

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

Name	Seat No	College	Centre	Per. Reg. No	Medium	10/06/2019 Specialization
AHER PRANALI ASHOK SMITA	42802	016	012	2014-0161-00-031432	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	037/050	039/050	076/100	076		A+
18102	ADVANCED NUTRITION I (TH)	4	029/050	029/050	058/100	058		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	028/050	032/050	060/100	060		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	028/050	062/100	062		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	032/050	036/050	068/100	068		A
18106	SENSORY EVALUATION (PR)	4	032/050	031/050	063/100	063		A

Total Credits: 24 G. P. A. : 7.42 Semester Grade: A Total: 387/600 Percentage: 64.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	040/050	073/100	073		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	036/050	027/050	063/100	063		A
18203	ADVANCED NUTRITION II (TH)	4	034/050	031/050	065/100	065		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	035/050	072/100	072		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	034/050	073/100	073		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	034/050	038/050	072/100	072		A+

Total Credits: 24 G. P. A. : 7.97 Semester Grade: A Total: 418/600 Percentage: 69.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	040/050	075/100	075		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	040/050	033/050	073/100	073		A+
18303	FOOD PROCESSING (PR)	4	038/050	037/050	075/100	075		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	039/050	079/100	079		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	033/050	033/050	066/100	066		A
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	040/050	081/100	081		O

Total Credits: 24 G. P. A. : 8.48 Semester Grade: A+ Total: 449/600 Percentage: 74.83

Semester IV								
*00401	DISSERTATION	8	077/100	081/100	158/200	079		A+
*00402	INTERNSHIP	8	079/100	082/100	161/200	081		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	073/100	---	073/100	073		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	025/050	062/100	062		A

Total Credits: 24 G. P. A. : 8.58 Semester Grade: A+ Total: 454/600 Percentage: 75.67

Semester I to IV: Final GPA: 8.11 Final grade: A+ Grand Total: 1708/2400 Percentage: 71.17 Result: Pass

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

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



Dr. J. Karve
Principal (Addl. Charge)
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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
ACHARI KIRAN MANIPRAKASH D RAJANI	42801	016	012	2017-0161-00-094621	1	18: NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	042/050	036/050	078/100		078	A+
18102	ADVANCED NUTRITION I (TH)	4	031/050	027/050	058/100		058	B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	036/050	073/100		073	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	041/050	076/100		076	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	033/050	070/100		070	A+
18106	SENSORY EVALUATION (PR)	4	033/050	030/050	063/100		063	A

Total Credits: 24 G. P. A. : 7.93 Semester Grade: A Total: 418/600 Percentage: 69.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	038/050	038/050	076/100		076	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	030/050	068/100		068	A
18203	ADVANCED NUTRITION II (TH)	4	032/050	031/050	063/100		063	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	031/050	029/050	060/100		060	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	032/050	069/100		069	A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	035/050	027/050	062/100		062	A

Total Credits: 24 G. P. A. : 7.63 Semester Grade: A Total: 398/600 Percentage: 66.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	041/050	039/050	080/100		080	D
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	040/050	036/050	076/100		076	A+
18303	FOOD PROCESSING (PR)	4	031/050	031/050	062/100		062	A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	039/050	075/100		075	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	032/050	063/100		063	A
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	036/050	076/100		076	A+

Total Credits: 24 G. P. A. : 8.20 Semester Grade: A+ Total: 432/600 Percentage: 72.00

Semester IV								
*00401	DISSERTATION	8	054/100	076/100	130/200		065	A
*00402	INTERNSHIP	8	073/100	071/100	144/200		072	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	030/050	068/100		068	A

Total Credits: 24 G. P. A. : 7.93 Semester Grade: A Total: 416/600 Percentage: 69.33

Semester I to IV: Final GPA: 7.92 Final grade: A Grand Total: 1664/2400 Percentage: 69.33 Result: Pass

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

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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DABKE ANKITA JAYANT ANITA	42803	016	012	2017-0161-00-094644	1	18: NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	040/050	028/050	068/100		068	A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100		050	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	030/050	055/100		055	B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	026/050	060/100		060	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	037/050	074/100		074	A+
18106	SENSORY EVALUATION (PR)	4	034/050	036/050	070/100		070	A+

Total Credits: 24 G. P. A. : 7.03 Semester Grade: A Total: 377/600 Percentage: 62.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	036/050	030/050	066/100		066	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	030/050	025/050	055/100		055	B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	028/050	053/100		053	B
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	034/050	064/100		064	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	027/050	057/100		057	B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	035/050	034/050	069/100		069	A

Total Credits: 24 G. P. A. : 6.82 Semester Grade: B+ Total: 364/600 Percentage: 60.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	038/050	071/100		071	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	036/050	074/100		074	A+
18303	FOOD PROCESSING (PR)	4	028/050	032/050	060/100		060	A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	043/050	081/100		081	D
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	027/050	031/050	058/100		058	B+
18391	FOOD LAWS AND STANDARDS (TH)	4	035/050	029/050	064/100		064	A

Total Credits: 24 G. P. A. : 7.77 Semester Grade: A Total: 408/600 Percentage: 68.00

Semester IV								
*00401	DISSERTATION	8	078/100	085/100	163/200		082	D
*00402	INTERNSHIP	8	071/100	075/100	146/200		073	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	073/100	---	073/100		073	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	025/050	063/100		063	A

Total Credits: 24 G. P. A. : 8.43 Semester Grade: A+ Total: 445/600 Percentage: 74.17

Semester I to IV: Final GPA: 7.51 Final grade: A Grand Total: 1594/2400 Percentage: 66.42 Result: Pass

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

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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DESHPANDE NISHITA PRASHANT SUVARNA	42804	016	012	2017-0161-00-094667	1	18: NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
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Semester I

18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	044/050	034/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	034/050	030/050	064/100	064		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	038/050	076/100	076		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	048/050	089/100	089		O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	045/050	085/100	085		O
18106	SENSORY EVALUATION (PR)	4	038/050	035/050	073/100	073		A+

Total Credits: 24 G. P. A. : 8.75 Semester Grade: A+ Total: 465/600 Percentage: 77.50

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	044/050	038/050	082/100	082		O
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	028/050	067/100	067		A
18203	ADVANCED NUTRITION II (TH)	4	033/050	040/050	073/100	073		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	035/050	070/100	070		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	035/050	040/050	075/100	075		A+

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	044/050	040/050	084/100	084		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	042/050	044/050	086/100	086		O
18303	FOOD PROCESSING (PR)	4	035/050	036/050	071/100	071		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	041/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	036/050	074/100	074		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	044/050	044/050	088/100	088		O

Total Credits: 24 G. P. A. : 9.00 Semester Grade: O Total: 480/600 Percentage: 80.00

Semester IV

*00401	DISSERTATION	8	086/100	085/100	171/200	086		O
*00402	INTERNSHIP	8	077/100	077/100	154/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	080/100	---	080/100	080		O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	041/050	034/050	075/100	075		A+

Total Credits: 24 G. P. A. : 9.02 Semester Grade: O Total: 480/600 Percentage: 80.00

Semester I to IV: Final GPA: 8.79 Final grade: A+ Grand Total: 1869/2400 Percentage: 77.88 Result: Pass

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10/06/2019

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DIWAN MRUNAL SANJEEV SHILPA	42805	016	012	2017-0161-00-096167	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	025/050	056/100	056		B+
18102	ADVANCED NUTRITION I (TH)	4	026/050	026/050	052/100	052		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	030/050	030/050	060/100	060		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	037/050	071/100	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	032/050	040/050	072/100	072		A+
18106	SENSORY EVALUATION (PR)	4	031/050	035/050	066/100	066		A

Total Credits: 24 G. P. A. : 7.08 Semester Grade: A Total: 377/600 Percentage: 62.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	043/050	033/050	076/100	076		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	027/050	058/100	058		B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	028/050	053/100	053		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	031/050	061/100	061		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	026/050	056/100	056		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	034/050	030/050	064/100	064		A

Total Credits: 24 G. P. A. : 6.92 Semester Grade: B+ Total: 368/600 Percentage: 61.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	041/050	078/100	078		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	039/050	039/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	032/050	032/050	064/100	064		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	041/050	079/100	079		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	027/050	027/050	054/100	054		B
18391	FOOD LAWS AND STANDARDS (TH)	4	036/050	032/050	068/100	068		A

Total Credits: 24 G. P. A. : 7.92 Semester Grade: A Total: 421/600 Percentage: 70.17

Semester IV								
*00401	DISSERTATION	8	081/100	089/100	170/200	085		D
*00402	INTERNSHIP	8	081/100	082/100	163/200	082		D
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	067/100	---	067/100	067		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	025/050	061/100	061		A

Total Credits: 24 G. P. A. : 8.70 Semester Grade: A+ Total: 461/600 Percentage: 76.83

Semester I to IV: Final GPA: 7.66 Final grade: A Grand Total: 1627/2400 Percentage: 67.79 Result: Pass

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

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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JOSHI ROHINII ASHOK SEEMA	42806	016	012	2017-0161-00-096217	1	18: NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
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Semester I

18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	025/050	030/050	055/100	055		B+
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	025/050	050/100	050		B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	029/050	060/100	060		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	034/050	029/050	063/100	063		A
18106	SENSORY EVALUATION (PR)	4	026/050	030/050	056/100	056		B+

Total Credits: 24 G. P. A. : 6.08 Semester Grade: B+ Total: 334/600 Percentage: 55.67

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	036/050	039/050	075/100	075		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	025/050	059/100	059		B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	026/050	051/100	051		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	031/050	032/050	063/100	063		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	028/050	059/100	059		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	027/050	056/100	056		B+

Total Credits: 24 G. P. A. : 6.80 Semester Grade: B+ Total: 363/600 Percentage: 60.50

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	041/050	066/100	066		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	037/050	065/100	065		A
18303	FOOD PROCESSING (PR)	4	027/050	031/050	058/100	058		B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	028/050	053/100	053		B
18391	FOOD LAWS AND STANDARDS (TH)	4	034/050	032/050	066/100	066		A

Total Credits: 24 G. P. A. : 7.15 Semester Grade: A Total: 378/600 Percentage: 63.00

Semester IV

*00401	DISSERTATION	8	060/100	069/100	129/200	065		A
*00402	INTERNSHIP	8	073/100	072/100	145/200	073		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	055/100	---	055/100	055		B+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	033/050	025/050	058/100	058		B+

Total Credits: 24 G. P. A. : 7.37 Semester Grade: A Total: 387/600 Percentage: 64.50

Semester I to IV: Final GPA: 6.85 Final grade: B+ Grand Total: 1462/2400 Percentage: 60.92 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



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10/06/2019

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KALASKAR MEGHA PARASHARAM YOGITA	42807	016	012	2017-0161-00-094605	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	025/050	056/100+		056	B+
*18102	ADVANCED NUTRITIDN I (TH)	4	026/050	029/050	055/100		055	B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	027/050	052/100		052	B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	030/050	061/100		061	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	031/050	026/050	057/100		057	B+
18106	SENSORY EVALUATION (PR)	4	025/050	028/050	053/100		053	B

Total Credits: 24 G. P. A. : 6.12 Semester Grade: B+ Total: 334/600 Percentage: 55.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	032/050	065/100		065	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	026/050	051/100		051	B
18203	ADVANCED NUTRITION II (TH)	4	025/050	026/050	051/100		051	B
18204	FOOD SCIENCE PRACTICALS (PR)	4	025/050	029/050	054/100		054	B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	025/050	029/050	054/100		054	B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	028/050	026/050	054/100		054	B

Total Credits: 24 G. P. A. : 5.88 Semester Grade: B Total: 329/600 Percentage: 54.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	031/050	040/050	071/100		071	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	030/050	056/100		056	B+
18303	FOOD PROCESSING (PR)	4	025/050	029/050	054/100		054	B
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	036/050	072/100		072	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	027/050	025/050	052/100		052	B
18391	FOOD LAWS AND STANDARDS (TH)	4	034/050	025/050	059/100		059	B+

Total Credits: 24 G. P. A. : 6.75 Semester Grade: B+ Total: 364/600 Percentage: 60.67

Semester IV								
*00401	DISSERTATION	8	063/100	081/100	144/200		072	A+
*00402	INTERNSHIP	8	068/100	066/100	134/200		067	A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	054/100	---	054/100		054	B
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	029/050	025/050	054/100		054	B

Total Credits: 24 G. P. A. : 7.23 Semester Grade: A Total: 386/600 Percentage: 64.33

Semester I to IV: Final GPA: 6.50 Final grade: B+ Grand Total: 1413/2400 Percentage: 58.88 Result: Pass

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

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



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SNDT College of Home Science,
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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

10/06/2019

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KHOT NIKITA NAYKU NANDA	42808	016	012	2017-0161-00-094675	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	025/050	050/100		050	B
18102	ADVANCED NUTRITIDN I (TH)	4	025/050	025/050	050/100+		050	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	026/050	051/100		051	B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	027/050	027/050	054/100		054	B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	027/050	026/050	053/100		053	B
18106	SENSORY EVALUATION (PR)	4	026/050	026/050	052/100		052	B

Total Credits: 24 G. P. A. : 5.33 Semester Grade: B Total: 310/600 Percentage: 51.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	034/050	025/050	059/100		059	B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	025/050	050/100+		050	B
*18203	ADVANCED NUTRITIDN II (TH)	4	025/050	025/050	050/100		050	B
18204	FOOD SCIENCE PRACTICALS (PR)	4	025/050	029/050	054/100		054	B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	026/050	025/050	051/100		051	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	029/050	034/050	063/100		063	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	032/050	058/100		058	B+
18303	FOOD PROCESSING (PR)	4	025/050	027/050	052/100		052	B
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	035/050	072/100		072	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	025/050	050/100		050	B
18391	FOOD LAWS AND STANDARDS (TH)	4	035/050	026/050	061/100		061	A

Total Credits: 24 G. P. A. : 6.60 Semester Grade: B+ Total: 356/600 Percentage: 59.33

Semester IV								
*00401	DISSERTATION	8	086/100	085/100	171/200		086	D
*00402	INTERNSHIP	8	072/100	074/100	146/200		073	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	061/100	---	061/100		061	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	026/050	026/050	052/100		052	B

Total Credits: 24 G. P. A. : 8.05 Semester Grade: A+ Total: 430/600 Percentage: 71.67

Semester I to IV: Final GPA: 6.36 Final grade: B+ Grand Total: 1410/2400 Percentage: 58.75 Result: Pass

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

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

10/06/2019

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KORADE RAJASHRI RAMDAS MANDAKINI	42809	016	012	2017-0161-00-094717	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	041/050	035/050	076/100		076	A+
18102	ADVANCED NUTRITION I (TH)	4	025/050	028/050	053/100		053	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	028/050	053/100		053	B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	025/050	057/100+		057	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	032/050	030/050	062/100		062	A
18106	SENSORY EVALUATION (PR)	4	035/050	031/050	066/100		066	A

Total Credits: 24 G. P. A. : 6.83 Semester Grade: B+ Total: 367/600 Percentage: 61.17

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	034/050	069/100		069	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	025/050	027/050	052/100		052	B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	029/050	063/100		063	A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	030/050	033/050	063/100		063	A

Total Credits: 24 G. P. A. : 6.52 Semester Grade: B+ Total: 353/600 Percentage: 58.83

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	040/050	073/100		073	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	037/050	036/050	073/100		073	A+
18303	FOOD PROCESSING (PR)	4	025/050	033/050	058/100		058	B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	037/050	074/100		074	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	026/050	051/100		051	B
18391	FOOD LAWS AND STANDARDS (TH)	4	036/050	030/050	066/100		066	A

Total Credits: 24 G. P. A. : 7.40 Semester Grade: A Total: 395/600 Percentage: 65.83

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	086/100	091/100	177/200		089	D
*00402	INTERNSHIP	8	071/100	075/100	146/200		073	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	065/100	---	065/100		065	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	027/050	063/100		063	A

Total Credits: 24 G. P. A. : 8.53 Semester Grade: A+ Total: 451/600 Percentage: 75.17

Semester I to IV: Final GPA: 7.32 Final grade: A Grand Total: 1566/2400 Percentage: 65.25 Result: Pass

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

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KUMARI SARITA NAND KISHOR KUNTI	42810	016	012	2017-0161-00-094691	1	18: NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
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Semester I

18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	041/050	034/050	075/100		075	A+
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100+		050	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	036/050	070/100		070	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	027/050	058/100		058	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	031/050	030/050	061/100		061	A
18106	SENSORY EVALUATION (PR)	4	026/050	026/050	052/100		052	B

Total Credits: 24 G. P. A. : 6.77 Semester Grade: B+ Total: 366/600 Percentage: 61.00

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	034/050	037/050	071/100		071	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	029/050	025/050	054/100		054	B
18203	ADVANCED NUTRITION II (TH)	4	025/050	026/050	051/100		051	B
18204	FOOD SCIENCE PRACTICALS (PR)	4	025/050	027/050	052/100		052	B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	026/050	057/100		057	B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	025/050	058/100		058	B+

Total Credits: 24 G. P. A. : 6.25 Semester Grade: B+ Total: 343/600 Percentage: 57.17

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	029/050	035/050	064/100		064	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	035/050	031/050	066/100		066	A
18303	FOOD PROCESSING (PR)	4	027/050	029/050	056/100		056	B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	036/050	072/100		072	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	026/050	054/100		054	B
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	026/050	058/100		058	B+

Total Credits: 24 G. P. A. : 6.97 Semester Grade: B+ Total: 370/600 Percentage: 61.67

Semester IV

*00401	DISSERTATION	8	073/100	078/100	151/200		076	A+
*00402	INTERNSHIP	8	073/100	067/100	140/200		070	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	063/100	---	063/100		063	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	031/050	025/050	056/100		056	B+

Total Credits: 24 G. P. A. : 7.78 Semester Grade: A Total: 410/600 Percentage: 68.33

Semester I to IV: Final GPA: 6.94 Final grade: B+ Grand Total: 1489/2400 Percentage: 62.04 Result: Pass

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

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

10/06/2019

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PATWARDHAN SHUBHADA SUNIL SARITA	42811	016	012	2014-0161-00-097337	1	18: NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	036/050	035/050	071/100	071		A+
18102	ADVANCED NUTRITION I (TH)	4	027/050	034/050	061/100	061		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	031/050	037/050	068/100	068		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	029/050	063/100	063		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	034/050	037/050	071/100	071		A+
18106	SENSORY EVALUATION (PR)	4	032/050	032/050	064/100	064		A

Total Credits: 24 G. P. A. : 7.63 Semester Grade: A Total: 398/600 Percentage: 66.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	030/050	065/100	065		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	030/050	069/100	069		A
18203	ADVANCED NUTRITION II (TH)	4	025/050	030/050	055/100	055		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	031/050	031/050	062/100	062		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	031/050	064/100	064		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	035/050	034/050	069/100	069		A

Total Credits: 24 G. P. A. : 7.32 Semester Grade: A Total: 384/600 Percentage: 64.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	039/050	040/050	079/100	079		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	041/050	068/100	068		A
18303	FOOD PROCESSING (PR)	4	032/050	030/050	062/100	062		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	038/050	076/100	076		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	030/050	032/050	062/100	062		A
18391	FOOD LAWS AND STANDARDS (TH)	4	037/050	039/050	076/100	076		A+

Total Credits: 24 G. P. A. : 8.05 Semester Grade: A+ Total: 423/600 Percentage: 70.50

Semester IV								
*00401	DISSERTATION	8	050/100	072/100	122/200	061		A
*00402	INTERNSHIP	8	081/100	075/100	156/200	078		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	064/100	---	064/100	064		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	035/050	028/050	063/100	063		A

Total Credits: 24 G. P. A. : 7.75 Semester Grade: A Total: 405/600 Percentage: 67.50

Semester I to IV: Final GPA: 7.69 Final grade: A Grand Total: 1610/2400 Percentage: 67.08 Result: Pass

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

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

Name	Seat No	College	Centre	Per. Reg. No	Medium	10/06/2019 Specialization
SARDA POOJA JAGDISH MEENA	42812	016	012	2017-0161-00-094613	1	18: NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
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Semester I

18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	041/050	038/050	079/100	079		A+
18102	ADVANCED NUTRITION I (TH)	4	026/050	028/050	054/100	054		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	034/050	072/100	072		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	027/050	062/100	062		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	034/050	072/100	072		A+
18106	SENSORY EVALUATION (PR)	4	030/050	031/050	061/100	061		A

Total Credits: 24 G. P. A. : 7.57 Semester Grade: A Total: 400/600 Percentage: 66.67

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	043/050	041/050	084/100	084		D
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	030/050	069/100	069		A
18203	ADVANCED NUTRITION II (TH)	4	033/050	035/050	068/100	068		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	034/050	064/100	064		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	029/050	067/100	067		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	030/050	033/050	063/100	063		A

Total Credits: 24 G. P. A. : 7.92 Semester Grade: A Total: 415/600 Percentage: 69.17

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	039/050	041/050	080/100	080		D
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	035/050	041/050	076/100	076		A+
18303	FOOD PROCESSING (PR)	4	033/050	037/050	070/100	070		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	040/050	076/100	076		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	032/050	063/100	063		A
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	036/050	076/100	076		A+

Total Credits: 24 G. P. A. : 8.35 Semester Grade: A+ Total: 441/600 Percentage: 73.50

Semester IV

*00401	DISSERTATION	8	084/100	094/100	178/200	089		D
*00402	INTERNSHIP	8	076/100	075/100	151/200	076		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	070/100	---	070/100	070		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	032/050	031/050	063/100	063		A

Total Credits: 24 G. P. A. : 8.72 Semester Grade: A+ Total: 462/600 Percentage: 77.00

Semester I to IV: Final GPA: 8.14 Final grade: A+ Grand Total: 1718/2400 Percentage: 71.58 Result: Pass

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

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



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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

10/06/2019
Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SASWADE POOJA VISHWAS CHHAYA	42813	016	012	2017-0161-00-096225	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	033/050	058/100	058		B+
18102	ADVANCED NUTRITION I (TH)	4	026/050	025/050	051/100	051		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	027/050	034/050	061/100	061		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	027/050	062/100	062		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	033/050	034/050	067/100	067		A
18106	SENSORY EVALUATION (PR)	4	033/050	029/050	062/100	062		A

Total Credits: 24 G. P. A. : 6.83 Semester Grade: B+ Total: 361/600 Percentage: 60.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	038/050	077/100	077		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	029/050	027/050	056/100	056		B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	025/050	050/100	050		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	025/050	052/100	052		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	026/050	057/100	057		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	028/050	057/100	057		B+

Total Credits: 24 G. P. A. : 6.35 Semester Grade: B+ Total: 349/600 Percentage: 58.17

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	040/050	065/100	065		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	032/050	063/100	063		A
18303	FOOD PROCESSING (PR)	4	026/050	031/050	057/100	057		B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	040/050	078/100	078		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	027/050	052/100	052		B
18391	FOOD LAWS AND STANDARDS (TH)	4	037/050	031/050	068/100	068		A

Total Credits: 24 G. P. A. : 7.20 Semester Grade: A Total: 383/600 Percentage: 63.83

Semester IV								
*00401	DISSERTATION	8	082/100	085/100	167/200	084		D
*00402	INTERNSHIP	8	075/100	077/100	152/200	076		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	033/050	025/050	058/100	058		B+

Total Credits: 24 G. P. A. : 8.35 Semester Grade: A+ Total: 442/600 Percentage: 73.67

Semester I to IV: Final GPA: 7.18 Final grade: A Grand Total: 1535/2400 Percentage: 63.96 Result: Pass

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

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



Praveen

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHINDE VRUSHALI VILAS SWETA	42814	016	012	2017-0161-00-096202	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	028/050	054/100		054	B
18102	ADVANCED NUTRITION I (TH)	4	025/050	029/050	054/100		054	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	034/050	066/100		066	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	028/050	064/100		064	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	034/050	036/050	070/100		070	A+
18106	SENSORY EVALUATION (PR)	4	025/050	029/050	054/100		054	B

Total Credits: 24 G. P. A. : 6.73 Semester Grade: B+ Total: 362/600 Percentage: 60.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	035/050	074/100		074	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	025/050	058/100		058	B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	026/050	051/100		051	B
18204	FOOD SCIENCE PRACTICALS (PR)	4	026/050	027/050	053/100		053	B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	026/050	055/100		055	B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	030/050	059/100		059	B+

Total Credits: 24 G. P. A. : 6.43 Semester Grade: B+ Total: 350/600 Percentage: 58.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	040/050	065/100		065	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	037/050	065/100		065	A
18303	FOOD PROCESSING (PR)	4	026/050	029/050	055/100		055	B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	035/050	072/100		072	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	029/050	054/100		054	B
18391	FOOD LAWS AND STANDARDS (TH)	4	036/050	031/050	067/100		067	A

Total Credits: 24 G. P. A. : 7.12 Semester Grade: A Total: 378/600 Percentage: 63.00

Semester IV								
*00401	DISSERTATION	8	075/100	082/100	157/200		079	A+
*00402	INTERNSHIP	8	073/100	075/100	148/200		074	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	061/100	---	061/100		061	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	025/050	059/100		059	B+

Total Credits: 24 G. P. A. : 8.08 Semester Grade: A+ Total: 425/600 Percentage: 70.83

Semester I to IV: Final GPA: 7.09 Final grade: A Grand Total: 1515/2400 Percentage: 63.13 Result: Pass

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

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



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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHUKLA KRISHNA JITENDRA GEETA	42815	016	012	2017-0161-00-096191	1	18: NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	044/050	033/050	077/100		077	A+
18102	ADVANCED NUTRITION I (TH)	4	028/050	031/050	059/100		059	B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	037/050	075/100		075	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	044/050	080/100		080	O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	041/050	078/100		078	A+
18106	SENSORY EVALUATION (PR)	4	028/050	030/050	058/100		058	B+

Total Credits: 24 G. P. A. : 8.07 Semester Grade: A+ Total: 427/600 Percentage: 71.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	036/050	078/100		078	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	037/050	026/050	063/100		063	A
18203	ADVANCED NUTRITION II (TH)	4	036/050	032/050	068/100		068	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	035/050	065/100		065	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	041/050	036/050	077/100		077	A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	036/050	077/100		077	A+

Total Credits: 24 G. P. A. : 8.13 Semester Grade: A+ Total: 428/600 Percentage: 71.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	043/050	042/050	085/100		085	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	037/050	038/050	075/100		075	A+
18303	FOOD PROCESSING (PR)	4	028/050	030/050	058/100		058	B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	043/050	081/100		081	O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	036/050	074/100		074	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	035/050	076/100		076	A+

Total Credits: 24 G. P. A. : 8.45 Semester Grade: A+ Total: 449/600 Percentage: 74.83

Semester IV								
*00401	DISSERTATION	8	057/100	083/100	140/200		070	A+
*00402	INTERNSHIP	8	074/100	074/100	148/200		074	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	039/050	029/050	068/100		068	A

Total Credits: 24 G. P. A. : 8.22 Semester Grade: A+ Total: 433/600 Percentage: 72.17

Semester I to IV: Final GPA: 8.22 Final grade: A+ Grand Total: 1737/2400 Percentage: 72.38 Result: Pass

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

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

10/06/2019

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
TELI GAUTAMI SADANAND SNEHA	42816	016	012	2017-0161-00-094594	1	18: NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	032/050	066/100		066	A
18102	ADVANCED NUTRITION I (TH)	4	026/050	026/050	052/100		052	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	025/050	050/100		050	B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	032/050	063/100		063	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	027/050	031/050	058/100		058	B+
18106	SENSORY EVALUATION (PR)	4	027/050	028/050	055/100		055	B+

Total Credits: 24 G. P. A. : 6.32 Semester Grade: B+ Total: 344/600 Percentage: 57.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	037/050	037/050	074/100		074	A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	027/050	052/100		052	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	025/050	025/050	050/100		050	B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	029/050	058/100		058	B+

Total Credits: 24 G. P. A. : 5.90 Semester Grade: B Total: 334/600 Percentage: 55.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	041/050	074/100		074	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	035/050	035/050	070/100		070	A+
18303	FOOD PROCESSING (PR)	4	029/050	030/050	059/100		059	B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	035/050	071/100		071	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	029/050	031/050	060/100		060	A
18391	FOOD LAWS AND STANDARDS (TH)	4	037/050	028/050	065/100		065	A

Total Credits: 24 G. P. A. : 7.63 Semester Grade: A Total: 399/600 Percentage: 66.50

Semester IV								
*00401	DISSERTATION	8	071/100	075/100	146/200		073	A+
*00402	INTERNSHIP	8	075/100	071/100	146/200		073	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	065/100	---	065/100		065	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	031/050	025/050	056/100		056	B+

Total Credits: 24 G. P. A. : 7.82 Semester Grade: A Total: 413/600 Percentage: 68.83

Semester I to IV: Final GPA: 6.92 Final grade: B+ Grand Total: 1490/2400 Percentage: 62.08 Result: Pass

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

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
VAGGE ANJALEE SHASHIKANT KUNDA	42817	016	012	2017-0161-00-096175	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	035/050	030/050	065/100		065	A
18102	ADVANCED NUTRITION I (TH)	4	027/050	025/050	052/100+		052	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	038/050	078/100		078	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	038/050	073/100		073	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	034/050	038/050	072/100		072	A+
18106	SENSORY EVALUATION (PR)	4	035/050	037/050	072/100		072	A+

Total Credits: 24 G. P. A. : 7.73 Semester Grade: A Total: 412/600 Percentage: 68.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	028/050	067/100		067	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	026/050	066/100		066	A
18203	ADVANCED NUTRITION II (TH)	4	028/050	026/050	054/100		054	B
18204	FOOD SCIENCE PRACTICALS (PR)	4	032/050	038/050	070/100		070	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	032/050	066/100		066	A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	035/050	036/050	071/100		071	A+

Total Credits: 24 G. P. A. : 7.47 Semester Grade: A Total: 394/600 Percentage: 65.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	033/050	068/100		068	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	033/050	039/050	072/100		072	A+
18303	FOOD PROCESSING (PR)	4	034/050	034/050	068/100		068	A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	036/050	072/100		072	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	029/050	054/100		054	B
18391	FOOD LAWS AND STANDARDS (TH)	4	037/050	033/050	070/100		070	A+

Total Credits: 24 G. P. A. : 7.63 Semester Grade: A Total: 404/600 Percentage: 67.33

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	063/100	087/100	150/200		075	A+
*00402	INTERNSHIP	8	072/100	071/100	143/200		072	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	067/100	---	067/100		067	A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	033/050	027/050	060/100		060	A

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

Semester I to IV: Final GPA: 7.71 Final grade: A Grand Total: 1630/2400 Percentage: 67.92 Result: Pass

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

10/06/2019

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
VANJARE AVNI SAGAR ARATI	42818	016	012	2017-0161-00-094683	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	039/050	040/050	079/100	079		A+
18102	ADVANCED NUTRITION I (TH)	4	028/050	025/050	053/100	053		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	032/050	069/100	069		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	038/050	079/100	079		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	035/050	036/050	071/100	071		A+
18106	SENSORY EVALUATION (PR)	4	038/050	035/050	073/100	073		A+

Total Credits: 24 G. P. A. : 7.95 Semester Grade: A Total: 424/600 Percentage: 70.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	042/050	040/050	082/100	082		D
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	026/050	064/100	064		A
18203	ADVANCED NUTRITION II (TH)	4	029/050	028/050	057/100	057		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	031/050	027/050	058/100	058		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	032/050	066/100	066		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	029/050	062/100	062		A

Total Credits: 24 G. P. A. : 7.40 Semester Grade: A Total: 389/600 Percentage: 64.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	042/050	041/050	083/100	083		D
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	033/050	044/050	077/100	077		A+
18303	FOOD PROCESSING (PR)	4	032/050	032/050	064/100	064		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	036/050	073/100	073		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	033/050	061/100	061		A
18391	FOOD LAWS AND STANDARDS (TH)	4	035/050	036/050	071/100	071		A+

Total Credits: 24 G. P. A. : 8.15 Semester Grade: A+ Total: 429/600 Percentage: 71.50

Semester IV								
*00401	DISSERTATION	8	082/100	082/100	164/200	082		D
*00402	INTERNSHIP	8	074/100	071/100	145/200	073		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	071/100	---	071/100	071		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	027/050	063/100	063		A

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

Semester I to IV: Final GPA: 7.98 Final grade: A Grand Total: 1685/2400 Percentage: 70.21 Result: Pass

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

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
VERMA SHUBHANGI CHANDRAPRAKASH VERMA MANJU	42819	016	012	2017-0161-00-094702	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	030/050	058/100	058		B+
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	030/050	038/050	068/100	068		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	038/050	025/050	063/100	063		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	033/050	030/050	063/100	063		A
18106	SENSORY EVALUATION (PR)	4	032/050	029/050	061/100	061		A

Total Credits: 24 G. P. A. : 6.85 Semester Grade: B+ Total: 363/600 Percentage: 60.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	039/050	080/100	080		D
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	029/050	063/100	063		A
18203	ADVANCED NUTRITION II (TH)	4	026/050	025/050	051/100	051		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	027/050	057/100	057		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	036/050	034/050	070/100	070		A+

Total Credits: 24 G. P. A. : 7.12 Semester Grade: A Total: 380/600 Percentage: 63.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	041/050	066/100	066		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	034/050	065/100	065		A
18303	FOOD PROCESSING (PR)	4	029/050	032/050	061/100	061		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	038/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	026/050	029/050	055/100	055		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	037/050	040/050	077/100	077		A+

Total Credits: 24 G. P. A. : 7.55 Semester Grade: A Total: 398/600 Percentage: 66.33

Semester IV								
*00401	DISSERTATION	8	055/100	080/100	135/200	068		A
*00402	INTERNSHIP	8	075/100	078/100	153/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	066/100	---	066/100	066		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	030/050	064/100	064		A

Total Credits: 24 G. P. A. : 8.00 Semester Grade: A+ Total: 418/600 Percentage: 69.67

Semester I to IV: Final GPA: 7.38 Final grade: A Grand Total: 1559/2400 Percentage: 64.96 Result: Pass

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

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Dr. J. Karve

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION MAY 2019

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

10/06/2019

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
VODAPALLY VYSHNAVI SHIVA KUMAR	42820	016	012	2017-0161-00-094725	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	025/050	050/100		050	B
18102	ADVANCED NUTRITION I (TH)	4	029/050	025/050	054/100+		054	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	027/050	052/100		052	B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	026/050	057/100		057	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	028/050	029/050	057/100		057	B+
18106	SENSORY EVALUATION (PR)	4	027/050	027/050	054/100		054	B

Total Credits: 24 G. P. A. : 5.80 Semester Grade: B Total: 324/600 Percentage: 54.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	040/050	040/050	080/100		080	D
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	025/050	060/100		060	A
18203	ADVANCED NUTRITION II (TH)	4	029/050	032/050	061/100		061	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	032/050	062/100		062	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	034/050	070/100		070	A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	040/050	033/050	073/100		073	A+

Total Credits: 24 G. P. A. : 7.77 Semester Grade: A Total: 406/600 Percentage: 67.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	040/050	040/050	080/100		080	D
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	036/050	034/050	070/100		070	A+
18303	FOOD PROCESSING (PR)	4	027/050	034/050	061/100		061	A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	037/050	075/100		075	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	027/050	055/100		055	B+
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	027/050	065/100		065	A

Total Credits: 24 G. P. A. : 7.68 Semester Grade: A Total: 406/600 Percentage: 67.67

Semester IV								
*00401	DISSERTATION	8	086/100	091/100	177/200		089	D
*00402	INTERNSHIP	8	077/100	079/100	156/200		078	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	037/050	026/050	063/100		063	A

Total Credits: 24 G. P. A. : 8.90 Semester Grade: A+ Total: 473/600 Percentage: 78.83

Semester I to IV: Final GPA: 7.54 Final grade: A Grand Total: 1609/2400 Percentage: 67.04 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



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