	14.40	c
2009	Skills in Language Communication-II (Th)	TH	20/50	29	20/50	22	100	51		51/100	2	B	5.60	11.20	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40	08	40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	TH	20/50	32	20/50	31	100	63		63/100	2	A	7.30	14.60	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>			<b>Percentage: --</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>							
	<b>Grand Total : --</b>			<b>Equivalent Percentage : --</b>		<b>Status : ATKT</b>									

PRINCIPAL

5/10/2021

Page29

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.  
Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019  
Result Date :22 Aug 2019

Name : TAMBEWAGH AISHWARYA SUNIL SUCHITA

Seat No : 024027

Center : 042

PRN : 2018016100139754

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	24	20/50	21	100	45		45/100	2	C	5.00	10.00	x
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	40	100	78		78/100	2	A+	8.80	17.60	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1004	Basic Chemistry (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1005	Basic Chemistry (Pr)	PV	20/50	46	20/50	28	100	74		74/100	2	A+	8.40	16.80	x
1006	Basic Microbiology (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1007	Basic Microbiology (Pr)	PV	20/50	23	20/50	20	100	43		43/100	1	P	4.60	4.60	x
1008	Mathematics and Statistics (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1009	Unit Operations-I (Th)	TH	20/50	AB	20/50	NP	100	AB		--	2	F	0.00	0.00	c
1010	Unit Operations-I (Pr)	PV	20/50	20	20/50	20	100	40	11	40/100	1	P	4.00	4.00	x
1011	Skills in Language Communication-I (Th)	TH	20/50	30	20/50	20	100	50		50/100	2	B	5.50	11.00	c
<b>SEMESTER I</b>			<b>Total Credits: 20</b>		<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>		<b>Percentage: --</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	09	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	32	20/50	32	100	64		64/100	2	A	7.40	14.80	c
2003	Food Additive (Th)	TH	20/50	26	20/50	20	100	46		46/100	1	C	5.10	5.10	c
2004	Unit Operations-II (Th)	TH	20/50	06	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2005	Food Microbiology (Th)	TH	20/50	12	20/50	NP	100	FF		--	1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	21	20/50	20	100	41		41/100	2	P	4.20	8.40	c
2007	Food Chemistry (Th)	TH	20/50	09	20/50	NP	100	FF		--	2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2009	Skills in Language Communication-II (Th)	TH	20/50	22	20/50	20	100	42		42/100	2	P	4.40	8.80	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	TH	20/50	20	20/50	08	100	FF		--	2	F	0.00	0.00	c
<b>SEMESTER II</b>			<b>Total Credits: 18</b>		<b>Total EGP: --</b>		<b>SGPA: --</b>		<b>Grade: --</b>		<b>Grand Total: --/1100</b>		<b>Percentage: --</b>		
<b>Cumulative</b>			<b>Total Credits : 38.00</b>		<b>Total EGP : --</b>		<b>Total CGPA : --</b>		<b>Final Grade : --</b>						
			<b>Grand Total : --</b>		<b>Equivalent Percentage : --</b>		<b>Status : Fail</b>								

PRINCIPAL

5/10/2021

Page30

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.

Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination: April-2019

Result Date :22 Aug 2019

Name : YADAV PRERNA VIJAY MEENA

Seat No : 024028

Center : 042

PRN : 2018016100138704

Medium : English

College : 010: Premlila Vitaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	INT		EXT		Total		Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/Max	Obt	Min/Max	Obt	Max	Obt							
1001	Principles of Food Technology (Th)	TH	20/50	35	20/50	36	100	71		71/100	2	A+	8.10	16.20	x
1002	Principles of Food Technology (Pr)	PV	20/50	44	20/50	40	100	84		84/100	2	O	9.40	18.80	x
1003	Food Constituents and Nutrition (Th)	TH	20/50	31	20/50	29	100	60		60/100	2	A	7.00	14.00	c
1004	Basic Chemistry (Th)	TH	20/50	20	20/50	24	100	44		44/100	2	P	4.80	9.60	x
1005	Basic Chemistry (Pr)	PV	20/50	24	20/50	30	100	54		54/100	2	B	5.90	11.80	x
1006	Basic Microbiology (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	x
1007	Basic Microbiology (Pr)	PV	20/50	23	20/50	25	100	48		48/100	1	C	5.30	5.30	x
1008	Mathematics and Statistics (Th)	TH	20/50	21	20/50	20	100	41	07	41/100	2	P	4.20	8.40	x
1009	Unit Operations-I (Th)	TH	20/50	29	20/50	20	100	49	04	49/100	2	C	5.40	10.80	x
1010	Unit Operations-I (Pr)	PV	20/50	32	20/50	29	100	61		61/100	1	A	7.10	7.10	x
1011	Skills in Language Communication-I (Th)	TH	20/50	42	20/50	33	100	75		75/100	2	A+	8.50	17.00	x
<b>SEMESTER I</b>	<b>Total Credits: 20</b>			<b>Total EGP: 127.00</b>		<b>SGPA: 6.35</b>		<b>Grade: B+</b>		<b>Grand Total: 627/1100</b>			<b>Percentage: 57.00</b>		
2001	Principles of Food Preservation (Th)	TH	20/50	29	20/50	33	100	62		62/100	2	A	7.20	14.40	c
2002	Principles of Food Preservation (Pr)	PV	20/50	33	20/50	38	100	71		71/100	2	A+	8.10	16.20	c
2003	Food Additive (Th)	TH	20/50	42	20/50	34	100	76		76/100	1	A+	8.60	8.60	c
2004	Unit Operations-II (Th)	TH	20/50	21	20/50	20	100	41		41/100	1	P	4.20	4.20	c
2005	Food Microbiology (Th)	TH	20/50	20	20/50	27	100	47		47/100	1	C	5.20	5.20	c
2006	Food Microbiology (Pr)	PV	20/50	35	20/50	25	100	60		60/100	2	A	7.00	14.00	c
2007	Food Chemistry (Th)	TH	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2008	Food Chemistry (Pr)	PV	20/50	31	20/50	30	100	61		61/100	2	A	7.10	14.20	c
2009	Skills in Language Communication-II (Th)	TH	20/50	39	20/50	36	100	75		75/100	2	A+	8.50	17.00	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	TH	20/50	36	20/50	42	100	78		78/100	2	A+	8.80	17.60	c
<b>SEMESTER II</b>	<b>Total Credits: 18</b>			<b>Total EGP: 123.40</b>		<b>SGPA: 6.86</b>		<b>Grade: B+</b>		<b>Grand Total: 651/1100</b>			<b>Percentage: 59.18</b>		
<b>Cumulative</b>	<b>Total Credits : 38.00</b>			<b>Total EGP : 250.40</b>		<b>Total CGPA : 6.35</b>		<b>Final Grade : B+</b>							
	<b>Grand Total : 1278/2200</b>			<b>Equivalent Percentage : 58.09</b>		<b>Status : Pass</b>									

PRINCIPAL

5/10/2021

Page31

DIRECTOR,  
Board of Examination and Evaluation  
SNDT Women's University  
Pariskha Bhavan, Mumbai- 400 049

SNDT WOMEN'S UNIVERSITY, MUMBAI - 400049.  
Diploma In Food Technology - SEMESTER II  
(Regular - Revised 2011 Pattern) Examination:April-2019  
Result Date :22 Aug 2019

PRINCIPAL

5/10/2021

Page32

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