

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
ARORA PRACHI M.S. ARORA SUDHA	41601	016	012	2018-0161-00-010556	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	029/050	033/050	062/100	062		A
18102	ADVANCED NUTRITION I (TH)	4	029/050	026/050	055/100	055		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	035/050	071/100	071		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	038/050	072/100	072		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	036/050	037/050	073/100	073		A+
18106	SENSORY EVALUATION (PR)	4	031/050	030/050	061/100	061		A
Total Credits: 24		G.P.A.:7.48	Semester Grade: A		Total:394/600	Percentage:65.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	040/050	066/100	066		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	026/050	059/100	059		B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	027/050	052/100	052		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	028/050	030/050	058/100	058		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	035/050	031/050	066/100	066		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	032/050	040/050	072/100	072		A+
Total Credits: 24		G.P.A.:7.03	Semester Grade: A		Total:373/600	Percentage:62.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	034/050	064/100	064		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	028/050	054/100	054		B
18303	FOOD PROCESSING (PR)	4	032/050	031/050	063/100	063		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	030/050	065/100	065		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	028/050	056/100	056		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	028/050	033/050	061/100	061		A
Total Credits: 24		G.P.A.:6.88	Semester Grade: B+		Total:363/600	Percentage:60.50		

Semester IV								
*00401	DISSERTATION	8	075/100	065/100	140/200	070		A+
*00402	INTERNSHIP	8	072/100	080/100	152/200	076		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	038/050	050/050	088/100	088		O

Total Credits: 24 G.P.A.: 8.57 Semester Grade: A+ Total:454/600 Percentage:75.67

Semester I to IV: Final GPA: 7.49 Final grade: A Grand Total:1584/2400 Percentage:66.00 Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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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28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BAMBALE DIPALI CHANDRAKANT YASHODA	41602	016	012	2018-0161-00-010831	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	025/050	029/050	054/100	054		B
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	026/050	025/050	051/100	051		B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	025/050	050/100+	050		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	039/050	081/100	081		O
18106	SENSORY EVALUATION (PR)	4	028/050	025/050	053/100	053		B
Total Credits: 24		G.P.A.:5.95	Semester Grade: B		Total:339/600	Percentage:56.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	027/050	052/100	052		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	025/050	057/100+	057		B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	025/050	050/100	050		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	025/050	026/050	051/100	051		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	025/050	054/100	054		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	025/050	025/050	050/100	050		B
Total Credits: 24		G.P.A.:5.47	Semester Grade: B		Total:314/600	Percentage:52.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	026/050	025/050	051/100	051		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100	050		B
18303	FOOD PROCESSING (PR)	4	035/050	027/050	062/100	062		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	031/050	069/100	069		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	025/050	050/100	050		B
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	034/050	059/100	059		B+
Total Credits: 24		G.P.A.:6.18	Semester Grade: B+		Total:341/600	Percentage:56.83		

Semester IV								
*00401	DISSERTATION	8	077/100	062/100	139/200	070		A+
*00402	INTERNSHIP	8	067/100	050/100	117/200	059		B+
*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	028/050	042/050	070/100	070		A+

Total Credits: 24		G.P.A.: 7.57	Semester Grade: A		Total:394/600	Percentage:65.67		
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Semester I to IV:	Final GPA: 6.29	Final grade: B+	Grand Total:1388/2400	Percentage:57.83	Result:Pass
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The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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 APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHANDRANA DIXITA MANOJ RAJESHREE	41603	016	012	2018-0161-00-010815	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	025/050	034/050	059/100	059		B+
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	033/050	065/100	065		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	028/050	038/050	066/100	066		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	045/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	025/050	032/050	057/100	057		B+
Total Credits: 24		G.P.A.:7.18		Semester Grade: A		Total:385/600		Percentage:64.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	034/050	060/100	060		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	025/050	057/100+	057		B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	028/050	053/100	053		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	025/050	031/050	056/100	056		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	026/050	053/100	053		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	031/050	025/050	056/100	056		B+
Total Credits: 24		G.P.A.:6.17		Semester Grade: B+		Total:335/600		Percentage:55.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	028/050	028/050	056/100	056		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	026/050	051/100	051		B
18303	FOOD PROCESSING (PR)	4	034/050	031/050	065/100	065		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	032/050	067/100	067		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	030/050	025/050	055/100	055		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	034/050	059/100	059		B+
Total Credits: 24		G.P.A.:6.57		Semester Grade: B+		Total:353/600		Percentage:58.83

Semester IV								
*00401	DISSERTATION	8	062/100	078/100	140/200	070		A+
*00402	INTERNSHIP	8	074/100	083/100	157/200	079		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	032/050	050/050	082/100	082		O

Total Credits: 24 G.P.A.: 8.42 Semester Grade: A+ Total:444/600 Percentage:74.00

Semester I to IV: Final GPA: 7.09 Final grade: A Grand Total:1517/2400 Percentage:63.21

Result:Pass

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28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHAVAN POOJA ANIL SANGITA	41604	016	012	2018-0161-00-010726	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	027/050	029/050	056/100	056		B+
18102	ADVANCED NUTRITION I (TH)	4	027/050	025/050	052/100	052		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	033/050	034/050	067/100	067		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	029/050	060/100	060		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	040/050	078/100	078		A+
18106	SENSORY EVALUATION (PR)	4	029/050	029/050	058/100	058		B+
Total Credits: 24		G.P.A.:6.95	Semester Grade: B+		Total:371/600	Percentage:61.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	029/050	036/050	065/100	065		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	025/050	058/100+	058		B+
18203	ADVANCED NUTRITION II (TH)	4	030/050	029/050	059/100	059		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	033/050	030/050	063/100	063		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	031/050	062/100	062		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	032/050	030/050	062/100	062		A
Total Credits: 24		G.P.A.:7.10	Semester Grade: A		Total:369/600	Percentage:61.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	032/050	067/100	067		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	035/050	063/100	063		A
18303	FOOD PROCESSING (PR)	4	033/050	034/050	067/100	067		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	032/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	028/050	064/100	064		A
18391	FOOD LAWS AND STANDARDS (TH)	4	035/050	037/050	072/100	072		A+
Total Credits: 24		G.P.A.:7.72	Semester Grade: A		Total:403/600	Percentage:67.17		

Semester IV								
*00401	DISSERTATION	8	074/100	084/100	158/200	079		A+
*00402	INTERNSHIP	8	075/100	083/100	158/200	079		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	048/050	084/100	084		O

Total Credits: 24 G.P.A.: 8.93 Semester Grade: A+ Total:476/600 Percentage:79.33

Semester I to IV: Final GPA: 7.68 Final grade: A Grand Total:1619/2400 Percentage:67.46

Result:Pass

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28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHAVAN POOJA RAJENDRA SUREKHA	41605	016	012	2018-0161-00-010661	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	025/050	036/050	061/100	061		A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100+	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	030/050	064/100	064		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	028/050	053/100	053		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	039/050	077/100	077		A+
18106	SENSORY EVALUATION (PR)	4	030/050	030/050	060/100	060		A
Total Credits: 24		G.P.A.:6.80	Semester Grade: B+		Total:365/600	Percentage:60.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	039/050	069/100	069		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	028/050	063/100	063		A
18203	ADVANCED NUTRITION II (TH)	4	027/050	029/050	056/100	056		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	029/050	059/100	059		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	026/050	031/050	057/100	057		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	028/050	031/050	059/100	059		B+
Total Credits: 24		G.P.A.:6.90	Semester Grade: B+		Total:363/600	Percentage:60.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	040/050	077/100	077		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	034/050	059/100	059		B+
18303	FOOD PROCESSING (PR)	4	032/050	036/050	068/100	068		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	032/050	071/100	071		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	031/050	066/100	066		A
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	034/050	066/100	066		A
Total Credits: 24		G.P.A.:7.77	Semester Grade: A		Total:407/600	Percentage:67.83		

Semester IV								
*00401	DISSERTATION	8	085/100	078/100	163/200	082		O
*00402	INTERNSHIP	8	072/100	083/100	155/200	078		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	037/050	046/050	083/100	083		O
Total Credits: 24		G.P.A.: 8.95	Semester Grade: A+		Total:475/600	Percentage:79.17		

Semester I to IV: Final GPA: 7.61 Final grade: A Grand Total:1610/2400 Percentage:67.08 Result:Pass

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DHOTRE SHRUTIKA SUBHASH VAISHALI	41606	016	012	2018-0161-00-010541	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	035/050	065/100	065		A
18102	ADVANCED NUTRITION I (TH)	4	030/050	025/050	055/100	055		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	033/050	034/050	067/100	067		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	038/050	030/050	068/100	068		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	038/050	078/100	078		A+
18106	SENSORY EVALUATION (PR)	4	029/050	034/050	063/100	063		A
Total Credits: 24		G.P.A.:7.52	Semester Grade: A		Total:396/600	Percentage:66.00		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	029/050	037/050	066/100	066		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	036/050	025/050	061/100+	061		A
18203	ADVANCED NUTRITION II (TH)	4	030/050	031/050	061/100	061		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	033/050	063/100	063		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	035/050	033/050	068/100	068		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	032/050	036/050	068/100	068		A
Total Credits: 24		G.P.A.:7.45	Semester Grade: A		Total:387/600	Percentage:64.50		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	036/050	070/100	070		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	030/050	031/050	061/100	061		A
18303	FOOD PROCESSING (PR)	4	034/050	033/050	067/100	067		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	038/050	078/100	078		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	026/050	057/100	057		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	039/050	071/100	071		A+
Total Credits: 24		G.P.A.:7.68	Semester Grade: A		Total:404/600	Percentage:67.33		

Semester IV								
*00401	DISSERTATION	8	084/100	068/100	152/200	076		A+
*00402	INTERNSHIP	8	082/100	085/100	167/200	084		O
*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	040/050	050/050	090/100	090		O+

Total Credits: 24		G.P.A.: 9.13	Semester Grade: O		Total:487/600	Percentage:81.17		
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Semester I to IV:	Final GPA: 7.95	Final grade: A	Grand Total:1674/2400	Percentage:69.75	Result:Pass
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28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GARGE SAMRUDDHI SUBODH GARGE PARUL GARGE	41607	016	012	2018-0161-00-010517	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	031/050	041/050	072/100	072		A+
18102	ADVANCED NUTRITION I (TH)	4	031/050	032/050	063/100	063		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	033/050	065/100	065		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	041/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	035/050	033/050	068/100	068		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	029/050	036/050	065/100	065		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	037/050	025/050	062/100+	062		A
18203	ADVANCED NUTRITION II (TH)	4	025/050	027/050	052/100	052		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	031/050	035/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	033/050	067/100	067		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	034/050	029/050	063/100	063		A
Total Credits: 24		G.P.A.:7.12		Semester Grade: A		Total:375/600		Percentage:62.50

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	036/050	072/100	072		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	036/050	033/050	069/100	069		A
18303	FOOD PROCESSING (PR)	4	042/050	036/050	078/100	078		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	035/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	032/050	068/100	068		A
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	039/050	071/100	071		A+
Total Credits: 24		G.P.A.:8.25		Semester Grade: A+		Total:435/600		Percentage:72.50

Semester IV								
*00401	DISSERTATION	8	071/100	078/100	149/200	075		A+
*00402	INTERNSHIP	8	085/100	085/100	170/200	085		O
*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	040/050	050/050	090/100	090		O+

Total Credits: 24 G.P.A.: 9.12 Semester Grade: O Total:486/600 Percentage:81.00

Semester I to IV: Final GPA: 8.10 Final grade: A+ Grand Total:1711/2400 Percentage:71.29

Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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 APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GAWALI SHRUTIKA LIMBAJI VANDANA	41608	016	012	2018-0161-00-010637	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	037/050	069/100	069		A
18102	ADVANCED NUTRITION I (TH)	4	032/050	033/050	065/100	065		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	035/050	071/100	071		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	040/050	084/100	084		O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	047/050	041/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	031/050	034/050	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	034/050	041/050	075/100	075		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	036/050	027/050	063/100	063		A
18203	ADVANCED NUTRITION II (TH)	4	035/050	039/050	074/100	074		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	041/050	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	036/050	040/050	076/100	076		A+
Total Credits: 24		G.P.A.:8.37	Semester Grade: A+ Total:442/600		Percentage:73.67			

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	042/050	036/050	078/100	078		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	039/050	038/050	077/100	077		A+
18303	FOOD PROCESSING (PR)	4	044/050	041/050	085/100	085		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	041/050	044/050	085/100	085		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	036/050	074/100	074		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	036/050	039/050	075/100	075		A+
Total Credits: 24		G.P.A.:8.90	Semester Grade: A+ Total:474/600		Percentage:79.00			

Semester IV								
*00401	DISSERTATION	8	088/100	076/100	164/200	082		O
*00402	INTERNSHIP	8	084/100	088/100	172/200	086		O
*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	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.: 9.45	Semester Grade: O Total:508/600		Percentage:84.67			

Semester I to IV:	Final GPA: 8.77	Final grade: A+	Grand Total:1866/2400	Percentage:77.75	Result:Pass
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The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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 APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JADHAV SNEHAL HANMANT SARIKA	41609	016	012	2018-0161-00-010525	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	031/050	035/050	066/100		066	A
18102	ADVANCED NUTRITION I (TH)	4	031/050	038/050	069/100		069	A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	038/050	074/100		074	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	042/050	036/050	078/100		078	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	047/050	040/050	087/100		087	O
18106	SENSORY EVALUATION (PR)	4	039/050	037/050	076/100		076	A+
Total Credits: 24		G.P.A.:8.50		Semester Grade: A+		Total:450/600		Percentage:75.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	036/050	042/050	078/100		078	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	028/050	067/100		067	A
18203	ADVANCED NUTRITION II (TH)	4	035/050	030/050	065/100		065	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	038/050	077/100		077	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	038/050	077/100		077	A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	038/050	042/050	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	041/050	028/050	069/100		069	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	034/050	037/050	071/100		071	A+
18303	FOOD PROCESSING (PR)	4	042/050	037/050	079/100		079	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	041/050	044/050	085/100		085	O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	034/050	071/100		071	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	036/050	041/050	077/100		077	A+
Total Credits: 24		G.P.A.:8.53		Semester Grade: A+		Total:452/600		Percentage:75.33

Semester IV								
*00401	DISSERTATION	8	083/100	075/100	158/200		079	A+
*00402	INTERNSHIP	8	082/100	088/100	170/200		085	O
*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	041/050	050/050	091/100		091	O+

Total Credits: 24		G.P.A.: 9.37		Semester Grade: O		Total:503/600		Percentage:83.83
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Semester I to IV:	Final GPA: 8.70	Final grade: A+	Grand Total:1849/2400	Percentage:77.04	Result:Pass
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Notes: * indicates current appearance, + indicates grace, - indicates adjustment, # indicates adjustment & grace

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KHAN SHAIRY UMAIR KHAN FARHA MUSTAFA	41610	016	012	2016-0161-00-122645	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	025/050	025/050	050/100+	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	033/050	033/050	066/100	066		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	028/050	030/050	058/100	058		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	034/050	030/050	064/100	064		A
18106	SENSORY EVALUATION (PR)	4	027/050	030/050	057/100	057		B+
Total Credits: 24		G.P.A.:6.63		Semester Grade: B+		Total:354/600		Percentage:59.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	030/050	055/100	055		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	029/050	025/050	054/100	054		B
18203	ADVANCED NUTRITION II (TH)	4	031/050	025/050	056/100+	056		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	025/050	028/050	053/100	053		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	025/050	056/100	056		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	025/050	058/100	058		B+
Total Credits: 24		G.P.A.:6.07		Semester Grade: B+		Total:332/600		Percentage:55.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	027/050	032/050	059/100	059		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	029/050	025/050	054/100	054		B
18303	FOOD PROCESSING (PR)	4	034/050	032/050	066/100	066		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	031/050	069/100	069		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	025/050	053/100	053		B
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	039/050	065/100	065		A
Total Credits: 24		G.P.A.:6.87		Semester Grade: B+		Total:366/600		Percentage:61.00

Semester IV								
*00401	DISSERTATION	8	061/100	076/100	137/200	069		A
*00402	INTERNSHIP	8	073/100	081/100	154/200	077		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	037/050	050/050	087/100	087		O

Total Credits: 24 G.P.A.: 8.40 Semester Grade: A+ Total:443/600 Percentage:73.83

Semester I to IV: Final GPA: 6.99 Final grade: B+ Grand Total:1495/2400 Percentage:62.29

Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KONDA JAYASHRI SRINIVAS ARUNA	41611	016	012	2018-0161-00-010502	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	026/050	025/050	051/100	051		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	027/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	027/050	061/100	061		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	039/050	080/100	080		O
18106	SENSORY EVALUATION (PR)	4	029/050	031/050	060/100	060		A
Total Credits: 24		G.P.A.:7.17	Semester Grade: A		Total:379/600	Percentage:63.17		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	041/050	073/100	073		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	025/050	059/100+	059		B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	030/050	055/100	055		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	025/050	029/050	054/100	054		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	032/050	064/100	064		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	031/050	029/050	060/100	060		A
Total Credits: 24		G.P.A.:6.88	Semester Grade: B+		Total:365/600	Percentage:60.83		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	029/050	032/050	061/100	061		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	027/050	053/100	053		B
18303	FOOD PROCESSING (PR)	4	035/050	036/050	071/100	071		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	037/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	027/050	058/100	058		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	031/050	057/100	057		B+
Total Credits: 24		G.P.A.:7.08	Semester Grade: A		Total:377/600	Percentage:62.83		

Semester IV								
*00401	DISSERTATION	8	075/100	074/100	149/200	075		A+
*00402	INTERNSHIP	8	077/100	081/100	158/200	079		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	032/050	038/050	070/100	070		A+

Total Credits: 24 G.P.A.: 8.52 Semester Grade: A+ Total:450/600 Percentage:75.00

Semester I to IV: Final GPA: 7.41 Final grade: A Grand Total:1571/2400 Percentage:65.46

Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
LONKAR ANKITA BHAUSAHEB VAISHALI	41612	016	012	2018-0161-00-010765	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	025/050	035/050	060/100		060	A
18102	ADVANCED NUTRITION I (TH)	4	025/050	026/050	051/100		051	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	031/050	063/100		063	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	032/050	064/100		064	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	034/050	071/100		071	A+
18106	SENSORY EVALUATION (PR)	4	030/050	030/050	060/100		060	A
Total Credits: 24		G.P.A.:7.00		Semester Grade: A		Total:369/600		Percentage:61.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	042/050	068/100		068	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100+		056	B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	025/050	050/100		050	B
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	030/050	060/100		060	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	028/050	029/050	057/100		057	B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	032/050	030/050	062/100		062	A
Total Credits: 24		G.P.A.:6.60		Semester Grade: B+		Total:353/600		Percentage:58.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	038/050	063/100		063	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	026/050	051/100		051	B
18303	FOOD PROCESSING (PR)	4	027/050	035/050	062/100		062	A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	032/050	067/100		067	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	028/050	056/100		056	B+
18391	FOOD LAWS AND STANDARDS (TH)	4	027/050	034/050	061/100		061	A
Total Credits: 24		G.P.A.:6.78		Semester Grade: B+		Total:360/600		Percentage:60.00

Semester IV								
*00401	DISSERTATION	8	073/100	069/100	142/200		071	A+
*00402	INTERNSHIP	8	073/100	084/100	157/200		079	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	050/050	086/100		086	O

Total Credits: 24 G.P.A.: 8.67 Semester Grade: A+ Total:459/600 Percentage:76.50

Semester I to IV: Final GPA: 7.26 Final grade: A Grand Total:1541/2400 Percentage:64.21

Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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 APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MIR SANA SARWAR RAZIA	41613	016	012	2018-0161-00-010533	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	025/050	035/050	060/100	060		A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	031/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	025/050	059/100	059		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	033/050	029/050	062/100	062		A
18106	SENSORY EVALUATION (PR)	4	025/050	031/050	056/100	056		B+
Total Credits: 24		G.P.A.:6.58	Semester Grade: B+		Total:350/600	Percentage:58.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	029/050	027/050	056/100	056		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100+	056		B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	025/050	050/100	050		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	025/050	025/050	050/100	050		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	028/050	025/050	053/100	053		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	031/050	029/050	060/100	060		A
Total Credits: 24		G.P.A.:5.83	Semester Grade: B		Total:325/600	Percentage:54.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	028/050	028/050	056/100	056		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100	050		B
18303	FOOD PROCESSING (PR)	4	042/050	032/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	035/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	026/050	025/050	051/100	051		B
18391	FOOD LAWS AND STANDARDS (TH)	4	031/050	029/050	060/100	060		A
Total Credits: 24		G.P.A.:6.72	Semester Grade: B+		Total:366/600	Percentage:61.00		

Semester IV								
*00401	DISSERTATION	8	078/100	085/100	163/200	082		O
*00402	INTERNSHIP	8	081/100	083/100	164/200	082		O
*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	035/050	050/050	085/100	085		O

Total Credits: 24		G.P.A.: 9.15	Semester Grade: O		Total:488/600	Percentage:81.33		
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Semester I to IV:	Final GPA: 7.07	Final grade: A	Grand Total:1529/2400	Percentage:63.71	Result:Pass
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The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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 APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NADAR PRATHIBA RAVI SUMATHEE	41614	016	012	2018-0161-00-010606	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	037/050	065/100	065		A
18102	ADVANCED NUTRITION I (TH)	4	028/050	025/050	053/100	053		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	028/050	033/050	061/100	061		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	037/050	034/050	071/100	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	036/050	078/100	078		A+
18106	SENSORY EVALUATION (PR)	4	035/050	036/050	071/100	071		A+
Total Credits: 24		G.P.A.:7.53	Semester Grade: A		Total:399/600	Percentage:66.50		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	037/050	036/050	073/100	073		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	026/050	059/100	059		B+
18203	ADVANCED NUTRITION II (TH)	4	032/050	034/050	066/100	066		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	032/050	067/100	067		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	029/050	063/100	063		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	035/050	034/050	069/100	069		A
Total Credits: 24		G.P.A.:7.60	Semester Grade: A		Total:397/600	Percentage:66.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	041/050	042/050	083/100	083		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	033/050	040/050	073/100	073		A+
18303	FOOD PROCESSING (PR)	4	043/050	035/050	078/100	078		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	037/050	076/100	076		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	033/050	070/100	070		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	034/050	038/050	072/100	072		A+
Total Credits: 24		G.P.A.:8.53	Semester Grade: A+		Total:452/600	Percentage:75.33		

Semester IV								
*00401	DISSERTATION	8	086/100	075/100	161/200	081		O
*00402	INTERNSHIP	8	084/100	086/100	170/200	085		O
*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	035/050	050/050	085/100	085		O
Total Credits: 24		G.P.A.: 9.32	Semester Grade: O		Total:498/600	Percentage:83.00		

Semester I to IV: Final GPA: 8.25 Final grade: A+ Grand Total:1746/2400 Percentage:72.75 Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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 APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PANESAR GAGANDEEP NARINDERSINGH SATNAM	41615	016	012	2018-0161-00-010653	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	025/050	038/050	063/100	063		A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	037/050	075/100	075		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	038/050	074/100	074		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	032/050	036/050	068/100	068		A
18106	SENSORY EVALUATION (PR)	4	029/050	030/050	059/100	059		B+
Total Credits: 24		G.P.A.:7.30	Semester Grade: A		Total:389/600	Percentage:64.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	038/050	064/100	064		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	030/050	065/100	065		A
18203	ADVANCED NUTRITION II (TH)	4	029/050	033/050	062/100	062		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	033/050	063/100	063		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	030/050	062/100	062		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	032/050	028/050	060/100	060		A
Total Credits: 24		G.P.A.:7.27	Semester Grade: A		Total:376/600	Percentage:62.67		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	030/050	055/100	055		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100	050		B
18303	FOOD PROCESSING (PR)	4	037/050	032/050	069/100	069		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	030/050	065/100	065		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	033/050	032/050	065/100	065		A
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	038/050	070/100	070		A+
Total Credits: 24		G.P.A.:6.98	Semester Grade: B+		Total:374/600	Percentage:62.33		

Semester IV								
*00401	DISSERTATION	8	067/100	078/100	145/200	073		A+
*00402	INTERNSHIP	8	075/100	078/100	153/200	077		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	038/050	048/050	086/100	086		O

Total Credits: 24 G.P.A.: 8.72 Semester Grade: A+ Total:461/600 Percentage:76.83

Semester I to IV: Final GPA: 7.57 Final grade: A Grand Total:1600/2400 Percentage:66.67

Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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 APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
RAJPUT MANASI GAJANAN GOURI	41616	016	012	2018-0161-00-010587	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	040/050	066/100		066	A
18102	ADVANCED NUTRITION I (TH)	4	026/050	025/050	051/100+		051	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	029/050	054/100		054	B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	025/050	057/100		057	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	034/050	025/050	059/100		059	B+
18106	SENSORY EVALUATION (PR)	4	025/050	027/050	052/100		052	B
Total Credits: 24		G.P.A.:6.20		Semester Grade: B+		Total:339/600		Percentage:56.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	036/050	061/100		061	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	025/050	057/100+		057	B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	025/050	050/100		050	B
18204	FOOD SCIENCE PRACTICALS (PR)	4	025/050	028/050	053/100		053	B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	027/050	057/100		057	B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	034/050	026/050	060/100		060	A
Total Credits: 24		G.P.A.:6.25		Semester Grade: B+		Total:338/600		Percentage:56.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100		050	B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100		050	B
18303	FOOD PROCESSING (PR)	4	027/050	030/050	057/100		057	B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	031/050	071/100		071	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	029/050	025/050	054/100		054	B
18391	FOOD LAWS AND STANDARDS (TH)	4	028/050	030/050	058/100		058	B+
Total Credits: 24		G.P.A.:6.15		Semester Grade: B+		Total:340/600		Percentage:56.67

Semester IV								
*00401	DISSERTATION	8	050/100	052/100	102/200		051	B
*00402	INTERNSHIP	8	064/100	056/100	120/200		060	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	031/050	036/050	067/100		067	A

Total Credits: 24 G.P.A.: 6.60 Semester Grade: B+ Total:354/600 Percentage:59.00

Semester I to IV: Final GPA: 6.30 Final grade: B+ Grand Total:1371/2400 Percentage:57.13

Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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 APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SALUNKHE SHWETA BALKRISHNA SUREKHA	41617	016	012	2018-0161-00-010572	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	038/050	066/100	066		A
18102	ADVANCED NUTRITION I (TH)	4	028/050	028/050	056/100	056		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	030/050	029/050	059/100	059		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	037/050	029/050	066/100	066		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	037/050	080/100	080		O
18106	SENSORY EVALUATION (PR)	4	032/050	029/050	061/100	061		A
Total Credits: 24		G.P.A.:7.38	Semester Grade: A		Total:388/600	Percentage:64.67		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	037/050	038/050	075/100	075		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	034/050	068/100	068		A
18203	ADVANCED NUTRITION II (TH)	4	026/050	026/050	052/100	052		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	031/050	031/050	062/100	062		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	029/050	063/100	063		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	027/050	060/100	060		A
Total Credits: 24		G.P.A.:7.20	Semester Grade: A		Total:380/600	Percentage:63.33		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	042/050	075/100	075		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	032/050	032/050	064/100	064		A
18303	FOOD PROCESSING (PR)	4	034/050	033/050	067/100	067		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	037/050	076/100	076		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	032/050	027/050	059/100	059		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	031/050	038/050	069/100	069		A
Total Credits: 24		G.P.A.:7.82	Semester Grade: A		Total:410/600	Percentage:68.33		

Semester IV								
*00401	DISSERTATION	8	086/100	074/100	160/200	080		O
*00402	INTERNSHIP	8	080/100	081/100	161/200	081		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	075/100	---	075/100	075		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	035/050	050/050	085/100	085		O
Total Credits: 24		G.P.A.: 9.03	Semester Grade: O		Total:481/600	Percentage:80.17		

Semester I to IV: Final GPA: 7.86 Final grade: A Grand Total:1659/2400 Percentage:69.13 Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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 APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SAPAR PRIYANKA BALAJI RUKMINI	41618	016	012	2018-0161-00-010645	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	031/050	059/100	059		B+
18102	ADVANCED NUTRITION I (TH)	4	028/050	025/050	053/100+	053		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	033/050	070/100	070		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	027/050	025/050	052/100	052		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	041/050	082/100	082		O
18106	SENSORY EVALUATION (PR)	4	029/050	031/050	060/100	060		A

Total Credits: 24 G.P.A.:7.00 Semester Grade: A Total:376/600 Percentage:62.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	027/050	036/050	063/100	063		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	036/050	025/050	061/100+	061		A
18203	ADVANCED NUTRITION II (TH)	4	029/050	026/050	055/100	055		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	026/050	026/050	052/100	052		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	028/050	058/100	058		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	025/050	058/100	058		B+

Total Credits: 24 G.P.A.:6.50 Semester Grade: B+ Total:347/600 Percentage:57.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	031/050	026/050	057/100	057		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	030/050	056/100	056		B+
18303	FOOD PROCESSING (PR)	4	032/050	034/050	066/100	066		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	037/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	029/050	025/050	054/100	054		B
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	032/050	058/100	058		B+

Total Credits: 24 G.P.A.:6.88 Semester Grade: B+ Total:368/600 Percentage:61.33

Semester IV								
*00401	DISSERTATION	8	083/100	071/100	154/200	077		A+
*00402	INTERNSHIP	8	081/100	080/100	161/200	081		O
*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	033/050	048/050	081/100	081		O

Total Credits: 24 G.P.A.: 8.88 Semester Grade: A+ Total:472/600 Percentage:78.67

Semester I to IV: Final GPA: 7.32 Final grade: A Grand Total:1563/2400 Percentage:65.13 Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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 APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHAH MADHURA VIKALP MONA	41619	016	012	2018-0161-00-010595	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	031/050	040/050	071/100	071		A+
18102	ADVANCED NUTRITION I (TH)	4	031/050	029/050	060/100	060		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	037/050	073/100	073		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	036/050	072/100	072		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	039/050	079/100	079		A+
18106	SENSORY EVALUATION (PR)	4	035/050	037/050	072/100	072		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	026/050	038/050	064/100	064		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	037/050	030/050	067/100	067		A
18203	ADVANCED NUTRITION II (TH)	4	029/050	034/050	063/100	063		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	036/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	030/050	064/100	064		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	036/050	072/100	072		A+
Total Credits: 24		G.P.A.:7.60	Semester Grade: A		Total:396/600	Percentage:66.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	040/050	076/100	076		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	033/050	034/050	067/100	067		A
18303	FOOD PROCESSING (PR)	4	037/050	034/050	071/100	071		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	038/050	080/100	080		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	032/050	028/050	060/100	060		A
18391	FOOD LAWS AND STANDARDS (TH)	4	031/050	035/050	066/100	066		A
Total Credits: 24		G.P.A.:8.00	Semester Grade: A+		Total:420/600	Percentage:70.00		

Semester IV								
*00401	DISSERTATION	8	088/100	080/100	168/200	084		O
*00402	INTERNSHIP	8	083/100	082/100	165/200	083		O
*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	040/050	050/050	090/100	090		O+
Total Credits: 24		G.P.A.: 9.43	Semester Grade: O		Total:505/600	Percentage:84.17		

Semester I to IV: Final GPA: 8.29 Final grade: A+ Grand Total:1748/2400 Percentage:72.83 Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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 APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHAHA SUKANYA SUHAS SAMRUDDHA	41620	016	012	2018-0161-00-010622	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	027/050	032/050	059/100	059		B+
18102	ADVANCED NUTRITION I (TH)	4	027/050	029/050	056/100	056		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	031/050	033/050	064/100	064		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	037/050	027/050	064/100	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	031/050	072/100	072		A+
18106	SENSORY EVALUATION (PR)	4	034/050	031/050	065/100	065		A
Total Credits: 24		G.P.A.:7.25	Semester Grade: A		Total:380/600	Percentage:63.33		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	035/050	061/100	061		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	034/050	069/100	069		A
18203	ADVANCED NUTRITION II (TH)	4	031/050	026/050	057/100	057		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	026/050	026/050	052/100	052		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	026/050	059/100	059		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	036/050	069/100	069		A
Total Credits: 24		G.P.A.:6.92	Semester Grade: B+		Total:367/600	Percentage:61.17		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	028/050	030/050	058/100	058		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	033/050	025/050	058/100	058		B+
18303	FOOD PROCESSING (PR)	4	037/050	033/050	070/100	070		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	038/050	078/100	078		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	029/050	030/050	059/100	059		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	034/050	037/050	071/100	071		A+
Total Credits: 24		G.P.A.:7.48	Semester Grade: A		Total:394/600	Percentage:65.67		

Semester IV								
*00401	DISSERTATION	8	080/100	084/100	164/200	082		O
*00402	INTERNSHIP	8	084/100	081/100	165/200	083		O
*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	032/050	068/100	068		A

Total Credits: 24 G.P.A.: 8.77 Semester Grade: A+ Total:465/600 Percentage:77.50

Semester I to IV: Final GPA: 7.61 Final grade: A Grand Total:1606/2400 Percentage:66.92

Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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 APRIL 2020

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

28/10/2020

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SIMON RAMONA SIMON BINCY	41621	016	012	2018-0161-00-010684	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	039/050	073/100	073		A+
18102	ADVANCED NUTRITION I (TH)	4	034/050	035/050	069/100	069		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	037/050	071/100	071		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	040/050	043/050	083/100	083		O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	041/050	085/100	085		O
18106	SENSORY EVALUATION (PR)	4	039/050	039/050	078/100	078		A+
Total Credits: 24		G.P.A.:8.65	Semester Grade: A+ Total:459/600		Percentage:76.50			

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	041/050	080/100	080		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	027/050	065/100	065		A
18203	ADVANCED NUTRITION II (TH)	4	036/050	033/050	069/100	069		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	037/050	075/100	075		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	036/050	069/100	069		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	040/050	076/100	076		A+
Total Credits: 24		G.P.A.:8.23	Semester Grade: A+ Total:434/600		Percentage:72.33			

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	039/050	077/100	077		A+
18303	FOOD PROCESSING (PR)	4	042/050	041/050	083/100	083		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	038/050	078/100	078		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	035/050	073/100	073		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	036/050	038/050	074/100	074		A+
Total Credits: 24		G.P.A.:8.08	Semester Grade: A+ Total:435/600		Percentage:72.50			

Semester IV								
*00401	DISSERTATION	8	088/100	080/100	168/200	084		O
*00402	INTERNSHIP	8	086/100	084/100	170/200	085		O
*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	041/050	050/050	091/100	091		O+
Total Credits: 24		G.P.A.: 9.48	Semester Grade: O Total:510/600		Percentage:85.00			

Semester I to IV: Final GPA: 8.61 Final grade: A+ Grand Total:1838/2400 Percentage:76.58 Result:Pass

The result of current appearance is computed as per the U.G.C. Notification dt. 29.04.2020

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

