

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BHIMANI ZALAK PANKAJ URVASHI	42201	396	042	2018-0161-00-041616	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	013/050	FF NP/050	FFF/100	---		F
16102	MACRONUTRIENTS (TH)	4	030/050	040/050	070/100	070		A+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	015/050-FF	FFF/100	---		F
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	016/050-FF	NP/050	FFF/100	---		F
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	026/050	030/050	056/100	056		B+
16191	ADVANCED NUTRITION (PR)	4	036/050	033/050	069/100	069		A

Total Credits: 24 Semester Grade: F

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	032/050	060/100	060		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	011/050-FF	FFF/100	---		F
16203	VITAMINS (TH)	4	006/050-FF	NP/050	FFF/100	---		F
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100	050		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	025/050	035/050	060/100	060		A
16291	CLINICAL NUTRITION (TH)	4	025/050	026/050	051/100	051		B

Total Credits: 24 Semester Grade: F

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	005/050-FF	FFF/100	---		F
16302	MINERALS (TH)	4	025/050	011/050-FF	FFF/100	---		F
16303	MATERNAL AND CHILD NUTRITION (TH)	4	015/050-FF	NP/050	FFF/100	---		F
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	029/050	064/100	064		A
16305	NUTRITION IN SOCIETY (PR)	4	029/050	025/050	054/100	054		B
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	001/050-FF	NP/050	FFF/100	---		F

Total Credits: 24 Semester Grade: F

Semester IV								
*00401	DISSERTATION	8	AB/100	NP/100	AB/200	---		-
*00402	INTERNSHIP	8	059/100	060/100	119/200	060		A
*16403	SCIENTIFIC WRITING (TH)	4	005/050-FF	NP/050	FFF/100	---		F
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	025/050	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

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13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHANDAWAT JAYA JASWANT SINGH CHANDAWAT SUMAN TANWA	42202	396	042	2021-0161-00-137264	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	036/050	041/050	077/100	077		A+
16102	MACRONUTRIENTS (TH)	4	037/050	034/050	071/100	071		A+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	030/050	065/100	065		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	033/050	070/100	070		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	032/050	033/050	065/100	065		A
16191	ADVANCED NUTRITION (PR)	4	040/050	046/050	086/100	086		O
Total Credits: 24		G.P.A.:8.23	Semester Grade: A+		Total:434/600	Percentage:72.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	036/050	071/100	071		A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	040/050	079/100	079		A+
16203	VITAMINS (TH)	4	025/050	045/050	070/100	070		A+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	034/050	035/050	069/100	069		A
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	038/050	035/050	073/100	073		A+
16291	CLINICAL NUTRITION (TH)	4	042/050	034/050	076/100	076		A+
Total Credits: 24		G.P.A.:8.30	Semester Grade: A+		Total:438/600	Percentage:73.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	040/050	075/100	075		A+
16302	MINERALS (TH)	4	033/050	025/050	058/100+	058		B+
16303	MATERNAL AND CHILD NUTRITION (TH)	4	031/050	034/050	065/100	065		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	039/050	079/100	079		A+
16305	NUTRITION IN SOCIETY (PR)	4	039/050	044/050	083/100	083		O
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	041/050	025/050	066/100	066		A
Total Credits: 24		G.P.A.:8.07	Semester Grade: A+		Total:426/600	Percentage:71.00		

Semester IV								
*00401	DISSERTATION	8	082/100	068/100	150/200	075		A+
*00402	INTERNSHIP	8	088/100	060/100	148/200	074		A+
*16403	SCIENTIFIC WRITING (TH)	4	038/050	041/050	079/100	079		A+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	035/050	031/050	066/100	066		A
Total Credits: 24		G.P.A.: 8.38	Semester Grade: A+		Total:443/600	Percentage:73.83		

Semester I to IV:	Final GPA: 8.25	Final grade: A+	Grand Total:1741/2400	Percentage:72.54	Result:Pass
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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Apr/May 2023

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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GAIKWAD VAIBHAVI SANJAY ASHA	42203	396	042	2018-0161-00-041462	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
*16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	025/050	038/050	063/100	063		A
16102	MACRONUTRIENTS (TH)	4	037/050	025/050	062/100+	062		A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	025/050	055/100+	055		B+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	025/050	064/100	064		A
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	027/050	030/050	057/100	057		B+
16191	ADVANCED NUTRITION (PR)	4	037/050	037/050	074/100	074		A+
Total Credits: 24		G.P.A.:7.12	Semester Grade: A		Total:375/600	Percentage:62.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	030/050	058/100	058		B+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	025/050	050/100+	050		B
16203	VITAMINS (TH)	4	032/050	038/050	070/100	070		A+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	029/050	027/050	056/100	056		B+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	033/050	030/050	063/100	063		A
16291	CLINICAL NUTRITION (TH)	4	040/050	032/050	072/100	072		A+
Total Credits: 24		G.P.A.:6.88	Semester Grade: B+		Total:369/600	Percentage:61.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	033/050	070/100	070		A+
16302	MINERALS (TH)	4	029/050	025/050	054/100+	054		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	031/050	031/050	062/100	062		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	032/050	070/100	070		A+
16305	NUTRITION IN SOCIETY (PR)	4	033/050	036/050	069/100	069		A
*16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	034/050	027/050	061/100	061		A
Total Credits: 24		G.P.A.:7.33	Semester Grade: A		Total:386/600	Percentage:64.33		

Semester IV								
*00401	DISSERTATION	8	050/100	050/100	100/200	050		B
*00402	INTERNSHIP	8	093/100	076/100	169/200	085		O
*16403	SCIENTIFIC WRITING (TH)	4	032/050	032/050	064/100	064		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	035/050	040/050	075/100	075		A+
Total Credits: 24		G.P.A.: 7.48	Semester Grade: A		Total:408/600	Percentage:68.00		

Semester I to IV:	Final GPA: 7.20	Final grade: A	Grand Total:1538/2400	Percentage:64.08	Result:Pass
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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Apr/May 2023

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13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GARG SANYA MANOJ SUMAN	42204	396	042	2021-0161-00-137183	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	025/050	036/050	061/100	061		A
16102	MACRONUTRIENTS (TH)	4	033/050	036/050	069/100	069		A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	029/050	026/050	055/100	055		B+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	031/050	031/050	062/100	062		A
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	025/050	032/050	057/100	057		B+
16191	ADVANCED NUTRITION (PR)	4	036/050	033/050	069/100	069		A
Total Credits: 24		G.P.A.:7.08		Semester Grade: A		Total:373/600		Percentage:62.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	033/050	059/100	059		B+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	025/050	050/100	050		B
16203	VITAMINS (TH)	4	025/050	028/050	053/100	053		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	028/050	026/050	054/100	054		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	030/050	038/050	068/100	068		A
16292	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	025/050	052/100	052		B
Total Credits: 24		G.P.A.:6.07		Semester Grade: B+		Total:336/600		Percentage:56.00

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	043/050	040/050	083/100	083		O
*16302	MINERALS (TH)	4	028/050	026/050	054/100	054		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	038/050	031/050	069/100	069		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	040/050	080/100	080		O
16305	NUTRITION IN SOCIETY (PR)	4	037/050	040/050	077/100	077		A+
*16393	PUBLIC NUTRITION AND HEALTH (TH)	4	025/050	025/050	050/100	050		B
Total Credits: 24		G.P.A.:7.62		Semester Grade: A		Total:413/600		Percentage:68.83

Semester IV								
*00401	DISSERTATION	8	052/100	052/100	104/200	052		B
*00402	INTERNSHIP	8	096/100	090/100	186/200	093		O+
*16403	SCIENTIFIC WRITING (TH)	4	028/050	032/050	060/100	060		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	028/050	025/050	053/100	053		B
Total Credits: 24		G.P.A.: 7.23		Semester Grade: A		Total:403/600		Percentage:67.17

Semester I to IV: Final GPA: 7.00 Final grade: A Grand Total:1525/2400 Percentage:63.54 Result:Pass

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Apr/May 2023

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13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GOENKA HEMA SHANKAR LAL ANJU	42205	396	042	2021-0161-00-137272	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	026/050	042/050	068/100	068		A
16102	MACRONUTRIENTS (TH)	4	035/050	036/050	071/100	071		A+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	028/050	064/100	064		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	037/050	074/100	074		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	029/050	031/050	060/100	060		A
16191	ADVANCED NUTRITION (PR)	4	039/050	045/050	084/100	084		O
Total Credits: 24		G.P.A.:8.02	Semester Grade: A+ Total:421/600		Percentage:70.17			

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	037/050	069/100	069		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	030/050	063/100	063		A
16203	VITAMINS (TH)	4	029/050	048/050	077/100	077		A+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	032/050	035/050	067/100	067		A
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	037/050	035/050	072/100	072		A+
16291	CLINICAL NUTRITION (TH)	4	042/050	035/050	077/100	077		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	041/050	038/050	079/100	079		A+
16302	MINERALS (TH)	4	036/050	034/050	070/100	070		A+
16303	MATERNAL AND CHILD NUTRITION (TH)	4	031/050	038/050	069/100	069		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	029/050	068/100	068		A
16305	NUTRITION IN SOCIETY (PR)	4	036/050	036/050	072/100	072		A+
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	038/050	039/050	077/100	077		A+
Total Credits: 24		G.P.A.:8.25	Semester Grade: A+ Total:435/600		Percentage:72.50			

Semester IV								
*00401	DISSERTATION	8	091/100	070/100	161/200	081		O
*00402	INTERNSHIP	8	075/100	080/100	155/200	078		A+
*16403	SCIENTIFIC WRITING (TH)	4	037/050	036/050	073/100	073		A+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	032/050	035/050	067/100	067		A
Total Credits: 24		G.P.A.: 8.63	Semester Grade: A+ Total:456/600		Percentage:76.00			

Semester I to IV:	Final GPA: 8.25	Final grade: A+	Grand Total:1737/2400	Percentage:72.38	Result:Pass
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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GOYAL ARZOO DHARAMPAL SUPRIYA	42206	396	042	2021-0161-00-137337	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	025/050	042/050	067/100		067	A
16102	MACRONUTRIENTS (TH)	4	037/050	040/050	077/100		077	A+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	028/050	067/100		067	A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	041/050	078/100		078	A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	036/050	031/050	067/100		067	A
16191	ADVANCED NUTRITION (PR)	4	038/050	047/050	085/100		085	O
Total Credits: 24		G.P.A.:8.35		Semester Grade: A+		Total:441/600		Percentage:73.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	036/050	034/050	070/100		070	A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	038/050	073/100		073	A+
16203	VITAMINS (TH)	4	036/050	042/050	078/100		078	A+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	041/050	035/050	076/100		076	A+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	040/050	040/050	080/100		080	O
16291	CLINICAL NUTRITION (TH)	4	040/050	036/050	076/100		076	A+
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	042/050	041/050	083/100		083	O
16302	MINERALS (TH)	4	031/050	025/050	056/100		056	B+
16303	MATERNAL AND CHILD NUTRITION (TH)	4	037/050	028/050	065/100		065	A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	044/050	038/050	082/100		082	O
16305	NUTRITION IN SOCIETY (PR)	4	042/050	045/050	087/100		087	O
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	037/050	032/050	069/100		069	A
Total Credits: 24		G.P.A.:8.30		Semester Grade: A+		Total:442/600		Percentage:73.67

Semester IV								
*00401	DISSERTATION	8	090/100	074/100	164/200		082	O
*00402	INTERNSHIP	8	086/100	070/100	156/200		078	A+
*16403	SCIENTIFIC WRITING (TH)	4	036/050	039/050	075/100		075	A+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	035/050	073/100		073	A+
Total Credits: 24		G.P.A.: 8.80		Semester Grade: A+		Total:468/600		Percentage:78.00

Semester I to IV: Final GPA: 8.50 Final grade: A+ Grand Total:1804/2400 Percentage:75.17 Result:Pass

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Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GUPTA ABHIPSHA ABHIJIT SRABANI	42207	396	042	2021-0161-00-137295	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	036/050	025/050	061/100	061		A
16102	MACRONUTRIENTS (TH)	4	031/050	038/050	069/100	069		A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	030/050	064/100	064		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	025/050	066/100	066		A
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	034/050	030/050	064/100	064		A
16191	ADVANCED NUTRITION (PR)	4	037/050	032/050	069/100	069		A
Total Credits: 24		G.P.A.:7.55	Semester Grade: A		Total:393/600	Percentage:65.50		

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

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	040/050	030/050	070/100	070		A+
16302	MINERALS (TH)	4	025/050	025/050	050/100+	050		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	035/050	030/050	065/100	065		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	025/050	064/100	064		A
16305	NUTRITION IN SOCIETY (PR)	4	037/050	037/050	074/100	074		A+
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	028/050	025/050	053/100	053		B
Total Credits: 24		G.P.A.:6.98	Semester Grade: B+		Total:376/600	Percentage:62.67		

Semester IV								
*00401	DISSERTATION	8	086/100	068/100	154/200	077		A+
*00402	INTERNSHIP	8	087/100	060/100	147/200	074		A+
*16403	SCIENTIFIC WRITING (TH)	4	030/050	035/050	065/100	065		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	029/050	032/050	061/100	061		A
Total Credits: 24		G.P.A.: 8.13	Semester Grade: A+		Total:427/600	Percentage:71.17		

Semester I to IV: Final GPA: 7.52 Final grade: A Grand Total:1585/2400 Percentage:66.04 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 Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KANKARIA DIVYA MAHENDRA SWATI	42208	396	042	2021-0161-00-137144	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	025/050	046/050	071/100	071		A+
16102	MACRONUTRIENTS (TH)	4	032/050	042/050	074/100	074		A+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	033/050	025/050	058/100+	058		B+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	029/050	066/100	066		A
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	028/050	031/050	059/100	059		B+
16191	ADVANCED NUTRITION (PR)	4	040/050	046/050	086/100	086		O
Total Credits: 24		G.P.A.:7.85	Semester Grade: A		Total:414/600	Percentage:69.00		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	036/050	026/050	062/100	062		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	031/050	063/100	063		A
16203	VITAMINS (TH)	4	032/050	043/050	075/100	075		A+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	034/050	039/050	073/100	073		A+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	039/050	038/050	077/100	077		A+
16292	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	030/050	036/050	066/100	066		A
Total Credits: 24		G.P.A.:7.93	Semester Grade: A		Total:416/600	Percentage:69.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	040/050	027/050	067/100	067		A
16302	MINERALS (TH)	4	029/050	025/050	054/100+	054		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	032/050	029/050	061/100	061		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	040/050	080/100	080		O
16305	NUTRITION IN SOCIETY (PR)	4	041/050	041/050	082/100	082		O
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	037/050	025/050	062/100	062		A
Total Credits: 24		G.P.A.:7.67	Semester Grade: A		Total:406/600	Percentage:67.67		

Semester IV								
*00401	DISSERTATION	8	071/100	081/100	152/200	076		A+
*00402	INTERNSHIP	8	092/100	080/100	172/200	086		O
*16403	SCIENTIFIC WRITING (TH)	4	038/050	033/050	071/100	071		A+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	031/050	065/100	065		A
Total Credits: 24		G.P.A.: 8.67	Semester Grade: A+		Total:460/600	Percentage:76.67		

Semester I to IV: Final GPA: 8.03 Final grade: A+ Grand Total:1696/2400 Percentage:70.67 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 Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KAUR KHUSHDEEP GURDEEP MANDEEP	42209	396	042	2021-0161-00-137322	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	026/050	048/050	074/100	074		A+
16102	MACRONUTRIENTS (TH)	4	036/050	040/050	076/100	076		A+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	028/050	064/100	064		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	043/050	085/100	085		O
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	034/050	030/050	064/100	064		A
16191	ADVANCED NUTRITION (PR)	4	038/050	047/050	085/100	085		O
Total Credits: 24		G.P.A.:8.47	Semester Grade: A+ Total:448/600		Percentage:74.67			

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	037/050	032/050	069/100	069		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	034/050	069/100	069		A
16203	VITAMINS (TH)	4	032/050	045/050	077/100	077		A+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	041/050	039/050	080/100	080		O
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	040/050	040/050	080/100	080		O
16291	CLINICAL NUTRITION (TH)	4	040/050	034/050	074/100	074		A+
Total Credits: 24		G.P.A.:8.48	Semester Grade: A+ Total:449/600		Percentage:74.83			

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	047/050	085/100	085		O
16302	MINERALS (TH)	4	029/050	025/050	054/100	054		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	040/050	031/050	071/100	071		A+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	044/050	038/050	082/100	082		O
16305	NUTRITION IN SOCIETY (PR)	4	042/050	042/050	084/100	084		O
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	037/050	029/050	066/100	066		A
Total Credits: 24		G.P.A.:8.27	Semester Grade: A+ Total:442/600		Percentage:73.67			

Semester IV								
*00401	DISSERTATION	8	060/100	069/100	129/200	065		A
*00402	INTERNSHIP	8	086/100	060/100	146/200	073		A+
*16403	SCIENTIFIC WRITING (TH)	4	039/050	034/050	073/100	073		A+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	031/050	029/050	060/100	060		A
Total Credits: 24		G.P.A.: 7.82	Semester Grade: A Total:408/600		Percentage:68.00			

Semester I to IV: Final GPA: 8.26 Final grade: A+ Grand Total:1747/2400 Percentage:72.79 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 Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MODAK GARGI GUNEN MODAK KRISHNA MODAK	42210	396	042	2021-0161-00-137361	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	026/050	030/050	056/100	056		B+
16102	MACRONUTRIENTS (TH)	4	025/050	025/050	050/100+	050		B
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	025/050	050/100+	050		B
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	029/050	025/050	054/100	054		B
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	025/050	028/050	053/100	053		B
16191	ADVANCED NUTRITION (PR)	4	040/050	026/050	066/100	066		A
Total Credits: 24		G.P.A.:5.87	Semester Grade: B		Total:329/600	Percentage:54.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	030/050	055/100	055		B+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100+	056		B+
16203	VITAMINS (TH)	4	025/050	027/050	052/100	052		B
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100	050		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	025/050	035/050	060/100	060		A
16291	CLINICAL NUTRITION (TH)	4	040/050	033/050	073/100	073		A+
Total Credits: 24		G.P.A.:6.32	Semester Grade: B+		Total:346/600	Percentage:57.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	025/050	063/100+	063		A
*16302	MINERALS (TH)	4	025/050	020/050-FF	FFF/100	---		F
16303	MATERNAL AND CHILD NUTRITION (TH)	4	026/050	027/050	053/100	053		B
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	030/050	025/050	055/100	055		B+
16305	NUTRITION IN SOCIETY (PR)	4	025/050	031/050	056/100	056		B+
*16393	PUBLIC NUTRITION AND HEALTH (TH)	4	025/050	015/050-FF	FFF/100	---		F
Total Credits: 24		Semester Grade: F						

Semester IV								
*00401	DISSERTATION	8	AB/100	NP/100	AB/200	---		-
*00402	INTERNSHIP	8	064/100	050/100	114/200	057		B+
*16403	SCIENTIFIC WRITING (TH)	4	025/050	029/050	054/100	054		B
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	027/050	025/050	052/100	052		B

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 Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NANCY RAJKUMARI RAJKUMAR PHILIP RK O Y BIJAYANTI	42211	396	042	2021-0161-00-137392	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	025/050	044/050	069/100	069		A
16102	MACRONUTRIENTS (TH)	4	037/050	036/050	073/100	073		A+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	032/050	068/100	068		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	033/050	076/100	076		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	035/050	031/050	066/100	066		A
16191	ADVANCED NUTRITION (PR)	4	040/050	045/050	085/100	085		O
Total Credits: 24		G.P.A.:8.28	Semester Grade: A+		Total:437/600	Percentage:72.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	037/050	072/100	072		A+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	033/050	071/100	071		A+
16203	VITAMINS (TH)	4	032/050	046/050	078/100	078		A+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	035/050	030/050	065/100	065		A
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	039/050	035/050	074/100	074		A+
16291	CLINICAL NUTRITION (TH)	4	042/050	035/050	077/100	077		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	033/050	044/050	077/100	077		A+
16302	MINERALS (TH)	4	032/050	029/050	061/100	061		A
16303	MATERNAL AND CHILD NUTRITION (TH)	4	037/050	037/050	074/100	074		A+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	039/050	079/100	079		A+
16305	NUTRITION IN SOCIETY (PR)	4	040/050	038/050	078/100	078		A+
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	041/050	025/050	066/100	066		A
Total Credits: 24		G.P.A.:8.25	Semester Grade: A+		Total:435/600	Percentage:72.50		

Semester IV								
*00401	DISSERTATION	8	083/100	070/100	153/200	077		A+
*00402	INTERNSHIP	8	090/100	060/100	150/200	075		A+
*16403	SCIENTIFIC WRITING (TH)	4	041/050	038/050	079/100	079		A+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	029/050	033/050	062/100	062		A
Total Credits: 24		G.P.A.: 8.42	Semester Grade: A+		Total:444/600	Percentage:74.00		

Semester I to IV:	Final GPA: 8.31	Final grade: A+	Grand Total:1753/2400	Percentage:73.04	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 Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NEWAR PRAMILA HARI BABITA	42212	396	042	2021-0161-00-137384	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total (100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	025/050	038/050	063/100	063		A
16102	MACRONUTRIENTS (TH)	4	035/050	038/050	073/100	073		A+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	025/050	060/100+	060		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	037/050	080/100	080		O
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	033/050	030/050	063/100	063		A
16191	ADVANCED NUTRITION (PR)	4	039/050	043/050	082/100	082		O
Total Credits: 24		G.P.A.:8.02	Semester Grade: A+		Total:421/600	Percentage:70.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	036/050	029/050	065/100	065		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	037/050	027/050	064/100	064		A
16203	VITAMINS (TH)	4	025/050	040/050	065/100	065		A
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	036/050	038/050	074/100	074		A+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	035/050	032/050	067/100	067		A
16291	CLINICAL NUTRITION (TH)	4	040/050	034/050	074/100	074		A+
Total Credits: 24		G.P.A.:7.82	Semester Grade: A		Total:409/600	Percentage:68.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	029/050	063/100	063		A
16302	MINERALS (TH)	4	029/050	025/050	054/100+	054		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	028/050	027/050	055/100	055		B+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	037/050	073/100	073		A+
16305	NUTRITION IN SOCIETY (PR)	4	037/050	031/050	068/100	068		A
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	035/050	027/050	062/100	062		A
Total Credits: 24		G.P.A.:7.07	Semester Grade: A		Total:375/600	Percentage:62.50		

Semester IV								
*00401	DISSERTATION	8	060/100	052/100	112/200	056		B+
*00402	INTERNSHIP	8	090/100	078/100	168/200	084		O
*16403	SCIENTIFIC WRITING (TH)	4	027/050	028/050	055/100	055		B+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	027/050	063/100	063		A
Total Credits: 24		G.P.A.: 7.42	Semester Grade: A		Total:398/600	Percentage:66.33		

Semester I to IV:	Final GPA: 7.58	Final grade: A	Grand Total:1603/2400	Percentage:66.79	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 Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PARMAR DHARA VELJIBHAI KANTA	42213	396	042	2017-0161-00-112482	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	025/050	038/050	063/100	063		A
16102	MACRONUTRIENTS (TH)	4	032/050	044/050	076/100	076		A+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	026/050	062/100	062		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	029/050	071/100	071		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	034/050	030/050	064/100	064		A
16191	ADVANCED NUTRITION (PR)	4	040/050	039/050	079/100	079		A+
Total Credits: 24		G.P.A.:7.92	Semester Grade: A		Total:415/600	Percentage:69.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	030/050	060/100	060		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	025/050	057/100+	057		B+
16203	VITAMINS (TH)	4	032/050	026/050	058/100	058		B+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	032/050	031/050	063/100	063		A
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	038/050	030/050	068/100	068		A
16291	CLINICAL NUTRITION (TH)	4	040/050	032/050	072/100	072		A+
Total Credits: 24		G.P.A.:7.22	Semester Grade: A		Total:378/600	Percentage:63.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	034/050	072/100	072		A+
16302	MINERALS (TH)	4	029/050	025/050	054/100+	054		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	034/050	025/050	059/100	059		B+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	034/050	074/100	074		A+
16305	NUTRITION IN SOCIETY (PR)	4	038/050	031/050	069/100	069		A
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.:7.37	Semester Grade: A		Total:389/600	Percentage:64.83		

Semester IV								
*00401	DISSERTATION	8	085/100	079/100	164/200	082		O
*00402	INTERNSHIP	8	086/100	076/100	162/200	081		O
*16403	SCIENTIFIC WRITING (TH)	4	035/050	035/050	070/100	070		A+
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	031/050	065/100	065		A
Total Credits: 24		G.P.A.: 8.68	Semester Grade: A+		Total:461/600	Percentage:76.83		

Semester I to IV:	Final GPA: 7.80	Final grade: A	Grand Total:1643/2400	Percentage:68.46	Result:Pass
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***Internal marks correction. Sub: 16491

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 Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PATIL MANSI JAGDISH JYOSTNA	42214	396	042	2018-0161-00-068412	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
*16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	030/050	041/050	071/100	071		A+
16102	MACRONUTRIENTS (TH)	4	035/050	034/050	069/100	069		A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	025/050	061/100+	061		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	036/050	040/050	076/100	076		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	034/050	035/050	069/100	069		A
16191	ADVANCED NUTRITION (PR)	4	037/050	037/050	074/100	074		A+
Total Credits: 24		G.P.A.:8.00	Semester Grade: A+		Total:420/600	Percentage:70.00		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	037/050	025/050	062/100	062		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	025/050	053/100+	053		B
*16203	VITAMINS (TH)	4	025/050	033/050	058/100	058		B+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	030/050	025/050	055/100	055		B+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	028/050	032/050	060/100	060		A
16292	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	025/050	052/100	052		B
Total Credits: 24		G.P.A.:6.30	Semester Grade: B+		Total:340/600	Percentage:56.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	037/050	073/100	073		A+
*16302	MINERALS (TH)	4	026/050	025/050	051/100	051		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	029/050	026/050	055/100	055		B+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	037/050	073/100	073		A+
16305	NUTRITION IN SOCIETY (PR)	4	035/050	038/050	073/100	073		A+
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	031/050	025/050	056/100+	056		B+
Total Credits: 24		G.P.A.:7.05	Semester Grade: A		Total:381/600	Percentage:63.50		

Semester IV								
*00401	DISSERTATION	8	050/100	050/100	100/200	050		B
*00402	INTERNSHIP	8	082/100	080/100	162/200	081		O
*16403	SCIENTIFIC WRITING (TH)	4	031/050	035/050	066/100	066		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	029/050	065/100	065		A
Total Credits: 24		G.P.A.: 7.22	Semester Grade: A		Total:393/600	Percentage:65.50		

Semester I to IV: Final GPA: 7.14 Final grade: A Grand Total:1534/2400 Percentage:63.92 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 Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
RADKAR RIYA KIRAN RADKAR ARCHANA KIRAN RADKAR	42215	396	042	2021-0161-00-137167	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	026/050	046/050	072/100	072		A+
16102	MACRONUTRIENTS (TH)	4	033/050	034/050	067/100	067		A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	026/050	060/100	060		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	028/050	070/100	070		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	032/050	031/050	063/100	063		A
16191	ADVANCED NUTRITION (PR)	4	037/050	037/050	074/100	074		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	031/050	028/050	059/100	059		B+
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	029/050	029/050	058/100	058		B+
16203	VITAMINS (TH)	4	025/050	035/050	060/100	060		A
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	028/050	026/050	054/100	054		B
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	035/050	030/050	065/100	065		A
16291	CLINICAL NUTRITION (TH)	4	040/050	033/050	073/100	073		A+
Total Credits: 24		G.P.A.:7.00	Semester Grade: A		Total:369/600	Percentage:61.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	039/050	028/050	067/100	067		A
*16302	MINERALS (TH)	4	025/050	025/050	050/100	050		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	029/050	025/050	054/100	054		B
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	033/050	034/050	067/100	067		A
16305	NUTRITION IN SOCIETY (PR)	4	032/050	034/050	066/100	066		A
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	027/050	025/050	052/100	052		B
Total Credits: 24		G.P.A.:6.53	Semester Grade: B+		Total:356/600	Percentage:59.33		

Semester IV								
*00401	DISSERTATION	8	AB/100	NP/100	AB/200	---		-
*00402	INTERNSHIP	8	075/100	080/100	155/200	078		A+
*16403	SCIENTIFIC WRITING (TH)	4	006/050-FE	NP/050	FFF/100	---		F
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	032/050	033/050	065/100	065		A
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 Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SINGH SHRADDHA DINESH SINGH PRATIMA	42216	396	042	2021-0161-00-137202	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	025/050	038/050	063/100	063		A
16102	MACRONUTRIENTS (TH)	4	025/050	038/050	063/100	063		A
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	030/050	055/100	055		B+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	030/050	069/100	069		A
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	026/050	029/050	055/100	055		B+
16191	ADVANCED NUTRITION (PR)	4	025/050	033/050	058/100	058		B+
Total Credits: 24		G.P.A.:6.85		Semester Grade: B+		Total:363/600		Percentage:60.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	025/050	051/100	051		B
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	027/050	025/050	052/100+	052		B
16203	VITAMINS (TH)	4	025/050	043/050	068/100	068		A
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	026/050	031/050	057/100	057		B+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	027/050	036/050	063/100	063		A
16291	CLINICAL NUTRITION (TH)	4	042/050	032/050	074/100	074		A+
Total Credits: 24		G.P.A.:6.75		Semester Grade: B+		Total:365/600		Percentage:60.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	041/050	074/100	074		A+
16302	MINERALS (TH)	4	028/050	025/050	053/100+	053		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	030/050	030/050	060/100	060		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	025/050	064/100	064		A
16305	NUTRITION IN SOCIETY (PR)	4	037/050	042/050	079/100	079		A+
16391	FUNCTIONAL FOODS BIODYNAMIC PRINCIPLES AND NUTRACEUTICALS (TH)	4	038/050	025/050	063/100	063		A
Total Credits: 24		G.P.A.:7.43		Semester Grade: A		Total:393/600		Percentage:65.50

Semester IV								
*00401	DISSERTATION	8	060/100	050/100	110/200	055		B+
*00402	INTERNSHIP	8	052/100	050/100	102/200	051		B
*16403	SCIENTIFIC WRITING (TH)	4	039/050	042/050	081/100	081		O
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	027/050	025/050	052/100	052		B
Total Credits: 24		G.P.A.: 6.15		Semester Grade: B+		Total:345/600		Percentage:57.50

Semester I to IV: Final GPA: 6.80 Final grade: B+ Grand Total:1466/2400 Percentage:61.08 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 Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
VAPIWALA UMMEHANI MUFADDAL JUMANA	42217	396	042	2021-0161-00-137345	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	027/050	046/050	073/100	073		A+
16102	MACRONUTRIENTS (TH)	4	025/050	032/050	057/100	057		B+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	026/050	057/100	057		B+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	028/050	026/050	054/100	054		B
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	028/050	032/050	060/100	060		A
16191	ADVANCED NUTRITION (PR)	4	039/050	040/050	079/100	079		A+
Total Credits: 24		G.P.A.:7.13	Semester Grade: A		Total:380/600	Percentage:63.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	029/050	061/100	061		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	025/050	058/100	058		B+
16203	VITAMINS (TH)	4	030/050	039/050	069/100	069		A
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	032/050	034/050	066/100	066		A
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	040/050	035/050	075/100	075		A+
16291	CLINICAL NUTRITION (TH)	4	040/050	033/050	073/100	073		A+
Total Credits: 24		G.P.A.:7.67	Semester Grade: A		Total:402/600	Percentage:67.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	039/050	028/050	067/100	067		A
16302	MINERALS (TH)	4	030/050	025/050	055/100+	055		B+
16303	MATERNAL AND CHILD NUTRITION (TH)	4	038/050	035/050	073/100	073		A+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	028/050	067/100	067		A
16305	NUTRITION IN SOCIETY (PR)	4	039/050	040/050	079/100	079		A+
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	032/050	025/050	057/100	057		B+
Total Credits: 24		G.P.A.:7.50	Semester Grade: A		Total:398/600	Percentage:66.33		

Semester IV								
*00401	DISSERTATION	8	080/100	080/100	160/200	080		O
*00402	INTERNSHIP	8	092/100	090/100	182/200	091		O+
*16403	SCIENTIFIC WRITING (TH)	4	040/050	040/050	080/100	080		O
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	033/050	034/050	067/100	067		A
Total Credits: 24		G.P.A.: 9.12	Semester Grade: O		Total:489/600	Percentage:81.50		

Semester I to IV: Final GPA: 7.86 Final grade: A Grand Total:1669/2400 Percentage:69.54 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 Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MALIHA MOHAMED MAQBOOL KAUSAR	42218	396	042	2018-0161-00-041164	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	025/050	026/050	051/100	051		B
16102	MACRONUTRIENTS (TH)	4	032/050	038/050	070/100	070		A+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	033/050	025/050	058/100+	058		B+
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	025/050	066/100	066		A
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	032/050	032/050	064/100	064		A
16191	ADVANCED NUTRITION (PR)	4	038/050	046/050	084/100	084		O
Total Credits: 24		G.P.A.:7.37	Semester Grade: A		Total:393/600	Percentage:65.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	030/050	062/100	062		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	028/050	060/100	060		A
16203	VITAMINS (TH)	4	034/050	028/050	062/100	062		A
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	030/050	027/050	057/100	057		B+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	035/050	031/050	066/100	066		A
16291	CLINICAL NUTRITION (TH)	4	042/050	035/050	077/100	077		A+
Total Credits: 24		G.P.A.:7.35	Semester Grade: A		Total:384/600	Percentage:64.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	040/050	025/050	065/100	065		A
*16302	MINERALS (TH)	4	028/050	025/050	053/100+	053		B
16303	MATERNAL AND CHILD NUTRITION (TH)	4	039/050	029/050	068/100	068		A
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	032/050	071/100	071		A+
16305	NUTRITION IN SOCIETY (PR)	4	038/050	038/050	076/100	076		A+
16393	PUBLIC NUTRITION AND HEALTH (TH)	4	028/050	028/050	056/100	056		B+
Total Credits: 24		G.P.A.:7.30	Semester Grade: A		Total:389/600	Percentage:64.83		

Semester IV								
*00401	DISSERTATION	8	050/100	050/100	100/200	050		B
*00402	INTERNSHIP	8	083/100	085/100	168/200	084		O
*16403	SCIENTIFIC WRITING (TH)	4	033/050	032/050	065/100	065		A
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	034/050	072/100	072		A+
Total Credits: 24		G.P.A.: 7.42	Semester Grade: A		Total:405/600	Percentage:67.50		

Semester I to IV: Final GPA: 7.36 Final grade: A Grand Total:1571/2400 Percentage:65.46 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 Apr/May 2023

Institution: 396 DEPARTMENT OF FOOD SCIENCE AND NUTRITION, JUHU

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
YADAV NILANJNA MUKESH PRATIBHA	42219	396	042	2021-0161-00-137191	1	16:FOOD SCIENCE AND NUTRITION 2016

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
16101	NUTRITIONAL BIOCHEMISTRY (TH)	4	046/050	026/050	072/100	072		A+
16102	MACRONUTRIENTS (TH)	4	037/050	034/050	071/100	071		A+
16103	FOOD MICROBIOLOGY AND SAFETY (TH)	4	038/050	025/050	063/100+	063		A
16104	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	029/050	070/100	070		A+
16105	INSTRUMENTATION AND METHODS OF INVESTIGATION (PR)	4	035/050	030/050	065/100	065		A
16191	ADVANCED NUTRITION (PR)	4	040/050	043/050	083/100	083		O
Total Credits: 24		G.P.A.:8.07	Semester Grade: A+		Total:424/600	Percentage:70.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	029/050	068/100	068		A
16202	FOOD SCIENCE AND CHEMISTRY (TH)	4	026/050	029/050	055/100	055		B+
16203	VITAMINS (TH)	4	026/050	033/050	059/100	059		B+
16204	FOOD SAFETY AND QUALITY CONTROL (PR)	4	032/050	027/050	059/100	059		B+
16205	FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION (PR)	4	038/050	035/050	073/100	073		A+
16291	CLINICAL NUTRITION (TH)	4	040/050	034/050	074/100	074		A+
Total Credits: 24		G.P.A.:7.35	Semester Grade: A		Total:388/600	Percentage:64.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	044/050	082/100	082		O
16302	MINERALS (TH)	4	030/050	025/050	055/100+	055		B+
16303	MATERNAL AND CHILD NUTRITION (TH)	4	032/050	025/050	057/100	057		B+
16304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	028/050	067/100	067		A
16305	NUTRITION IN SOCIETY (PR)	4	036/050	036/050	072/100	072		A+
*16393	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	017/050-FF	FFF/100	---		F
Total Credits: 24		Semester Grade: F						

Semester IV								
*00401	DISSERTATION	8	068/100	060/100	128/200	064		A
*00402	INTERNSHIP	8	090/100	078/100	168/200	084		O
*16403	SCIENTIFIC WRITING (TH)	4	042/050	039/050	081/100	081		O
*16491	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	031/050	025/050	056/100	056		B+
Total Credits: 24		G.P.A.: 8.15	Semester Grade: A+		Total:433/600	Percentage:72.17		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

