

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Nov/Dec 2022

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

10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BIDLAN SHWETA MANOHAR KRISHNA	44001	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	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

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10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHEVIRYIL AKHILA SASIKUMAR LEKHA	44002	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	029/050	065/100	065		A

Total Credits: 24 G.P.A.: 8.87 Semester Grade: A+ Total:471/600 Percentage:78.50

Semester I to IV: Final GPA: 9.14 Final grade: O Grand Total:1962/2400 Percentage:81.75 Result:Pass

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

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Nov/Dec 2022

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10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GHORPADE ANTARIKSHA AMOL KSHIPRA	44003	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	025/050	061/100		061	A
Total Credits: 24		G.P.A.: 7.87	Semester Grade: A		Total:410/600	Percentage:68.33		

Semester I to IV: Final GPA: 8.22 Final grade: A+ Grand Total:1733/2400 Percentage:72.21 Result:Pass

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

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10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JADHAV SAYALI SHANKARRAO ANUPAMA	44004	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	025/050	062/100	062		A
Total Credits: 24		G.P.A.: 7.90	Semester Grade: A		Total:413/600	Percentage:68.83		

Semester I to IV:	Final GPA: 8.42	Final grade: A+	Grand Total:1780/2400	Percentage:74.17	Result:Pass
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10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JOGDANDE PRIYANKA SANJAY SANGITA	44005	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	027/050	063/100	063		A
Total Credits: 24		G.P.A.: 7.48		Semester Grade: A		Total:398/600		Percentage:66.33

Semester I to IV: Final GPA: 8.54 Final grade: A+ Grand Total:1818/2400 Percentage:75.75 Result:Pass

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

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Nov/Dec 2022

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10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KOLI SUPRIYA ASHOK	44006	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	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 Nov/Dec 2022

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10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KULKARNI HIMANI NARENDRA NEHA	44007	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	026/050	062/100	062		A
Total Credits: 24		G.P.A.: 8.33	Semester Grade: A+		Total:439/600	Percentage:73.17		

Semester I to IV:	Final GPA: 8.95	Final grade: A+	Grand Total:1911/2400	Percentage:79.63	Result:Pass
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Minimum 50% is required in both Internal and External separately for passing in each Subject

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Nov/Dec 2022

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

10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KUNJIR PRAGATI PRADIP JAYASHREE	44008	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	032/050	069/100	069		A
Total Credits: 24		G.P.A.: 8.40	Semester Grade: A+		Total:442/600	Percentage:73.67		

Semester I to IV:	Final GPA: 9.25	Final grade: O	Grand Total:1989/2400	Percentage:82.88	Result:Pass
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Minimum 50% is required in both Internal and External separately for passing in each Subject

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Nov/Dec 2022

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

10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MORE DHANASHREE RAJENDRA JYOTI	44009	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	026/050	062/100	062		A
Total Credits: 24		G.P.A.: 7.70	Semester Grade: A		Total:411/600	Percentage:68.50		

Semester I to IV:	Final GPA: 8.09	Final grade: A+	Grand Total:1717/2400	Percentage:71.54	Result:Pass
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Minimum 50% is required in both Internal and External separately for passing in each Subject

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

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Nov/Dec 2022

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

10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NIMBALKAR SAYLI SANJAY MADHURA	44010	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	025/050	059/100+	059		B+
Total Credits: 24		G.P.A.: 6.30	Semester Grade: B+		Total:338/600	Percentage:56.33		

Semester I to IV: Final GPA: 7.53 Final grade: A Grand Total:1598/2400 Percentage:66.58 Result:Pass

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

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Nov/Dec 2022

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

10/01/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SONMALE VAISHNAVI VINAYAK SANGITA	44011	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	009/050-FF	FFF/100		---	F

Total Credits: 24 Semester Grade: F Result:Fail

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