

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
APTE SAKSHI MUKUND MANISHA	41601	016	012	2016-0161-00-094086	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	033/050	030/050	063/100		063	A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100		050	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	029/050	027/050	056/100		056	B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	025/050	056/100		056	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	033/050	039/050	072/100		072	A+
18106	SENSORY EVALUATION (PR)	4	027/050	029/050	056/100		056	B+

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 II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	029/050	061/100		061	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	029/050	068/100		068	A
18203	ADVANCED NUTRITION II (TH)	4	025/050	029/050	054/100		054	B
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	029/050	065/100		065	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	029/050	060/100		060	A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	029/050	071/100		071	A+

Total Credits: 24 G.P.A.:7.22 Semester Grade: A Total:379/600 Percentage:63.17

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	042/050	078/100		078	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	030/050	061/100		061	A
18303	FOOD PROCESSING (PR)	4	050/050	037/050	087/100		087	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	030/050	032/050	062/100		062	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	029/050	038/050	067/100		067	A
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	048/050	087/100		087	O

Total Credits: 24 G.P.A.:8.37 Semester Grade: A+ Total:442/600 Percentage:73.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	063/100	068/100	131/200		066	A
*00402	INTERNSHIP	8	071/100	073/100	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	036/050	050/050	086/100		086	O

Total Credits: 24 G.P.A.: 8.27 Semester Grade: A+ Total:435/600 Percentage:72.50

Semester I to IV: Final GPA: 7.60 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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28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BAGADE JIDNYASHRI DINESH DHANASHRI	41602	016	012	2019-0161-00-091957	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	042/050	070/100	070		A+
18102	ADVANCED NUTRITION I (TH)	4	025/050	038/050	063/100	063		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	042/050	067/100	067		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	038/050	063/100	063		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	025/050	025/050	050/100	050		B
18106	SENSORY EVALUATION (PR)	4	025/050	026/050	051/100	051		B

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

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	030/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	030/050	062/100	062		A
18203	ADVANCED NUTRITION II (TH)	4	025/050	030/050	055/100	055		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	032/050	030/050	062/100	062		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	025/050	030/050	055/100	055		B+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	030/050	057/100	057		B+

Total Credits: 24 G.P.A.:6.57 Semester Grade: B+ Total:349/600 Percentage:58.17

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	034/050	070/100	070		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	042/050	040/050	082/100	082		O
18303	FOOD PROCESSING (PR)	4	042/050	031/050	073/100	073		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	028/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	044/050	072/100	072		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	050/050	093/100	093		O+

Total Credits: 24 G.P.A.:8.50 Semester Grade: A+ Total:453/600 Percentage:75.50

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	050/100	057/100	107/200	054		B
*00402	INTERNSHIP	8	054/100	050/100	104/200	052		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	026/050	044/050	070/100	070		A+

Total Credits: 24 G.P.A.: 6.37 Semester Grade: B+ Total:349/600 Percentage:58.17

Semester I to IV: Final GPA: 7.05 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

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28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BAGWAN ZAINAB AKRAM NIDA	41603	016	012	2016-0161-00-094136	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	041/050	080/100		080	O
18102	ADVANCED NUTRITION I (TH)	4	032/050	028/050	060/100		060	A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	031/050	068/100		068	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	028/050	067/100		067	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	035/050	038/050	073/100		073	A+
18106	SENSORY EVALUATION (PR)	4	037/050	033/050	070/100		070	A+

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

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	035/050	068/100		068	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	041/050	035/050	076/100		076	A+
18203	ADVANCED NUTRITION II (TH)	4	034/050	035/050	069/100		069	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	035/050	074/100		074	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	035/050	035/050	070/100		070	A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	035/050	077/100		077	A+

Total Credits: 24 G.P.A.:8.23 Semester Grade: A+ Total:434/600 Percentage:72.33

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	039/050	044/050	083/100		083	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	039/050	040/050	079/100		079	A+
18303	FOOD PROCESSING (PR)	4	046/050	039/050	085/100		085	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	040/050	080/100		080	O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	044/050	050/050	094/100		094	O+
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	048/050	091/100		091	O+

Total Credits: 24 G.P.A.:9.45 Semester Grade: O Total:512/600 Percentage:85.33

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	081/100	077/100	158/200		079	A+
*00402	INTERNSHIP	8	081/100	093/100	174/200		087	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	039/050	050/050	089/100		089	O

Total Credits: 24 G.P.A.: 9.32 Semester Grade: O Total:499/600 Percentage:83.17

Semester I to IV: Final GPA: 8.74 Final grade: A+ Grand Total:1863/2400 Percentage:77.63 Result:Pass

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28/08/2021

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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BOBADE JYOTSANA DATTA SHAMAL	41604	016	012	2019-0161-00-092036	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	043/050	025/050	068/100	068		A
18102	ADVANCED NUTRITION I (TH)	4	032/050	027/050	059/100	059		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	026/050	061/100	061		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	025/050	060/100+	060		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	039/050	079/100	079		A+
18106	SENSORY EVALUATION (PR)	4	036/050	034/050	070/100	070		A+

Total Credits: 24 G.P.A.:7.60 Semester Grade: A Total:397/600 Percentage:66.17

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	027/050	033/050	060/100	060		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	033/050	075/100	075		A+
18203	ADVANCED NUTRITION II (TH)	4	038/050	033/050	071/100	071		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	042/050	033/050	075/100	075		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	033/050	071/100	071		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	033/050	074/100	074		A+

Total Credits: 24 G.P.A.:8.10 Semester Grade: A+ Total:426/600 Percentage:71.00

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	038/050	076/100	076		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	042/050	040/050	082/100	082		O
18303	FOOD PROCESSING (PR)	4	050/050	035/050	085/100	085		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	050/050	090/100	090		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	050/050	093/100	093		O+

Total Credits: 24 G.P.A.:9.22 Semester Grade: O Total:496/600 Percentage:82.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	076/100	072/100	148/200	074		A+
*00402	INTERNSHIP	8	078/100	068/100	146/200	073		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	078/100	---	078/100	078		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	050/050	088/100	088		O

Total Credits: 24 G.P.A.: 8.67 Semester Grade: A+ Total:460/600 Percentage:76.67

Semester I to IV: Final GPA: 8.40 Final grade: A+ Grand Total:1779/2400 Percentage:74.13 Result:Pass

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

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHAVAN SHRADDHA RAJU CHHAYA	41605	016	012	2019-0161-00-091973	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	025/050	050/050	075/100	075		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	029/050	025/050	054/100	054		B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	032/050	063/100	063		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	036/050	034/050	070/100	070		A+
18106	SENSORY EVALUATION (PR)	4	031/050	031/050	062/100	062		A

Total Credits: 24 G.P.A.:6.97 Semester Grade: B+ Total:374/600 Percentage:62.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	027/050	031/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	031/050	069/100	069		A
18203	ADVANCED NUTRITION II (TH)	4	027/050	031/050	058/100	058		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	031/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	031/050	058/100	058		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	031/050	072/100	072		A+

Total Credits: 24 G.P.A.:7.25 Semester Grade: A Total:381/600 Percentage:63.50

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	034/050	066/100	066		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	044/050	085/100	085		O
18303	FOOD PROCESSING (PR)	4	038/050	031/050	069/100	069		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	033/050	068/100	068		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	044/050	075/100	075		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	040/050	081/100	081		O

Total Credits: 24 G.P.A.:8.40 Semester Grade: A+ Total:444/600 Percentage:74.00

Semester IV								
*00401	DISSERTATION	8	000/100-FF	NP/100	FFF/200	---		F
*00402	INTERNSHIP	8	065/100	050/100	115/200	058		B+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	069/100	---	069/100	069		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	028/050	034/050	062/100	062		A

Total Credits: 24 Semester Grade: F Result:Fail

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHOUGULE SHWETA RAJENDRA REKHA	41606	016	012	2019-0161-00-092013	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	034/050	068/100		068	A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100		050	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	032/050	057/100		057	B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	025/050	050/100		050	B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	039/050	076/100		076	A+
18106	SENSORY EVALUATION (PR)	4	026/050	033/050	059/100		059	B+

Total Credits: 24 G.P.A.:6.60 Semester Grade: B+ Total:360/600 Percentage:60.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	030/050	063/100		063	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	030/050	064/100		064	A
18203	ADVANCED NUTRITION II (TH)	4	026/050	030/050	056/100		056	B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	030/050	068/100		068	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	030/050	057/100		057	B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	030/050	071/100		071	A+

Total Credits: 24 G.P.A.:7.20 Semester Grade: A Total:379/600 Percentage:63.17

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	042/050	075/100		075	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	045/050	046/050	091/100		091	O+
18303	FOOD PROCESSING (PR)	4	038/050	034/050	072/100		072	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	034/050	074/100		074	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	034/050	048/050	082/100		082	O
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	048/050	089/100		089	O

Total Credits: 24 G.P.A.:9.03 Semester Grade: O Total:483/600 Percentage:80.50

Semester IV								
*00401	DISSERTATION	8	075/100	075/100	150/200		075	A+
*00402	INTERNSHIP	8	076/100	074/100	150/200		075	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	073/100	---	073/100		073	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	042/050	078/100		078	A+

Total Credits: 24 G.P.A.: 8.52 Semester Grade: A+ Total:451/600 Percentage:75.17

Semester I to IV: Final GPA: 7.84 Final grade: A Grand Total:1673/2400 Percentage:69.71 Result: Pass

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

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28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DAPHAL SHREEJA MALHARRAO NEELIMA	41607	016	012	2019-0161-00-092021	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	032/050	030/050	062/100	062		A
18102	ADVANCED NUTRITION I (TH)	4	025/050	046/050	071/100	071		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	029/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	028/050	046/050	074/100	074		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	029/050	039/050	068/100	068		A
18106	SENSORY EVALUATION (PR)	4	029/050	029/050	058/100	058		B+

Total Credits: 24 G.P.A.:7.57 Semester Grade: A Total:396/600 Percentage:66.00

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	033/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	033/050	071/100	071		A+
18203	ADVANCED NUTRITION II (TH)	4	028/050	033/050	061/100	061		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	033/050	070/100	070		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	033/050	064/100	064		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	033/050	075/100	075		A+

Total Credits: 24 G.P.A.:7.62 Semester Grade: A Total:399/600 Percentage:66.50

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	044/050	077/100	077		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	034/050	075/100	075		A+
18303	FOOD PROCESSING (PR)	4	026/050	035/050	061/100	061		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	033/050	068/100	068		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	029/050	046/050	075/100	075		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	036/050	050/050	086/100	086		O

Total Credits: 24 G.P.A.:8.37 Semester Grade: A+ Total:442/600 Percentage:73.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	075/100	071/100	146/200	073		A+
*00402	INTERNSHIP	8	061/100	068/100	129/200	065		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	038/050	040/050	078/100	078		A+

Total Credits: 24 G.P.A.: 8.17 Semester Grade: A+ Total:429/600 Percentage:71.50

Semester I to IV: Final GPA: 7.93 Final grade: A Grand Total:1666/2400 Percentage:69.42 Result:Pass

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

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



Praveen
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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DESHMUKH SUNAINA PRUTHVIRAJ SUMITRA	41608	016	012	2016-0161-00-094001	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	026/050	058/100	058		B+
18102	ADVANCED NUTRITION I (TH)	4	030/050	025/050	055/100	055		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	029/050	027/050	056/100	056		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	026/050	025/050	051/100	051		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	032/050	038/050	070/100	070		A+
18106	SENSORY EVALUATION (PR)	4	031/050	025/050	056/100	056		B+

Total Credits: 24 G.P.A.:6.37 Semester Grade: B+ Total:346/600 Percentage:57.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	029/050	059/100	059		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	029/050	064/100	064		A
18203	ADVANCED NUTRITION II (TH)	4	027/050	029/050	056/100	056		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	029/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	029/050	058/100	058		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	029/050	070/100	070		A+

Total Credits: 24 G.P.A.:7.08 Semester Grade: A Total:372/600 Percentage:62.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	034/050	070/100	070		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	042/050	080/100	080		O
18303	FOOD PROCESSING (PR)	4	046/050	034/050	080/100	080		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	040/050	080/100	080		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	046/050	087/100	087		O
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	048/050	088/100	088		O

Total Credits: 24 G.P.A.:9.08 Semester Grade: O Total:485/600 Percentage:80.83

Semester IV								
*00401	DISSERTATION	8	075/100	069/100	144/200	072		A+
*00402	INTERNSHIP	8	078/100	067/100	145/200	073		A+
*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	038/050	044/050	082/100	082		O

Total Credits: 24 G.P.A.: 8.45 Semester Grade: A+ Total:446/600 Percentage:74.33

Semester I to IV: Final GPA: 7.75 Final grade: A Grand Total:1649/2400 Percentage:68.71 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 AUGUST 2021

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

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DHOMKAR ANKITA GANESH REENA	41609	016	012	2016-0161-00-093462	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	031/050	066/100		066	A
18102	ADVANCED NUTRITION I (TH)	4	027/050	026/050	053/100		053	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	031/050	028/050	059/100		059	B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	050/050	080/100		080	O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	025/050	040/050	065/100		065	A
18106	SENSORY EVALUATION (PR)	4	029/050	026/050	055/100		055	B+

Total Credits: 24 G.P.A.:7.08 Semester Grade: A Total:378/600 Percentage:63.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	032/050	058/100		058	B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	032/050	066/100		066	A
18203	ADVANCED NUTRITION II (TH)	4	025/050	032/050	057/100		057	B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	032/050	070/100		070	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	041/050	032/050	073/100		073	A+

Total Credits: 24 G.P.A.:7.47 Semester Grade: A Total:393/600 Percentage:65.50

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	046/050	083/100		083	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	042/050	070/100		070	A+
18303	FOOD PROCESSING (PR)	4	046/050	039/050	085/100		085	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	030/050	069/100		069	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	050/050	085/100		085	O
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	050/050	090/100		090	O+

Total Credits: 24 G.P.A.:9.03 Semester Grade: O Total:482/600 Percentage:80.33

Semester IV								
*00401	DISSERTATION	8	067/100	066/100	133/200		067	A
*00402	INTERNSHIP	8	074/100	072/100	146/200		073	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	034/050	044/050	078/100		078	A+

Total Credits: 24 G.P.A.: 8.13 Semester Grade: A+ Total:427/600 Percentage:71.17

Semester I to IV: Final GPA: 7.93 Final grade: A Grand Total:1680/2400 Percentage:70.00 Result:Pass

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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

28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GADADE CHAITALI MARUTI CHHAYA	41610	016	012	2019-0161-00-091892	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	032/050	067/100	067		A
18102	ADVANCED NUTRITION I (TH)	4	025/050	028/050	053/100	053		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	034/050	070/100	070		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	028/050	059/100	059		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	033/050	036/050	069/100	069		A
18106	SENSORY EVALUATION (PR)	4	034/050	026/050	060/100	060		A

Total Credits: 24 G.P.A.:7.17 Semester Grade: A Total:378/600 Percentage:63.00

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	032/050	062/100	062		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	032/050	065/100	065		A
18203	ADVANCED NUTRITION II (TH)	4	029/050	032/050	061/100	061		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	032/050	069/100	069		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	032/050	065/100	065		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	032/050	073/100	073		A+

Total Credits: 24 G.P.A.:7.58 Semester Grade: A Total:395/600 Percentage:65.83

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	038/050	075/100	075		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	044/050	085/100	085		O
18303	FOOD PROCESSING (PR)	4	034/050	032/050	066/100	066		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	030/050	069/100	069		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	034/050	042/050	076/100	076		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	048/050	080/100	080		O

Total Credits: 24 G.P.A.:8.52 Semester Grade: A+ Total:451/600 Percentage:75.17

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	067/100	072/100	139/200	070		A+
*00402	INTERNSHIP	8	073/100	062/100	135/200	068		A
*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	034/050	048/050	082/100	082		O

Total Credits: 24 G.P.A.: 8.22 Semester Grade: A+ Total:431/600 Percentage:71.83

Semester I to IV: Final GPA: 7.87 Final grade: A Grand Total:1655/2400 Percentage:68.96 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 AUGUST 2021

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

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GAVALI TANUJA SUBHASH SANDHYA	41611	016	012	2019-0161-00-091934	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	033/050	036/050	069/100		069	A
18102	ADVANCED NUTRITION I (TH)	4	027/050	030/050	057/100		057	B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	031/050	032/050	063/100		063	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	026/050	058/100		058	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	036/050	038/050	074/100		074	A+
18106	SENSORY EVALUATION (PR)	4	027/050	025/050	052/100		052	B

Total Credits: 24 G.P.A.:7.00 Semester Grade: A Total:373/600 Percentage:62.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	031/050	063/100		063	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	031/050	069/100		069	A
18203	ADVANCED NUTRITION II (TH)	4	029/050	031/050	060/100		060	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	031/050	068/100		068	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	041/050	031/050	072/100		072	A+

Total Credits: 24 G.P.A.:7.57 Semester Grade: A Total:394/600 Percentage:65.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	036/050	069/100		069	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	044/050	087/100		087	O
18303	FOOD PROCESSING (PR)	4	036/050	038/050	074/100		074	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	034/050	074/100		074	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	048/050	079/100		079	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	048/050	080/100		080	O

Total Credits: 24 G.P.A.:8.72 Semester Grade: A+ Total:463/600 Percentage:77.17

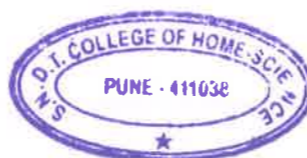
Semester IV								
*00401	DISSERTATION	8	069/100	067/100	136/200		068	A
*00402	INTERNSHIP	8	072/100	066/100	138/200		069	A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	072/100	---	072/100		072	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	034/050	048/050	082/100		082	O

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

Semester I to IV: Final GPA: 7.86 Final grade: A Grand Total:1658/2400 Percentage:69.08 Result:Pass

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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

28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
HINGASE RUTUJA KISHOR SUVARNA	41612	016	012	2019-0161-00-092044	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	029/050	069/100		069	A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100		050	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	035/050	070/100		070	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	031/050	061/100		061	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	044/050	082/100		082	O
18106	SENSORY EVALUATION (PR)	4	031/050	030/050	061/100		061	A

Total Credits: 24 G.P.A.:7.38 Semester Grade: A Total:393/600 Percentage:65.50

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	033/050	063/100		063	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	033/050	072/100		072	A+
18203	ADVANCED NUTRITION II (TH)	4	029/050	033/050	062/100		062	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	033/050	071/100		071	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	033/050	066/100		066	A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	033/050	074/100		074	A+

Total Credits: 24 G.P.A.:7.80 Semester Grade: A Total:408/600 Percentage:68.00

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	043/050	044/050	087/100		087	O
18303	FOOD PROCESSING (PR)	4	038/050	039/050	077/100		077	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	030/050	069/100		069	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	050/050	087/100		087	O
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	048/050	088/100		088	O

Total Credits: 24 G.P.A.:9.02 Semester Grade: O Total:481/600 Percentage:80.17

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	083/100	085/100	168/200		084	O
*00402	INTERNSHIP	8	074/100	070/100	144/200		072	A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	073/100	---	073/100		073	A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	046/050	083/100		083	O

Total Credits: 24 G.P.A.: 8.80 Semester Grade: A+ Total:468/600 Percentage:78.00

Semester I to IV: Final GPA: 8.25 Final grade: A+ Grand Total:1750/2400 Percentage:72.92 Result:Pass

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Dr. J. J. Patil
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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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

28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JADHAV SAYALI SANJAY SUCHITA	41613	016	012	2019-0161-00-091981	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	045/050	035/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	037/050	026/050	063/100	063		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	032/050	068/100	068		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	037/050	030/050	067/100	067		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	043/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	035/050	034/050	069/100	069		A

Total Credits: 24 G.P.A.:8.18 Semester Grade: A+ Total:431/600 Percentage:71.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	036/050	069/100	069		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	036/050	074/100	074		A+
18203	ADVANCED NUTRITION II (TH)	4	032/050	036/050	068/100	068		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	042/050	036/050	078/100	078		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	036/050	075/100	075		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	036/050	077/100	077		A+

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

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	036/050	072/100	072		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	044/050	087/100	087		O
18303	FOOD PROCESSING (PR)	4	038/050	034/050	072/100	072		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	033/050	068/100	068		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	048/050	085/100	085		O
18391	FOOD LAWS AND STANDARDS (TH)	4	035/050	042/050	077/100	077		A+

Total Credits: 24 G.P.A.:8.68 Semester Grade: A+ Total:461/600 Percentage:76.83

Semester IV								
*00401	DISSERTATION	8	079/100	083/100	162/200	081		O
*00402	INTERNSHIP	8	081/100	093/100	174/200	087		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	038/050	048/050	086/100	086		O

Total Credits: 24 G.P.A.: 9.33 Semester Grade: O Total:500/600 Percentage:83.33

Semester I to IV: Final GPA: 8.64 Final grade: A+ Grand Total:1833/2400 Percentage:76.38 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 AUGUST 2021

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

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KOKATE PIYUSHA DILIP SUNITA	41614	016	012	2016-0161-00-093671	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	038/050	079/100	079		A+
18102	ADVANCED NUTRITION I (TH)	4	026/050	046/050	072/100	072		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	033/050	030/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	029/050	029/050	058/100	058		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	034/050	043/050	077/100	077		A+
18106	SENSORY EVALUATION (PR)	4	034/050	029/050	063/100	063		A

Total Credits: 24 G.P.A.:7.83 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	025/050	034/050	059/100	059		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	036/050	034/050	070/100	070		A+
18203	ADVANCED NUTRITION II (TH)	4	026/050	034/050	060/100	060		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	034/050	073/100	073		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	034/050	072/100	072		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	040/050	034/050	074/100	074		A+

Total Credits: 24 G.P.A.:7.78 Semester Grade: A Total:408/600 Percentage:68.00

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	048/050	086/100	086		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	042/050	080/100	080		O
18303	FOOD PROCESSING (PR)	4	046/050	038/050	084/100	084		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	040/050	080/100	080		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	050/050	087/100	087		O
18391	FOOD LAWS AND STANDARDS (TH)	4	044/050	048/050	092/100	092		O+

Total Credits: 24 G.P.A.:9.45 Semester Grade: O Total:509/600 Percentage:84.83

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	081/100	084/100	165/200	083		O
*00402	INTERNSHIP	8	075/100	080/100	155/200	078		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	071/100	---	071/100	071		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	046/050	083/100	083		O

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

Semester I to IV: Final GPA: 8.50 Final grade: A+ Grand Total:1803/2400 Percentage:75.13 Result:Pass

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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

28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KUMBHAR PRIYANKA RATNAKANT SUNITA	41615	016	012	2016-0161-00-092884	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	038/050	074/100		074	A+
18102	ADVANCED NUTRITION I (TH)	4	030/050	027/050	057/100		057	B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	034/050	069/100		069	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	034/050	073/100		073	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	041/050	079/100		079	A+
18106	SENSORY EVALUATION (PR)	4	032/050	033/050	065/100		065	A

Total Credits: 24 G.P.A.:7.90 Semester Grade: A Total:417/600 Percentage:69.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	035/050	067/100		067	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	041/050	035/050	076/100		076	A+
18203	ADVANCED NUTRITION II (TH)	4	032/050	035/050	067/100		067	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	035/050	074/100		074	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	035/050	066/100		066	A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	035/050	077/100		077	A+

Total Credits: 24 G.P.A.:8.12 Semester Grade: A+ Total:427/600 Percentage:71.17

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	038/050	074/100		074	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	040/050	078/100		078	A+
18303	FOOD PROCESSING (PR)	4	046/050	037/050	083/100		083	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	036/050	074/100		074	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	046/050	087/100		087	O
18391	FOOD LAWS AND STANDARDS (TH)	4	044/050	048/050	092/100		092	O+

Total Credits: 24 G.P.A.:9.10 Semester Grade: O Total:488/600 Percentage:81.33

Semester IV								
*00401	DISSERTATION	8	072/100	078/100	150/200		075	A+
*00402	INTERNSHIP	8	078/100	082/100	160/200		080	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	038/050	046/050	084/100		084	O

Total Credits: 24 G.P.A.: 8.82 Semester Grade: A+ Total:469/600 Percentage:78.17

Semester I to IV: Final GPA: 8.49 Final grade: A+ Grand Total:1801/2400 Percentage:75.04 Result:Pass

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
LAKHOTIYA MANALI SANJAY MANISHA	41616	016	012	2019-0161-00-091903	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	031/050	069/100	069		A
18102	ADVANCED NUTRITION I (TH)	4	028/050	025/050	053/100	053		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	030/050	028/050	058/100	058		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	027/050	026/050	053/100	053		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	033/050	040/050	073/100	073		A+
18106	SENSORY EVALUATION (PR)	4	026/050	025/050	051/100	051		B

Total Credits: 24 G.P.A.:6.53 Semester Grade: B+ Total:357+3/600 Percentage:60.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	030/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	030/050	070/100	070		A+
18203	ADVANCED NUTRITION II (TH)	4	028/050	030/050	058/100	058		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	030/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	030/050	059/100	059		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	030/050	071/100	071		A+

Total Credits: 24 G.P.A.:7.28 Semester Grade: A Total:382/600 Percentage:63.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	042/050	080/100	080		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	042/050	036/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	038/050	031/050	069/100	069		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	033/050	068/100	068		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	046/050	085/100	085		O
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	048/050	089/100	089		O

Total Credits: 24 G.P.A.:8.82 Semester Grade: A+ Total:469/600 Percentage:78.17

Semester IV								
*00401	DISSERTATION	8	065/100	059/100	124/200	062		A
*00402	INTERNSHIP	8	072/100	073/100	145/200	073		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	069/100	---	069/100	069		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	032/050	048/050	080/100	080		O

Total Credits: 24 G.P.A.: 7.98 Semester Grade: A Total:418/600 Percentage:69.67

Semester I to IV: Final GPA: 7.65 Final grade: A Grand Total:1629/2400 Percentage:67.88 Result:Pass

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
LOKARE ANJALI MUNJA ARUNA	41617	016	012	2019-0161-00-092067	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	048/050	035/050	083/100	083		O
18102	ADVANCED NUTRITION I (TH)	4	027/050	025/050	052/100	052		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	028/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	028/050	037/050	065/100	065		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	042/050	079/100	079		A+
18106	SENSORY EVALUATION (PR)	4	032/050	035/050	067/100	067		A

Total Credits: 24 G.P.A.:7.68 Semester Grade: A Total:409/600 Percentage:68.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	034/050	067/100	067		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	041/050	034/050	075/100	075		A+
18203	ADVANCED NUTRITION II (TH)	4	031/050	034/050	065/100	065		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	034/050	072/100	072		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	041/050	034/050	075/100	075		A+

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

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	040/050	075/100	075		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	039/050	028/050	067/100	067		A
18303	FOOD PROCESSING (PR)	4	026/050	038/050	064/100	064		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	036/050	072/100	072		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	046/050	085/100	085		O

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

Semester IV								
*00401	DISSERTATION	8	076/100	084/100	160/200	080		O
*00402	INTERNSHIP	8	080/100	096/100	176/200	088		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	079/100	---	079/100	079		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	044/050	081/100	081		O

Total Credits: 24 G.P.A.: 9.27 Semester Grade: O Total:496/600 Percentage:82.67

Semester I to IV: Final GPA: 8.31 Final grade: A+ Grand Total:1762/2400 Percentage:73.42 Result:Pass

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MAVLINGKAR MAYURI DAYANAND ANITA	41618	016	012	2019-0161-00-092117	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	035/050	070/100	070		A+
18102	ADVANCED NUTRITION I (TH)	4	034/050	032/050	066/100	066		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	035/050	073/100	073		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	032/050	066/100	066		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	043/050	083/100	083		O
18106	SENSORY EVALUATION (PR)	4	034/050	027/050	061/100	061		A

Total Credits: 24 G.P.A.:7.98 Semester Grade: A Total:419/600 Percentage:69.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	027/050	035/050	062/100	062		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	037/050	035/050	072/100	072		A+
18203	ADVANCED NUTRITION II (TH)	4	038/050	035/050	073/100	073		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	035/050	075/100	075		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	043/050	035/050	078/100	078		A+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	045/050	035/050	080/100	080		O

Total Credits: 24 G.P.A.:8.33 Semester Grade: A+ Total:440/600 Percentage:73.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	046/050	082/100	082		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	044/050	040/050	084/100	084		O
18303	FOOD PROCESSING (PR)	4	038/050	033/050	071/100	071		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	048/050	087/100	087		O
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	050/050	089/100	089		O

Total Credits: 24 G.P.A.:9.05 Semester Grade: O Total:483/600 Percentage:80.50

Semester IV								
*00401	DISSERTATION	8	079/100	075/100	154/200	077		A+
*00402	INTERNSHIP	8	078/100	075/100	153/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	079/100	---	079/100	079		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	040/050	044/050	084/100	084		O

Total Credits: 24 G.P.A.: 8.85 Semester Grade: A+ Total:470/600 Percentage:78.33

Semester I to IV: Final GPA: 8.55 Final grade: A+ Grand Total:1812/2400 Percentage:75.50 Result:Pass

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

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28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MHASE POOJA MANOHAR SUSHILA	41619	016	012	2019-0161-00-092133	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	046/050	041/050	087/100		087	O
18102	ADVANCED NUTRITION I (TH)	4	030/050	025/050	055/100		055	B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	033/050	070/100		070	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	034/050	070/100		070	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	042/050	081/100		081	O
18106	SENSORY EVALUATION (PR)	4	039/050	032/050	071/100		071	A+

Total Credits: 24 G.P.A.:8.15 Semester Grade: A+ Total:434/600 Percentage:72.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	036/050	066/100		066	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	036/050	078/100		078	A+
18203	ADVANCED NUTRITION II (TH)	4	030/050	036/050	066/100		066	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	036/050	074/100		074	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	036/050	066/100		066	A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	040/050	036/050	076/100		076	A+

Total Credits: 24 G.P.A.:8.10 Semester Grade: A+ Total:426/600 Percentage:71.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	038/050	076/100		076	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	036/050	079/100		079	A+
18303	FOOD PROCESSING (PR)	4	038/050	035/050	073/100		073	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	033/050	068/100		068	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	044/050	083/100		083	O
18391	FOOD LAWS AND STANDARDS (TH)	4	044/050	048/050	092/100		092	O+

Total Credits: 24 G.P.A.:8.82 Semester Grade: A+ Total:471/600 Percentage:78.50

Semester IV								
*00401	DISSERTATION	8	067/100	059/100	126/200		063	A
*00402	INTERNSHIP	8	075/100	080/100	155/200		078	A+
*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	038/050	042/050	080/100		080	O

Total Credits: 24 G.P.A.: 8.28 Semester Grade: A+ Total:436/600 Percentage:72.67

Semester I to IV: Final GPA: 8.34 Final grade: A+ Grand Total:1767/2400 Percentage:73.63 Result:Pass

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

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28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NANDI SUVANGI SUMIT MONALISA	41620	016	012	2019-0161-00-091965	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	025/050	063/100	063		A
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100+	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	030/050	065/100	065		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	027/050	029/050	056/100	056		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	041/050	078/100	078		A+
18106	SENSORY EVALUATION (PR)	4	027/050	027/050	054/100	054		B

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

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	031/050	056/100	056		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	031/050	070/100	070		A+
18203	ADVANCED NUTRITION II (TH)	4	027/050	031/050	058/100	058		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	031/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	031/050	069/100	069		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	041/050	031/050	072/100	072		A+

Total Credits: 24 G.P.A.:7.42 Semester Grade: A Total:391/600 Percentage:65.17

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	034/050	048/050	082/100	082		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	044/050	036/050	080/100	080		O
18303	FOOD PROCESSING (PR)	4	050/050	030/050	080/100	080		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	029/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	050/050	085/100	085		O
18391	FOOD LAWS AND STANDARDS (TH)	4	042/050	050/050	092/100	092		O+

Total Credits: 24 G.P.A.:9.00 Semester Grade: O Total:482/600 Percentage:80.33

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	081/100	069/100	150/200	075		A+
*00402	INTERNSHIP	8	072/100	070/100	142/200	071		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	078/100	---	078/100	078		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	044/050	080/100	080		O

Total Credits: 24 G.P.A.: 8.50 Semester Grade: A+ Total:450/600 Percentage:75.00

Semester I to IV: Final GPA: 7.92 Final grade: A Grand Total:1689/2400 Percentage:70.38 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 AUGUST 2021

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

28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NAPHADE HARSHITA ANIL RAJASHRI	41621	016	012	2019-0161-00-092125	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	046/050	039/050	085/100		085	O
18102	ADVANCED NUTRITION I (TH)	4	029/050	025/050	054/100		054	B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	031/050	066/100		066	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	035/050	067/100		067	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	042/050	084/100		084	O
18106	SENSORY EVALUATION (PR)	4	033/050	033/050	066/100		066	A

Total Credits: 24 G.P.A.:7.93 Semester Grade: A Total:422/600 Percentage:70.33

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	035/050	067/100		067	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	035/050	075/100		075	A+
18203	ADVANCED NUTRITION II (TH)	4	032/050	035/050	067/100		067	A
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	035/050	075/100		075	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	035/050	073/100		073	A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	035/050	076/100		076	A+

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

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	042/050	080/100		080	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	038/050	079/100		079	A+
18303	FOOD PROCESSING (PR)	4	038/050	037/050	075/100		075	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	033/050	068/100		068	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	036/050	075/100		075	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	042/050	048/050	090/100		090	O+

Total Credits: 24 G.P.A.:8.78 Semester Grade: A+ Total:467/600 Percentage:77.83

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	076/100	072/100	148/200		074	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	044/050	080/100		080	O

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

Semester I to IV: Final GPA: 8.40 Final grade: A+ Grand Total:1781/2400 Percentage:74.21 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 AUGUST 2021

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

28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NIKUMBH APOORVA ABHAY GAYATRI	41622	016	012	2016-0161-00-094016	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	044/050	038/050	082/100		082	O
18102	ADVANCED NUTRITION I (TH)	4	035/050	030/050	065/100		065	A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	034/050	069/100		069	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	025/050	057/100		057	B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	044/050	083/100		083	O
18106	SENSORY EVALUATION (PR)	4	036/050	027/050	063/100		063	A

Total Credits: 24 G.P.A.:7.93 Semester Grade: A Total:419/600 Percentage:69.83

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	035/050	065/100		065	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	035/050	075/100		075	A+
18203	ADVANCED NUTRITION II (TH)	4	037/050	035/050	072/100		072	A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	035/050	075/100		075	A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	041/050	035/050	076/100		076	A+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	044/050	035/050	079/100		079	A+

Total Credits: 24 G.P.A.:8.37 Semester Grade: A+ Total:442/600 Percentage:73.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	038/050	073/100		073	A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	040/050	083/100		083	O
18303	FOOD PROCESSING (PR)	4	038/050	036/050	074/100		074	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100		070	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	046/050	085/100		085	O
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	050/050	093/100		093	O+

Total Credits: 24 G.P.A.:8.92 Semester Grade: A+ Total:478/600 Percentage:79.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	069/100	073/100	142/200		071	A+
*00402	INTERNSHIP	8	079/100	080/100	159/200		080	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	046/050	086/100		086	O

Total Credits: 24 G.P.A.: 8.75 Semester Grade: A+ Total:464/600 Percentage:77.33

Semester I to IV: Final GPA: 8.49 Final grade: A+ Grand Total:1803/2400 Percentage:75.13 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 AUGUST 2021

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

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PARANJAPE SMRUTI ABHIJIT GAURI	41623	016	012	2019-0161-00-092083	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	036/050	070/100	070		A+
18102	ADVANCED NUTRITION I (TH)	4	025/050	027/050	052/100	052		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	030/050	067/100	067		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	033/050	033/050	066/100	066		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	028/050	045/050	073/100	073		A+
18106	SENSORY EVALUATION (PR)	4	036/050	031/050	067/100	067		A

Total Credits: 24 G.P.A.:7.45 Semester Grade: A Total:395/600 Percentage:65.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	033/050	065/100	065		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	033/050	075/100	075		A+
18203	ADVANCED NUTRITION II (TH)	4	039/050	033/050	072/100	072		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	033/050	069/100	069		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	033/050	072/100	072		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	033/050	075/100	075		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	037/050	036/050	073/100	073		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	042/050	080/100	080		O
18303	FOOD PROCESSING (PR)	4	046/050	037/050	083/100	083		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	033/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	044/050	046/050	090/100	090		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	048/050	091/100	091		O+

Total Credits: 24 G.P.A.:9.18 Semester Grade: O Total:492/600 Percentage:82.00

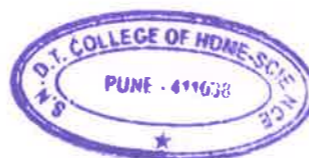
Semester IV								
*00401	DISSERTATION	8	074/100	077/100	151/200	076		A+
*00402	INTERNSHIP	8	077/100	077/100	154/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	077/100	---	077/100	077		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	048/050	086/100	086		O

Total Credits: 24 G.P.A.: 8.82 Semester Grade: A+ Total:468/600 Percentage:78.00

Semester I to IV: Final GPA: 8.40 Final grade: A+ Grand Total:1783/2400 Percentage:74.29 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 AUGUST 2021

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

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PAWAR AISHWARYA SUNIL SHAILAJA	41624	016	012	2019-0161-00-091911	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	031/050	063/100	063		A
18102	ADVANCED NUTRITION I (TH)	4	025/050	042/050	067/100	067		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	025/050	050/100+	050		B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	042/050	067/100	067		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	034/050	039/050	073/100	073		A+
18106	SENSORY EVALUATION (PR)	4	029/050	030/050	059/100	059		B+

Total Credits: 24 G.P.A.:7.13 Semester Grade: A Total:379/600 Percentage:63.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	032/050	060/100	060		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	032/050	072/100	072		A+
18203	ADVANCED NUTRITION II (TH)	4	025/050	032/050	057/100	057		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	034/050	032/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	032/050	066/100	066		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	038/050	032/050	070/100	070		A+

Total Credits: 24 G.P.A.:7.47 Semester Grade: A Total:391/600 Percentage:65.17

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	044/050	076/100	076		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	040/050	083/100	083		O
18303	FOOD PROCESSING (PR)	4	046/050	028/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	032/050	031/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	030/050	038/050	068/100	068		A
18391	FOOD LAWS AND STANDARDS (TH)	4	040/050	048/050	088/100	088		O

Total Credits: 24 G.P.A.:8.53 Semester Grade: A+ Total:452/600 Percentage:75.33

Semester IV								
*00401	DISSERTATION	8	055/100	058/100	113/200	057		B+
*00402	INTERNSHIP	8	062/100	060/100	122/200	061		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	030/050	040/050	070/100	070		A+

Total Credits: 24 G.P.A.: 7.23 Semester Grade: A Total:379/600 Percentage:63.17

Semester I to IV: Final GPA: 7.59 Final grade: A Grand Total:1601/2400 Percentage:66.71 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 AUGUST 2021

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

28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PISAL SNEHA SURESH LAXMI	41625	016	012	2019-0161-00-092005	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	034/050	064/100		064	A
18102	ADVANCED NUTRITION I (TH)	4	025/050	038/050	063/100		063	A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	030/050	032/050	062/100		062	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	038/050	063/100		063	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	025/050	036/050	061/100		061	A
18106	SENSORY EVALUATION (PR)	4	025/050	025/050	050/100		050	B

Total Credits: 24 G.P.A.:6.88 Semester Grade: B+ Total:363/600 Percentage:60.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	030/050	055/100		055	B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	036/050	030/050	066/100		066	A
18203	ADVANCED NUTRITION II (TH)	4	025/050	030/050	055/100		055	B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	033/050	030/050	063/100		063	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	026/050	030/050	056/100		056	B+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	037/050	030/050	067/100		067	A

Total Credits: 24 G.P.A.:6.80 Semester Grade: B+ Total:362/600 Percentage:60.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	044/050	081/100		081	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	040/050	038/050	078/100		078	A+
18303	FOOD PROCESSING (PR)	4	046/050	037/050	083/100		083	O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	029/050	063/100		063	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	050/050	078/100		078	A+
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	050/050	075/100		075	A+

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

Semester IV								
*00401	DISSERTATION	8	055/100	065/100	120/200		060	A
*00402	INTERNSHIP	8	057/100	060/100	117/200		059	B+
*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	030/050	044/050	074/100		074	A+

Total Credits: 24 G.P.A.: 7.23 Semester Grade: A Total:375/600 Percentage:62.50

Semester I to IV: Final GPA: 7.39 Final grade: A Grand Total:1558/2400 Percentage:64.92 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 AUGUST 2021

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
POUL APEKSHA ANIL REKHA	41626	016	012	2019-0161-00-092052	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	032/050	033/050	065/100	065		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	025/050	055/100	055		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	035/050	039/050	074/100	074		A+
18106	SENSORY EVALUATION (PR)	4	032/050	028/050	060/100	060		A

Total Credits: 24 G.P.A.:6.78 Semester Grade: B+ Total:363/600 Percentage:60.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	030/050	055/100	055		B+
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	035/050	030/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	030/050	060/100	060		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	030/050	072/100	072		A+

Total Credits: 24 G.P.A.:7.10 Semester Grade: A Total:376/600 Percentage:62.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	038/050	071/100	071		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	046/050	038/050	084/100	084		O
18303	FOOD PROCESSING (PR)	4	046/050	031/050	077/100	077		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	032/050	031/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	042/050	073/100	073		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	046/050	087/100	087		O

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

Semester IV								
*00401	DISSERTATION	8	055/100	059/100	114/200	057		B+
*00402	INTERNSHIP	8	061/100	068/100	129/200	065		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	033/050	048/050	081/100	081		O

Total Credits: 24 G.P.A.: 7.48 Semester Grade: A Total:394/600 Percentage:65.67

Semester I to IV: Final GPA: 7.49 Final grade: A Grand Total:1588/2400 Percentage:66.17

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



Praveen
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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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

28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SATPUTE MANASI AVINASH MEDHA	41627	016	012	2016-0161-00-092845	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	029/050	068/100	068		A
18102	ADVANCED NUTRITION I (TH)	4	026/050	025/050	051/100+	051		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	027/050	059/100	059		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	025/050	025/050	050/100	050		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	037/050	076/100	076		A+
18106	SENSORY EVALUATION (PR)	4	034/050	026/050	060/100	060		A

Total Credits: 24 G.P.A.:6.73 Semester Grade: B+ Total:364/600 Percentage:60.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	030/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	030/050	072/100	072		A+
18203	ADVANCED NUTRITION II (TH)	4	031/050	030/050	061/100	061		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	030/050	070/100	070		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	030/050	066/100	066		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	030/050	072/100	072		A+

Total Credits: 24 G.P.A.:7.62 Semester Grade: A Total:399/600 Percentage:66.50

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	030/050	068/100	068		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	040/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	046/050	039/050	085/100	085		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	036/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	044/050	084/100	084		O
18391	FOOD LAWS AND STANDARDS (TH)	4	045/050	048/050	093/100	093		O+

Total Credits: 24 G.P.A.:8.98 Semester Grade: A+ Total:482/600 Percentage:80.33

Semester IV								
*00401	DISSERTATION	8	070/100	072/100	142/200	071		A+
*00402	INTERNSHIP	8	078/100	080/100	158/200	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	038/050	050/050	088/100	088		O

Total Credits: 24 G.P.A.: 8.70 Semester Grade: A+ Total:462/600 Percentage:77.00

Semester I to IV: Final GPA: 8.01 Final grade: A+ Grand Total:1707/2400 Percentage:71.13 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 AUGUST 2021

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

28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHARMA VRINDA DEVENDRA BABITA	41628	016	012	2016-0161-00-093825	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	036/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	032/050	025/050	057/100	057		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	032/050	069/100	069		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	029/050	032/050	061/100	061		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	041/050	078/100	078		A+
18106	SENSORY EVALUATION (PR)	4	037/050	037/050	074/100	074		A+

Total Credits: 24 G.P.A.:7.93 Semester Grade: A Total:419/600 Percentage:69.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	035/050	068/100	068		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	035/050	077/100	077		A+
18203	ADVANCED NUTRITION II (TH)	4	036/050	035/050	071/100	071		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	035/050	075/100	075		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	040/050	035/050	075/100	075		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	035/050	077/100	077		A+

Total Credits: 24 G.P.A.:8.38 Semester Grade: A+ Total:443/600 Percentage:73.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	048/050	086/100	086		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	036/050	040/050	076/100	076		A+
18303	FOOD PROCESSING (PR)	4	046/050	037/050	083/100	083		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	033/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	050/050	091/100	091		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	048/050	080/100	080		O

Total Credits: 24 G.P.A.:9.17 Semester Grade: O Total:491/600 Percentage:81.83

Semester IV								
*00401	DISSERTATION	8	080/100	084/100	164/200	082		O
*00402	INTERNSHIP	8	076/100	082/100	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	038/050	050/050	088/100	088		O

Total Credits: 24 G.P.A.: 9.10 Semester Grade: O Total:486/600 Percentage:81.00

Semester I to IV: Final GPA: 8.65 Final grade: A+ Grand Total:1839/2400 Percentage:76.63 Result:Pass

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

28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHEWALE DHANASHREE RAJENDRA ANITA	41629	016	012	2019-0161-00-092091	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	031/050	067/100		067	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	025/050	027/050	052/100		052	B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	030/050	036/050	066/100		066	A
18106	SENSORY EVALUATION (PR)	4	027/050	029/050	056/100		056	B+

Total Credits: 24 G.P.A.:6.32 Semester Grade: B+ Total:346/600 Percentage:57.67

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	025/050	029/050	054/100		054	B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	029/050	071/100		071	A+
18203	ADVANCED NUTRITION II (TH)	4	025/050	029/050	054/100		054	B
18204	FOOD SCIENCE PRACTICALS (PR)	4	032/050	029/050	061/100		061	A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	029/050	063/100		063	A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	039/050	029/050	068/100		068	A

Total Credits: 24 G.P.A.:6.98 Semester Grade: B+ Total:371/600 Percentage:61.83

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	046/050	081/100		081	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	044/050	087/100		087	O
18303	FOOD PROCESSING (PR)	4	046/050	033/050	079/100		079	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	028/050	063/100		063	A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	050/050	088/100		088	O
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	050/050	093/100		093	O+

Total Credits: 24 G.P.A.:9.13 Semester Grade: O Total:491/600 Percentage:81.83

Semester IV

*00401	DISSERTATION	8	076/100	075/100	151/200		076	A+
*00402	INTERNSHIP	8	066/100	065/100	131/200		066	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	032/050	050/050	082/100		082	O

Total Credits: 24 G.P.A.: 8.20 Semester Grade: A+ Total:430/600 Percentage:71.67

Semester I to IV: Final GPA: 7.66 Final grade: A Grand Total:1638/2400 Percentage:68.25

Result:Pass

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SINHA REEMA DIPANKAR SANGEETA	41630	016	012	2019-0161-00-092075	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	039/050	078/100		078	A+
18102	ADVANCED NUTRITION I (TH)	4	037/050	036/050	073/100		073	A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	040/050	077/100		077	A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	037/050	076/100		076	A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	043/050	083/100		083	O
18106	SENSORY EVALUATION (PR)	4	042/050	038/050	080/100		080	O

Total Credits: 24 G.P.A.:8.78 Semester Grade: A+ Total:467/600 Percentage:77.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	039/050	067/100		067	A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	042/050	039/050	081/100		081	O
18203	ADVANCED NUTRITION II (TH)	4	039/050	039/050	078/100		078	A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	039/050	080/100		080	O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	043/050	039/050	082/100		082	O
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	043/050	039/050	082/100		082	O

Total Credits: 24 G.P.A.:8.83 Semester Grade: A+ Total:470/600 Percentage:78.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	035/050	046/050	081/100		081	O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	045/050	040/050	085/100		085	O
18303	FOOD PROCESSING (PR)	4	038/050	035/050	073/100		073	A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100		070	A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	050/050	087/100		087	O
18391	FOOD LAWS AND STANDARDS (TH)	4	041/050	046/050	087/100		087	O

Total Credits: 24 G.P.A.:9.05 Semester Grade: O Total:483/600 Percentage:80.50

Semester IV								
*00401	DISSERTATION	8	070/100	076/100	146/200		073	A+
*00402	INTERNSHIP	8	067/100	092/100	159/200		080	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	038/050	046/050	084/100		084	O

Total Credits: 24 G.P.A.: 8.78 Semester Grade: A+ Total:466/600 Percentage:77.67

Semester I to IV: Final GPA: 8.86 Final grade: A+ Grand Total:1886/2400 Percentage:78.58

Result:Pass

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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28/08/2021

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SUTAR PRATIKSHA DILIP VARSHA	41631	016	012	2015-0161-00-015426	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	029/050	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	027/050	052/100	052		B
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	027/050	026/050	053/100	053		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	029/050	035/050	064/100	064		A
18106	SENSORY EVALUATION (PR)	4	031/050	028/050	059/100	059		B+

Total Credits: 24 G.P.A.:6.03 Semester Grade: B+ Total:333/600 Percentage:55.50

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	025/050	028/050	053/100	053		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	028/050	068/100	068		A
18203	ADVANCED NUTRITION II (TH)	4	025/050	028/050	053/100	053		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	033/050	028/050	061/100	061		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	028/050	060/100	060		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	037/050	028/050	065/100	065		A

Total Credits: 24 G.P.A.:6.77 Semester Grade: B+ Total:360/600 Percentage:60.00

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	048/050	080/100	080		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	036/050	077/100	077		A+
18303	FOOD PROCESSING (PR)	4	046/050	033/050	079/100	079		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	028/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	046/050	077/100	077		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	042/050	050/050	092/100	092		O+

Total Credits: 24 G.P.A.:8.77 Semester Grade: A+ Total:468/600 Percentage:78.00

Semester IV

*00401	DISSERTATION	8	076/100	076/100	152/200	076		A+
*00402	INTERNSHIP	8	068/100	066/100	134/200	067		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	030/050	038/050	068/100	068		A

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

Semester I to IV: Final GPA: 7.41 Final grade: A Grand Total:1585/2400 Percentage:66.04 Result:Pass

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

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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

28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
UNHALE SNEHA DNYANESHWAR MANDAKINI	41632	016	012	2019-0161-00-092102	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	043/050	035/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	029/050	026/050	055/100	055		B+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	033/050	032/050	065/100	065		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	029/050	025/050	054/100	054		B
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	043/050	080/100	080		O
18106	SENSORY EVALUATION (PR)	4	036/050	031/050	067/100	067		A

Total Credits: 24 G.P.A.:7.47 Semester Grade: A Total:399/600 Percentage:66.50

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	033/050	061/100	061		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	033/050	073/100	073		A+
18203	ADVANCED NUTRITION II (TH)	4	026/050	033/050	059/100	059		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	033/050	069/100	069		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	033/050	063/100	063		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	039/050	033/050	072/100	072		A+

Total Credits: 24 G.P.A.:7.60 Semester Grade: A Total:397/600 Percentage:66.17

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	037/050	050/050	087/100	087		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	044/050	087/100	087		O
18303	FOOD PROCESSING (PR)	4	046/050	034/050	080/100	080		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	034/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	050/050	085/100	085		O
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	046/050	084/100	084		O

Total Credits: 24 G.P.A.:9.28 Semester Grade: O Total:497/600 Percentage:82.83

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	061/100	066/100	127/200	064		A
*00402	INTERNSHIP	8	067/100	053/100	120/200	060		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	037/050	050/050	087/100	087		O

Total Credits: 24 G.P.A.: 7.75 Semester Grade: A Total:404/600 Percentage:67.33

Semester I to IV: Final GPA: 8.03 Final grade: A+ Grand Total:1697/2400 Percentage:70.71

Result:Pass

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

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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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

28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
WADODKAR MRUGALI PRADEEP NEHA	41633	016	012	2016-0161-00-093992	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	037/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	025/050	025/050	050/100	050		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	026/050	061/100	061		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	033/050	068/100	068		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	036/050	039/050	075/100	075		A+
18106	SENSORY EVALUATION (PR)	4	035/050	033/050	068/100	068		A

Total Credits: 24 G.P.A.:7.50 Semester Grade: A Total:400/600 Percentage:66.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	033/050	063/100	063		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	033/050	072/100	072		A+
18203	ADVANCED NUTRITION II (TH)	4	036/050	033/050	069/100	069		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	033/050	071/100	071		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	033/050	071/100	071		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	033/050	075/100	075		A+

Total Credits: 24 G.P.A.:8.02 Semester Grade: A+ Total:421/600 Percentage:70.17

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	038/050	046/050	084/100	084		O
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	038/050	040/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	046/050	037/050	083/100	083		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	033/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	044/050	050/050	094/100	094		O+
18391	FOOD LAWS AND STANDARDS (TH)	4	043/050	048/050	091/100	091		O+

Total Credits: 24 G.P.A.:9.33 Semester Grade: O Total:505/600 Percentage:84.17

Semester IV								
*00401	DISSERTATION	8	080/100	078/100	158/200	079		A+
*00402	INTERNSHIP	8	077/100	087/100	164/200	082		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	079/100	---	079/100	079		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	038/050	046/050	084/100	084		O

Total Credits: 24 G.P.A.: 9.08 Semester Grade: O Total:485/600 Percentage:80.83

Semester I to IV: Final GPA: 8.48 Final grade: A+ Grand Total:1811/2400 Percentage:75.46 Result:Pass

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

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



Prout
Principal (Addl. Charge)
SNDT College of Home Science,
Karve Road, Pune-38.

COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION AUGUST 2021

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

28/08/2021

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
YELPUR SHWETA AJAY LALITA	41634	016	012	2019-0161-00-091942	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	038/050	033/050	071/100	071		A+
18102	ADVANCED NUTRITION I (TH)	4	029/050	025/050	054/100	054		B
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	031/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	028/050	058/100	058		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	026/050	040/050	066/100	066		A
18106	SENSORY EVALUATION (PR)	4	031/050	027/050	058/100	058		B+

Total Credits: 24 G.P.A.:7.00 Semester Grade: A Total:370/600 Percentage:61.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	031/050	063/100	063		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	041/050	031/050	072/100	072		A+
18203	ADVANCED NUTRITION II (TH)	4	028/050	031/050	059/100	059		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	031/050	070/100	070		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	031/050	064/100	064		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	036/050	031/050	067/100	067		A

Total Credits: 24 G.P.A.:7.57 Semester Grade: A Total:395/600 Percentage:65.83

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	034/050	066/100	066		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	043/050	040/050	083/100	083		O
18303	FOOD PROCESSING (PR)	4	026/050	035/050	061/100	061		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	035/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	034/050	040/050	074/100	074		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	040/050	078/100	078		A+

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

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	067/100	061/100	128/200	064		A
*00402	INTERNSHIP	8	078/100	090/100	168/200	084		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	040/050	042/050	082/100	082		O

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

Semester I to IV: Final GPA: 7.84 Final grade: A Grand Total:1651/2400 Percentage:68.79 Result:Pass

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

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



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