

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
AWASTHI PRACHI YOGESH RAMA	41601	016	012	2020-0161-00-105281	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	042/050	084/100	084		O
18102	ADVANCED NUTRITION I (TH)	4	046/050	050/050	096/100	096		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	044/050	047/050	091/100	091		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	047/050	026/050	073/100	073		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	045/050	043/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	036/050	050/050	086/100	086		O
Total Credits: 24		G.P.A.:9.52	Semester Grade: O		Total:518/600	Percentage:86.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	044/050	046/050	090/100	090		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	047/050	050/050	097/100	097		O+
18203	ADVANCED NUTRITION II (TH)	4	046/050	050/050	096/100	096		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	043/050	046/050	089/100	089		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	041/050	050/050	091/100	091		O+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	037/050	047/050	084/100	084		O
Total Credits: 24		G.P.A.:9.88	Semester Grade: O		Total:547/600	Percentage:91.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	044/050	046/050	090/100	090		O+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	040/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	043/050	048/050	091/100	091		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	038/050	080/100	080		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	044/050	050/050	094/100	094		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	044/050	050/050	094/100	094		O+
Total Credits: 24		G.P.A.:9.63	Semester Grade: O		Total:527/600	Percentage:87.83		

Semester IV								
*00401	DISSERTATION	8	075/100	072/100	147/200	074		A+
*00402	INTERNSHIP	8	075/100	077/100	152/200	076		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	076/100	---	076/100	076		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	034/050	070/100	070		A+
Total Credits: 24		G.P.A.: 8.43	Semester Grade: A+		Total:445/600	Percentage:74.17		

Semester I to IV:	Final GPA: 9.37	Final grade: O	Grand Total:2037/2400	Percentage:84.88	Result:Pass
-------------------	-----------------	----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BANSAL YASHI SUBHASH GUPTA MEENU GUPTA	41602	016	012	2020-0161-00-105547	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	032/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	041/050	044/050	085/100	085		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	040/050	078/100	078		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	030/050	071/100	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	043/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	034/050	042/050	076/100	076		A+
Total Credits: 24		G.P.A.:8.83	Semester Grade: A+		Total:470/600	Percentage:78.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	050/050	090/100	090		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	049/050	044/050	093/100	093		O+
18203	ADVANCED NUTRITION II (TH)	4	048/050	050/050	098/100	098		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	045/050	042/050	087/100	087		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	041/050	050/050	091/100	091		O+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	031/050	047/050	078/100	078		A+
Total Credits: 24		G.P.A.:9.75	Semester Grade: O		Total:537/600	Percentage:89.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	044/050	042/050	086/100	086		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	037/050	040/050	077/100	077		A+
18303	FOOD PROCESSING (PR)	4	044/050	048/050	092/100	092		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	038/050	078/100	078		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	043/050	050/050	093/100	093		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.:9.52	Semester Grade: O		Total:517/600	Percentage:86.17		

Semester IV								
*00401	DISSERTATION	8	073/100	091/100	164/200	082		O
*00402	INTERNSHIP	8	060/100	067/100	127/200	064		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	074/100	---	074/100	074		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	027/050	063/100	063		A
Total Credits: 24		G.P.A.: 8.15	Semester Grade: A+		Total:428/600	Percentage:71.33		

Semester I to IV: Final GPA: 9.06 Final grade: O Grand Total:1952/2400 Percentage:81.33 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BHOS SAMIKSHA GANESH INDIRA	41603	016	012	2020-0161-00-105451	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	046/050	038/050	084/100	084		O
18102	ADVANCED NUTRITION I (TH)	4	046/050	050/050	096/100	096		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	044/050	045/050	089/100	089		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	034/050	077/100	077		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	045/050	089/100	089		O
18106	SENSORY EVALUATION (PR)	4	042/050	050/050	092/100	092		O+
Total Credits: 24		G.P.A.:9.65	Semester Grade: O		Total:527/600	Percentage:87.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	043/050	050/050	093/100	093		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	045/050	050/050	095/100	095		O+
18203	ADVANCED NUTRITION II (TH)	4	046/050	050/050	096/100	096		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	042/050	081/100	081		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	050/050	089/100	089		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	037/050	050/050	087/100	087		O
Total Credits: 24		G.P.A.:9.78	Semester Grade: O		Total:541/600	Percentage:90.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	040/050	050/050	090/100	090		O+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	045/050	083/100	083		O
18303	FOOD PROCESSING (PR)	4	042/050	047/050	089/100	089		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	035/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	044/050	050/050	094/100	094		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	050/050	093/100	093		O+
Total Credits: 24		G.P.A.:9.62	Semester Grade: O		Total:524/600	Percentage:87.33		

Semester IV								
*00401	DISSERTATION	8	080/100	083/100	163/200	082		O
*00402	INTERNSHIP	8	075/100	090/100	165/200	083		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	080/100	---	080/100	080		O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	029/050	066/100	066		A

Total Credits: 24		G.P.A.: 8.93	Semester Grade: A+		Total:474/600	Percentage:79.00		
-------------------	--	--------------	--------------------	--	---------------	------------------	--	--

Semester I to IV:	Final GPA: 9.50	Final grade: O	Grand Total:2066/2400	Percentage:86.08	Result:Pass
-------------------	-----------------	----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BHOSALE UNNATI PRAVIN HARTALIKA	41604	016	012	2017-0161-00-134791	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	046/050	025/050	071/100+	071		A+
18102	ADVANCED NUTRITION I (TH)	4	037/050	042/050	079/100	079		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	044/050	084/100	084		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	025/050	070/100+	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	045/050	043/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	039/050	050/050	089/100	089		O
Total Credits: 24		G.P.A.:9.02	Semester Grade: O		Total:481/600	Percentage:80.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	036/050	077/100	077		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	046/050	092/100	092		O+
18203	ADVANCED NUTRITION II (TH)	4	042/050	042/050	084/100	084		O
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	041/050	080/100	080		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	046/050	085/100	085		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	038/050	046/050	084/100	084		O
Total Credits: 24		G.P.A.:9.33	Semester Grade: O		Total:502/600	Percentage:83.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	042/050	078/100	078		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	036/050	044/050	080/100	080		O
18303	FOOD PROCESSING (PR)	4	038/050	048/050	086/100	086		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	035/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	034/050	074/100	074		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	045/050	050/050	095/100	095		O+
Total Credits: 24		G.P.A.:9.05	Semester Grade: O		Total:488/600	Percentage:81.33		

Semester IV								
*00401	DISSERTATION	8	070/100	067/100	137/200	069		A
*00402	INTERNSHIP	8	075/100	080/100	155/200	078		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	067/100	---	067/100	067		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	025/050	062/100+	062		A
Total Credits: 24		G.P.A.: 8.05	Semester Grade: A+		Total:421/600	Percentage:70.17		

Semester I to IV: Final GPA: 8.86 Final grade: A+ Grand Total:1892/2400 Percentage:78.83 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BIDLAN SHWETA MANOHAR KRISHNA	41605	016	012	2020-0161-00-105725	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	026/050	060/100	060		A
18102	ADVANCED NUTRITION I (TH)	4	040/050	034/050	074/100	074		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	037/050	069/100	069		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	032/050	071/100	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	030/050	069/100	069		A
18106	SENSORY EVALUATION (PR)	4	025/050	036/050	061/100	061		A
Total Credits: 24		G.P.A.:7.73		Semester Grade: A		Total:404/600		Percentage:67.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	037/050	025/050	062/100+	062		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	045/050	028/050	073/100	073		A+
18203	ADVANCED NUTRITION II (TH)	4	035/050	034/050	069/100	069		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	038/050	076/100	076		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	040/050	077/100	077		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	035/050	043/050	078/100	078		A+
Total Credits: 24		G.P.A.:8.25		Semester Grade: A+		Total:435/600		Percentage:72.50

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	044/050	074/100	074		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	036/050	038/050	074/100	074		A+
18303	FOOD PROCESSING (PR)	4	041/050	047/050	088/100	088		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	033/050	071/100	071		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	033/050	028/050	061/100	061		A
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	050/050	089/100	089		O
Total Credits: 24		G.P.A.:8.62		Semester Grade: A+		Total:457/600		Percentage:76.17

Semester IV								
*00401	DISSERTATION	8	065/100	063/100	128/200	064		A
*00402	INTERNSHIP	8	060/100	069/100	129/200	065		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	067/100	---	067/100	067		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	011/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F Result:Fail

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BUDDHISAGAR REVATI RAMAKANT NIRANJANA	41606	016	012	2020-0161-00-105354	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	036/050	025/050	061/100+	061		A
18102	ADVANCED NUTRITION I (TH)	4	042/050	040/050	082/100	082		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	035/050	071/100	071		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	026/050	062/100	062		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	043/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	030/050	042/050	072/100	072		A+
Total Credits: 24		G.P.A.:8.25	Semester Grade: A+		Total:435/600	Percentage:72.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	050/050	091/100	091		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	045/050	038/050	083/100	083		O
18203	ADVANCED NUTRITION II (TH)	4	035/050	032/050	067/100	067		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	043/050	040/050	083/100	083		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	046/050	084/100	084		O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	028/050	037/050	065/100	065		A
Total Credits: 24		G.P.A.:8.87	Semester Grade: A+		Total:473/600	Percentage:78.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	044/050	074/100	074		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	032/050	042/050	074/100	074		A+
18303	FOOD PROCESSING (PR)	4	042/050	047/050	089/100	089		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	035/050	073/100	073		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	036/050	073/100	073		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	035/050	050/050	085/100	085		O
Total Credits: 24		G.P.A.:8.80	Semester Grade: A+		Total:468/600	Percentage:78.00		

Semester IV								
*00401	DISSERTATION	8	064/100	073/100	137/200	069		A
*00402	INTERNSHIP	8	070/100	083/100	153/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	063/100	---	063/100	063		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+	061		A
Total Credits: 24		G.P.A.: 7.93	Semester Grade: A		Total:414/600	Percentage:69.00		

Semester I to IV: Final GPA: 8.46 Final grade: A+ Grand Total:1790/2400 Percentage:74.58 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BURSE SAMRUDDHI SACHIN SMITA	41607	016	012	2017-0161-00-112281	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	044/050	086/100		086	O
18102	ADVANCED NUTRITION I (TH)	4	039/050	046/050	085/100		085	O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	039/050	079/100		079	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	025/050	070/100+		070	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	041/050	085/100		085	O
18106	SENSORY EVALUATION (PR)	4	039/050	044/050	083/100		083	O
Total Credits: 24		G.P.A.:9.13	Semester Grade: O		Total:488/600	Percentage:81.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	042/050	082/100		082	O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	044/050	042/050	086/100		086	O
18203	ADVANCED NUTRITION II (TH)	4	043/050	050/050	093/100		093	O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	042/050	040/050	082/100		082	O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	050/050	087/100		087	O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	039/050	050/050	089/100		089	O
Total Credits: 24		G.P.A.:9.60	Semester Grade: O		Total:519/600	Percentage:86.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	050/050	084/100		084	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	030/050	046/050	076/100		076	A+
18303	FOOD PROCESSING (PR)	4	043/050	047/050	090/100		090	O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	039/050	081/100		081	O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	050/050	090/100		090	O+
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	050/050	088/100		088	O
Total Credits: 24		G.P.A.:9.48	Semester Grade: O		Total:509/600	Percentage:84.83		

Semester IV								
*00401	DISSERTATION	8	079/100	084/100	163/200		082	O
*00402	INTERNSHIP	8	075/100	087/100	162/200		081	O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	067/100	---	067/100		067	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	039/050	025/050	064/100+		064	A
Total Credits: 24		G.P.A.: 8.62	Semester Grade: A+		Total:456/600	Percentage:76.00		

Semester I to IV:	Final GPA: 9.21	Final grade: O	Grand Total:1972/2400	Percentage:82.17	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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHEVIRYIL AKHILA SASIKUMAR LEKHA	41608	016	012	2017-0161-00-074825	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	032/050	030/050	062/100		062	A
18102	ADVANCED NUTRITION I (TH)	4	046/050	050/050	096/100		096	O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	037/050	077/100		077	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	025/050	068/100+		068	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	043/050	085/100		085	O
18106	SENSORY EVALUATION (PR)	4	035/050	046/050	081/100		081	O

Total Credits: 24 G.P.A.:8.72 Semester Grade: A+ Total:469/600 Percentage:78.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	050/050	092/100		092	O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	043/050	044/050	087/100		087	O
18203	ADVANCED NUTRITION II (TH)	4	043/050	050/050	093/100		093	O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	041/050	080/100		080	O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	035/050	046/050	081/100		081	O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	050/050	086/100		086	O

Total Credits: 24 G.P.A.:9.57 Semester Grade: O Total:519/600 Percentage:86.50

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	050/050	088/100		088	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	037/050	043/050	080/100		080	O
18303	FOOD PROCESSING (PR)	4	042/050	046/050	088/100		088	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	038/050	080/100		080	O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	040/050	080/100		080	O
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	044/050	087/100		087	O

Total Credits: 24 G.P.A.:9.38 Semester Grade: O Total:503/600 Percentage:83.83

Semester IV								
*00401	DISSERTATION	8	078/100	082/100	160/200		080	O
*00402	INTERNSHIP	8	075/100	086/100	161/200		081	O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	085/100	---	085/100		085	O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	012/050-FF	FFF/100		---	F

Total Credits: 24 Semester Grade: F Result:Fail

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHHAJED VISHAKHA MAHAVIR CHHAJED MEENA CHHAJED	41609	016	012	2020-0161-00-105331	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	034/050	072/100		072	A+
18102	ADVANCED NUTRITION I (TH)	4	043/050	050/050	093/100		093	O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	044/050	047/050	091/100		091	O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	025/050	070/100+		070	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	043/050	087/100		087	O
18106	SENSORY EVALUATION (PR)	4	039/050	048/050	087/100		087	O
Total Credits: 24		G.P.A.:9.27		Semester Grade: O		Total:500/600		Percentage:83.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	040/050	082/100		082	O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	049/050	030/050	079/100		079	A+
18203	ADVANCED NUTRITION II (TH)	4	043/050	050/050	093/100		093	O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	044/050	042/050	086/100		086	O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	048/050	087/100		087	O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	050/050	083/100		083	O
Total Credits: 24		G.P.A.:9.45		Semester Grade: O		Total:510/600		Percentage:85.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	048/050	082/100		082	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	037/050	048/050	085/100		085	O
18303	FOOD PROCESSING (PR)	4	044/050	048/050	092/100		092	O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	037/050	079/100		079	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	040/050	080/100		080	O
18391	FOOD LAWS AND STANDARDS (TH)	4	045/050	050/050	095/100		095	O+
Total Credits: 24		G.P.A.:9.43		Semester Grade: O		Total:513/600		Percentage:85.50

Semester IV								
*00401	DISSERTATION	8	090/100	087/100	177/200		089	O
*00402	INTERNSHIP	8	074/100	087/100	161/200		081	O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	067/100	---	067/100		067	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	039/050	030/050	069/100		069	A

Total Credits: 24		G.P.A.: 8.93		Semester Grade: A+		Total:474/600		Percentage:79.00
-------------------	--	--------------	--	--------------------	--	---------------	--	------------------

Semester I to IV:		Final GPA: 9.27		Final grade: O		Grand Total:1997/2400		Percentage:83.21	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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHOUDHARY NUPUR MANISH RAJRANI	41610	016	012	2020-0161-00-105911	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	040/050	040/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	045/050	050/050	095/100	095		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	043/050	081/100	081		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	025/050	068/100+	068		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	041/050	085/100	085		O
18106	SENSORY EVALUATION (PR)	4	042/050	044/050	086/100	086		O
Total Credits: 24		G.P.A.:9.17	Semester Grade: O		Total:495/600	Percentage:82.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	046/050	086/100	086		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	042/050	088/100	088		O
18203	ADVANCED NUTRITION II (TH)	4	041/050	044/050	085/100	085		O
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	038/050	076/100	076		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	041/050	046/050	087/100	087		O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	035/050	046/050	081/100	081		O
Total Credits: 24		G.P.A.:9.38	Semester Grade: O		Total:503/600	Percentage:83.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	044/050	048/050	092/100	092		O+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	037/050	039/050	076/100	076		A+
18303	FOOD PROCESSING (PR)	4	041/050	048/050	089/100	089		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	037/050	079/100	079		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	046/050	087/100	087		O
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	050/050	089/100	089		O
Total Credits: 24		G.P.A.:9.50	Semester Grade: O		Total:512/600	Percentage:85.33		

Semester IV								
*00401	DISSERTATION	8	077/100	088/100	165/200	083		O
*00402	INTERNSHIP	8	065/100	082/100	147/200	074		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	086/100	---	086/100	086		O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	025/050	062/100	062		A
Total Credits: 24		G.P.A.: 8.70	Semester Grade: A+		Total:460/600	Percentage:76.67		

Semester I to IV: Final GPA: 9.19 Final grade: O Grand Total:1970/2400 Percentage:82.08 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHOUGULE CHETANA MAHADEV CHHAYA	41611	016	012	2020-0161-00-105346	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	046/050	034/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	044/050	050/050	094/100	094		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	045/050	081/100	081		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	025/050	070/100+	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	043/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	033/050	046/050	079/100	079		A+
Total Credits: 24		G.P.A.:9.12	Semester Grade: O		Total:491/600	Percentage:81.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	046/050	088/100	088		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	040/050	086/100	086		O
18203	ADVANCED NUTRITION II (TH)	4	044/050	046/050	090/100	090		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	042/050	082/100	082		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	050/050	088/100	088		O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	031/050	047/050	078/100	078		A+
Total Credits: 24		G.P.A.:9.53	Semester Grade: O		Total:512/600	Percentage:85.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	046/050	076/100	076		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	032/050	045/050	077/100	077		A+
18303	FOOD PROCESSING (PR)	4	044/050	047/050	091/100	091		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	035/050	073/100	073		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	036/050	076/100	076		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	050/050	090/100	090		O+
Total Credits: 24		G.P.A.:9.03	Semester Grade: O		Total:483/600	Percentage:80.50		

Semester IV								
*00401	DISSERTATION	8	080/100	085/100	165/200	083		O
*00402	INTERNSHIP	8	072/100	083/100	155/200	078		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	052/100	---	052/100	052		B
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	025/050	062/100+	062		A
Total Credits: 24		G.P.A.: 8.13	Semester Grade: A+		Total:434/600	Percentage:72.33		

Semester I to IV: Final GPA: 8.95 Final grade: A+ Grand Total:1920/2400 Percentage:80.00 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHOUGULE MANASI DIGAMBAR YASHSHRI	41612	016	012	2020-0161-00-105795	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	030/050	032/050	062/100	062		A
18102	ADVANCED NUTRITION I (TH)	4	032/050	036/050	068/100	068		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	034/050	059/100	059		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	028/050	067/100	067		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	040/050	083/100	083		O
18106	SENSORY EVALUATION (PR)	4	032/050	036/050	068/100	068		A
Total Credits: 24		G.P.A.:7.77		Semester Grade: A		Total:407/600		Percentage:67.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	050/050	090/100	090		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	034/050	080/100	080		O
18203	ADVANCED NUTRITION II (TH)	4	037/050	034/050	071/100	071		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	042/050	080/100	080		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	044/050	082/100	082		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	039/050	050/050	089/100	089		O
Total Credits: 24		G.P.A.:9.20		Semester Grade: O		Total:492/600		Percentage:82.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	042/050	074/100	074		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	030/050	044/050	074/100	074		A+
18303	FOOD PROCESSING (PR)	4	041/050	048/050	089/100	089		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	035/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	034/050	073/100	073		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	050/050	090/100	090		O+
Total Credits: 24		G.P.A.:8.92		Semester Grade: A+		Total:475/600		Percentage:79.17

Semester IV								
*00401	DISSERTATION	8	090/100	070/100	160/200	080		O
*00402	INTERNSHIP	8	062/100	075/100	137/200	069		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	084/100	---	084/100	084		O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	027/050	061/100	061		A
Total Credits: 24		G.P.A.: 8.38		Semester Grade: A+		Total:442/600		Percentage:73.67

Semester I to IV: Final GPA: 8.57 Final grade: A+ Grand Total:1816/2400 Percentage:75.67 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DAMAME RAGINI SANJAY SANGEETA	41613	016	012	2020-0161-00-105404	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	030/050	028/050	058/100	058		B+
18102	ADVANCED NUTRITION I (TH)	4	032/050	040/050	072/100	072		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	036/050	072/100	072		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	025/050	070/100+	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	037/050	077/100	077		A+
18106	SENSORY EVALUATION (PR)	4	029/050	042/050	071/100	071		A+
Total Credits: 24		G.P.A.:7.97	Semester Grade: A		Total:420/600	Percentage:70.00		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	040/050	081/100	081		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	025/050	065/100+	065		A
18203	ADVANCED NUTRITION II (TH)	4	034/050	036/050	070/100	070		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	037/050	078/100	078		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	035/050	040/050	075/100	075		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	048/050	084/100	084		O
Total Credits: 24		G.P.A.:8.55	Semester Grade: A+		Total:453/600	Percentage:75.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	034/050	068/100	068		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	036/050	034/050	070/100	070		A+
18303	FOOD PROCESSING (PR)	4	042/050	047/050	089/100	089		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	035/050	073/100	073		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	033/050	036/050	069/100	069		A
18391	FOOD LAWS AND STANDARDS (TH)	4	033/050	050/050	083/100	083		O
Total Credits: 24		G.P.A.:8.53	Semester Grade: A+		Total:452/600	Percentage:75.33		

Semester IV								
*00401	DISSERTATION	8	067/100	083/100	150/200	075		A+
*00402	INTERNSHIP	8	050/100	068/100	118/200	059		B+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	058/100	---	058/100	058		B+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	025/050	059/100+	059		B+
Total Credits: 24		G.P.A.: 7.33	Semester Grade: A		Total:385/600	Percentage:64.17		

Semester I to IV: Final GPA: 8.10 Final grade: A+ Grand Total:1710/2400 Percentage:71.25 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DAVE RUTVI JIGAR SHITAL	41614	016	012	2020-0161-00-105845	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	026/050	034/050	060/100		060	A
18102	ADVANCED NUTRITION I (TH)	4	025/050	038/050	063/100		063	A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	038/050	063/100		063	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	044/050	080/100		080	O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	038/050	077/100		077	A+
18106	SENSORY EVALUATION (PR)	4	025/050	038/050	063/100		063	A
Total Credits: 24		G.P.A.:7.77		Semester Grade: A		Total:406/600		Percentage:67.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	038/050	077/100		077	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	048/050	087/100		087	O
18203	ADVANCED NUTRITION II (TH)	4	036/050	040/050	076/100		076	A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	040/050	076/100		076	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	050/050	087/100		087	O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	050/050	083/100		083	O
Total Credits: 24		G.P.A.:9.10		Semester Grade: O		Total:486/600		Percentage:81.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	040/050	048/050	088/100		088	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	035/050	038/050	073/100		073	A+
18303	FOOD PROCESSING (PR)	4	033/050	047/050	080/100		080	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	038/050	078/100		078	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	030/050	046/050	076/100		076	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	029/050	050/050	079/100		079	A+
Total Credits: 24		G.P.A.:8.90		Semester Grade: A+		Total:474/600		Percentage:79.00

Semester IV								
*00401	DISSERTATION	8	066/100	067/100	133/200		067	A
*00402	INTERNSHIP	8	060/100	074/100	134/200		067	A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	059/100	---	059/100		059	B+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100		061	A
Total Credits: 24		G.P.A.: 7.45		Semester Grade: A		Total:387/600		Percentage:64.50

Semester I to IV:	Final GPA: 8.31	Final grade: A+	Grand Total:1753/2400	Percentage:73.04	Result:Pass
-------------------	-----------------	-----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DIVEKAR KOMAL MAHENDRAKUMAR RANJANA	41615	016	012	2017-0161-00-020712	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	028/050	046/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	043/050	042/050	085/100	085		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	025/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	026/050	070/100	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	031/050	074/100	074		A+
18106	SENSORY EVALUATION (PR)	4	030/050	040/050	070/100	070		A+
Total Credits: 24		G.P.A.:8.27	Semester Grade: A+		Total:436/600	Percentage:72.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	032/050	062/100	062		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	040/050	086/100	086		O
18203	ADVANCED NUTRITION II (TH)	4	032/050	044/050	076/100	076		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	038/050	068/100	068		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	038/050	069/100	069		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	043/050	076/100	076		A+
Total Credits: 24		G.P.A.:8.28	Semester Grade: A+		Total:437/600	Percentage:72.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	028/050	058/100	058		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	030/050	029/050	059/100	059		B+
18303	FOOD PROCESSING (PR)	4	035/050	041/050	076/100	076		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	036/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	033/050	034/050	067/100	067		A
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	050/050	090/100	090		O+
Total Credits: 24		G.P.A.:8.02	Semester Grade: A+		Total:424/600	Percentage:70.67		

Semester IV								
*00401	DISSERTATION	8	063/100	072/100	135/200	068		A
*00402	INTERNSHIP	8	060/100	068/100	128/200	064		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	079/100	---	079/100	079		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+	061		A
Total Credits: 24		G.P.A.: 7.73	Semester Grade: A		Total:403/600	Percentage:67.17		

Semester I to IV: Final GPA: 8.08 Final grade: A+ Grand Total:1700/2400 Percentage:70.83 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GAIKWAD JANHAVI DEVIDAS GAIKWAD INDRAYANI GAIKWAD	41616	016	012	2020-0161-00-105822	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	040/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	043/050	050/050	093/100	093		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	044/050	086/100	086		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	028/050	072/100	072		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	044/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.:9.40	Semester Grade: O		Total:508/600	Percentage:84.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	044/050	046/050	090/100	090		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	045/050	046/050	091/100	091		O+
18203	ADVANCED NUTRITION II (TH)	4	044/050	050/050	094/100	094		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	044/050	085/100	085		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	050/050	090/100	090		O+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	038/050	050/050	088/100	088		O
Total Credits: 24		G.P.A.:9.88	Semester Grade: O		Total:538/600	Percentage:89.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	036/050	074/100	074		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	036/050	043/050	079/100	079		A+
18303	FOOD PROCESSING (PR)	4	042/050	047/050	089/100	089		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	039/050	081/100	081		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	048/050	088/100	088		O
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	048/050	089/100	089		O
Total Credits: 24		G.P.A.:9.33	Semester Grade: O		Total:500/600	Percentage:83.33		

Semester IV								
*00401	DISSERTATION	8	073/100	075/100	148/200	074		A+
*00402	INTERNSHIP	8	075/100	086/100	161/200	081		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	086/100	---	086/100	086		O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 8.62	Semester Grade: A+		Total:456/600	Percentage:76.00		

Semester I to IV:	Final GPA: 9.31	Final grade: O	Grand Total:2002/2400	Percentage:83.42	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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GANGURDE APOORVA RAVINDRA LATA	41617	016	012	2017-0161-00-075001	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	038/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	045/050	050/050	095/100	095		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	035/050	077/100	077		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	025/050	064/100+	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	043/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	041/050	042/050	083/100	083		O
Total Credits: 24		G.P.A.:9.00	Semester Grade: O		Total:485/600	Percentage:80.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	044/050	084/100	084		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	050/050	090/100	090		O+
18203	ADVANCED NUTRITION II (TH)	4	042/050	048/050	090/100	090		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	040/050	078/100	078		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	050/050	087/100	087		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	038/050	050/050	088/100	088		O
Total Credits: 24		G.P.A.:9.62	Semester Grade: O		Total:517/600	Percentage:86.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	050/050	086/100	086		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	037/050	043/050	080/100	080		O
18303	FOOD PROCESSING (PR)	4	043/050	047/050	090/100	090		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	038/050	080/100	080		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	046/050	085/100	085		O
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	046/050	089/100	089		O
Total Credits: 24		G.P.A.:9.50	Semester Grade: O		Total:510/600	Percentage:85.00		

Semester IV								
*00401	DISSERTATION	8	076/100	072/100	148/200	074		A+
*00402	INTERNSHIP	8	075/100	080/100	155/200	078		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	064/100	---	064/100	064		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+	061		A
Total Credits: 24		G.P.A.: 8.15	Semester Grade: A+		Total:428/600	Percentage:71.33		

Semester I to IV:	Final GPA: 9.07	Final grade: O	Grand Total:1940/2400	Percentage:80.83	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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GAWADE ANKITA BHARAT ANITA	41618	016	012	2017-0161-00-049023	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	034/050	072/100		072	A+
18102	ADVANCED NUTRITION I (TH)	4	044/050	050/050	094/100		094	O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	043/050	083/100		083	O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	040/050	032/050	072/100		072	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	044/050	087/100		087	O
18106	SENSORY EVALUATION (PR)	4	040/050	042/050	082/100		082	O
Total Credits: 24		G.P.A.:9.10	Semester Grade: O		Total:490/600	Percentage:81.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	032/050	071/100		071	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	047/050	044/050	091/100		091	O+
18203	ADVANCED NUTRITION II (TH)	4	040/050	040/050	080/100		080	O
18204	FOOD SCIENCE PRACTICALS (PR)	4	042/050	043/050	085/100		085	O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	032/050	071/100		071	A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	039/050	050/050	089/100		089	O
Total Credits: 24		G.P.A.:9.10	Semester Grade: O		Total:487/600	Percentage:81.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	036/050	070/100		070	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	034/050	047/050	081/100		081	O
18303	FOOD PROCESSING (PR)	4	044/050	047/050	091/100		091	O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	040/050	080/100		080	O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	050/050	090/100		090	O+
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	050/050	091/100		091	O+
Total Credits: 24		G.P.A.:9.35	Semester Grade: O		Total:503/600	Percentage:83.83		

Semester IV								
*00401	DISSERTATION	8	075/100	069/100	144/200		072	A+
*00402	INTERNSHIP	8	073/100	080/100	153/200		077	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	085/100	---	085/100		085	O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	027/050	064/100		064	A
Total Credits: 24		G.P.A.: 8.45	Semester Grade: A+		Total:446/600	Percentage:74.33		

Semester I to IV:	Final GPA: 9.00	Final grade: O	Grand Total:1926/2400	Percentage:80.25	Result:Pass
-------------------	-----------------	----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GAWADE SAPANA GANESH VANDANA	41619	016	012	2020-0161-00-105466	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	044/050	086/100		086	O
18102	ADVANCED NUTRITION I (TH)	4	045/050	050/050	095/100		095	O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	039/050	081/100		081	O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	025/050	070/100+		070	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	039/050	083/100		083	O
18106	SENSORY EVALUATION (PR)	4	034/050	040/050	074/100		074	A+
Total Credits: 24		G.P.A.:9.07	Semester Grade: O		Total:489/600	Percentage:81.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	044/050	084/100		084	O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	050/050	096/100		096	O+
18203	ADVANCED NUTRITION II (TH)	4	043/050	048/050	091/100		091	O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	041/050	078/100		078	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	050/050	087/100		087	O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	038/050	049/050	087/100		087	O
Total Credits: 24		G.P.A.:9.60	Semester Grade: O		Total:523/600	Percentage:87.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	046/050	084/100		084	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	035/050	044/050	079/100		079	A+
18303	FOOD PROCESSING (PR)	4	042/050	047/050	089/100		089	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	036/050	074/100		074	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	036/050	076/100		076	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	050/050	090/100		090	O+
Total Credits: 24		G.P.A.:9.20	Semester Grade: O		Total:492/600	Percentage:82.00		

Semester IV								
*00401	DISSERTATION	8	086/100	079/100	165/200		083	O
*00402	INTERNSHIP	8	073/100	070/100	143/200		072	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	061/100	---	061/100		061	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	030/050	066/100		066	A

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

Semester I to IV: Final GPA: 9.04 Final grade: O Grand Total:1939/2400 Percentage:80.79 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GHARAT UTKARSHA UTTAM MAMTA	41620	016	012	2020-0161-00-105563	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	032/050	048/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	041/050	050/050	091/100	091		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	046/050	088/100	088		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	026/050	070/100	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	042/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	032/050	040/050	072/100	072		A+
Total Credits: 24		G.P.A.:9.10	Semester Grade: O		Total:487/600	Percentage:81.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	050/050	089/100	089		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	045/050	046/050	091/100	091		O+
18203	ADVANCED NUTRITION II (TH)	4	043/050	048/050	091/100	091		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	039/050	077/100	077		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	050/050	090/100	090		O+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	040/050	050/050	090/100	090		O+
Total Credits: 24		G.P.A.:9.77	Semester Grade: O		Total:528/600	Percentage:88.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	044/050	078/100	078		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	036/050	044/050	080/100	080		O
18303	FOOD PROCESSING (PR)	4	043/050	048/050	091/100	091		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	040/050	080/100	080		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	050/050	087/100	087		O
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.:9.42	Semester Grade: O		Total:507/600	Percentage:84.50		

Semester IV								
*00401	DISSERTATION	8	081/100	083/100	164/200	082		O
*00402	INTERNSHIP	8	075/100	084/100	159/200	080		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	074/100	---	074/100	074		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	028/050	064/100	064		A
Total Credits: 24		G.P.A.: 8.70	Semester Grade: A+		Total:461/600	Percentage:76.83		

Semester I to IV:	Final GPA: 9.25	Final grade: O	Grand Total:1983/2400	Percentage:82.63	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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GHORPADE ANTARIKSHA AMOL KSHIPRA	41621	016	012	2020-0161-00-105443	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	042/050	076/100		076	A+
18102	ADVANCED NUTRITION I (TH)	4	035/050	038/050	073/100		073	A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	037/050	069/100		069	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	028/050	063/100		063	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	032/050	069/100		069	A
18106	SENSORY EVALUATION (PR)	4	030/050	026/050	056/100		056	B+
Total Credits: 24		G.P.A.:7.70		Semester Grade: A		Total:406/600		Percentage:67.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	048/050	081/100		081	O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	044/050	044/050	088/100		088	O
18203	ADVANCED NUTRITION II (TH)	4	037/050	036/050	073/100		073	A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	037/050	077/100		077	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	038/050	074/100		074	A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	046/050	082/100		082	O
Total Credits: 24		G.P.A.:8.92		Semester Grade: A+		Total:475/600		Percentage:79.17

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	032/050	062/100		062	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	032/050	035/050	067/100		067	A
18303	FOOD PROCESSING (PR)	4	039/050	047/050	086/100		086	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	035/050	075/100		075	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	034/050	069/100		069	A
18391	FOOD LAWS AND STANDARDS (TH)	4	033/050	050/050	083/100		083	O
Total Credits: 24		G.P.A.:8.37		Semester Grade: A+		Total:442/600		Percentage:73.67

Semester IV								
*00401	DISSERTATION	8	070/100	067/100	137/200		069	A
*00402	INTERNSHIP	8	075/100	076/100	151/200		076	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	061/100	---	061/100		061	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	018/050-FF	FFF/100		---	F

Total Credits: 24 Semester Grade: F Result:Fail

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GUPTA MEGHA ASHISH POOJA	41622	016	012	2020-0161-00-105756	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	046/050	048/050	094/100	094		O+
18102	ADVANCED NUTRITION I (TH)	4	038/050	050/050	088/100	088		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	043/050	085/100	085		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	034/050	073/100	073		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	042/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	033/050	048/050	081/100	081		O
Total Credits: 24		G.P.A.:9.38	Semester Grade: O		Total:507/600	Percentage:84.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	044/050	050/050	094/100	094		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	046/050	092/100	092		O+
18203	ADVANCED NUTRITION II (TH)	4	047/050	050/050	097/100	097		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	045/050	043/050	088/100	088		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	050/050	088/100	088		O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	036/050	046/050	082/100	082		O
Total Credits: 24		G.P.A.:9.80	Semester Grade: O		Total:541/600	Percentage:90.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	044/050	038/050	082/100	082		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	037/050	040/050	077/100	077		A+
18303	FOOD PROCESSING (PR)	4	044/050	048/050	092/100	092		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	038/050	080/100	080		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	042/050	048/050	090/100	090		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	028/050	050/050	078/100	078		A+
Total Credits: 24		G.P.A.:9.28	Semester Grade: O		Total:499/600	Percentage:83.17		

Semester IV								
*00401	DISSERTATION	8	077/100	080/100	157/200	079		A+
*00402	INTERNSHIP	8	070/100	073/100	143/200	072		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	073/100	---	073/100	073		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	031/050	068/100	068		A
Total Credits: 24		G.P.A.: 8.38	Semester Grade: A+		Total:441/600	Percentage:73.50		

Semester I to IV: Final GPA: 9.21 Final grade: O Grand Total:1988/2400 Percentage:82.83 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
HANDE AISHWARYA ROHIDAS SUDHA	41623	016	012	2020-0161-00-105427	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	030/050	038/050	068/100	068		A
18102	ADVANCED NUTRITION I (TH)	4	042/050	042/050	084/100	084		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	030/050	034/050	064/100	064		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	042/050	025/050	067/100+	067		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	036/050	076/100	076		A+
18106	SENSORY EVALUATION (PR)	4	032/050	036/050	068/100	068		A
Total Credits: 24		G.P.A.:8.12	Semester Grade: A+ Total:427/600		Percentage:71.17			

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	036/050	071/100	071		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	043/050	040/050	083/100	083		O
18203	ADVANCED NUTRITION II (TH)	4	037/050	042/050	079/100	079		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	039/050	077/100	077		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	048/050	084/100	084		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	032/050	040/050	072/100	072		A+
Total Credits: 24		G.P.A.:8.77	Semester Grade: A+ Total:466/600		Percentage:77.67			

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	032/050	066/100	066		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	034/050	072/100	072		A+
18303	FOOD PROCESSING (PR)	4	040/050	048/050	088/100	088		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	033/050	071/100	071		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	032/050	040/050	072/100	072		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	034/050	050/050	084/100	084		O
Total Credits: 24		G.P.A.:8.55	Semester Grade: A+ Total:453/600		Percentage:75.50			

Semester IV								
*00401	DISSERTATION	8	050/100	071/100	121/200	061		A
*00402	INTERNSHIP	8	065/100	071/100	136/200	068		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	060/100	---	060/100	060		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 7.32	Semester Grade: A Total:378/600		Percentage:63.00			

Semester I to IV: Final GPA: 8.19 Final grade: A+ Grand Total:1724/2400 Percentage:71.83 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
HIDADUGGI AKSHATA VIRUPAKSH ARCHANA	41624	016	012	2020-0161-00-105377	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	026/050	038/050	064/100	064		A
18102	ADVANCED NUTRITION I (TH)	4	034/050	042/050	076/100	076		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	045/050	077/100	077		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	028/050	058/100	058		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	043/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	025/050	044/050	069/100	069		A
Total Credits: 24		G.P.A.:8.10	Semester Grade: A+ Total:428/600		Percentage:71.33			

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	034/050	025/050	059/100+	059		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	030/050	069/100	069		A
18203	ADVANCED NUTRITION II (TH)	4	041/050	036/050	077/100	077		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	031/050	069/100	069		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	035/050	048/050	083/100	083		O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	031/050	034/050	065/100	065		A
Total Credits: 24		G.P.A.:8.02	Semester Grade: A+ Total:422/600		Percentage:70.33			

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	046/050	076/100	076		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	039/050	077/100	077		A+
18303	FOOD PROCESSING (PR)	4	043/050	047/050	090/100	090		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	035/050	073/100	073		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	034/050	040/050	074/100	074		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	050/050	089/100	089		O
Total Credits: 24		G.P.A.:8.98	Semester Grade: A+ Total:479/600		Percentage:79.83			

Semester IV								
*00401	DISSERTATION	8	068/100	073/100	141/200	071		A+
*00402	INTERNSHIP	8	068/100	079/100	147/200	074		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	071/100	---	071/100	071		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	025/050	062/100+	062		A
Total Credits: 24		G.P.A.: 8.05	Semester Grade: A+ Total:421/600		Percentage:70.17			

Semester I to IV: Final GPA: 8.29 Final grade: A+ Grand Total:1750/2400 Percentage:72.92 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JADHAV PRANALI SUNIL SHAKUNTALA	41625	016	012	2020-0161-00-105586	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	026/050	038/050	064/100	064		A
18102	ADVANCED NUTRITION I (TH)	4	039/050	050/050	089/100	089		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	037/050	073/100	073		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	037/050	028/050	065/100	065		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	036/050	035/050	071/100	071		A+
18106	SENSORY EVALUATION (PR)	4	033/050	034/050	067/100	067		A
Total Credits: 24		G.P.A.:8.15	Semester Grade: A+		Total:429/600	Percentage:71.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	038/050	077/100	077		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	048/050	090/100	090		O+
18203	ADVANCED NUTRITION II (TH)	4	035/050	038/050	073/100	073		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	033/050	072/100	072		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	050/050	086/100	086		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	050/050	086/100	086		O
Total Credits: 24		G.P.A.:9.07	Semester Grade: O		Total:484/600	Percentage:80.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	038/050	074/100	074		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	044/050	043/050	087/100	087		O
18303	FOOD PROCESSING (PR)	4	032/050	046/050	078/100	078		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	031/050	068/100	068		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	033/050	034/050	067/100	067		A
18391	FOOD LAWS AND STANDARDS (TH)	4	042/050	048/050	090/100	090		O+
Total Credits: 24		G.P.A.:8.73	Semester Grade: A+		Total:464/600	Percentage:77.33		

Semester IV								
*00401	DISSERTATION	8	082/100	080/100	162/200	081		O
*00402	INTERNSHIP	8	068/100	085/100	153/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	061/100	---	061/100	061		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A

Total Credits: 24 G.P.A.: 8.30 Semester Grade: A+ Total:437/600 Percentage:72.83

Semester I to IV: Final GPA: 8.56 Final grade: A+ Grand Total:1814/2400 Percentage:75.58 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JADHAV SAKSHI DEEPAK SWATI	41626	016	012	2020-0161-00-105876	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	026/050	036/050	062/100	062		A
18102	ADVANCED NUTRITION I (TH)	4	035/050	048/050	083/100	083		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	040/050	076/100	076		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	025/050	060/100+	060		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	045/050	033/050	078/100	078		A+
18106	SENSORY EVALUATION (PR)	4	034/050	030/050	064/100	064		A
Total Credits: 24		G.P.A.:8.05	Semester Grade: A+		Total:423/600	Percentage:70.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	050/050	091/100	091		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	040/050	079/100	079		A+
18203	ADVANCED NUTRITION II (TH)	4	031/050	044/050	075/100	075		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	039/050	078/100	078		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	048/050	086/100	086		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	040/050	039/050	079/100	079		A+
Total Credits: 24		G.P.A.:9.12	Semester Grade: O		Total:488/600	Percentage:81.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	028/050	038/050	066/100	066		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	039/050	040/050	079/100	079		A+
18303	FOOD PROCESSING (PR)	4	034/050	046/050	080/100	080		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	037/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	040/050	075/100	075		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	030/050	050/050	080/100	080		O
Total Credits: 24		G.P.A.:8.62	Semester Grade: A+		Total:457/600	Percentage:76.17		

Semester IV								
*00401	DISSERTATION	8	066/100	070/100	136/200	068		A
*00402	INTERNSHIP	8	070/100	085/100	155/200	078		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	060/100	---	060/100	060		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 7.88	Semester Grade: A		Total:412/600	Percentage:68.67		

Semester I to IV: Final GPA: 8.42 Final grade: A+ Grand Total:1780/2400 Percentage:74.17 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JADHAV SAYALI SHANKARRAO ANUPAMA	41627	016	012	2020-0161-00-105571	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	026/050	042/050	068/100	068		A
18102	ADVANCED NUTRITION I (TH)	4	036/050	048/050	084/100	084		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	039/050	079/100	079		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	038/050	025/050	063/100+	063		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	040/050	083/100	083		O
18106	SENSORY EVALUATION (PR)	4	036/050	048/050	084/100	084		O
Total Credits: 24		G.P.A.:8.68	Semester Grade: A+		Total:461/600	Percentage:76.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	036/050	040/050	076/100	076		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	048/050	090/100	090		O+
18203	ADVANCED NUTRITION II (TH)	4	039/050	042/050	081/100	081		O
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	035/050	073/100	073		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	035/050	044/050	079/100	079		A+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	033/050	043/050	076/100	076		A+
Total Credits: 24		G.P.A.:8.92	Semester Grade: A+		Total:475/600	Percentage:79.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	026/050	046/050	072/100	072		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	040/050	041/050	081/100	081		O
18303	FOOD PROCESSING (PR)	4	033/050	043/050	076/100	076		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	028/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	030/050	032/050	062/100	062		A
18391	FOOD LAWS AND STANDARDS (TH)	4	029/050	048/050	077/100	077		A+
Total Credits: 24		G.P.A.:8.18	Semester Grade: A+		Total:431/600	Percentage:71.83		

Semester IV								
*00401	DISSERTATION	8	072/100	069/100	141/200	071		A+
*00402	INTERNSHIP	8	068/100	082/100	150/200	075		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	060/100	---	060/100	060		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	017/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F Result:Fail

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JAIN RUCHI JITENDRA JAIN NEETA JAIN	41628	016	012	2020-0161-00-105497	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	038/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	045/050	048/050	093/100	093		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	041/050	083/100	083		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	028/050	074/100	074		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	041/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	038/050	048/050	086/100	086		O
Total Credits: 24		G.P.A.: 9.28	Semester Grade: O		Total: 500/600	Percentage: 83.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	040/050	081/100	081		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	046/050	092/100	092		O+
18203	ADVANCED NUTRITION II (TH)	4	045/050	050/050	095/100	095		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	045/050	035/050	080/100	080		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	050/050	090/100	090		O+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	043/050	050/050	093/100	093		O+
Total Credits: 24		G.P.A.: 9.68	Semester Grade: O		Total: 531/600	Percentage: 88.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	044/050	044/050	088/100	088		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	044/050	042/050	086/100	086		O
18303	FOOD PROCESSING (PR)	4	043/050	048/050	091/100	091		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	036/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	043/050	048/050	091/100	091		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	050/050	089/100	089		O
Total Credits: 24		G.P.A.: 9.63	Semester Grade: O		Total: 520/600	Percentage: 86.67		

Semester IV								
*00401	DISSERTATION	8	081/100	084/100	165/200	083		O
*00402	INTERNSHIP	8	065/100	079/100	144/200	072		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	068/100	---	068/100	068		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	029/050	065/100	065		A

Total Credits: 24 G.P.A.: 8.38 Semester Grade: A+ Total: 442/600 Percentage: 73.67

Semester I to IV: Final GPA: 9.24 Final grade: O Grand Total: 1993/2400 Percentage: 83.04 Result: Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JOGDANDE PRIYANKA SANJAY SANGITA	41629	016	012	2017-0161-00-021812	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	040/050	042/050	082/100		082	O
18102	ADVANCED NUTRITION I (TH)	4	045/050	032/050	077/100		077	A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	046/050	033/050	079/100		079	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	028/050	069/100		069	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	038/050	081/100		081	O
18106	SENSORY EVALUATION (PR)	4	039/050	050/050	089/100		089	O
Total Credits: 24		G.P.A.:8.95		Semester Grade: A+		Total:477/600		Percentage:79.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	030/050	071/100		071	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	036/050	078/100		078	A+
18203	ADVANCED NUTRITION II (TH)	4	035/050	036/050	071/100		071	A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	041/050	081/100		081	O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	050/050	089/100		089	O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	039/050	032/050	071/100		071	A+
Total Credits: 24		G.P.A.:8.68		Semester Grade: A+		Total:461/600		Percentage:76.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	040/050	044/050	084/100		084	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	041/050	082/100		082	O
18303	FOOD PROCESSING (PR)	4	035/050	047/050	082/100		082	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	033/050	071/100		071	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	040/050	079/100		079	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	034/050	050/050	084/100		084	O
Total Credits: 24		G.P.A.:9.03		Semester Grade: O		Total:482/600		Percentage:80.33

Semester IV								
*00401	DISSERTATION	8	071/100	063/100	134/200		067	A
*00402	INTERNSHIP	8	070/100	080/100	150/200		075	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	051/100	---	051/100		051	B
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	017/050-FF	FFF/100		---	F

Total Credits: 24 Semester Grade: F Result:Fail

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KAMBLE BHAKTI RAJENDRA KAVITA	41630	016	012	2020-0161-00-105787	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	038/050	072/100	072		A+
18102	ADVANCED NUTRITION I (TH)	4	035/050	050/050	085/100	085		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	036/050	074/100	074		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	028/050	072/100	072		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	038/050	082/100	082		O
18106	SENSORY EVALUATION (PR)	4	034/050	048/050	082/100	082		O
Total Credits: 24		G.P.A.:8.78	Semester Grade: A+ Total:467/600		Percentage:77.83			

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	042/050	077/100	077		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	044/050	046/050	090/100	090		O+
18203	ADVANCED NUTRITION II (TH)	4	031/050	040/050	071/100	071		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	037/050	067/100	067		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	042/050	076/100	076		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	042/050	075/100	075		A+
Total Credits: 24		G.P.A.:8.60	Semester Grade: A+ Total:456/600		Percentage:76.00			

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	034/050	070/100	070		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	040/050	042/050	082/100	082		O
18303	FOOD PROCESSING (PR)	4	039/050	045/050	084/100	084		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	033/050	069/100	069		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	044/050	072/100	072		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.:8.78	Semester Grade: A+ Total:468/600		Percentage:78.00			

Semester IV								
*00401	DISSERTATION	8	064/100	074/100	138/200	069		A
*00402	INTERNSHIP	8	075/100	083/100	158/200	079		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	063/100	---	063/100	063		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 8.00	Semester Grade: A+ Total:420/600		Percentage:70.00			

Semester I to IV: Final GPA: 8.54 Final grade: A+ Grand Total:1811/2400 Percentage:75.46 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KOLI SUPRIYA ASHOK	41631	016	012	2020-0161-00-105814	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	032/050	066/100		066	A
18102	ADVANCED NUTRITION I (TH)	4	042/050	044/050	086/100		086	O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	028/050	035/050	063/100		063	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	025/050	055/100+		055	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	038/050	078/100		078	A+
18106	SENSORY EVALUATION (PR)	4	025/050	032/050	057/100		057	B+
Total Credits: 24		G.P.A.:7.62		Semester Grade: A		Total:405/600		Percentage:67.50

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

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

Semester IV								
*00401	DISSERTATION	8	060/100	062/100	122/200		061	A
*00402	INTERNSHIP	8	068/100	083/100	151/200		076	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	057/100	---	057/100		057	B+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	010/050-FF	FFF/100		---	F

Total Credits: 24		Semester Grade: F		Result:Fail	
-------------------	--	-------------------	--	-------------	--

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KULKARNI AISHWARYA VIVEK VINAYA	41632	016	012	2020-0161-00-105435	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	034/050	072/100		072	A+
18102	ADVANCED NUTRITION I (TH)	4	043/050	040/050	083/100		083	O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	045/050	081/100		081	O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	032/050	077/100		077	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	041/050	083/100		083	O
18106	SENSORY EVALUATION (PR)	4	037/050	050/050	087/100		087	O
Total Credits: 24		G.P.A.:9.05	Semester Grade: O		Total:483/600	Percentage:80.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	044/050	076/100		076	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	040/050	082/100		082	O
18203	ADVANCED NUTRITION II (TH)	4	038/050	046/050	084/100		084	O
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	038/050	073/100		073	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	046/050	080/100		080	O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	037/050	050/050	087/100		087	O
Total Credits: 24		G.P.A.:9.03	Semester Grade: O		Total:482/600	Percentage:80.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	040/050	038/050	078/100		078	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	032/050	063/100		063	A
18303	FOOD PROCESSING (PR)	4	033/050	047/050	080/100		080	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	034/050	069/100		069	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	042/050	077/100		077	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	031/050	046/050	077/100		077	A+
Total Credits: 24		G.P.A.:8.40	Semester Grade: A+		Total:444/600	Percentage:74.00		

Semester IV								
*00401	DISSERTATION	8	071/100	079/100	150/200		075	A+
*00402	INTERNSHIP	8	070/100	075/100	145/200		073	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	073/100	---	073/100		073	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+		061	A
Total Credits: 24		G.P.A.: 8.17	Semester Grade: A+		Total:429/600	Percentage:71.50		

Semester I to IV: Final GPA: 8.66 Final grade: A+ Grand Total:1838/2400 Percentage:76.58 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KULKARNI HIMANI NARENDRA NEHA	41633	016	012	2017-0161-00-113825	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	026/050	064/100	064		A
18102	ADVANCED NUTRITION I (TH)	4	046/050	044/050	090/100	090		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	044/050	040/050	084/100	084		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	038/050	025/050	063/100+	063		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	043/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	038/050	044/050	082/100	082		O
Total Credits: 24		G.P.A.:8.82	Semester Grade: A+		Total:469/600	Percentage:78.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	050/050	092/100	092		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	047/050	044/050	091/100	091		O+
18203	ADVANCED NUTRITION II (TH)	4	039/050	050/050	089/100	089		O
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	044/050	081/100	081		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	041/050	048/050	089/100	089		O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	037/050	043/050	080/100	080		O
Total Credits: 24		G.P.A.:9.65	Semester Grade: O		Total:522/600	Percentage:87.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	044/050	074/100	074		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	040/050	042/050	082/100	082		O
18303	FOOD PROCESSING (PR)	4	034/050	047/050	081/100	081		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	032/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	044/050	082/100	082		O
18391	FOOD LAWS AND STANDARDS (TH)	4	042/050	050/050	092/100	092		O+
Total Credits: 24		G.P.A.:8.98	Semester Grade: A+		Total:481/600	Percentage:80.17		

Semester IV								
*00401	DISSERTATION	8	069/100	072/100	141/200	071		A+
*00402	INTERNSHIP	8	075/100	083/100	158/200	079		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	078/100	---	078/100	078		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	016/050-FF	FFF/100	---		F

Total Credits: 24		Semester Grade: F					Result:Fail	
-------------------	--	-------------------	--	--	--	--	-------------	--

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KUNJIR PRAGATI PRADIP JAYASHREE	41634	016	012	2020-0161-00-105307	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	048/050	036/050	084/100	084		O
18102	ADVANCED NUTRITION I (TH)	4	041/050	048/050	089/100	089		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	043/050	085/100	085		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	025/050	068/100+	068		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	043/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	037/050	050/050	087/100	087		O
Total Credits: 24		G.P.A.:9.33	Semester Grade: O		Total:500/600	Percentage:83.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	044/050	085/100	085		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	048/050	094/100	094		O+
18203	ADVANCED NUTRITION II (TH)	4	044/050	050/050	094/100	094		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	043/050	083/100	083		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	050/050	089/100	089		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	048/050	089/100	089		O
Total Credits: 24		G.P.A.:9.77	Semester Grade: O		Total:534/600	Percentage:89.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	048/050	082/100	082		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	044/050	043/050	087/100	087		O
18303	FOOD PROCESSING (PR)	4	039/050	048/050	087/100	087		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	036/050	076/100	076		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	046/050	087/100	087		O
18391	FOOD LAWS AND STANDARDS (TH)	4	044/050	050/050	094/100	094		O+
Total Credits: 24		G.P.A.:9.48	Semester Grade: O		Total:513/600	Percentage:85.50		

Semester IV								
*00401	DISSERTATION	8	080/100	071/100	151/200	076		A+
*00402	INTERNSHIP	8	070/100	083/100	153/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	069/100	---	069/100	069		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	013/050-FF	FFF/100	---		F

Total Credits: 24		Semester Grade: F					Result:Fail	
-------------------	--	-------------------	--	--	--	--	-------------	--

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
LADKAT VAISHNAVI GANPAT ANITA	41635	016	012	2020-0161-00-105892	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	040/050	036/050	076/100	076		A+
18102	ADVANCED NUTRITION I (TH)	4	039/050	050/050	089/100	089		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	043/050	083/100	083		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	028/050	059/100	059		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	044/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	032/050	048/050	080/100	080		O
Total Credits: 24		G.P.A.:8.90	Semester Grade: A+		Total:475/600	Percentage:79.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	050/050	092/100	092		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	045/050	046/050	091/100	091		O+
18203	ADVANCED NUTRITION II (TH)	4	043/050	050/050	093/100	093		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	041/050	082/100	082		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	050/050	089/100	089		O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	034/050	047/050	081/100	081		O
Total Credits: 24		G.P.A.:9.70	Semester Grade: O		Total:528/600	Percentage:88.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	050/050	084/100	084		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	040/050	042/050	082/100	082		O
18303	FOOD PROCESSING (PR)	4	041/050	048/050	089/100	089		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	038/050	078/100	078		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	040/050	080/100	080		O
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	050/050	089/100	089		O
Total Credits: 24		G.P.A.:9.37	Semester Grade: O		Total:502/600	Percentage:83.67		

Semester IV								
*00401	DISSERTATION	8	084/100	081/100	165/200	083		O
*00402	INTERNSHIP	8	070/100	081/100	151/200	076		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	061/100	---	061/100	061		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 8.33	Semester Grade: A+		Total:438/600	Percentage:73.00		

Semester I to IV:	Final GPA: 9.08	Final grade: O	Grand Total:1943/2400	Percentage:80.96	Result:Pass
-------------------	-----------------	----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MADESIA LUCKY KISHOR PRASAD KIRAN DEVI	41636	016	012	2020-0161-00-105861	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	046/050	040/050	086/100	086		O
18102	ADVANCED NUTRITION I (TH)	4	036/050	046/050	082/100	082		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	040/050	080/100	080		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	026/050	069/100	069		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	041/050	082/100	082		O
18106	SENSORY EVALUATION (PR)	4	033/050	044/050	077/100	077		A+
Total Credits: 24		G.P.A.:8.93		Semester Grade: A+		Total:476/600		Percentage:79.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	042/050	082/100	082		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	046/050	092/100	092		O+
18203	ADVANCED NUTRITION II (TH)	4	043/050	048/050	091/100	091		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	045/050	039/050	084/100	084		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	042/050	050/050	092/100	092		O+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.:9.77		Semester Grade: O		Total:532/600		Percentage:88.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	046/050	078/100	078		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	044/050	043/050	087/100	087		O
18303	FOOD PROCESSING (PR)	4	040/050	048/050	088/100	088		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	037/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	046/050	086/100	086		O
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	048/050	089/100	089		O
Total Credits: 24		G.P.A.:9.42		Semester Grade: O		Total:505/600		Percentage:84.17

Semester IV								
*00401	DISSERTATION	8	076/100	081/100	157/200	079		A+
*00402	INTERNSHIP	8	070/100	081/100	151/200	076		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	095/100	---	095/100	095		O+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	039/050	025/050	064/100	064		A
Total Credits: 24		G.P.A.: 8.73		Semester Grade: A+		Total:467/600		Percentage:77.83

Semester I to IV:	Final GPA: 9.21	Final grade: O	Grand Total:1980/2400	Percentage:82.50	Result:Pass
-------------------	-----------------	----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MAHADIK SANVIKA PRASHANT PALLAVI	41637	016	012	2017-0161-00-112547	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	036/050	034/050	070/100	070		A+
18102	ADVANCED NUTRITION I (TH)	4	039/050	044/050	083/100	083		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	034/050	074/100	074		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	025/050	070/100+	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	037/050	080/100	080		O
18106	SENSORY EVALUATION (PR)	4	025/050	040/050	065/100	065		A
Total Credits: 24		G.P.A.:8.37	Semester Grade: A+		Total:442/600	Percentage:73.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	046/050	087/100	087		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	044/050	040/050	084/100	084		O
18203	ADVANCED NUTRITION II (TH)	4	035/050	048/050	083/100	083		O
18204	FOOD SCIENCE PRACTICALS (PR)	4	034/050	038/050	072/100	072		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	046/050	086/100	086		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	037/050	050/050	087/100	087		O
Total Credits: 24		G.P.A.:9.32	Semester Grade: O		Total:499/600	Percentage:83.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	044/050	078/100	078		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	039/050	039/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	038/050	048/050	086/100	086		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	039/050	079/100	079		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	044/050	083/100	083		O
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	050/050	090/100	090		O+
Total Credits: 24		G.P.A.:9.23	Semester Grade: O		Total:494/600	Percentage:82.33		

Semester IV								
*00401	DISSERTATION	8	072/100	085/100	157/200	079		A+
*00402	INTERNSHIP	8	070/100	084/100	154/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	081/100	---	081/100	081		O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+	061		A

Total Credits: 24		G.P.A.: 8.57	Semester Grade: A+		Total:453/600	Percentage:75.50		
-------------------	--	--------------	--------------------	--	---------------	------------------	--	--

Semester I to IV:	Final GPA: 8.87	Final grade: A+	Grand Total:1888/2400	Percentage:78.67	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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MAHALE POOJA MANOJ SHARDA	41638	016	012	2020-0161-00-105702	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	040/050	046/050	086/100	086		O
18102	ADVANCED NUTRITION I (TH)	4	044/050	050/050	094/100	094		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	044/050	041/050	085/100	085		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	038/050	025/050	063/100+	063		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	044/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	034/050	038/050	072/100	072		A+
Total Credits: 24		G.P.A.:9.07	Semester Grade: O		Total:488/600	Percentage:81.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	046/050	048/050	094/100	094		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	050/050	096/100	096		O+
18203	ADVANCED NUTRITION II (TH)	4	043/050	050/050	093/100	093		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	044/050	084/100	084		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	041/050	050/050	091/100	091		O+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	043/050	050/050	093/100	093		O+
Total Credits: 24		G.P.A.:9.90	Semester Grade: O		Total:551/600	Percentage:91.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	046/050	078/100	078		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	039/050	037/050	076/100	076		A+
18303	FOOD PROCESSING (PR)	4	045/050	048/050	093/100	093		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	036/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	050/050	091/100	091		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	050/050	088/100	088		O
Total Credits: 24		G.P.A.:9.27	Semester Grade: O		Total:500/600	Percentage:83.33		

Semester IV								
*00401	DISSERTATION	8	078/100	088/100	166/200	083		O
*00402	INTERNSHIP	8	060/100	050/100	110/200	055		B+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	079/100	---	079/100	079		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A

Total Credits: 24		G.P.A.: 7.77	Semester Grade: A		Total:416/600	Percentage:69.33		
-------------------	--	--------------	-------------------	--	---------------	------------------	--	--

Semester I to IV:	Final GPA: 9.00	Final grade: O	Grand Total:1955/2400	Percentage:81.46	Result:Pass
-------------------	-----------------	----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MANE AKANKSHA DHAIRYASHEEL KAVITA	41639	016	012	2020-0161-00-105772	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	032/050	038/050	070/100	070		A+
18102	ADVANCED NUTRITION I (TH)	4	043/050	050/050	093/100	093		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	044/050	082/100	082		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	025/050	070/100+	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	040/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	034/050	040/050	074/100	074		A+
Total Credits: 24		G.P.A.:8.83	Semester Grade: A+		Total:473/600	Percentage:78.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	034/050	075/100	075		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	042/050	088/100	088		O
18203	ADVANCED NUTRITION II (TH)	4	043/050	050/050	093/100	093		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	044/050	084/100	084		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	038/050	075/100	075		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.:9.37	Semester Grade: O		Total:506/600	Percentage:84.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	048/050	086/100	086		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	040/050	081/100	081		O
18303	FOOD PROCESSING (PR)	4	040/050	047/050	087/100	087		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	035/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	040/050	081/100	081		O
18391	FOOD LAWS AND STANDARDS (TH)	4	045/050	050/050	095/100	095		O+
Total Credits: 24		G.P.A.:9.33	Semester Grade: O		Total:505/600	Percentage:84.17		

Semester IV								
*00401	DISSERTATION	8	078/100	074/100	152/200	076		A+
*00402	INTERNSHIP	8	068/100	078/100	146/200	073		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	065/100	---	065/100	065		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+	061		A

Total Credits: 24		G.P.A.: 8.07	Semester Grade: A+		Total:424/600	Percentage:70.67		
-------------------	--	--------------	--------------------	--	---------------	------------------	--	--

Semester I to IV:	Final GPA: 8.90	Final grade: A+	Grand Total:1908/2400	Percentage:79.50	Result:Pass
-------------------	-----------------	-----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MORE DHANASHREE RAJENDRA JYOTI	41640	016	012	2020-0161-00-105717	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	032/050	025/050	057/100+	057		B+
18102	ADVANCED NUTRITION I (TH)	4	032/050	036/050	068/100	068		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	036/050	068/100	068		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	042/050	025/050	067/100+	067		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	039/050	080/100	080		O
18106	SENSORY EVALUATION (PR)	4	028/050	036/050	064/100	064		A

Total Credits: 24 G.P.A.:7.68 Semester Grade: A Total:404/600 Percentage:67.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	037/050	044/050	081/100	081		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	044/050	042/050	086/100	086		O
18203	ADVANCED NUTRITION II (TH)	4	038/050	038/050	076/100	076		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	033/050	040/050	073/100	073		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	032/050	069/100	069		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	040/050	073/100	073		A+

Total Credits: 24 G.P.A.:8.63 Semester Grade: A+ Total:458/600 Percentage:76.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	025/050	057/100+	057		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	037/050	041/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	034/050	047/050	081/100	081		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	030/050	066/100	066		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	042/050	078/100	078		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	034/050	050/050	084/100	084		O

Total Credits: 24 G.P.A.:8.35 Semester Grade: A+ Total:444/600 Percentage:74.00

Semester IV								
*00401	DISSERTATION	8	082/100	086/100	168/200	084		O
*00402	INTERNSHIP	8	065/100	065/100	130/200	065		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	051/100	---	051/100	051		B
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	016/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F Result:Fail

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MORE RUCHIKA VINOD VINOD SHAILEJA	41641	016	012	2020-0161-00-105733	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	040/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	042/050	044/050	086/100	086		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	034/050	072/100	072		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	025/050	064/100+	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	033/050	073/100	073		A+
18106	SENSORY EVALUATION (PR)	4	036/050	036/050	072/100	072		A+
Total Credits: 24		G.P.A.:8.35	Semester Grade: A+ Total:441/600		Percentage:73.50			

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	034/050	046/050	080/100	080		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	032/050	070/100	070		A+
18203	ADVANCED NUTRITION II (TH)	4	036/050	038/050	074/100	074		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	040/050	080/100	080		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	050/050	088/100	088		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	034/050	045/050	079/100	079		A+
Total Credits: 24		G.P.A.:8.85	Semester Grade: A+ Total:471/600		Percentage:78.50			

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	036/050	066/100	066		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	044/050	042/050	086/100	086		O
18303	FOOD PROCESSING (PR)	4	033/050	048/050	081/100	081		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	032/050	069/100	069		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	038/050	076/100	076		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	040/050	078/100	078		A+
Total Credits: 24		G.P.A.:8.60	Semester Grade: A+ Total:456/600		Percentage:76.00			

Semester IV								
*00401	DISSERTATION	8	079/100	083/100	162/200	081		O
*00402	INTERNSHIP	8	068/100	074/100	142/200	071		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	084/100	---	084/100	084		O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 8.48	Semester Grade: A+ Total:449/600		Percentage:74.83			

Semester I to IV:	Final GPA: 8.57	Final grade: A+	Grand Total:1817/2400	Percentage:75.71	Result:Pass
-------------------	-----------------	-----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MORE VARSHA PRAKASH SANGEETA	41642	016	012	2020-0161-00-105516	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	042/050	084/100	084		O
18102	ADVANCED NUTRITION I (TH)	4	044/050	050/050	094/100	094		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	044/050	047/050	091/100	091		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	042/050	028/050	070/100	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	045/050	045/050	090/100	090		O+
18106	SENSORY EVALUATION (PR)	4	040/050	046/050	086/100	086		O
Total Credits: 24		G.P.A.:9.50	Semester Grade: O		Total:515/600	Percentage:85.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	045/050	044/050	089/100	089		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	048/050	040/050	088/100	088		O
18203	ADVANCED NUTRITION II (TH)	4	040/050	050/050	090/100	090		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	039/050	080/100	080		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	050/050	087/100	087		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.:9.73	Semester Grade: O		Total:525/600	Percentage:87.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	042/050	046/050	088/100	088		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	033/050	035/050	068/100	068		A
18303	FOOD PROCESSING (PR)	4	039/050	045/050	084/100	084		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	042/050	050/050	092/100	092		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.:9.17	Semester Grade: O		Total:493/600	Percentage:82.17		

Semester IV								
*00401	DISSERTATION	8	076/100	078/100	154/200	077		A+
*00402	INTERNSHIP	8	070/100	086/100	156/200	078		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	078/100	---	078/100	078		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	030/050	067/100	067		A

Total Credits: 24		G.P.A.: 8.58	Semester Grade: A+		Total:455/600	Percentage:75.83		
-------------------	--	--------------	--------------------	--	---------------	------------------	--	--

Semester I to IV:	Final GPA: 9.25	Final grade: O	Grand Total:1988/2400	Percentage:82.83	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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NAIK MITALI SUNIL INDRAYANI	41643	016	012	2020-0161-00-105532	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	028/050	040/050	068/100	068		A
18102	ADVANCED NUTRITION I (TH)	4	043/050	044/050	087/100	087		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	041/050	079/100	079		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	025/050	066/100+	066		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	040/050	082/100	082		O
18106	SENSORY EVALUATION (PR)	4	033/050	038/050	071/100	071		A+
Total Credits: 24		G.P.A.:8.55	Semester Grade: A+		Total:453/600	Percentage:75.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	043/050	044/050	087/100	087		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	044/050	042/050	086/100	086		O
18203	ADVANCED NUTRITION II (TH)	4	040/050	042/050	082/100	082		O
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	038/050	076/100	076		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	050/050	088/100	088		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	038/050	044/050	082/100	082		O
Total Credits: 24		G.P.A.:9.35	Semester Grade: O		Total:501/600	Percentage:83.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	040/050	076/100	076		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	040/050	042/050	082/100	082		O
18303	FOOD PROCESSING (PR)	4	035/050	044/050	079/100	079		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	032/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	040/050	078/100	078		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	050/050	090/100	090		O+
Total Credits: 24		G.P.A.:8.92	Semester Grade: A+		Total:475/600	Percentage:79.17		

Semester IV								
*00401	DISSERTATION	8	071/100	083/100	154/200	077		A+
*00402	INTERNSHIP	8	075/100	080/100	155/200	078		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	056/100	---	056/100	056		B+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	029/050	065/100	065		A

Total Credits: 24		G.P.A.: 8.12	Semester Grade: A+		Total:430/600	Percentage:71.67		
-------------------	--	--------------	--------------------	--	---------------	------------------	--	--

Semester I to IV:	Final GPA: 8.74	Final grade: A+	Grand Total:1859/2400	Percentage:77.46	Result:Pass
-------------------	-----------------	-----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NAMBIAR SHRUTI PREMNATH RADHIKA	41644	016	012	2020-0161-00-105903	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	028/050	034/050	062/100	062		A
18102	ADVANCED NUTRITION I (TH)	4	041/050	038/050	079/100	079		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	034/050	059/100	059		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	030/050	060/100	060		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	035/050	076/100	076		A+
18106	SENSORY EVALUATION (PR)	4	034/050	034/050	068/100	068		A
Total Credits: 24		G.P.A.:7.72		Semester Grade: A		Total:404/600		Percentage:67.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	036/050	030/050	066/100	066		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	043/050	038/050	081/100	081		O
18203	ADVANCED NUTRITION II (TH)	4	039/050	036/050	075/100	075		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	042/050	034/050	076/100	076		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	030/050	066/100	066		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	034/050	046/050	080/100	080		O
Total Credits: 24		G.P.A.:8.40		Semester Grade: A+		Total:444/600		Percentage:74.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	036/050	070/100	070		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	040/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	033/050	046/050	079/100	079		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	032/050	068/100	068		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	033/050	028/050	061/100	061		A
18391	FOOD LAWS AND STANDARDS (TH)	4	035/050	050/050	085/100	085		O
Total Credits: 24		G.P.A.:8.35		Semester Grade: A+		Total:441/600		Percentage:73.50

Semester IV								
*00401	DISSERTATION	8	088/100	082/100	170/200	085		O
*00402	INTERNSHIP	8	065/100	050/100	115/200	058		B+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	060/100	---	060/100	060		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 7.72		Semester Grade: A		Total:406/600		Percentage:67.67

Semester I to IV: Final GPA: 8.05 Final grade: A+ Grand Total:1695/2400 Percentage:70.63 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NIMBALKAR SAYLI SANJAY MADHURA	41645	016	012	2020-0161-00-121105	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	032/050	025/050	057/100+	057		B+
18102	ADVANCED NUTRITION I (TH)	4	033/050	030/050	063/100	063		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	041/050	066/100	066		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	025/050	057/100+	057		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	030/050	069/100	069		A
18106	SENSORY EVALUATION (PR)	4	025/050	032/050	057/100	057		B+
Total Credits: 24		G.P.A.:7.00	Semester Grade: A		Total:369/600	Percentage:61.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	036/050	078/100	078		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	045/050	048/050	093/100	093		O+
18203	ADVANCED NUTRITION II (TH)	4	032/050	034/050	066/100	066		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	029/050	036/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	038/050	076/100	076		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	028/050	049/050	077/100	077		A+
Total Credits: 24		G.P.A.:8.53	Semester Grade: A+		Total:455/600	Percentage:75.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	034/050	070/100	070		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	035/050	066/100	066		A
18303	FOOD PROCESSING (PR)	4	034/050	046/050	080/100	080		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	031/050	069/100	069		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	028/050	064/100	064		A
18391	FOOD LAWS AND STANDARDS (TH)	4	037/050	050/050	087/100	087		O
Total Credits: 24		G.P.A.:8.27	Semester Grade: A+		Total:436/600	Percentage:72.67		

Semester IV								
*00401	DISSERTATION	8	050/100	057/100	107/200	054		B
*00402	INTERNSHIP	8	060/100	061/100	121/200	061		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	051/100	---	051/100	051		B
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	017/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F Result:Fail

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PANDIT SAKSHI ARUN RUPALI	41646	016	012	2020-0161-00-105296	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	048/050	090/100	090		O+
18102	ADVANCED NUTRITION I (TH)	4	044/050	048/050	092/100	092		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	043/050	083/100	083		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	026/050	069/100	069		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	044/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	037/050	050/050	087/100	087		O
Total Credits: 24		G.P.A.:9.38	Semester Grade: O		Total:505/600	Percentage:84.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	048/050	090/100	090		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	045/050	050/050	095/100	095		O+
18203	ADVANCED NUTRITION II (TH)	4	042/050	050/050	092/100	092		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	040/050	078/100	078		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	048/050	087/100	087		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	039/050	050/050	089/100	089		O
Total Credits: 24		G.P.A.:9.73	Semester Grade: O		Total:531/600	Percentage:88.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	048/050	082/100	082		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	042/050	041/050	083/100	083		O
18303	FOOD PROCESSING (PR)	4	041/050	048/050	089/100	089		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	037/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	044/050	084/100	084		O
18391	FOOD LAWS AND STANDARDS (TH)	4	044/050	050/050	094/100	094		O+
Total Credits: 24		G.P.A.:9.42	Semester Grade: O		Total:509/600	Percentage:84.83		

Semester IV								
*00401	DISSERTATION	8	076/100	079/100	155/200	078		A+
*00402	INTERNSHIP	8	065/100	075/100	140/200	070		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	094/100	---	094/100	094		O+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	026/050	060/100	060		A
Total Credits: 24		G.P.A.: 8.43	Semester Grade: A+		Total:449/600	Percentage:74.83		

Semester I to IV:	Final GPA: 9.24	Final grade: O	Grand Total:1994/2400	Percentage:83.08	Result:Pass
-------------------	-----------------	----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PARAB RUTUJA DHANANJAY DHANASHRI	41647	016	012	2020-0161-00-105362	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	048/050	026/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	043/050	050/050	093/100	093		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	046/050	082/100	082		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	025/050	069/100+	069		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	043/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	033/050	046/050	079/100	079		A+
Total Credits: 24		G.P.A.:9.02	Semester Grade: O		Total:484/600	Percentage:80.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	043/050	046/050	089/100	089		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	044/050	050/050	094/100	094		O+
18203	ADVANCED NUTRITION II (TH)	4	044/050	048/050	092/100	092		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	040/050	077/100	077		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	046/050	086/100	086		O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	031/050	044/050	075/100	075		A+
Total Credits: 24		G.P.A.:9.45	Semester Grade: O		Total:513/600	Percentage:85.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	038/050	068/100	068		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	041/050	079/100	079		A+
18303	FOOD PROCESSING (PR)	4	037/050	047/050	084/100	084		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	031/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	046/050	084/100	084		O
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	050/050	088/100	088		O
Total Credits: 24		G.P.A.:8.88	Semester Grade: A+		Total:473/600	Percentage:78.83		

Semester IV								
*00401	DISSERTATION	8	064/100	058/100	122/200	061		A
*00402	INTERNSHIP	8	065/100	073/100	138/200	069		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	077/100	---	077/100	077		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 7.63	Semester Grade: A		Total:398/600	Percentage:66.33		

Semester I to IV:	Final GPA: 8.75	Final grade: A+	Grand Total:1868/2400	Percentage:77.83	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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PATIL SHIVANI AMBAR SUNITA	41648	016	012	2020-0161-00-105474	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	040/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	043/050	046/050	089/100	089		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	045/050	087/100	087		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	028/050	072/100	072		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	042/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	032/050	050/050	082/100	082		O
Total Credits: 24		G.P.A.:9.13	Semester Grade: O		Total:488/600	Percentage:81.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	050/050	089/100	089		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	047/050	050/050	097/100	097		O+
18203	ADVANCED NUTRITION II (TH)	4	040/050	050/050	090/100	090		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	040/050	077/100	077		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	050/050	088/100	088		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.:9.73	Semester Grade: O		Total:532/600	Percentage:88.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	046/050	082/100	082		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	044/050	042/050	086/100	086		O
18303	FOOD PROCESSING (PR)	4	041/050	047/050	088/100	088		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	036/050	076/100	076		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	046/050	083/100	083		O
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	050/050	088/100	088		O
Total Credits: 24		G.P.A.:9.38	Semester Grade: O		Total:503/600	Percentage:83.83		

Semester IV								
*00401	DISSERTATION	8	065/100	072/100	137/200	069		A
*00402	INTERNSHIP	8	070/100	080/100	150/200	075		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	077/100	---	077/100	077		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	029/050	063/100	063		A
Total Credits: 24		G.P.A.: 8.13	Semester Grade: A+		Total:427/600	Percentage:71.17		

Semester I to IV:	Final GPA: 9.09	Final grade: O	Grand Total:1950/2400	Percentage:81.25	Result:Pass
-------------------	-----------------	----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PATIL SHIVANI SHIVAJI KANCHAN	41649	016	012	2020-0161-00-105764	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	030/050	032/050	062/100		062	A
18102	ADVANCED NUTRITION I (TH)	4	031/050	046/050	077/100		077	A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	035/050	069/100		069	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	038/050	025/050	063/100+		063	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	045/050	036/050	081/100		081	O
18106	SENSORY EVALUATION (PR)	4	025/050	050/050	075/100		075	A+
Total Credits: 24		G.P.A.:8.12	Semester Grade: A+ Total:427/600		Percentage:71.17			

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	036/050	075/100		075	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	032/050	078/100		078	A+
18203	ADVANCED NUTRITION II (TH)	4	037/050	040/050	077/100		077	A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	039/050	078/100		078	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	040/050	071/100		071	A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	039/050	050/050	089/100		089	O
Total Credits: 24		G.P.A.:8.80	Semester Grade: A+ Total:468/600		Percentage:78.00			

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	030/050	062/100		062	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	039/050	065/100		065	A
18303	FOOD PROCESSING (PR)	4	042/050	037/050	079/100		079	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	041/050	079/100		079	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	033/050	040/050	073/100		073	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	048/050	087/100		087	O
Total Credits: 24		G.P.A.:8.42	Semester Grade: A+ Total:445/600		Percentage:74.17			

Semester IV								
*00401	DISSERTATION	8	082/100	073/100	155/200		078	A+
*00402	INTERNSHIP	8	065/100	080/100	145/200		073	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	061/100	---	061/100		061	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	025/050	059/100+		059	B+

Total Credits: 24 G.P.A.: 8.02 Semester Grade: A+ Total:420/600 Percentage:70.00

Semester I to IV: Final GPA: 8.34 Final grade: A+ Grand Total:1760/2400 Percentage:73.33 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PATIL TANVI AVINASH MADHURI	41650	016	012	2020-0161-00-105323	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	036/050	048/050	084/100		084	O
18102	ADVANCED NUTRITION I (TH)	4	041/050	046/050	087/100		087	O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	047/050	087/100		087	O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	034/050	080/100		080	O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	037/050	081/100		081	O
18106	SENSORY EVALUATION (PR)	4	041/050	048/050	089/100		089	O
Total Credits: 24		G.P.A.:9.47	Semester Grade: O		Total:508/600	Percentage:84.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	044/050	083/100		083	O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	050/050	096/100		096	O+
18203	ADVANCED NUTRITION II (TH)	4	042/050	046/050	088/100		088	O
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	041/050	080/100		080	O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	050/050	084/100		084	O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	031/050	044/050	075/100		075	A+
Total Credits: 24		G.P.A.:9.33	Semester Grade: O		Total:506/600	Percentage:84.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	048/050	082/100		082	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	045/050	076/100		076	A+
18303	FOOD PROCESSING (PR)	4	040/050	047/050	087/100		087	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	042/050	081/100		081	O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	044/050	081/100		081	O
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	050/050	089/100		089	O
Total Credits: 24		G.P.A.:9.27	Semester Grade: O		Total:496/600	Percentage:82.67		

Semester IV								
*00401	DISSERTATION	8	074/100	076/100	150/200		075	A+
*00402	INTERNSHIP	8	070/100	072/100	142/200		071	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	086/100	---	086/100		086	O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	030/050	066/100		066	A
Total Credits: 24		G.P.A.: 8.40	Semester Grade: A+		Total:444/600	Percentage:74.00		

Semester I to IV:	Final GPA: 9.12	Final grade: O	Grand Total:1954/2400	Percentage:81.42	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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PATIL URJA SUHAS SUJATA	41651	016	012	2016-0161-00-167543	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	044/050	034/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	045/050	050/050	095/100	095		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	045/050	087/100	087		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	040/050	085/100	085		O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	042/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	035/050	048/050	083/100	083		O
Total Credits: 24		G.P.A.:9.48	Semester Grade: O		Total:514/600	Percentage:85.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	044/050	050/050	094/100	094		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	050/050	096/100	096		O+
18203	ADVANCED NUTRITION II (TH)	4	045/050	050/050	095/100	095		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	042/050	046/050	088/100	088		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	050/050	090/100	090		O+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	044/050	050/050	094/100	094		O+
Total Credits: 24		G.P.A.:9.97	Semester Grade: O		Total:557/600	Percentage:92.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	046/050	080/100	080		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	046/050	077/100	077		A+
18303	FOOD PROCESSING (PR)	4	046/050	047/050	093/100	093		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	044/050	082/100	082		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	040/050	080/100	080		O
18391	FOOD LAWS AND STANDARDS (TH)	4	045/050	050/050	095/100	095		O+
Total Credits: 24		G.P.A.:9.32	Semester Grade: O		Total:507/600	Percentage:84.50		

Semester IV								
*00401	DISSERTATION	8	081/100	090/100	171/200	086		O
*00402	INTERNSHIP	8	075/100	085/100	160/200	080		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	090/100	---	090/100	090		O+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 9.05	Semester Grade: O		Total:482/600	Percentage:80.33		

Semester I to IV:	Final GPA: 9.46	Final grade: O	Grand Total:2060/2400	Percentage:85.83	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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PAWAR DNYANAL GANESH SAVITA	41652	016	012	2020-0161-00-105501	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	030/050	032/050	062/100		062	A
18102	ADVANCED NUTRITION I (TH)	4	040/050	044/050	084/100		084	O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	044/050	040/050	084/100		084	O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	028/050	063/100		063	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	038/050	079/100		079	A+
18106	SENSORY EVALUATION (PR)	4	032/050	036/050	068/100		068	A
Total Credits: 24		G.P.A.:8.33		Semester Grade: A+		Total:440/600		Percentage:73.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	048/050	088/100		088	O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	043/050	050/050	093/100		093	O+
18203	ADVANCED NUTRITION II (TH)	4	033/050	038/050	071/100		071	A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	036/050	075/100		075	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	050/050	087/100		087	O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	037/050	047/050	084/100		084	O
Total Credits: 24		G.P.A.:9.25		Semester Grade: O		Total:498/600		Percentage:83.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	040/050	046/050	086/100		086	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	045/050	070/100		070	A+
18303	FOOD PROCESSING (PR)	4	039/050	047/050	086/100		086	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	044/050	081/100		081	O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	030/050	044/050	074/100		074	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	048/050	088/100		088	O
Total Credits: 24		G.P.A.:9.08		Semester Grade: O		Total:485/600		Percentage:80.83

Semester IV								
*00401	DISSERTATION	8	073/100	067/100	140/200		070	A+
*00402	INTERNSHIP	8	065/100	075/100	140/200		070	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	082/100	---	082/100		082	O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100		061	A
Total Credits: 24		G.P.A.: 8.05		Semester Grade: A+		Total:423/600		Percentage:70.50

Semester I to IV:	Final GPA: 8.68	Final grade: A+	Grand Total:1846/2400	Percentage:76.92	Result:Pass
-------------------	-----------------	-----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PRADHAN ANUSREE ANUP PRADHAN GOURI PRADHAN	41653	016	012	2020-0161-00-105741	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	032/050	066/100		066	A
18102	ADVANCED NUTRITION I (TH)	4	041/050	048/050	089/100		089	O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	037/050	077/100		077	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	025/050	071/100+		071	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	041/050	085/100		085	O
18106	SENSORY EVALUATION (PR)	4	035/050	044/050	079/100		079	A+
Total Credits: 24		G.P.A.:8.78		Semester Grade: A+		Total:467/600		Percentage:77.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	043/050	040/050	083/100		083	O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	047/050	046/050	093/100		093	O+
18203	ADVANCED NUTRITION II (TH)	4	045/050	046/050	091/100		091	O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	042/050	047/050	089/100		089	O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	050/050	090/100		090	O+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	034/050	032/050	066/100		066	A
Total Credits: 24		G.P.A.:9.47		Semester Grade: O		Total:512/600		Percentage:85.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	048/050	050/050	098/100		098	O+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	030/050	048/050	078/100		078	A+
18303	FOOD PROCESSING (PR)	4	045/050	047/050	092/100		092	O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	040/050	077/100		077	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	042/050	083/100		083	O
18391	FOOD LAWS AND STANDARDS (TH)	4	045/050	048/050	093/100		093	O+
Total Credits: 24		G.P.A.:9.47		Semester Grade: O		Total:521/600		Percentage:86.83

Semester IV								
*00401	DISSERTATION	8	070/100	073/100	143/200		072	A+
*00402	INTERNSHIP	8	070/100	086/100	156/200		078	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	065/100	---	065/100		065	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100		061	A
Total Credits: 24		G.P.A.: 8.10		Semester Grade: A+		Total:425/600		Percentage:70.83

Semester I to IV: Final GPA: 8.96 Final grade: A+ Grand Total:1925/2400 Percentage:80.21 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
RAGDE KARUNA VISHNU MINA	41654	016	012	2017-0161-00-023625	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	030/050	036/050	066/100		066	A
18102	ADVANCED NUTRITION I (TH)	4	035/050	036/050	071/100		071	A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	038/050	080/100		080	O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	029/050	026/050	055/100		055	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	041/050	081/100		081	O
18106	SENSORY EVALUATION (PR)	4	032/050	038/050	070/100		070	A+

Total Credits: 24 G.P.A.:7.97 Semester Grade: A Total:423/600 Percentage:70.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	026/050	061/100		061	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	041/050	026/050	067/100		067	A
18203	ADVANCED NUTRITION II (TH)	4	044/050	040/050	084/100		084	O
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	038/050	075/100		075	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	028/050	061/100		061	A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	035/050	034/050	069/100		069	A

Total Credits: 24 G.P.A.:7.95 Semester Grade: A Total:417/600 Percentage:69.50

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	028/050	032/050	060/100		060	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	029/050	045/050	074/100		074	A+
18303	FOOD PROCESSING (PR)	4	041/050	047/050	088/100		088	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	038/050	072/100		072	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	034/050	072/100		072	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	050/050	090/100		090	O+

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

Semester IV								
*00401	DISSERTATION	8	063/100	065/100	128/200		064	A
*00402	INTERNSHIP	8	065/100	071/100	136/200		068	A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	076/100	---	076/100		076	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+		061	A

Total Credits: 24 G.P.A.: 7.68 Semester Grade: A Total:401/600 Percentage:66.83

Semester I to IV: Final GPA: 8.05 Final grade: A+ Grand Total:1697/2400 Percentage:70.71 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SADANA SIMRAN MUKESH BHAWNA	41655	016	012	2020-0161-00-105837	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	032/050	040/050	072/100	072		A+
18102	ADVANCED NUTRITION I (TH)	4	043/050	046/050	089/100	089		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	045/050	039/050	084/100	084		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	025/050	068/100+	068		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	042/050	085/100	085		O
18106	SENSORY EVALUATION (PR)	4	040/050	050/050	090/100	090		O+
Total Credits: 24		G.P.A.:9.13	Semester Grade: O		Total:488/600	Percentage:81.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	042/050	084/100	084		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	047/050	042/050	089/100	089		O
18203	ADVANCED NUTRITION II (TH)	4	044/050	050/050	094/100	094		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	041/050	082/100	082		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	050/050	088/100	088		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	050/050	092/100	092		O+
Total Credits: 24		G.P.A.:9.72	Semester Grade: O		Total:529/600	Percentage:88.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	048/050	080/100	080		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	047/050	073/100	073		A+
18303	FOOD PROCESSING (PR)	4	044/050	047/050	091/100	091		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	040/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	042/050	038/050	080/100	080		O
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.:9.13	Semester Grade: O		Total:490/600	Percentage:81.67		

Semester IV								
*00401	DISSERTATION	8	067/100	077/100	144/200	072		A+
*00402	INTERNSHIP	8	070/100	084/100	154/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	068/100	---	068/100	068		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	027/050	063/100	063		A
Total Credits: 24		G.P.A.: 8.15	Semester Grade: A+		Total:429/600	Percentage:71.50		

Semester I to IV: Final GPA: 9.03 Final grade: O Grand Total:1936/2400 Percentage:80.67 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SANSARE SALONI MAHESH MITALI	41656	016	012	2017-0161-00-116626	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	048/050	050/050	098/100	098		O+
18102	ADVANCED NUTRITION I (TH)	4	043/050	048/050	091/100	091		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	044/050	047/050	091/100	091		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	025/050	071/100+	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	042/050	085/100	085		O
18106	SENSORY EVALUATION (PR)	4	034/050	048/050	082/100	082		O
Total Credits: 24		G.P.A.:9.47	Semester Grade: O		Total:518/600	Percentage:86.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	043/050	046/050	089/100	089		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	048/050	094/100	094		O+
18203	ADVANCED NUTRITION II (TH)	4	044/050	050/050	094/100	094		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	043/050	083/100	083		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	050/050	089/100	089		O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	037/050	041/050	078/100	078		A+
Total Credits: 24		G.P.A.:9.65	Semester Grade: O		Total:527/600	Percentage:87.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	044/050	076/100	076		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	029/050	046/050	075/100	075		A+
18303	FOOD PROCESSING (PR)	4	041/050	047/050	088/100	088		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	038/050	073/100	073		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	034/050	042/050	076/100	076		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	042/050	050/050	092/100	092		O+
Total Credits: 24		G.P.A.:8.97	Semester Grade: A+		Total:480/600	Percentage:80.00		

Semester IV								
*00401	DISSERTATION	8	075/100	076/100	151/200	076		A+
*00402	INTERNSHIP	8	070/100	076/100	146/200	073		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	087/100	---	087/100	087		O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 8.43	Semester Grade: A+		Total:445/600	Percentage:74.17		

Semester I to IV: Final GPA: 9.13 Final grade: O Grand Total:1970/2400 Percentage:82.08 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SATDEV SRISTI TARAK DURGA	41657	016	012	2020-0161-00-105482	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	040/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	042/050	050/050	092/100	092		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	034/050	059/100	059		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	025/050	064/100+	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	035/050	076/100	076		A+
18106	SENSORY EVALUATION (PR)	4	039/050	048/050	087/100	087		O
Total Credits: 24		G.P.A.:8.48	Semester Grade: A+		Total:452/600	Percentage:75.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	042/050	082/100	082		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	044/050	040/050	084/100	084		O
18203	ADVANCED NUTRITION II (TH)	4	035/050	050/050	085/100	085		O
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	039/050	078/100	078		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	042/050	081/100	081		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	040/050	050/050	090/100	090		O+
Total Credits: 24		G.P.A.:9.33	Semester Grade: O		Total:500/600	Percentage:83.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	048/050	080/100	080		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	046/050	074/100	074		A+
18303	FOOD PROCESSING (PR)	4	039/050	045/050	084/100	084		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	041/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	042/050	078/100	078		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	050/050	090/100	090		O+
Total Credits: 24		G.P.A.:9.05	Semester Grade: O		Total:483/600	Percentage:80.50		

Semester IV								
*00401	DISSERTATION	8	075/100	078/100	153/200	077		A+
*00402	INTERNSHIP	8	065/100	070/100	135/200	068		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	057/100	---	057/100	057		B+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+	061		A

Total Credits: 24		G.P.A.: 7.75	Semester Grade: A		Total:406/600	Percentage:67.67		
-------------------	--	--------------	-------------------	--	---------------	------------------	--	--

Semester I to IV:	Final GPA: 8.65	Final grade: A+	Grand Total:1841/2400	Percentage:76.71	Result:Pass
-------------------	-----------------	-----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SAWHNEY LAKSHITA VIPAN SAWHNEY KIRTI SAWHNEY	41658	016	012	2020-0161-00-105926	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	040/050	038/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	038/050	050/050	088/100	088		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	045/050	039/050	084/100	084		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	026/050	071/100	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	045/050	040/050	085/100	085		O
18106	SENSORY EVALUATION (PR)	4	039/050	050/050	089/100	089		O
Total Credits: 24		G.P.A.:9.25		Semester Grade: O		Total:495/600		Percentage:82.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	045/050	040/050	085/100	085		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	048/050	044/050	092/100	092		O+
18203	ADVANCED NUTRITION II (TH)	4	047/050	050/050	097/100	097		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	043/050	083/100	083		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	050/050	090/100	090		O+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	050/050	092/100	092		O+
Total Credits: 24		G.P.A.:9.80		Semester Grade: O		Total:539/600		Percentage:89.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	050/050	084/100	084		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	030/050	046/050	076/100	076		A+
18303	FOOD PROCESSING (PR)	4	045/050	047/050	092/100	092		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	040/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	036/050	077/100	077		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	042/050	050/050	092/100	092		O+
Total Credits: 24		G.P.A.:9.20		Semester Grade: O		Total:496/600		Percentage:82.67

Semester IV								
*00401	DISSERTATION	8	074/100	090/100	164/200	082		O
*00402	INTERNSHIP	8	070/100	083/100	153/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	086/100	---	086/100	086		O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	030/050	066/100	066		A
Total Credits: 24		G.P.A.: 8.83		Semester Grade: A+		Total:469/600		Percentage:78.17

Semester I to IV:	Final GPA: 9.27	Final grade: O	Grand Total:1999/2400	Percentage:83.29	Result:Pass
-------------------	-----------------	----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHAH HETVI VASANT NANDITA	41659	016	012	2016-0161-00-167783	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	036/050	040/050	076/100	076		A+
18102	ADVANCED NUTRITION I (TH)	4	044/050	050/050	094/100	094		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	044/050	047/050	091/100	091		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	040/050	030/050	070/100	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	039/050	081/100	081		O
18106	SENSORY EVALUATION (PR)	4	037/050	046/050	083/100	083		O
Total Credits: 24		G.P.A.:9.17	Semester Grade: O		Total:495/600	Percentage:82.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	038/050	077/100	077		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	047/050	050/050	097/100	097		O+
18203	ADVANCED NUTRITION II (TH)	4	044/050	050/050	094/100	094		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	041/050	081/100	081		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	048/050	087/100	087		O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	041/050	046/050	087/100	087		O
Total Credits: 24		G.P.A.:9.53	Semester Grade: O		Total:523/600	Percentage:87.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	042/050	074/100	074		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	046/050	073/100	073		A+
18303	FOOD PROCESSING (PR)	4	042/050	047/050	089/100	089		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	041/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	036/050	077/100	077		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	050/050	093/100	093		O+
Total Credits: 24		G.P.A.:9.00	Semester Grade: O		Total:483/600	Percentage:80.50		

Semester IV								
*00401	DISSERTATION	8	069/100	073/100	142/200	071		A+
*00402	INTERNSHIP	8	075/100	079/100	154/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	052/100	---	052/100	052		B
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 7.68	Semester Grade: A		Total:409/600	Percentage:68.17		

Semester I to IV:	Final GPA: 8.85	Final grade: A+	Grand Total:1910/2400	Percentage:79.58	Result:Pass
-------------------	-----------------	-----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHAH URJA NALIN CHETNA	41660	016	012	2017-0161-00-156496	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	044/050	044/050	088/100	088		O
18102	ADVANCED NUTRITION I (TH)	4	044/050	050/050	094/100	094		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	044/050	086/100	086		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	025/050	071/100+	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	043/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	043/050	050/050	093/100	093		O+
Total Credits: 24		G.P.A.:9.53	Semester Grade: O		Total:519/600	Percentage:86.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	050/050	092/100	092		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	048/050	050/050	098/100	098		O+
18203	ADVANCED NUTRITION II (TH)	4	046/050	050/050	096/100	096		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	044/050	045/050	089/100	089		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	042/050	050/050	092/100	092		O+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	046/050	050/050	096/100	096		O+
Total Credits: 24		G.P.A.:9.98	Semester Grade: O		Total:563/600	Percentage:93.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	050/050	082/100	082		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	035/050	048/050	083/100	083		O
18303	FOOD PROCESSING (PR)	4	044/050	047/050	091/100	091		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	044/050	081/100	081		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	050/050	091/100	091		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	044/050	050/050	094/100	094		O+
Total Credits: 24		G.P.A.:9.60	Semester Grade: O		Total:522/600	Percentage:87.00		

Semester IV								
*00401	DISSERTATION	8	080/100	076/100	156/200	078		A+
*00402	INTERNSHIP	8	075/100	084/100	159/200	080		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	095/100	---	095/100	095		O+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	033/050	070/100	070		A+
Total Credits: 24		G.P.A.: 8.93	Semester Grade: A+		Total:480/600	Percentage:80.00		

Semester I to IV:	Final GPA: 9.51	Final grade: O	Grand Total:2084/2400	Percentage:86.83	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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHEIKH UZMA MOHD ABID VAKILA BANO	41661	016	012	2020-0161-00-105884	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	034/050	068/100	068		A
18102	ADVANCED NUTRITION I (TH)	4	044/050	048/050	092/100	092		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	034/050	068/100	068		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	040/050	028/050	068/100	068		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	038/050	078/100	078		A+
18106	SENSORY EVALUATION (PR)	4	027/050	032/050	059/100	059		B+
Total Credits: 24		G.P.A.:8.17		Semester Grade: A+		Total:433/600		Percentage:72.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	042/050	083/100	083		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	047/050	038/050	085/100	085		O
18203	ADVANCED NUTRITION II (TH)	4	046/050	050/050	096/100	096		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	038/050	078/100	078		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	038/050	076/100	076		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	038/050	050/050	088/100	088		O
Total Credits: 24		G.P.A.:9.33		Semester Grade: O		Total:506/600		Percentage:84.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	040/050	078/100	078		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	047/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	042/050	047/050	089/100	089		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	040/050	078/100	078		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	042/050	042/050	084/100	084		O
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	050/050	088/100	088		O
Total Credits: 24		G.P.A.:9.25		Semester Grade: O		Total:495/600		Percentage:82.50

Semester IV								
*00401	DISSERTATION	8	055/100	062/100	117/200	059		B+
*00402	INTERNSHIP	8	060/100	085/100	145/200	073		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	065/100	---	065/100	065		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+	061		A

Total Credits: 24 G.P.A.: 7.47 Semester Grade: A Total:388/600 Percentage:64.67

Semester I to IV: Final GPA: 8.56 Final grade: A+ Grand Total:1822/2400 Percentage:75.92 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHEWALE DEEPALI DADASAHEB SARIKA	41662	016	012	2020-0161-00-105594	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	044/050	038/050	082/100		082	O
18102	ADVANCED NUTRITION I (TH)	4	042/050	050/050	092/100		092	O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	028/050	062/100		062	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	037/050	025/050	062/100+		062	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	040/050	084/100		084	O
18106	SENSORY EVALUATION (PR)	4	036/050	042/050	078/100		078	A+
Total Credits: 24		G.P.A.: 8.63		Semester Grade: A+		Total: 460/600		Percentage: 76.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	038/050	046/050	084/100		084	O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	045/050	044/050	089/100		089	O
18203	ADVANCED NUTRITION II (TH)	4	037/050	046/050	083/100		083	O
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	039/050	079/100		079	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	040/050	077/100		077	A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	034/050	050/050	084/100		084	O
Total Credits: 24		G.P.A.: 9.27		Semester Grade: O		Total: 496/600		Percentage: 82.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	040/050	046/050	086/100		086	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	046/050	073/100		073	A+
18303	FOOD PROCESSING (PR)	4	042/050	047/050	089/100		089	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	040/050	075/100		075	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	043/050	038/050	081/100		081	O
18391	FOOD LAWS AND STANDARDS (TH)	4	036/050	050/050	086/100		086	O
Total Credits: 24		G.P.A.: 9.17		Semester Grade: O		Total: 490/600		Percentage: 81.67

Semester IV								
*00401	DISSERTATION	8	082/100	085/100	167/200		084	O
*00402	INTERNSHIP	8	070/100	082/100	152/200		076	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	092/100	---	092/100		092	O+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	028/050	064/100		064	A
Total Credits: 24		G.P.A.: 8.90		Semester Grade: A+		Total: 475/600		Percentage: 79.17

Semester I to IV:	Final GPA: 8.99	Final grade: A+	Grand Total: 1921/2400	Percentage: 80.04	Result: Pass
-------------------	-----------------	-----------------	------------------------	-------------------	--------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHINDE PRANJALI PRASANNA NANDA	41663	016	012	2020-0161-00-105385	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	038/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	044/050	050/050	094/100	094		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	033/050	075/100	075		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	025/050	070/100+	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	037/050	079/100	079		A+
18106	SENSORY EVALUATION (PR)	4	032/050	034/050	066/100	066		A
Total Credits: 24		G.P.A.:8.67	Semester Grade: A+		Total:464/600	Percentage:77.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	036/050	076/100	076		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	045/050	042/050	087/100	087		O
18203	ADVANCED NUTRITION II (TH)	4	045/050	038/050	083/100	083		O
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	041/050	082/100	082		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	048/050	088/100	088		O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	035/050	045/050	080/100	080		O
Total Credits: 24		G.P.A.:9.27	Semester Grade: O		Total:496/600	Percentage:82.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	042/050	072/100	072		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	033/050	046/050	079/100	079		A+
18303	FOOD PROCESSING (PR)	4	044/050	047/050	091/100	091		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	042/050	081/100	081		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	040/050	080/100	080		O
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	050/050	089/100	089		O
Total Credits: 24		G.P.A.:9.18	Semester Grade: O		Total:492/600	Percentage:82.00		

Semester IV								
*00401	DISSERTATION	8	083/100	083/100	166/200	083		O
*00402	INTERNSHIP	8	065/100	076/100	141/200	071		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	079/100	---	079/100	079		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 8.47	Semester Grade: A+		Total:447/600	Percentage:74.50		

Semester I to IV: Final GPA: 8.90 Final grade: A+ Grand Total:1899/2400 Percentage:79.13 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHINDE SHITAL SANJAY NITA	41664	016	012	2020-0161-00-105412	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	032/050	032/050	064/100	064		A
18102	ADVANCED NUTRITION I (TH)	4	038/050	046/050	084/100	084		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	044/050	086/100	086		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	025/050	066/100+	066		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	039/050	080/100	080		O
18106	SENSORY EVALUATION (PR)	4	032/050	046/050	078/100	078		A+
Total Credits: 24		G.P.A.:8.63	Semester Grade: A+ Total:458/600		Percentage:76.33			

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	036/050	025/050	061/100+	061		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	032/050	074/100	074		A+
18203	ADVANCED NUTRITION II (TH)	4	026/050	042/050	068/100	068		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	038/050	075/100	075		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	042/050	074/100	074		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	035/050	038/050	073/100	073		A+
Total Credits: 24		G.P.A.:8.08	Semester Grade: A+ Total:425/600		Percentage:70.83			

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	028/050	062/100	062		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	040/050	071/100	071		A+
18303	FOOD PROCESSING (PR)	4	041/050	048/050	089/100	089		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	038/050	072/100	072		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	040/050	076/100	076		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	050/050	088/100	088		O
Total Credits: 24		G.P.A.:8.63	Semester Grade: A+ Total:458/600		Percentage:76.33			

Semester IV								
*00401	DISSERTATION	8	054/100	064/100	118/200	059		B+
*00402	INTERNSHIP	8	065/100	076/100	141/200	071		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	079/100	---	079/100	079		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.: 7.63	Semester Grade: A Total:399/600		Percentage:66.50			

Semester I to IV: Final GPA: 8.24 Final grade: A+ Grand Total:1740/2400 Percentage:72.50 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHIURKAR JAAE VINOD VAISHALI	41665	016	012	2016-0161-00-167817	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	048/050	090/100	090		O+
18102	ADVANCED NUTRITION I (TH)	4	045/050	050/050	095/100	095		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	045/050	045/050	090/100	090		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	025/050	071/100+	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	042/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	039/050	048/050	087/100	087		O
Total Credits: 24		G.P.A.:9.57		Semester Grade: O		Total:519/600		Percentage:86.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	048/050	048/050	096/100	096		O+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	045/050	048/050	093/100	093		O+
18203	ADVANCED NUTRITION II (TH)	4	045/050	050/050	095/100	095		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	044/050	046/050	090/100	090		O+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	050/050	090/100	090		O+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	044/050	050/050	094/100	094		O+
Total Credits: 24		G.P.A.:10.0		Semester Grade: O+		Total:558/600		Percentage:93.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	048/050	082/100	082		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	029/050	046/050	075/100	075		A+
18303	FOOD PROCESSING (PR)	4	047/050	047/050	094/100	094		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	044/050	083/100	083		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	044/050	080/100	080		O
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.:9.33		Semester Grade: O		Total:505/600		Percentage:84.17

Semester IV								
*00401	DISSERTATION	8	085/100	080/100	165/200	083		O
*00402	INTERNSHIP	8	074/100	087/100	161/200	081		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	095/100	---	095/100	095		O+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	028/050	064/100	064		A
Total Credits: 24		G.P.A.: 9.03		Semester Grade: O		Total:485/600		Percentage:80.83

Semester I to IV: Final GPA: 9.48 Final grade: O Grand Total:2067/2400 Percentage:86.13 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SINGH AKANKSHA AJAI KUSUM	41666	016	012	2020-0161-00-105853	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	040/050	042/050	082/100	082		O
18102	ADVANCED NUTRITION I (TH)	4	044/050	050/050	094/100	094		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	042/050	080/100	080		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	030/050	065/100	065		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	042/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	041/050	046/050	087/100	087		O
Total Credits: 24		G.P.A.:9.17	Semester Grade: O		Total:494/600	Percentage:82.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	043/050	042/050	085/100	085		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	048/050	042/050	090/100	090		O+
18203	ADVANCED NUTRITION II (TH)	4	044/050	048/050	092/100	092		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	037/050	078/100	078		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	046/050	086/100	086		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	040/050	050/050	090/100	090		O+
Total Credits: 24		G.P.A.:9.65	Semester Grade: O		Total:521/600	Percentage:86.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	050/050	088/100	088		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	033/050	045/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	045/050	047/050	092/100	092		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	040/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	050/050	091/100	091		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	050/050	088/100	088		O
Total Credits: 24		G.P.A.:9.52	Semester Grade: O		Total:514/600	Percentage:85.67		

Semester IV								
*00401	DISSERTATION	8	080/100	080/100	160/200	080		O
*00402	INTERNSHIP	8	074/100	088/100	162/200	081		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	089/100	---	089/100	089		O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	028/050	064/100	064		A

Total Credits: 24		G.P.A.: 8.92	Semester Grade: A+		Total:475/600	Percentage:79.17		
-------------------	--	--------------	--------------------	--	---------------	------------------	--	--

Semester I to IV:	Final GPA: 9.32	Final grade: O	Grand Total:2004/2400	Percentage:83.50	Result:Pass
-------------------	-----------------	----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SONMALE VAISHNAVI VINAYAK SANGITA	41667	016	012	2020-0161-00-105555	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	028/050	032/050	060/100		060	A
18102	ADVANCED NUTRITION I (TH)	4	033/050	030/050	063/100		063	A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	029/050	065/100		065	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	025/050	066/100+		066	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	035/050	035/050	070/100		070	A+
18106	SENSORY EVALUATION (PR)	4	028/050	028/050	056/100		056	B+
Total Credits: 24		G.P.A.:7.27		Semester Grade: A		Total:380/600		Percentage:63.33

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

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

Semester IV								
*00401	DISSERTATION	8	075/100	076/100	151/200		076	A+
*00402	INTERNSHIP	8	060/100	068/100	128/200		064	A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	070/100	---	070/100		070	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	016/050-FF	FFF/100		---	F

Total Credits: 24 Semester Grade: F Result:Fail

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SURYAWANSHI MAYURI GOVIND KAVITA	41668	016	012	2020-0161-00-105315	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	026/050	036/050	062/100	062		A
18102	ADVANCED NUTRITION I (TH)	4	035/050	046/050	081/100	081		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	034/050	068/100	068		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	025/050	060/100+	060		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	038/050	079/100	079		A+
18106	SENSORY EVALUATION (PR)	4	032/050	036/050	068/100	068		A
Total Credits: 24		G.P.A.:7.97	Semester Grade: A		Total:418/600	Percentage:69.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	042/050	075/100	075		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	034/050	072/100	072		A+
18203	ADVANCED NUTRITION II (TH)	4	034/050	046/050	080/100	080		O
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	034/050	070/100	070		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	046/050	082/100	082		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	038/050	041/050	079/100	079		A+
Total Credits: 24		G.P.A.:8.63	Semester Grade: A+		Total:458/600	Percentage:76.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	038/050	072/100	072		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	044/050	071/100	071		A+
18303	FOOD PROCESSING (PR)	4	041/050	047/050	088/100	088		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	038/050	072/100	072		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	033/050	042/050	075/100	075		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	035/050	046/050	081/100	081		O
Total Credits: 24		G.P.A.:8.65	Semester Grade: A+		Total:459/600	Percentage:76.50		

Semester IV								
*00401	DISSERTATION	8	071/100	058/100	129/200	065		A
*00402	INTERNSHIP	8	060/100	067/100	127/200	064		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	051/100	---	051/100	051		B
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+	061		A
Total Credits: 24		G.P.A.: 7.02	Semester Grade: A		Total:368/600	Percentage:61.33		

Semester I to IV:	Final GPA: 8.07	Final grade: A+	Grand Total:1703/2400	Percentage:70.96	Result:Pass
-------------------	-----------------	-----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
TARDALE SALONI SANJAY NEETA	41669	016	012	2020-0161-00-105393	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	025/050	059/100+	059		B+
18102	ADVANCED NUTRITION I (TH)	4	044/050	042/050	086/100	086		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	038/050	074/100	074		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	032/050	076/100	076		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	037/050	076/100	076		A+
18106	SENSORY EVALUATION (PR)	4	036/050	040/050	076/100	076		A+
Total Credits: 24		G.P.A.:8.43	Semester Grade: A+ Total:447/600		Percentage:74.50			

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	048/050	089/100	089		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	042/050	082/100	082		O
18203	ADVANCED NUTRITION II (TH)	4	034/050	040/050	074/100	074		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	030/050	070/100	070		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	038/050	074/100	074		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	044/050	080/100	080		O
Total Credits: 24		G.P.A.:8.82	Semester Grade: A+ Total:469/600		Percentage:78.17			

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	042/050	078/100	078		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	046/050	074/100	074		A+
18303	FOOD PROCESSING (PR)	4	039/050	047/050	086/100	086		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	038/050	076/100	076		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	036/050	073/100	073		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	031/050	048/050	079/100	079		A+
Total Credits: 24		G.P.A.:8.77	Semester Grade: A+ Total:466/600		Percentage:77.67			

Semester IV								
*00401	DISSERTATION	8	070/100	066/100	136/200	068		A
*00402	INTERNSHIP	8	060/100	073/100	133/200	067		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	057/100	---	057/100	057		B+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+	061		A
Total Credits: 24		G.P.A.: 7.42	Semester Grade: A Total:387/600		Percentage:64.50			

Semester I to IV: Final GPA: 8.36 Final grade: A+ Grand Total:1769/2400 Percentage:73.71 Result:Pass

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
TAWARE PADMAJA DADASAHEB KAVITA	41670	016	012	2016-0161-00-094191	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	048/050	044/050	092/100	092		O+
18102	ADVANCED NUTRITION I (TH)	4	045/050	050/050	095/100	095		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	047/050	089/100	089		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	028/050	073/100	073		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	042/050	081/100	081		O
18106	SENSORY EVALUATION (PR)	4	039/050	050/050	089/100	089		O
Total Credits: 24		G.P.A.:9.53	Semester Grade: O		Total:519/600	Percentage:86.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	046/050	042/050	088/100	088		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	050/050	096/100	096		O+
18203	ADVANCED NUTRITION II (TH)	4	046/050	044/050	090/100	090		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	044/050	084/100	084		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	050/050	089/100	089		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	048/050	084/100	084		O
Total Credits: 24		G.P.A.:9.75	Semester Grade: O		Total:531/600	Percentage:88.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	042/050	074/100	074		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	046/050	074/100	074		A+
18303	FOOD PROCESSING (PR)	4	043/050	047/050	090/100	090		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	038/050	073/100	073		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	042/050	082/100	082		O
18391	FOOD LAWS AND STANDARDS (TH)	4	044/050	050/050	094/100	094		O+
Total Credits: 24		G.P.A.:9.05	Semester Grade: O		Total:487/600	Percentage:81.17		

Semester IV								
*00401	DISSERTATION	8	090/100	088/100	178/200	089		O
*00402	INTERNSHIP	8	073/100	088/100	161/200	081		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	092/100	---	092/100	092		O+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+	061		A
Total Credits: 24		G.P.A.: 9.18	Semester Grade: O		Total:492/600	Percentage:82.00		

Semester I to IV: Final GPA: 9.38 Final grade: O Grand Total:2029/2400 Percentage:84.54 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 JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
THORAT SAMPADA ANIL SUREKHA	41671	016	012	2017-0161-00-113686	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	032/050	025/050	057/100+	057		B+
18102	ADVANCED NUTRITION I (TH)	4	042/050	048/050	090/100	090		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	028/050	068/100	068		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	028/050	067/100	067		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	045/050	039/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	026/050	050/050	076/100	076		A+
Total Credits: 24		G.P.A.:8.32	Semester Grade: A+		Total:442/600	Percentage:73.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	038/050	078/100	078		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	032/050	078/100	078		A+
18203	ADVANCED NUTRITION II (TH)	4	042/050	050/050	092/100	092		O+
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	038/050	079/100	079		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	048/050	084/100	084		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	039/050	048/050	087/100	087		O
Total Credits: 24		G.P.A.:9.27	Semester Grade: O		Total:498/600	Percentage:83.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	042/050	078/100	078		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	029/050	045/050	074/100	074		A+
18303	FOOD PROCESSING (PR)	4	039/050	047/050	086/100	086		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	039/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	038/050	078/100	078		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	050/050	082/100	082		O
Total Credits: 24		G.P.A.:8.92	Semester Grade: A+		Total:475/600	Percentage:79.17		

Semester IV								
*00401	DISSERTATION	8	083/100	082/100	165/200	083		O
*00402	INTERNSHIP	8	060/100	055/100	115/200	058		B+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	063/100	---	063/100	063		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	027/050	063/100	063		A

Total Credits: 24		G.P.A.: 7.73	Semester Grade: A		Total:406/600	Percentage:67.67		
-------------------	--	--------------	-------------------	--	---------------	------------------	--	--

Semester I to IV:	Final GPA: 8.56	Final grade: A+	Grand Total:1821/2400	Percentage:75.88	Result:Pass
-------------------	-----------------	-----------------	-----------------------	------------------	-------------

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

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION JUNE 2022

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

13/07/2022

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
TONDARE MANSI MOHANRAO ARUNA	41672	016	012	2017-0161-00-117572	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	046/050	034/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	036/050	050/050	086/100	086		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	046/050	086/100	086		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	025/050	064/100+	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	034/050	076/100	076		A+
18106	SENSORY EVALUATION (PR)	4	038/050	026/050	064/100	064		A
Total Credits: 24		G.P.A.:8.60	Semester Grade: A+		Total:456/600	Percentage:76.00		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	044/050	086/100	086		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	049/050	046/050	095/100	095		O+
18203	ADVANCED NUTRITION II (TH)	4	042/050	036/050	078/100	078		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	040/050	076/100	076		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	034/050	073/100	073		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	039/050	048/050	087/100	087		O
Total Credits: 24		G.P.A.:9.17	Semester Grade: O		Total:495/600	Percentage:82.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	042/050	076/100	076		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	030/050	045/050	075/100	075		A+
18303	FOOD PROCESSING (PR)	4	045/050	048/050	093/100	093		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	039/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	044/050	084/100	084		O
18391	FOOD LAWS AND STANDARDS (TH)	4	042/050	050/050	092/100	092		O+
Total Credits: 24		G.P.A.:9.20	Semester Grade: O		Total:497/600	Percentage:82.83		

Semester IV								
*00401	DISSERTATION	8	075/100	075/100	150/200	075		A+
*00402	INTERNSHIP	8	070/100	087/100	157/200	079		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	079/100	---	079/100	079		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100+	061		A

Total Credits: 24 G.P.A.: 8.47 Semester Grade: A+ Total:447/600 Percentage:74.50

Semester I to IV: Final GPA: 8.86 Final grade: A+ Grand Total:1895/2400 Percentage:78.96 Result:Pass

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

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

