

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) - SEMESTER II EXAMINATION Nov/Dec 2022  
 Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GUPTA ABHIPSHA ABHIJIT SRABANI	32011	396	042	2021-0161-00-137295	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	036/050	025/050	061/100	061		A
16102	MACRONUTRIENTS (TH)	4	031/050	038/050	069/100	069		A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	030/050	064/100	064		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	025/050	066/100	066		A
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	034/050	030/050	064/100	064		A
16191	ADVANCED NUTRITION (PR)	4	037/050	032/050	069/100	069		A
Total Credits: 24		G.P.A.:7.55	Semester Grade: A		Total:393/600	Percentage:65.50		

## Semester II

00201	RESEARCH METHODOLOGY (TH)	4	031/050	032/050	063/100	063		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	030/050	029/050	059/100	059		B+
16203	VITAMINS (TH)	4	025/050	039/050	064/100	064		A
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	032/050	026/050	058/100	058		B+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	038/050	035/050	073/100	073		A+
16291	CLINICAL NUTRITION (TH)	4	040/050	032/050	072/100	072		A+
Total Credits: 24		G.P.A.: 7.43	Semester Grade: A		Total:389/600	Percentage:64.83		

Semester I and II: Final GPA: 7.49 Final grade: A Grand Total:782/1200 Percentage:65.17 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

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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MODAK GARGI GUNEN MODAK KRISHNA MODAK	32012	396	042	2021-0161-00-137361	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	026/050	030/050	056/100		056	B+
16102	MACRONUTRIENTS (TH)	4	025/050	025/050	050/100+		050	B
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	025/050	050/100+		050	B
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	029/050	025/050	054/100		054	B
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	025/050	028/050	053/100		053	B
16191	ADVANCED NUTRITION (PR)	4	040/050	026/050	066/100		066	A
Total Credits: 24		G.P.A.:5.87		Semester Grade: B		Total:329/600		Percentage:54.83

## Semester II

00201	RESEARCH METHODOLOGY (TH)	4	025/050	030/050	055/100		055	B+
*16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100+		056	B+
16203	VITAMINS (TH)	4	025/050	027/050	052/100		052	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	025/050	035/050	060/100		060	A
16291	CLINICAL NUTRITION (TH)	4	040/050	033/050	073/100		073	A+
Total Credits: 24		G.P.A.: 6.32		Semester Grade: B+		Total:346/600		Percentage:57.67

Semester I and II: Final GPA: 6.10 Final grade: B+ Grand Total:675/1200 Percentage:56.25 Result:Pass

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10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PATIL MANSI JAGDISH JYOSTNA	32015	396	042	2018-0161-00-068412	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	030/050	003/050-FF	FFF/100	---		F
16102	MACRONUTRIENTS (TH)	4	035/050	034/050	069/100		069	A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	025/050	061/100+		061	A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	036/050	040/050	076/100		076	A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	034/050	035/050	069/100		069	A
16191	ADVANCED NUTRITION (PR)	4	037/050	037/050	074/100		074	A+
Total Credits: 24		Semester Grade: F						

## Semester II

00201	RESEARCH METHODOLOGY (TH)	4	037/050	025/050	062/100		062	A
*16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	025/050	053/100+		053	B
*16203	VITAMINS (TH)	4	025/050	015/050-FF	FFF/100	---		F
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	030/050	025/050	055/100		055	B+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	028/050	032/050	060/100		060	A
16292	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	025/050	052/100		052	B

Total Credits: 24

Semester Grade: F

Result: A.T.K.T.

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