

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
ADSUL VAIBHAVI SANTOSH ADSUL URMILA ADSUL	44001	016	012	2021-0161-00-070755	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	030/050	055/100		055	B+
18102	ADVANCED NUTRITION I (TH)	4	037/050	042/050	079/100		079	A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	029/050	063/100		063	A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	038/050	025/050	063/100+		063	A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	039/050	080/100		080	O
18106	SENSORY EVALUATION (PR)	4	042/050	031/050	073/100		073	A+

Total Credits: 24 G.P.A.:7.80 Semester Grade: A Total:413/600 Percentage:68.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	005/050-FF	FFF/100		---	F
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	027/050	010/050-FF	FFF/100		---	F
18203	ADVANCED NUTRITION II (TH)	4	031/050	008/050-FF	FFF/100		---	F
18204	FOOD SCIENCE PRACTICALS (PR)	4	025/050	025/050	050/100		050	B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	016/050-FF	FFF/100		---	F
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	027/050	014/050-FF	FFF/100		---	F

Total Credits: 24 Semester Grade: F

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	036/050	061/100		061	A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	030/050	055/100		055	B+
18303	FOOD PROCESSING (PR)	4	026/050	025/050	051/100		051	B
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	030/050	067/100		067	A
*18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	026/050	013/050-FF	FFF/100		---	F
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	010/050-FF	FFF/100		---	F

Total Credits: 24 Semester Grade: F

Semester IV								
*00401	DISSERTATION	8	056/100	062/100	118/200		059	B+
*00402	INTERNSHIP	8	074/100	084/100	158/200		079	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	028/050	017/050-FF	FFF/100		---	F

Total Credits: 24 Semester Grade: F Result:Fail

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

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



Devraj

Principal (Addl. Charge)
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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
ANSARI MUSKAN MOHAMMAD MANSOOR NAZMA	44002	016	012	2018-0161-00-041736	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	046/050	085/100	085		O
18102	ADVANCED NUTRITION I (TH)	4	039/050	046/050	085/100	085		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	044/050	049/050	093/100	093		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	025/050	070/100+	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	048/050	090/100	090		O+
18106	SENSORY EVALUATION (PR)	4	050/050	037/050	087/100	087		O

Total Credits: 24 G.P.A.:9.45 Semester Grade: O Total:510/600 Percentage:85.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	037/050	034/050	071/100	071		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	029/050	064/100	064		A
18203	ADVANCED NUTRITION II (TH)	4	041/050	032/050	073/100	073		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	043/050	046/050	089/100	089		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	035/050	073/100	073		A+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	035/050	045/050	080/100	080		O

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

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	027/050	052/100	052		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	039/050	064/100	064		A
18303	FOOD PROCESSING (PR)	4	038/050	045/050	083/100	083		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	039/050	077/100	077		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	044/050	033/050	077/100	077		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	038/050	036/050	074/100	074		A+

Total Credits: 24 G.P.A.:7.98 Semester Grade: A Total:427/600 Percentage:71.17

Semester IV								
*00401	DISSERTATION	8	091/100	092/100	183/200	092		O+
*00402	INTERNSHIP	8	084/100	091/100	175/200	088		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	078/100	---	078/100	078		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	040/050	030/050	070/100	070		A+

Total Credits: 24 G.P.A.: 9.40 Semester Grade: O Total:506/600 Percentage:84.33

Semester I to IV: Final GPA: 8.83 Final grade: A+ Grand Total:1893/2400 Percentage:78.88 Result:Pass

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

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13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
ATKARE DOLLY RAMESH JYOTI	44003	016	012	2021-0161-00-062616	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	028/050	060/100	060		A
18102	ADVANCED NUTRITION I (TH)	4	033/050	044/050	077/100	077		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	032/050	057/100	057		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	038/050	026/050	064/100	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	035/050	037/050	072/100	072		A+
18106	SENSORY EVALUATION (PR)	4	028/050	037/050	065/100	065		A

Total Credits: 24 G.P.A.:7.53 Semester Grade: A Total:395/600 Percentage:65.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	036/050	064/100	064		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	027/050	025/050	052/100+	052		B
18203	ADVANCED NUTRITION II (TH)	4	037/050	025/050	062/100	062		A
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	030/050	061/100	061		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	028/050	030/050	058/100	058		B+

Total Credits: 24 G.P.A.:6.52 Semester Grade: B+ Total:349/600 Percentage:58.17

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	026/050	051/100	051		B
18303	FOOD PROCESSING (PR)	4	033/050	031/050	064/100	064		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	026/050	060/100	060		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	025/050	065/100	065		A
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100	051		B

Total Credits: 24 G.P.A.:6.22 Semester Grade: B+ Total:341/600 Percentage:56.83

Semester IV								
*00401	DISSERTATION	8	065/100	054/100	119/200	060		A
*00402	INTERNSHIP	8	068/100	082/100	150/200	075		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	032/050	025/050	057/100	057		B+

Total Credits: 24 G.P.A.: 7.45 Semester Grade: A Total:389/600 Percentage:64.83

Semester I to IV: Final GPA: 6.93 Final grade: B+ Grand Total:1474/2400 Percentage:61.42 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
ATTARWALA SAKINA SHABBIR ARVA	44004	016	012	2021-0161-00-065707	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	042/050	081/100	081		O
18102	ADVANCED NUTRITION I (TH)	4	037/050	046/050	083/100	083		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	028/050	047/050	075/100	075		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	048/050	025/050	073/100+	073		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	048/050	092/100	092		O+
18106	SENSORY EVALUATION (PR)	4	050/050	047/050	097/100	097		O+

Total Credits: 24 G.P.A.:9.20 Semester Grade: O Total:501/600 Percentage:83.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	033/050	074/100	074		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	044/050	029/050	073/100	073		A+
18203	ADVANCED NUTRITION II (TH)	4	038/050	037/050	075/100	075		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	044/050	039/050	083/100	083		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	035/050	074/100	074		A+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	033/050	044/050	077/100	077		A+

Total Credits: 24 G.P.A.:8.60 Semester Grade: A+ Total:456/600 Percentage:76.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	040/050	072/100	072		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	032/050	039/050	071/100	071		A+
18303	FOOD PROCESSING (PR)	4	038/050	043/050	081/100	081		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	039/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	045/050	035/050	080/100	080		O
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	034/050	073/100	073		A+

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

Semester IV								
*00401	DISSERTATION	8	093/100	093/100	186/200	093		O+
*00402	INTERNSHIP	8	084/100	091/100	175/200	088		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	083/100	---	083/100	083		O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	042/050	037/050	079/100	079		A+

Total Credits: 24 G.P.A.: 9.63 Semester Grade: O Total:523/600 Percentage:87.17

Semester I to IV: Final GPA: 8.99 Final grade: A+ Grand Total:1932/2400 Percentage:80.50 Result:Pass

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Dr. J. J. Patil
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Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BAGUL VAISHNAVI RAJENDRA BAGUL GAURI BAGUL	44005	016	012	2021-0161-00-065657	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	042/050	075/100	075		A+
18102	ADVANCED NUTRITION I (TH)	4	033/050	050/050	083/100	083		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	043/050	046/050	089/100	089		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	042/050	032/050	074/100	074		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	046/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	050/050	037/050	087/100	087		O

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

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	034/050	031/050	065/100	065		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	026/050	060/100	060		A
18203	ADVANCED NUTRITION II (TH)	4	039/050	025/050	064/100	064		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	039/050	077/100	077		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	026/050	057/100	057		B+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	026/050	034/050	060/100	060		A

Total Credits: 24 G.P.A.:7.33 Semester Grade: A Total:383/600 Percentage:63.83

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	026/050	051/100	051		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	035/050	060/100	060		A
18303	FOOD PROCESSING (PR)	4	025/050	033/050	058/100	058		B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	035/050	072/100	072		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	043/050	029/050	072/100	072		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	031/050	026/050	057/100	057		B+

Total Credits: 24 G.P.A.:6.93 Semester Grade: B+ Total:370/600 Percentage:61.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	070/100	070/100	140/200	070		A+
*00402	INTERNSHIP	8	084/100	084/100	168/200	084		O
*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	037/050	030/050	067/100	067		A

Total Credits: 24 G.P.A.: 8.30 Semester Grade: A+ Total:438/600 Percentage:73.00

Semester I to IV: Final GPA: 7.96 Final grade: A Grand Total:1687/2400 Percentage:70.29 Result:Pass

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

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13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BAMBHORIKAR ARADHITA PRASHANT MEGHA	44006	016	012	2021-0161-00-089307	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	036/050	071/100	071		A+
18102	ADVANCED NUTRITION I (TH)	4	033/050	046/050	079/100	079		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	048/050	090/100	090		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	026/050	070/100	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	048/050	090/100	090		O+
18106	SENSORY EVALUATION (PR)	4	050/050	033/050	083/100	083		O

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

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	034/050	038/050	072/100	072		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	030/050	064/100	064		A
18203	ADVANCED NUTRITION II (TH)	4	037/050	026/050	063/100	063		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	042/050	083/100	083		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	029/050	065/100	065		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	030/050	036/050	066/100	066		A

Total Credits: 24 G.P.A.:7.88 Semester Grade: A Total:413/600 Percentage:68.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	036/050	026/050	062/100	062		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	032/050	035/050	067/100	067		A
18303	FOOD PROCESSING (PR)	4	039/050	041/050	080/100	080		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	046/050	035/050	081/100	081		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	045/050	026/050	071/100	071		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	029/050	061/100	061		A

Total Credits: 24 G.P.A.:8.03 Semester Grade: A+ Total:422/600 Percentage:70.33

Semester IV								
*00401	DISSERTATION	8	086/100	084/100	170/200	085		O
*00402	INTERNSHIP	8	076/100	088/100	164/200	082		O
*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	035/050	036/050	071/100	071		A+

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

Semester I to IV: Final GPA: 8.51 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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13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BELSARE SAKSHI NARENDRA VANITA	44007	016	012	2021-0161-00-070392	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	032/050	064/100	064		A
18102	ADVANCED NUTRITION I (TH)	4	032/050	046/050	078/100	078		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	028/050	030/050	058/100	058		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	040/050	025/050	065/100+	065		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	038/050	080/100	080		O
18106	SENSORY EVALUATION (PR)	4	040/050	029/050	069/100	069		A

Total Credits: 24 G.P.A.:7.87 Semester Grade: A Total:414/600 Percentage:69.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	026/050	051/100	051		B
*18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	018/050-FF	FFF/100	---		F
*18203	ADVANCED NUTRITION II (TH)	4	040/050	013/050-FF	FFF/100	---		F
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	025/050	052/100	052		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	025/050	052/100+	052		B
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	025/050	025/050	050/100	050		B

Total Credits: 24 Semester Grade: F

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	027/050	052/100	052		B
18303	FOOD PROCESSING (PR)	4	034/050	025/050	059/100	059		B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	031/050	027/050	058/100	058		B+
*18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	016/050-FF	FFF/100	---		F
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100+	051		B

Total Credits: 24 Semester Grade: F

Semester IV								
*00401	DISSERTATION	8	054/100	051/100	105/200	053		B
*00402	INTERNSHIP	8	060/100	075/100	135/200	068		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	027/050	015/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F Result:Fail

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BHATE RUCHA ABHAY MANISHA	44008	016	012	2021-0161-00-096234	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	042/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	034/050	048/050	082/100	082		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	031/050	044/050	075/100	075		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	030/050	075/100	075		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	046/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	050/050	039/050	089/100	089		O

Total Credits: 24 G.P.A.:9.12 Semester Grade: O Total:487/600 Percentage:81.17

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	033/050	038/050	071/100	071		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	028/050	056/100	056		B+
18203	ADVANCED NUTRITION II (TH)	4	036/050	031/050	067/100	067		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	036/050	071/100	071		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	035/050	029/050	064/100	064		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	034/050	063/100	063		A

Total Credits: 24 G.P.A.:7.47 Semester Grade: A Total:392/600 Percentage:65.33

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	026/050	051/100	051		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	039/050	065/100	065		A
18303	FOOD PROCESSING (PR)	4	037/050	039/050	076/100	076		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	039/050	076/100	076		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	030/050	071/100	071		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	035/050	029/050	064/100	064		A

Total Credits: 24 G.P.A.:7.57 Semester Grade: A Total:403/600 Percentage:67.17

Semester IV

*00401	DISSERTATION	8	080/100	080/100	160/200	080		O
*00402	INTERNSHIP	8	082/100	088/100	170/200	085		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	035/050	030/050	065/100	065		A

Total Credits: 24 G.P.A.: 8.88 Semester Grade: A+ Total:473/600 Percentage:78.83

Semester I to IV: Final GPA: 8.26 Final grade: A+ Grand Total:1755/2400 Percentage:73.13

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 Apr/May 2023

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
BHAVSAR DHWANI CHETAN MANISHA	44009	016	012	2021-0161-00-070883	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	046/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	037/050	040/050	077/100	077		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	044/050	082/100	082		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	025/050	066/100+	066		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	046/050	090/100	090		O+
18106	SENSORY EVALUATION (PR)	4	050/050	037/050	087/100	087		O

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

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	040/050	035/050	075/100	075		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	040/050	029/050	069/100	069		A
18203	ADVANCED NUTRITION II (TH)	4	039/050	026/050	065/100	065		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	029/050	043/050	072/100	072		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	030/050	067/100	067		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	038/050	025/050	063/100	063		A

Total Credits: 24 G.P.A.:7.85 Semester Grade: A Total:411/600 Percentage:68.50

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	027/050	052/100	052		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	033/050	039/050	072/100	072		A+
18303	FOOD PROCESSING (PR)	4	037/050	040/050	077/100	077		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	046/050	039/050	085/100	085		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	032/050	035/050	067/100	067		A
18391	FOOD LAWS AND STANDARDS (TH)	4	033/050	034/050	067/100	067		A

Total Credits: 24 G.P.A.:7.87 Semester Grade: A Total:420/600 Percentage:70.00

Semester IV

*00401	DISSERTATION	8	077/100	075/100	152/200	076		A+
*00402	INTERNSHIP	8	084/100	072/100	156/200	078		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	039/050	025/050	064/100+	064		A

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

Semester I to IV: Final GPA: 8.29 Final grade: A+ Grand Total:1758/2400 Percentage:73.25

Result: Pass

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHAVAN NIDHI NARESH ASMITA	44010	016	012	2021-0161-00-070805	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	046/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	032/050	048/050	080/100	080		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	040/050	078/100	078		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	028/050	072/100	072		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	047/050	090/100	090		O+
18106	SENSORY EVALUATION (PR)	4	050/050	035/050	085/100	085		O

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

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	034/050	067/100	067		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	029/050	062/100	062		A
18203	ADVANCED NUTRITION II (TH)	4	040/050	029/050	069/100	069		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	036/050	074/100	074		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	025/050	034/050	059/100	059		B+

Total Credits: 24 G.P.A.:7.55 Semester Grade: A Total:394/600 Percentage:65.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	029/050	034/050	063/100	063		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	028/050	056/100	056		B+
18303	FOOD PROCESSING (PR)	4	036/050	032/050	068/100	068		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	028/050	062/100	062		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	033/050	072/100	072		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	026/050	052/100	052		B

Total Credits: 24 G.P.A.:7.02 Semester Grade: A Total:373/600 Percentage:62.17

Semester IV								
*00401	DISSERTATION	8	080/100	082/100	162/200	081		O
*00402	INTERNSHIP	8	070/100	080/100	150/200	075		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	032/050	025/050	057/100+	057		B+

Total Credits: 24 G.P.A.: 8.35 Semester Grade: A+ Total:444/600 Percentage:74.00

Semester I to IV: Final GPA: 8.00 Final grade: A+ Grand Total:1696/2400 Percentage:70.67 Result:Pass

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

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHAVAN TANVI JAYANT ARCHANA	44011	016	012	2021-0161-00-070844	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	044/050	077/100	077		A+
18102	ADVANCED NUTRITION I (TH)	4	034/050	050/050	084/100	084		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	038/050	074/100	074		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	025/050	066/100+	066		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	040/050	079/100	079		A+
18106	SENSORY EVALUATION (PR)	4	046/050	041/050	087/100	087		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	026/050	028/050	054/100	054		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	029/050	029/050	058/100	058		B+
18203	ADVANCED NUTRITION II (TH)	4	041/050	026/050	067/100	067		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	036/050	073/100	073		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	026/050	055/100	055		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	031/050	033/050	064/100	064		A

Total Credits: 24 G.P.A.:6.97 Semester Grade: B+ Total:371/600 Percentage:61.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	026/050	034/050	060/100	060		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	029/050	038/050	067/100	067		A
18303	FOOD PROCESSING (PR)	4	038/050	039/050	077/100	077		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	045/050	038/050	083/100	083		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	030/050	055/100	055		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	029/050	055/100	055		B+

Total Credits: 24 G.P.A.:7.45 Semester Grade: A Total:397/600 Percentage:66.17

Semester IV								
*00401	DISSERTATION	8	083/100	090/100	173/200	087		O
*00402	INTERNSHIP	8	085/100	085/100	170/200	085		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	083/100	---	083/100	083		O
*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.: 9.13 Semester Grade: O Total:487/600 Percentage:81.17

Semester I to IV: Final GPA: 8.08 Final grade: A+ Grand Total:1722/2400 Percentage:71.75 Result:Pass

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
CHAVAN VARE RACHANA RAJENDRA KIRAN	44012	016	012	2021-0161-00-097895	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	040/050	073/100	073		A+
18102	ADVANCED NUTRITION I (TH)	4	036/050	046/050	082/100	082		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	032/050	069/100	069		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	036/050	028/050	064/100	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	046/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	036/050	035/050	071/100	071		A+

Total Credits: 24 G.P.A.:8.45 Semester Grade: A+ Total:447/600 Percentage:74.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	031/050	027/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100	056		B+
18203	ADVANCED NUTRITION II (TH)	4	025/050	025/050	050/100	050		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	025/050	026/050	051/100	051		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	026/050	058/100	058		B+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	025/050	029/050	054/100	054		B

Total Credits: 24 G.P.A.:5.90 Semester Grade: B Total:327/600 Percentage:54.50

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	026/050	051/100	051		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	032/050	057/100	057		B+
18303	FOOD PROCESSING (PR)	4	030/050	032/050	062/100	062		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	031/050	032/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	028/050	063/100	063		A
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100	051		B

Total Credits: 24 G.P.A.:6.43 Semester Grade: B+ Total:347/600 Percentage:57.83

Semester IV								
*00401	DISSERTATION	8	050/100	054/100	104/200	052		B
*00402	INTERNSHIP	8	064/100	079/100	143/200	072		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	033/050	028/050	061/100	061		A

Total Credits: 24 G.P.A.: 6.93 Semester Grade: B+ Total:371/600 Percentage:61.83

Semester I to IV: Final GPA: 6.93 Final grade: B+ Grand Total:1492/2400 Percentage:62.17 Result:Pass

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Praveen

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DAHIYA RIYA VIJAY SHASHI	44013	016	012	2021-0161-00-096242	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	040/050	068/100	068		A
18102	ADVANCED NUTRITION I (TH)	4	036/050	048/050	084/100	084		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	031/050	035/050	066/100	066		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	040/050	030/050	070/100	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	045/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	040/050	029/050	069/100	069		A

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

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	028/050	061/100	061		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	030/050	063/100	063		A
18203	ADVANCED NUTRITION II (TH)	4	030/050	028/050	058/100	058		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	037/050	078/100	078		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	028/050	057/100	057		B+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	026/050	034/050	060/100	060		A

Total Credits: 24 G.P.A.:7.20 Semester Grade: A Total:377/600 Percentage:62.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	035/050	060/100	060		A
18303	FOOD PROCESSING (PR)	4	030/050	042/050	072/100	072		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	031/050	035/050	066/100	066		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	031/050	034/050	065/100	065		A
18391	FOOD LAWS AND STANDARDS (TH)	4	028/050	032/050	060/100	060		A

Total Credits: 24 G.P.A.:7.05 Semester Grade: A Total:373/600 Percentage:62.17

Semester IV								
*00401	DISSERTATION	8	059/100	056/100	115/200	058		B+
*00402	INTERNSHIP	8	082/100	070/100	152/200	076		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	029/050	025/050	054/100	054		B

Total Credits: 24 G.P.A.: 7.47 Semester Grade: A Total:397/600 Percentage:66.17

Semester I to IV: Final GPA: 7.53 Final grade: A Grand Total:1590/2400 Percentage:66.25 Result:Pass

***Sub: 18405.Revaluation correction.

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 Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DESAI SAYLI VIJAY UJWALA	44014	016	012	2021-0161-00-089281	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	044/050	082/100	082		O
18102	ADVANCED NUTRITION I (TH)	4	034/050	046/050	080/100	080		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	047/050	087/100	087		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	030/050	073/100	073		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	046/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	050/050	037/050	087/100	087		O

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

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	028/050	063/100	063		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	030/050	065/100	065		A
18203	ADVANCED NUTRITION II (TH)	4	041/050	026/050	067/100	067		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	045/050	037/050	082/100	082		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	027/050	064/100	064		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	030/050	032/050	062/100	062		A

Total Credits: 24 G.P.A.:7.72 Semester Grade: A Total:403/600 Percentage:67.17

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	026/050	052/100	052		B
18303	FOOD PROCESSING (PR)	4	034/050	038/050	072/100	072		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	026/050	060/100	060		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	028/050	065/100	065		A
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	026/050	052/100	052		B

Total Credits: 24 G.P.A.:6.42 Semester Grade: B+ Total:351/600 Percentage:58.50

Semester IV								
*00401	DISSERTATION	8	055/100	068/100	123/200	062		A
*00402	INTERNSHIP	8	064/100	079/100	143/200	072		A+
*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	030/050	027/050	057/100	057		B+

Total Credits: 24 G.P.A.: 7.50 Semester Grade: A Total:391/600 Percentage:65.17

Semester I to IV: Final GPA: 7.73 Final grade: A Grand Total:1642/2400 Percentage:68.42 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



Prout

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DESHMUKH PRIYA NARAYAN DESHMUKH JAYA DESHMUKH	44015	016	012	2021-0161-00-096176	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	046/050	083/100	083		O
18102	ADVANCED NUTRITION I (TH)	4	032/050	050/050	082/100	082		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	036/050	070/100	070		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	026/050	071/100	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	048/050	090/100	090		O+
18106	SENSORY EVALUATION (PR)	4	050/050	035/050	085/100	085		O

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

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	038/050	035/050	073/100	073		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	028/050	066/100	066		A
18203	ADVANCED NUTRITION II (TH)	4	041/050	033/050	074/100	074		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	039/050	079/100	079		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	030/050	034/050	064/100	064		A

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

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	033/050	058/100	058		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	038/050	066/100	066		A
18303	FOOD PROCESSING (PR)	4	040/050	040/050	080/100	080		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	044/050	038/050	082/100	082		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	030/050	069/100	069		A
18391	FOOD LAWS AND STANDARDS (TH)	4	034/050	032/050	066/100	066		A

Total Credits: 24 G.P.A.:7.98 Semester Grade: A Total:421/600 Percentage:70.17

Semester IV

*00401	DISSERTATION	8	084/100	087/100	171/200	086		O
*00402	INTERNSHIP	8	070/100	085/100	155/200	078		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	037/050	035/050	072/100	072		A+

Total Credits: 24 G.P.A.: 8.97 Semester Grade: A+ Total:476/600 Percentage:79.33

Semester I to IV: Final GPA: 8.51 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 Apr/May 2023

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DESHMUKH SHIVANI SHRIKANT SARIKA	44016	016	012	2021-0161-00-068876	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	040/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	035/050	050/050	085/100	085		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	039/050	046/050	085/100	085		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	025/050	071/100+	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	046/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	050/050	045/050	095/100	095		O+

Total Credits: 24 G.P.A.:9.18 Semester Grade: O Total:496/600 Percentage:82.67

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	035/050	026/050	061/100	061		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	025/050	060/100	060		A
18203	ADVANCED NUTRITION II (TH)	4	039/050	025/050	064/100	064		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	036/050	034/050	070/100	070		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	029/050	061/100	061		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	028/050	055/100	055		B+

Total Credits: 24 G.P.A.:7.10 Semester Grade: A Total:371/600 Percentage:61.83

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	035/050	060/100	060		A
18303	FOOD PROCESSING (PR)	4	039/050	039/050	078/100	078		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	046/050	035/050	081/100	081		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	043/050	031/050	074/100	074		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	028/050	054/100	054		B

Total Credits: 24 G.P.A.:7.35 Semester Grade: A Total:397/600 Percentage:66.17

Semester IV

*00401	DISSERTATION	8	076/100	074/100	150/200	075		A+
*00402	INTERNSHIP	8	078/100	089/100	167/200	084		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	068/100	---	068/100	068		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	033/050	025/050	058/100	058		B+

Total Credits: 24 G.P.A.: 8.37 Semester Grade: A+ Total:443/600 Percentage:73.83

Semester I to IV: Final GPA: 8.00 Final grade: A+ Grand Total:1707/2400 Percentage:71.13 Result:Pass

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

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DEVNE SANDHYA SHRIRAM SUREKHA	44017	016	012	2021-0161-00-097953	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	036/050	066/100	066		A
18102	ADVANCED NUTRITION I (TH)	4	029/050	050/050	079/100	079		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	040/050	065/100	065		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	037/050	025/050	062/100	062		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	030/050	039/050	069/100	069		A
18106	SENSORY EVALUATION (PR)	4	036/050	037/050	073/100	073		A+

Total Credits: 24 G.P.A.:7.90 Semester Grade: A Total:414/600 Percentage:69.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	031/050	027/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100	056		B+
*18203	ADVANCED NUTRITION II (TH)	4	038/050	009/050-FF	FFF/100	---		F
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	031/050	058/100	058		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	025/050	025/050	050/100	050		B
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	026/050	053/100	053		B

Total Credits: 24 Semester Grade: F

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	029/050	054/100	054		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	030/050	055/100	055		B+
18303	FOOD PROCESSING (PR)	4	035/050	030/050	065/100	065		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	030/050	066/100	066		A
*18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	027/050	052/100	052		B
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	030/050	056/100	056		B+

Total Credits: 24 G.P.A.:6.42 Semester Grade: B+ Total:348/600 Percentage:58.00

Semester IV								
*00401	DISSERTATION	8	054/100	052/100	106/200	053		B
*00402	INTERNSHIP	8	064/100	080/100	144/200	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	032/050	025/050	057/100+	057		B+

Total Credits: 24 G.P.A.: 6.95 Semester Grade: B+ Total:374/600 Percentage:62.33 Result:Fail

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Dr. J. J. Karve
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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
DUDHBHATE SONALI MAHESH SUNITA	44018	016	012	2021-0161-00-089257	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	029/050	048/050	077/100	077		A+
18102	ADVANCED NUTRITION I (TH)	4	038/050	050/050	088/100	088		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	045/050	079/100	079		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	034/050	080/100	080		O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	047/050	091/100	091		O+
18106	SENSORY EVALUATION (PR)	4	050/050	037/050	087/100	087		O

Total Credits: 24 G.P.A.:9.35 Semester Grade: O Total:502/600 Percentage:83.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	027/050	062/100	062		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	028/050	063/100	063		A
18203	ADVANCED NUTRITION II (TH)	4	036/050	026/050	062/100	062		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	041/050	082/100	082		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	025/050	062/100	062		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	029/050	058/100	058		B+

Total Credits: 24 G.P.A.:7.45 Semester Grade: A Total:389/600 Percentage:64.83

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	026/050	051/100	051		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	032/050	063/100	063		A
18303	FOOD PROCESSING (PR)	4	036/050	038/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	031/050	032/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	028/050	066/100	066		A
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100	051		B

Total Credits: 24 G.P.A.:6.83 Semester Grade: B+ Total:368/600 Percentage:61.33

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	050/100	051/100	101/200	051		B
*00402	INTERNSHIP	8	064/100	078/100	142/200	071		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	027/050	014/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F Result:Fail

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Dr. Anurag

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GANGAN SHRAVANI NILESH APARNA	44019	016	012	2021-0161-00-070376	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	050/050	086/100	086		O
18102	ADVANCED NUTRITION I (TH)	4	036/050	050/050	086/100	086		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	042/050	048/050	090/100	090		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	026/050	072/100	072		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	048/050	091/100	091		O+
18106	SENSORY EVALUATION (PR)	4	050/050	039/050	089/100	089		O

Total Credits: 24 G.P.A.:9.55 Semester Grade: O Total:514/600 Percentage:85.67

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	041/050	027/050	068/100	068		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	036/050	030/050	066/100	066		A
18203	ADVANCED NUTRITION II (TH)	4	042/050	025/050	067/100+	067		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	036/050	073/100	073		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	035/050	030/050	065/100	065		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	035/050	062/100	062		A

Total Credits: 24 G.P.A.:7.68 Semester Grade: A Total:401/600 Percentage:66.83

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	032/050	057/100	057		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	035/050	062/100	062		A
18303	FOOD PROCESSING (PR)	4	037/050	037/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	035/050	072/100	072		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	045/050	025/050	070/100	070		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	035/050	025/050	060/100	060		A

Total Credits: 24 G.P.A.:7.53 Semester Grade: A Total:395/600 Percentage:65.83

Semester IV

*00401	DISSERTATION	8	085/100	086/100	171/200	086		O
*00402	INTERNSHIP	8	080/100	085/100	165/200	083		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	037/050	040/050	077/100	077		A+

Total Credits: 24 G.P.A.: 9.20 Semester Grade: O Total:490/600 Percentage:81.67

Semester I to IV: Final GPA: 8.49 Final grade: A+ Grand Total:1800/2400 Percentage:75.00 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 Apr/May 2023

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13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GANTHADE NISARGA VINAY NEETA	44020	016	012	2018-0161-00-063442	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	040/050	077/100	077		A+
18102	ADVANCED NUTRITION I (TH)	4	033/050	036/050	069/100	069		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	037/050	075/100	075		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	030/050	074/100	074		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	046/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	044/050	037/050	081/100	081		O

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

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	025/050	051/100	051		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	026/050	025/050	051/100	051		B
*18203	ADVANCED NUTRITION II (TH)	4	032/050	025/050	057/100	057		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	033/050	033/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	025/050	054/100	054		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	025/050	054/100	054		B

Total Credits: 24 G.P.A.:6.00 Semester Grade: B+ Total:333/600 Percentage:55.50

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	028/050	053/100	053		B
18303	FOOD PROCESSING (PR)	4	036/050	031/050	067/100	067		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	028/050	063/100	063		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	027/050	025/050	052/100	052		B
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	028/050	054/100	054		B

Total Credits: 24 G.P.A.:6.13 Semester Grade: B+ Total:339/600 Percentage:56.50

Semester IV								
*00401	DISSERTATION	8	053/100	066/100	119/200	060		A
*00402	INTERNSHIP	8	070/100	080/100	150/200	075		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	030/050	015/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F Result:Fail

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Praveen

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

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GHULE SHREYA BALASAHEB MANISHA	44021	016	012	2018-0161-00-112541	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	036/050	072/100	072		A+
18102	ADVANCED NUTRITION I (TH)	4	031/050	034/050	065/100	065		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	029/050	041/050	070/100	070		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	040/050	025/050	065/100+	065		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	037/050	037/050	074/100	074		A+
18106	SENSORY EVALUATION (PR)	4	028/050	033/050	061/100	061		A

Total Credits: 24 G.P.A.:7.78 Semester Grade: A Total:407/600 Percentage:67.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	025/050	053/100	053		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	033/050	061/100	061		A
18203	ADVANCED NUTRITION II (TH)	4	033/050	025/050	058/100	058		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	028/050	055/100	055		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	028/050	057/100	057		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	028/050	026/050	054/100	054		B

Total Credits: 24 G.P.A.:6.25 Semester Grade: B+ Total:338/600 Percentage:56.33

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100+	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	027/050	052/100	052		B
18303	FOOD PROCESSING (PR)	4	034/050	029/050	063/100	063		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	027/050	065/100	065		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	029/050	057/100	057		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100	051		B

Total Credits: 24 G.P.A.:6.13 Semester Grade: B+ Total:338/600 Percentage:56.33

Semester IV								
*00401	DISSERTATION	8	066/100	063/100	129/200	065		A
*00402	INTERNSHIP	8	072/100	077/100	149/200	075		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	031/050	025/050	056/100+	056		B+

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

Semester I to IV: Final GPA: 6.98 Final grade: B+ Grand Total:1491/2400 Percentage:62.13 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 Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
GOSRANI DHANISHTA MAYUR DARSHANA	44022	016	012	2021-0161-00-089273	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	029/050	040/050	069/100	069		A
18102	ADVANCED NUTRITION I (TH)	4	028/050	040/050	068/100	068		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	041/050	081/100	081		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	025/050	064/100+	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	042/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	050/050	027/050	077/100	077		A+

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

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	031/050	025/050	056/100	056		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	026/050	029/050	055/100	055		B+
18203	ADVANCED NUTRITION II (TH)	4	039/050	026/050	065/100	065		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	039/050	078/100	078		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	029/050	062/100	062		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	025/050	054/100	054		B

Total Credits: 24 G.P.A.:6.92 Semester Grade: B+ Total:370/600 Percentage:61.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100+	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	039/050	065/100	065		A
18303	FOOD PROCESSING (PR)	4	030/050	038/050	068/100	068		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	046/050	039/050	085/100	085		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	027/050	052/100	052		B
18391	FOOD LAWS AND STANDARDS (TH)	4	031/050	031/050	062/100	062		A

Total Credits: 24 G.P.A.:7.07 Semester Grade: A Total:382/600 Percentage:63.67

Semester IV								
*00401	DISSERTATION	8	072/100	076/100	148/200	074		A+
*00402	INTERNSHIP	8	080/100	090/100	170/200	085		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	036/050	025/050	061/100	061		A

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

Semester I to IV: Final GPA: 7.75 Final grade: A Grand Total:1653/2400 Percentage:68.88 Result:Pass

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

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Prout

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13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
HARPALE ASMITA PRAVIN HARPALE MANISHA HARPALE	44023	016	012	2021-0161-00-070666	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	050/050	095/100	095		O+
18102	ADVANCED NUTRITION I (TH)	4	039/050	042/050	081/100	081		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	044/050	081/100	081		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	030/050	075/100	075		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	047/050	090/100	090		O+
18106	SENSORY EVALUATION (PR)	4	050/050	039/050	089/100	089		O

Total Credits: 24 G.P.A.:9.43 Semester Grade: O Total:511/600 Percentage:85.17

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	030/050	029/050	059/100	059		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	026/050	051/100	051		B
18203	ADVANCED NUTRITION II (TH)	4	038/050	029/050	067/100	067		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	039/050	076/100	076		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	025/050	059/100	059		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	037/050	025/050	062/100	062		A

Total Credits: 24 G.P.A.:7.05 Semester Grade: A Total:374/600 Percentage:62.33

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	031/050	025/050	056/100	056		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	032/050	039/050	071/100	071		A+
18303	FOOD PROCESSING (PR)	4	030/050	039/050	069/100	069		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	041/050	039/050	080/100	080		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	042/050	029/050	071/100	071		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100+	050		B

Total Credits: 24 G.P.A.:7.38 Semester Grade: A Total:397/600 Percentage:66.17

Semester IV

*00401	DISSERTATION	8	071/100	078/100	149/200	075		A+
*00402	INTERNSHIP	8	078/100	087/100	165/200	083		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	036/050	027/050	063/100	063		A

Total Credits: 24 G.P.A.: 8.58 Semester Grade: A+ Total:453/600 Percentage:75.50

Semester I to IV: Final GPA: 8.11 Final grade: A+ Grand Total:1735/2400 Percentage:72.29 Result:Pass

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Dr. J. J. Karve

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
INDORE MAYURI ANIL INDORE MANISHA INDORE	44024	016	012	2021-0161-00-070786	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	050/050	086/100	086		O
18102	ADVANCED NUTRITION I (TH)	4	035/050	046/050	081/100	081		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	034/050	074/100	074		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	047/050	025/050	072/100+	072		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	047/050	090/100	090		O+
18106	SENSORY EVALUATION (PR)	4	050/050	039/050	089/100	089		O

Total Credits: 24 G.P.A.:9.20 Semester Grade: O Total:492/600 Percentage:82.00

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	025/050	027/050	052/100	052		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	025/050	050/100	050		B
18203	ADVANCED NUTRITION II (TH)	4	036/050	026/050	062/100	062		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	038/050	025/050	063/100	063		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	025/050	059/100	059		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	027/050	025/050	052/100	052		B

Total Credits: 24 G.P.A.:6.18 Semester Grade: B+ Total:338/600 Percentage:56.33

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	031/050	028/050	059/100	059		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	032/050	039/050	071/100	071		A+
18303	FOOD PROCESSING (PR)	4	038/050	036/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	039/050	078/100	078		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	030/050	070/100	070		A+
*18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100	050		B

Total Credits: 24 G.P.A.:7.52 Semester Grade: A Total:402/600 Percentage:67.00

Semester IV

*00401	DISSERTATION	8	085/100	080/100	165/200	083		O
*00402	INTERNSHIP	8	094/100	095/100	189/200	095		O+
*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	026/050	058/100	058		B+

Total Credits: 24 G.P.A.: 8.85 Semester Grade: A+ Total:481/600 Percentage:80.17

Semester I to IV: Final GPA: 7.94 Final grade: A Grand Total:1713/2400 Percentage:71.38 Result:Pass

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

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

13/06/2023
Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JABALPURWALA BATUL AZIZ TASNEEM	44025	016	012	2021-0161-00-070875	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	048/050	082/100	082		O
18102	ADVANCED NUTRITION I (TH)	4	034/050	046/050	080/100	080		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	025/050	041/050	066/100	066		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	028/050	072/100	072		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	041/050	083/100	083		O
18106	SENSORY EVALUATION (PR)	4	050/050	039/050	089/100	089		O

Total Credits: 24 G.P.A.:8.87 Semester Grade: A+ Total:472/600 Percentage:78.67

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	025/050	026/050	051/100	051		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	025/050	050/100	050		B
18203	ADVANCED NUTRITION II (TH)	4	037/050	025/050	062/100+	062		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	030/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	035/050	025/050	060/100	060		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	029/050	033/050	062/100	062		A

Total Credits: 24 G.P.A.:6.52 Semester Grade: B+ Total:350/600 Percentage:58.33

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	027/050	057/100	057		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	039/050	064/100	064		A
18303	FOOD PROCESSING (PR)	4	036/050	039/050	075/100	075		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	039/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	042/050	025/050	067/100	067		A
18391	FOOD LAWS AND STANDARDS (TH)	4	027/050	031/050	058/100	058		B+

Total Credits: 24 G.P.A.:7.52 Semester Grade: A Total:396/600 Percentage:66.00

Semester IV

*00401	DISSERTATION	8	082/100	074/100	156/200	078		A+
*00402	INTERNSHIP	8	084/100	087/100	171/200	086		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	030/050	028/050	058/100	058		B+

Total Credits: 24 G.P.A.: 8.65 Semester Grade: A+ Total:460/600 Percentage:76.67

Semester I to IV: Final GPA: 7.89 Final grade: A Grand Total:1678/2400 Percentage:69.92 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 Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JADHAV MANSI RAJENDRA ASHA	44026	016	012	2018-0161-00-125313	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	048/050	083/100	083		O
18102	ADVANCED NUTRITION I (TH)	4	039/050	048/050	087/100	087		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	045/050	044/050	089/100	089		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	032/050	076/100	076		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	046/050	089/100	089		O
18106	SENSORY EVALUATION (PR)	4	050/050	041/050	091/100	091		O+

Total Credits: 24 G.P.A.:9.57 Semester Grade: O Total:515/600 Percentage:85.83

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	037/050	037/050	074/100	074		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	028/050	060/100	060		A
18203	ADVANCED NUTRITION II (TH)	4	041/050	025/050	066/100	066		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	041/050	033/050	074/100	074		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	028/050	060/100	060		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	041/050	031/050	072/100	072		A+

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

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	039/050	066/100	066		A
18303	FOOD PROCESSING (PR)	4	037/050	037/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	039/050	076/100	076		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	042/050	027/050	069/100	069		A
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100	050		B

Total Credits: 24 G.P.A.:7.08 Semester Grade: A Total:385/600 Percentage:64.17

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	085/100	086/100	171/200	086		O
*00402	INTERNSHIP	8	084/100	080/100	164/200	082		O
*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	030/050	067/100	067		A

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

Semester I to IV: Final GPA: 8.33 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

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



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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JADHAV NEHA SHANKAR CHHAYA	44027	016	012	2021-0161-00-096184	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	035/050	042/050	077/100	077		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	028/050	042/050	070/100	070		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	034/050	079/100	079		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	038/050	044/050	082/100	082		O
18106	SENSORY EVALUATION (PR)	4	036/050	040/050	076/100	076		A+

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

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	037/050	034/050	071/100	071		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	037/050	025/050	062/100	062		A
18203	ADVANCED NUTRITION II (TH)	4	027/050	025/050	052/100	052		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	031/050	032/050	063/100	063		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	031/050	058/100	058		B+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	025/050	037/050	062/100	062		A

Total Credits: 24 G.P.A.:6.97 Semester Grade: B+ Total:368/600 Percentage:61.33

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	035/050	061/100	061		A
18303	FOOD PROCESSING (PR)	4	037/050	034/050	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	042/050	030/050	072/100	072		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100	051		B

Total Credits: 24 G.P.A.:6.93 Semester Grade: B+ Total:375/600 Percentage:62.50

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	054/100	059/100	113/200	057		B+
*00402	INTERNSHIP	8	070/100	083/100	153/200	077		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	069/100	---	069/100	069		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	037/050	032/050	069/100	069		A

Total Credits: 24 G.P.A.: 7.67 Semester Grade: A Total:404/600 Percentage:67.33

Semester I to IV: Final GPA: 7.54 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

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 Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JADHAV RASHMI BHARAT VANDANABAI	44028	016	012	2021-0161-00-070813	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	036/050	068/100	068		A
18102	ADVANCED NUTRITION I (TH)	4	032/050	042/050	074/100	074		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	036/050	072/100	072		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	026/050	069/100	069		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	046/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	040/050	048/050	088/100	088		O

Total Credits: 24 G.P.A.:8.65 Semester Grade: A+ Total:459/600 Percentage:76.50

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	033/050	032/050	065/100	065		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	026/050	059/100	059		B+
18203	ADVANCED NUTRITION II (TH)	4	037/050	027/050	064/100	064		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	039/050	074/100	074		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	030/050	030/050	060/100	060		A

Total Credits: 24 G.P.A.:7.42 Semester Grade: A Total:386/600 Percentage:64.33

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100+	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	038/050	065/100	065		A
18303	FOOD PROCESSING (PR)	4	041/050	034/050	075/100	075		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	038/050	076/100	076		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	043/050	030/050	073/100	073		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	029/050	033/050	062/100	062		A

Total Credits: 24 G.P.A.:7.52 Semester Grade: A Total:401/600 Percentage:66.83

Semester IV

*00401	DISSERTATION	8	076/100	076/100	152/200	076		A+
*00402	INTERNSHIP	8	080/100	084/100	164/200	082		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	036/050	025/050	061/100+	061		A

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

Semester I to IV: Final GPA: 8.04 Final grade: A+ Grand Total:1701/2400 Percentage:70.88

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 Apr/May 2023

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JADHAV VAISHNAVI PRATAP VARSHA	44029	016	012	2021-0161-00-096192	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	040/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	039/050	050/050	089/100	089		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	048/050	088/100	088		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	042/050	025/050	067/100+	067		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	044/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	044/050	044/050	088/100	088		O

Total Credits: 24 G.P.A.:9.30 Semester Grade: O Total:498/600 Percentage:83.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	034/050	034/050	068/100	068		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	030/050	064/100	064		A
18203	ADVANCED NUTRITION II (TH)	4	036/050	025/050	061/100	061		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	029/050	038/050	067/100	067		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	030/050	063/100	063		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	025/050	031/050	056/100	056		B+

Total Credits: 24 G.P.A.:7.25 Semester Grade: A Total:379/600 Percentage:63.17

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	030/050	055/100	055		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	035/050	062/100	062		A
18303	FOOD PROCESSING (PR)	4	036/050	043/050	079/100	079		A+
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	030/050	055/100	055		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	029/050	025/050	054/100	054		B

Total Credits: 24 G.P.A.:6.98 Semester Grade: B+ Total:375/600 Percentage:62.50

Semester IV								
*00401	DISSERTATION	8	070/100	075/100	145/200	073		A+
*00402	INTERNSHIP	8	072/100	084/100	156/200	078		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	074/100	---	074/100	074		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	033/050	025/050	058/100+	058		B+

Total Credits: 24 G.P.A.: 8.20 Semester Grade: A+ Total:433/600 Percentage:72.17

Semester I to IV: Final GPA: 7.93 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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Institution: 016 S.N.D.T. COLLEGE OF HOME SCIENCE, PUNE

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
JAMBHALE ANISHA ANIL SHOBHA	44030	016	012	2021-0161-00-096203	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	028/050	060/100	060		A
18102	ADVANCED NUTRITION I (TH)	4	036/050	038/050	074/100	074		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	045/050	047/050	092/100	092		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	025/050	070/100+	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	046/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	038/050	048/050	086/100	086		O

Total Credits: 24 G.P.A.:8.80 Semester Grade: A+ Total:470/600 Percentage:78.33

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	031/050	025/050	056/100	056		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100+	056		B+
18203	ADVANCED NUTRITION II (TH)	4	036/050	025/050	061/100	061		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	026/050	028/050	054/100	054		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	025/050	056/100	056		B+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	025/050	037/050	062/100	062		A

Total Credits: 24 G.P.A.:6.45 Semester Grade: B+ Total:345/600 Percentage:57.50

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100+	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	026/050	053/100	053		B
18303	FOOD PROCESSING (PR)	4	038/050	029/050	067/100	067		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	026/050	063/100	063		A
*18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	025/050	061/100	061		A
*18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	028/050	053/100	053		B

Total Credits: 24 G.P.A.:6.38 Semester Grade: B+ Total:347/600 Percentage:57.83

Semester IV

*00401	DISSERTATION	8	051/100	066/100	117/200	059		B+
*00402	INTERNSHIP	8	064/100	079/100	143/200	072		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	025/050	057/100	057		B+

Total Credits: 24 G.P.A.: 7.33 Semester Grade: A Total:383/600 Percentage:63.83

Semester I to IV: Final GPA: 7.24 Final grade: A Grand Total:1545/2400 Percentage:64.38 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 Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PARANDE NEHA SUNIL	44031	016	012	2021-0161-00-070411	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	046/050	088/100	088		O
18102	ADVANCED NUTRITION I (TH)	4	034/050	044/050	078/100	078		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	034/050	066/100	066		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	042/050	025/050	067/100+	067		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	047/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	038/050	046/050	084/100	084		O

Total Credits: 24 G.P.A.:8.85 Semester Grade: A+ Total:471/600 Percentage:78.50

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	036/050	036/050	072/100	072		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	036/050	026/050	062/100	062		A
18203	ADVANCED NUTRITION II (TH)	4	030/050	026/050	056/100	056		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	035/050	062/100	062		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	033/050	066/100	066		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	038/050	065/100	065		A

Total Credits: 24 G.P.A.:7.32 Semester Grade: A Total:383/600 Percentage:63.83

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	028/050	030/050	058/100	058		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	035/050	061/100	061		A
18303	FOOD PROCESSING (PR)	4	040/050	039/050	079/100	079		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	035/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	031/050	069/100	069		A
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	026/050	052/100	052		B

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 IV								
*00401	DISSERTATION	8	056/100	060/100	116/200	058		B+
*00402	INTERNSHIP	8	076/100	083/100	159/200	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	037/050	032/050	069/100	069		A

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

Semester I to IV: Final GPA: 7.87 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

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KAUDARE MEGHANA SURESH USHA	44032	016	012	2021-0161-00-070771	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	046/050	076/100	076		A+
18102	ADVANCED NUTRITION I (TH)	4	036/050	046/050	082/100	082		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	035/050	069/100	069		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	031/050	026/050	057/100	057		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	040/050	080/100	080		O
18106	SENSORY EVALUATION (PR)	4	030/050	034/050	064/100	064		A

Total Credits: 24 G.P.A.:8.08 Semester Grade: A+ Total:428/600 Percentage:71.33

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	026/050	027/050	053/100	053		B
*18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	027/050	010/050-FF	FFF/100	---		F
*18203	ADVANCED NUTRITION II (TH)	4	025/050	012/050-FF	FFF/100	---		F
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	025/050	052/100	052		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	028/050	025/050	053/100+	053		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	027/050	056/100	056		B+

Total Credits: 24 Semester Grade: F

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100+	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	035/050	061/100	061		A
18303	FOOD PROCESSING (PR)	4	032/050	025/050	057/100	057		B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	030/050	035/050	065/100	065		A
*18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	016/050-FF	FFF/100	---		F
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	015/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F

Semester IV

*00401	DISSERTATION	8	051/100	071/100	122/200	061		A
*00402	INTERNSHIP	8	068/100	066/100	134/200	067		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	028/050	013/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F Result:Fail

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KHANDAGALE VIDHITA VIKAS KALPANA	44033	016	012	2021-0161-00-097922	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	048/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	034/050	038/050	072/100	072		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	043/050	045/050	088/100	088		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	040/050	081/100	081		O
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	047/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	040/050	048/050	088/100	088		O

Total Credits: 24 G.P.A.:9.25 Semester Grade: O Total:495/600 Percentage:82.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	034/050	025/050	059/100	059		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	025/050	059/100+	059		B+
*18203	ADVANCED NUTRITION II (TH)	4	025/050	019/050-FF	FFF/100	---		F
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	031/050	058/100	058		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	026/050	058/100	058		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	027/050	063/100	063		A

Total Credits: 24 Semester Grade: F

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100+	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	036/050	064/100	064		A
18303	FOOD PROCESSING (PR)	4	039/050	035/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	036/050	073/100	073		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	025/050	061/100	061		A
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100	051		B

Total Credits: 24 G.P.A.:6.90 Semester Grade: B+ Total:373/600 Percentage:62.17

Semester IV								
*00401	DISSERTATION	8	059/100	058/100	117/200	059		B+
*00402	INTERNSHIP	8	072/100	068/100	140/200	070		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	034/050	025/050	059/100	059		B+

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

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

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



Dr. J. J. Karve

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

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KHATAVKAR KALYANI PRADIP SAVITA	44034	016	012	2021-0161-00-096211	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	028/050	060/100	060		A
18102	ADVANCED NUTRITION I (TH)	4	037/050	040/050	077/100	077		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	046/050	046/050	092/100	092		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	025/050	071/100+	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	046/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	038/050	044/050	082/100	082		O

Total Credits: 24 G.P.A.:8.80 Semester Grade: A+ Total:470/600 Percentage:78.33

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	025/050	025/050	050/100	050		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	025/050	050/100+	050		B
*18203	ADVANCED NUTRITION II (TH)	4	035/050	016/050-FF	FFF/100	---		F
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	025/050	052/100	052		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	025/050	054/100	054		B
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	034/050	061/100	061		A

Total Credits: 24 Semester Grade: F

Semester III

*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	026/050	053/100	053		B
18303	FOOD PROCESSING (PR)	4	041/050	032/050	073/100	073		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	026/050	062/100	062		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	025/050	063/100+	063		A
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	022/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F

Semester IV

*00401	DISSERTATION	8	063/100	067/100	130/200	065		A
*00402	INTERNSHIP	8	072/100	084/100	156/200	078		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	030/050	025/050	055/100	055		B+

Total Credits: 24 G.P.A.: 7.80 Semester Grade: A Total:413/600 Percentage:68.83 Result:Fail

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

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KODRE SANYONI RAJENDRA SUJATA	44035	016	012	2021-0161-00-097945	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	040/050	072/100	072		A+
18102	ADVANCED NUTRITION I (TH)	4	034/050	048/050	082/100	082		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	039/050	077/100	077		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	025/050	068/100+	068		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	047/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	036/050	046/050	082/100	082		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	025/050	027/050	052/100	052		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	026/050	051/100	051		B
18203	ADVANCED NUTRITION II (TH)	4	031/050	025/050	056/100	056		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	031/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	025/050	056/100	056		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	028/050	025/050	053/100	053		B

Total Credits: 24 G.P.A.:6.03 Semester Grade: B+ Total:334/600 Percentage:55.67

Semester III

*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	026/050	051/100	051		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	036/050	063/100	063		A
18303	FOOD PROCESSING (PR)	4	041/050	038/050	079/100	079		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	036/050	078/100	078		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	025/050	050/100	050		B
*18391	FOOD LAWS AND STANDARDS (TH)	4	029/050	025/050	054/100	054		B

Total Credits: 24 G.P.A.:6.83 Semester Grade: B+ Total:375/600 Percentage:62.50

Semester IV

*00401	DISSERTATION	8	069/100	071/100	140/200	070		A+
*00402	INTERNSHIP	8	072/100	081/100	153/200	077		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	029/050	025/050	054/100+	054		B

Total Credits: 24 G.P.A.: 7.93 Semester Grade: A Total:421/600 Percentage:70.17

Semester I to IV: Final GPA: 7.39 Final grade: A Grand Total:1597/2400 Percentage:66.54

Result:Pass

***Sub: 18405.Revaluation correction.

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KOPPARTHI ALEKHYA KV RAGHAVENDRA RAO RUPA DEVI	KO44036	016	012	2021-0161-00-089242	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	032/050	070/100	070		A+
18102	ADVANCED NUTRITION I (TH)	4	034/050	038/050	072/100	072		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	037/050	071/100	071		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	026/050	071/100	071		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	047/050	089/100	089		O
18106	SENSORY EVALUATION (PR)	4	034/050	046/050	080/100	080		O

Total Credits: 24 G.P.A.:8.55 Semester Grade: A+ Total:453/600 Percentage:75.50

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	037/050	032/050	069/100	069		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	028/050	060/100	060		A
18203	ADVANCED NUTRITION II (TH)	4	035/050	028/050	063/100	063		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	032/050	043/050	075/100	075		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	032/050	064/100	064		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	042/050	040/050	082/100	082		O

Total Credits: 24 G.P.A.:7.88 Semester Grade: A Total:413/600 Percentage:68.83

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	039/050	064/100	064		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	039/050	067/100	067		A
18303	FOOD PROCESSING (PR)	4	044/050	042/050	086/100	086		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	043/050	039/050	082/100	082		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	035/050	070/100	070		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	036/050	033/050	069/100	069		A

Total Credits: 24 G.P.A.:8.30 Semester Grade: A+ Total:438/600 Percentage:73.00

Semester IV

*00401	DISSERTATION	8	086/100	088/100	174/200	087		O
*00402	INTERNSHIP	8	088/100	088/100	176/200	088		O
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	082/100	---	082/100	082		O
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	041/050	036/050	077/100	077		A+

Total Credits: 24 G.P.A.: 9.48 Semester Grade: O Total:509/600 Percentage:84.83

Semester I to IV: Final GPA: 8.55 Final grade: A+ Grand Total:1813/2400 Percentage:75.54 Result:Pass

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KOTHARI SAKSHI RAJESH VAISHALI	44037	016	012	2018-0161-00-111085	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	044/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	028/050	038/050	066/100	066		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	028/050	037/050	065/100	065		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	025/050	064/100+	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	042/050	081/100	081		O
18106	SENSORY EVALUATION (PR)	4	028/050	034/050	062/100	062		A

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

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	026/050	026/050	052/100	052		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	029/050	057/100	057		B+
18203	ADVANCED NUTRITION II (TH)	4	035/050	025/050	060/100	060		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	028/050	055/100	055		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	028/050	055/100	055		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	031/050	029/050	060/100	060		A

Total Credits: 24 G.P.A.:6.30 Semester Grade: B+ Total:339/600 Percentage:56.50

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	029/050	054/100	054		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	036/050	064/100	064		A
18303	FOOD PROCESSING (PR)	4	041/050	033/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	036/050	078/100	078		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	029/050	064/100	064		A
18391	FOOD LAWS AND STANDARDS (TH)	4	034/050	025/050	059/100	059		B+

Total Credits: 24 G.P.A.:7.43 Semester Grade: A Total:393/600 Percentage:65.50

Semester IV								
*00401	DISSERTATION	8	079/100	081/100	160/200	080		O
*00402	INTERNSHIP	8	076/100	088/100	164/200	082		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	033/050	027/050	060/100	060		A

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

Semester I to IV: Final GPA: 7.59 Final grade: A Grand Total:1609/2400 Percentage:67.04 Result:Pass

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
LELE SWARALI KIRAN MEGHA	44038	016	012	2021-0161-00-062597	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	046/050	086/100	086		O
18102	ADVANCED NUTRITION I (TH)	4	035/050	050/050	085/100	085		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	042/050	082/100	082		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	036/050	079/100	079		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	047/050	091/100	091		O+
18106	SENSORY EVALUATION (PR)	4	044/050	050/050	094/100	094		O+

Total Credits: 24 G.P.A.:9.53 Semester Grade: O Total:517/600 Percentage:86.17

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	039/050	038/050	077/100	077		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	030/050	064/100	064		A
18203	ADVANCED NUTRITION II (TH)	4	037/050	040/050	077/100	077		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	046/050	044/050	090/100	090		O+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	041/050	038/050	079/100	079		A+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	033/050	040/050	073/100	073		A+

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

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	046/050	071/100	071		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	039/050	039/050	078/100	078		A+
18303	FOOD PROCESSING (PR)	4	042/050	043/050	085/100	085		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	043/050	039/050	082/100	082		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	043/050	033/050	076/100	076		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	036/050	035/050	071/100	071		A+

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

Semester IV

*00401	DISSERTATION	8	085/100	085/100	170/200	085		O
*00402	INTERNSHIP	8	080/100	084/100	164/200	082		O
*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	043/050	036/050	079/100	079		A+

Total Credits: 24 G.P.A.: 9.22 Semester Grade: O Total:493/600 Percentage:82.17

Semester I to IV: Final GPA: 9.04 Final grade: O Grand Total:1933/2400 Percentage:80.54 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 Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MALAP SHRUSHTI SHIVRAJ MAYURA	44039	016	012	2018-0161-00-062431	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	044/050	084/100	084		O
18102	ADVANCED NUTRITION I (TH)	4	035/050	044/050	079/100	079		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	043/050	048/050	091/100	091		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	025/050	060/100+	060		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	047/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	036/050	048/050	084/100	084		O
Total Credits: 24		G.P.A.:9.05		Semester Grade: O		Total:484/600		Percentage:80.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	041/050	028/050	069/100	069		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	036/050	029/050	065/100	065		A
18203	ADVANCED NUTRITION II (TH)	4	034/050	025/050	059/100	059		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	043/050	039/050	082/100	082		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	033/050	070/100	070		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	040/050	036/050	076/100	076		A+
Total Credits: 24		G.P.A.:8.00		Semester Grade: A+		Total:421/600		Percentage:70.17

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	033/050	034/050	067/100	067		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	038/050	065/100	065		A
18303	FOOD PROCESSING (PR)	4	037/050	040/050	077/100	077		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	038/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	043/050	033/050	076/100	076		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	030/050	055/100	055		B+
Total Credits: 24		G.P.A.:7.82		Semester Grade: A		Total:414/600		Percentage:69.00

Semester IV								
*00401	DISSERTATION	8	067/100	067/100	134/200	067		A
*00402	INTERNSHIP	8	072/100	082/100	154/200	077		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	037/050	026/050	063/100	063		A
Total Credits: 24		G.P.A.: 8.05		Semester Grade: A+		Total:423/600		Percentage:70.50

Semester I to IV:	Final GPA: 8.23	Final grade: A+	Grand Total:1742/2400	Percentage:72.58	Result:Pass
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Minimum 50% is required in both Internal and External separately for passing in each Subject

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MALI LINA NIMBA MINA	44040	016	012	2021-0161-00-068903	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	050/050	081/100	081		O
18102	ADVANCED NUTRITION I (TH)	4	036/050	044/050	080/100	080		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	042/050	079/100	079		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	025/050	070/100+	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	047/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	038/050	048/050	086/100	086		O

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

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	028/050	030/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	027/050	055/100	055		B+
18203	ADVANCED NUTRITION II (TH)	4	027/050	025/050	052/100	052		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	035/050	062/100	062		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	031/050	025/050	056/100	056		B+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	031/050	025/050	056/100	056		B+

Total Credits: 24 G.P.A.:6.27 Semester Grade: B+ Total:339/600 Percentage:56.50

Semester III

*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	036/050	062/100	062		A
18303	FOOD PROCESSING (PR)	4	038/050	038/050	076/100	076		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	036/050	073/100	073		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	034/050	032/050	066/100	066		A
18391	FOOD LAWS AND STANDARDS (TH)	4	030/050	026/050	056/100	056		B+

Total Credits: 24 G.P.A.:7.15 Semester Grade: A Total:383/600 Percentage:63.83

Semester IV

*00401	DISSERTATION	8	063/100	051/100	114/200	057		B+
*00402	INTERNSHIP	8	068/100	079/100	147/200	074		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	030/050	031/050	061/100	061		A

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

Semester I to IV: Final GPA: 7.48 Final grade: A Grand Total:1597/2400 Percentage:66.54

Result: Pass

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

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



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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MANDAL BAISHAKHI MADHU SUDAN GITANJALI	44041	016	012	2021-0161-00-065634	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	049/050	046/050	095/100	095		O+
18102	ADVANCED NUTRITION I (TH)	4	035/050	050/050	085/100	085		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	044/050	084/100	084		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	025/050	069/100+	069		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	043/050	047/050	090/100	090		O+
18106	SENSORY EVALUATION (PR)	4	044/050	049/050	093/100	093		O+

Total Credits: 24 G.P.A.:9.47 Semester Grade: O Total:516/600 Percentage:86.00

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	036/050	025/050	061/100	061		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	035/050	066/100	066		A
18203	ADVANCED NUTRITION II (TH)	4	033/050	029/050	062/100	062		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	042/050	041/050	083/100	083		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	035/050	034/050	069/100	069		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	034/050	042/050	076/100	076		A+

Total Credits: 24 G.P.A.:7.95 Semester Grade: A Total:417/600 Percentage:69.50

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	029/050	031/050	060/100	060		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	041/050	038/050	079/100	079		A+
18303	FOOD PROCESSING (PR)	4	040/050	042/050	082/100	082		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	044/050	038/050	082/100	082		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	045/050	031/050	076/100	076		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	034/050	029/050	063/100	063		A

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

Semester IV

*00401	DISSERTATION	8	088/100	087/100	175/200	088		O
*00402	INTERNSHIP	8	084/100	092/100	176/200	088		O
*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	038/050	026/050	064/100	064		A

Total Credits: 24 G.P.A.: 9.27 Semester Grade: O Total:495/600 Percentage:82.50

Semester I to IV: Final GPA: 8.77 Final grade: A+ Grand Total:1870/2400 Percentage:77.92 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 Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MEMANE AKSHADA VISHNU DEEPALI	44042	016	012	2021-0161-00-070384	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	050/050	086/100	086		O
18102	ADVANCED NUTRITION I (TH)	4	036/050	050/050	086/100	086		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	046/050	040/050	086/100	086		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	048/050	026/050	074/100	074		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	048/050	092/100	092		O+
18106	SENSORY EVALUATION (PR)	4	034/050	046/050	080/100	080		O

Total Credits: 24 G.P.A.:9.37 Semester Grade: O Total:504/600 Percentage:84.00

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	035/050	034/050	069/100	069		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	030/050	026/050	056/100	056		B+
18203	ADVANCED NUTRITION II (TH)	4	037/050	028/050	065/100	065		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	046/050	046/050	092/100	092		O+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	039/050	026/050	065/100	065		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	039/050	035/050	074/100	074		A+

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

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	028/050	043/050	071/100	071		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	036/050	064/100	064		A
18303	FOOD PROCESSING (PR)	4	041/050	041/050	082/100	082		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	036/050	076/100	076		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	045/050	027/050	072/100	072		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	039/050	028/050	067/100	067		A

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

Semester IV

*00401	DISSERTATION	8	082/100	076/100	158/200	079		A+
*00402	INTERNSHIP	8	078/100	087/100	165/200	083		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	041/050	038/050	079/100	079		A+

Total Credits: 24 G.P.A.: 9.03 Semester Grade: O Total:481/600 Percentage:80.17

Semester I to IV: Final GPA: 8.63 Final grade: A+ Grand Total:1838/2400 Percentage:76.58 Result:Pass

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

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Devi

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

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MIRASHI AISHWARYA GANGARAM MIRASHI GEETA MIRASHI	44043	016	012	2021-0161-00-070701	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	047/050	050/050	097/100	097		O+
18102	ADVANCED NUTRITION I (TH)	4	040/050	050/050	090/100	090		O+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	041/050	081/100	081		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	048/050	030/050	078/100	078		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	048/050	092/100	092		O+
18106	SENSORY EVALUATION (PR)	4	042/050	050/050	092/100	092		O+

Total Credits: 24 G.P.A.:9.65 Semester Grade: O Total:530/600 Percentage:88.33

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	035/050	028/050	063/100	063		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	033/050	032/050	065/100	065		A
18203	ADVANCED NUTRITION II (TH)	4	043/050	025/050	068/100	068		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	047/050	046/050	093/100	093		O+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	038/050	076/100	076		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	043/050	034/050	077/100	077		A+

Total Credits: 24 G.P.A.:8.32 Semester Grade: A+ Total:442/600 Percentage:73.67

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	041/050	066/100	066		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	039/050	035/050	074/100	074		A+
18303	FOOD PROCESSING (PR)	4	042/050	044/050	086/100	086		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	046/050	035/050	081/100	081		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	039/050	033/050	072/100	072		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	036/050	035/050	071/100	071		A+

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

Semester IV

*00401	DISSERTATION	8	080/100	082/100	162/200	081		O
*00402	INTERNSHIP	8	078/100	090/100	168/200	084		O
*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	040/050	034/050	074/100	074		A+

Total Credits: 24 G.P.A.: 9.07 Semester Grade: O Total:484/600 Percentage:80.67

Semester I to IV: Final GPA: 8.89 Final grade: A+ Grand Total:1906/2400 Percentage:79.42 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 Apr/May 2023

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

13/06/2023
Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MOKASHI SANDHYA TANAJI SUREKHA	44044	016	012	2021-0161-00-070635	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	044/050	077/100	077		A+
18102	ADVANCED NUTRITION I (TH)	4	033/050	040/050	073/100	073		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	036/050	070/100	070		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	025/050	059/100+	059		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	047/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	042/050	050/050	092/100	092		O+
Total Credits: 24		G.P.A.:8.58		Semester Grade: A+		Total:458/600		Percentage:76.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	036/050	030/050	066/100	066		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	036/050	025/050	061/100	061		A
18203	ADVANCED NUTRITION II (TH)	4	031/050	027/050	058/100	058		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	035/050	037/050	072/100	072		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	029/050	061/100	061		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	032/050	033/050	065/100	065		A
Total Credits: 24		G.P.A.:7.35		Semester Grade: A		Total:383/600		Percentage:63.83

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	032/050	057/100	057		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	032/050	034/050	066/100	066		A
18303	FOOD PROCESSING (PR)	4	040/050	033/050	073/100	073		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	033/050	034/050	067/100	067		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	028/050	066/100	066		A
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	026/050	052/100	052		B
Total Credits: 24		G.P.A.:7.17		Semester Grade: A		Total:381/600		Percentage:63.50

Semester IV								
*00401	DISSERTATION	8	066/100	069/100	135/200	068		A
*00402	INTERNSHIP	8	068/100	068/100	136/200	068		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	034/050	029/050	063/100	063		A
Total Credits: 24		G.P.A.: 7.88		Semester Grade: A		Total:412/600		Percentage:68.67

Semester I to IV:	Final GPA: 7.75	Final grade: A	Grand Total:1634/2400	Percentage:68.08	Result:Pass
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Minimum 50% is required in both Internal and External separately for passing in each Subject

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
MORE SHRUTI RAMDAS REKHA	44045	016	012	2017-0161-00-156643	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	046/050	082/100	082		O
18102	ADVANCED NUTRITION I (TH)	4	037/050	050/050	087/100	087		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	040/050	077/100	077		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	033/050	026/050	059/100	059		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	047/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	030/050	042/050	072/100	072		A+

Total Credits: 24 G.P.A.:8.73 Semester Grade: A+ Total:465/600 Percentage:77.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	025/050	057/100	057		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	025/050	057/100	057		B+
18203	ADVANCED NUTRITION II (TH)	4	036/050	025/050	061/100	061		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	031/050	058/100	058		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	028/050	058/100	058		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	031/050	039/050	070/100	070		A+

Total Credits: 24 G.P.A.:6.85 Semester Grade: B+ Total:361/600 Percentage:60.17

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	034/050	059/100	059		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	025/050	051/100	051		B
18303	FOOD PROCESSING (PR)	4	036/050	031/050	067/100	067		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	034/050	025/050	059/100	059		B+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	032/050	025/050	057/100+	057		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100	050		B

Total Credits: 24 G.P.A.:6.32 Semester Grade: B+ Total:343/600 Percentage:57.17

Semester IV								
*00401	DISSERTATION	8	082/100	084/100	166/200	083		O
*00402	INTERNSHIP	8	068/100	073/100	141/200	071		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	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: 7.56 Final grade: A Grand Total:1611/2400 Percentage:67.13 Result:Pass

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

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Praveen

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

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NAGAWADE RUTUJA ANAND NAGAWADE JYOTI NAGAWADE	44046	016	012	2021-0161-00-070682	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	050/050	092/100	092		O+
18102	ADVANCED NUTRITION I (TH)	4	034/050	050/050	084/100	084		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	043/050	043/050	086/100	086		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	032/050	078/100	078		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	045/050	048/050	093/100	093		O+
18106	SENSORY EVALUATION (PR)	4	042/050	050/050	092/100	092		O+

Total Credits: 24 G.P.A.:9.63 Semester Grade: O Total:525/600 Percentage:87.50

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	037/050	036/050	073/100	073		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	035/050	070/100	070		A+
18203	ADVANCED NUTRITION II (TH)	4	043/050	034/050	077/100	077		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	048/050	045/050	093/100	093		O+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	038/050	032/050	070/100	070		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	038/050	043/050	081/100	081		O

Total Credits: 24 G.P.A.:8.68 Semester Grade: A+ Total:464/600 Percentage:77.33

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	028/050	048/050	076/100	076		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	039/050	035/050	074/100	074		A+
18303	FOOD PROCESSING (PR)	4	040/050	045/050	085/100	085		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	046/050	035/050	081/100	081		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	032/050	070/100	070		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	033/050	039/050	072/100	072		A+

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

Semester IV

*00401	DISSERTATION	8	083/100	079/100	162/200	081		O
*00402	INTERNSHIP	8	084/100	087/100	171/200	086		O
*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	031/050	072/100	072		A+

Total Credits: 24 G.P.A.: 9.10 Semester Grade: O Total:485/600 Percentage:80.83

Semester I to IV: Final GPA: 9.01 Final grade: O Grand Total:1932/2400 Percentage:80.50 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 Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
NELLISSERY IRENE JOHN DANNY	44047	016	012	2021-0161-00-097937	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	030/050	066/100	066		A
18102	ADVANCED NUTRITION I (TH)	4	036/050	044/050	080/100	080		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	035/050	073/100	073		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	036/050	070/100	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	047/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	036/050	046/050	082/100	082		O

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

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	031/050	026/050	057/100	057		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100	056		B+
18203	ADVANCED NUTRITION II (TH)	4	033/050	026/050	059/100	059		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	033/050	032/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	029/050	062/100	062		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	039/050	026/050	065/100	065		A

Total Credits: 24 G.P.A.:6.93 Semester Grade: B+ Total:364/600 Percentage:60.67

Semester III

*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	028/050	053/100	053		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	025/050	051/100	051		B
18303	FOOD PROCESSING (PR)	4	037/050	036/050	073/100	073		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	025/050	061/100	061		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	034/050	025/050	059/100	059		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100	051		B

Total Credits: 24 G.P.A.:6.37 Semester Grade: B+ Total:348/600 Percentage:58.00

Semester IV

*00401	DISSERTATION	8	063/100	064/100	127/200	064		A
*00402	INTERNSHIP	8	068/100	076/100	144/200	072		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	032/050	025/050	057/100+	057		B+

Total Credits: 24 G.P.A.: 7.73 Semester Grade: A Total:406/600 Percentage:67.67

Semester I to IV: Final GPA: 7.42 Final grade: A Grand Total:1576/2400 Percentage:65.67

Result:Pass

***Sub: 18405.Revaluation correction.

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



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

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PASALKAR SHRUTIKA RAJENDRA NANDA	44048	016	012	2021-0161-00-070821	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	046/050	088/100	088		O
18102	ADVANCED NUTRITION I (TH)	4	034/050	038/050	072/100	072		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	034/050	068/100	068		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	025/050	068/100+	068		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	048/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	038/050	044/050	082/100	082		O

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

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	039/050	074/100	074		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	025/050	060/100+	060		A
18203	ADVANCED NUTRITION II (TH)	4	039/050	025/050	064/100	064		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	034/050	033/050	067/100	067		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	026/050	059/100	059		B+
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	027/050	054/100	054		B

Total Credits: 24 G.P.A.:7.18 Semester Grade: A Total:378/600 Percentage:63.00

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	027/050	052/100	052		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	036/050	063/100	063		A
18303	FOOD PROCESSING (PR)	4	041/050	038/050	079/100	079		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	036/050	075/100	075		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	026/050	061/100	061		A
18391	FOOD LAWS AND STANDARDS (TH)	4	031/050	025/050	056/100	056		B+

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

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	062/100	070/100	132/200	066		A
*00402	INTERNSHIP	8	076/100	079/100	155/200	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	038/050	027/050	065/100	065		A

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

Semester I to IV: Final GPA: 7.83 Final grade: A Grand Total:1658/2400 Percentage:69.08 Result:Pass

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Praveen

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PATHARWAT JASMIN ZAKIRHUSEN REHANA	44049	016	012	2021-0161-00-068861	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	030/050	060/100	060		A
18102	ADVANCED NUTRITION I (TH)	4	032/050	048/050	080/100	080		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	042/050	078/100	078		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	044/050	028/050	072/100	072		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	047/050	091/100	091		O+
18106	SENSORY EVALUATION (PR)	4	032/050	048/050	080/100	080		O
Total Credits: 24		G.P.A.:8.67		Semester Grade: A+		Total:461/600		Percentage:76.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	038/050	032/050	070/100	070		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	038/050	025/050	063/100	063		A
18203	ADVANCED NUTRITION II (TH)	4	040/050	026/050	066/100	066		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	029/050	034/050	063/100	063		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	030/050	063/100	063		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	028/050	033/050	061/100	061		A
Total Credits: 24		G.P.A.:7.43		Semester Grade: A		Total:386/600		Percentage:64.33

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	028/050	053/100	053		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	038/050	065/100	065		A
18303	FOOD PROCESSING (PR)	4	041/050	038/050	079/100	079		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	044/050	038/050	082/100	082		O
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	035/050	025/050	060/100	060		A
*18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	026/050	058/100	058		B+
Total Credits: 24		G.P.A.:7.47		Semester Grade: A		Total:397/600		Percentage:66.17

Semester IV								
*00401	DISSERTATION	8	071/100	072/100	143/200	072		A+
*00402	INTERNSHIP	8	068/100	084/100	152/200	076		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	035/050	025/050	060/100	060		A
Total Credits: 24		G.P.A.: 8.20		Semester Grade: A+		Total:431/600		Percentage:71.83

Semester I to IV:		Final GPA: 7.94		Final grade: A		Grand Total:1675/2400		Percentage:69.79	Result:Pass
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Minimum 50% is required in both Internal and External separately for passing in each Subject

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Praveen

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PATIL SHUBHANGI SAMBHAJI SAMPADA	44050	016	012	2021-0161-00-068892	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	046/050	086/100	086		O
18102	ADVANCED NUTRITION I (TH)	4	032/050	036/050	068/100	068		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	038/050	075/100	075		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	025/050	059/100+	059		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	045/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	044/050	044/050	088/100	088		O

Total Credits: 24 G.P.A.:8.70 Semester Grade: A+ Total:463/600 Percentage:77.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	028/050	061/100	061		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	027/050	055/100	055		B+
18203	ADVANCED NUTRITION II (TH)	4	027/050	025/050	052/100	052		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	027/050	027/050	054/100	054		B
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	025/050	055/100	055		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	028/050	033/050	061/100	061		A

Total Credits: 24 G.P.A.:6.23 Semester Grade: B+ Total:338/600 Percentage:56.33

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	034/050	061/100	061		A
18303	FOOD PROCESSING (PR)	4	039/050	032/050	071/100	071		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	033/050	034/050	067/100	067		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	025/050	063/100	063		A
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100+	050		B

Total Credits: 24 G.P.A.:6.70 Semester Grade: B+ Total:362/600 Percentage:60.33

Semester IV								
*00401	DISSERTATION	8	061/100	066/100	127/200	064		A
*00402	INTERNSHIP	8	068/100	069/100	137/200	069		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	029/050	025/050	054/100+	054		B

Total Credits: 24 G.P.A.: 7.53 Semester Grade: A Total:396/600 Percentage:66.00

Semester I to IV: Final GPA: 7.29 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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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PAWAR SAMIKSHA ANIL ANKITA	44051	016	012	2018-0161-00-067061	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	046/050	080/100	080		O
18102	ADVANCED NUTRITION I (TH)	4	032/050	040/050	072/100	072		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	040/050	074/100	074		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	038/050	077/100	077		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	045/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	036/050	048/050	084/100	084		O
Total Credits: 24		G.P.A.:8.88		Semester Grade: A+ Total:473/600		Percentage:78.83		

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	035/050	030/050	065/100	065		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	029/050	064/100	064		A
18203	ADVANCED NUTRITION II (TH)	4	025/050	027/050	052/100	052		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	039/050	034/050	073/100	073		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	030/050	063/100	063		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	036/050	025/050	061/100	061		A
Total Credits: 24		G.P.A.:7.17		Semester Grade: A Total:378/600		Percentage:63.00		

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	032/050	057/100	057		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	025/050	052/100	052		B
18303	FOOD PROCESSING (PR)	4	034/050	034/050	068/100	068		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	027/050	025/050	052/100	052		B
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	030/050	027/050	057/100	057		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100+	051		B
Total Credits: 24		G.P.A.:6.10		Semester Grade: B+ Total:337/600		Percentage:56.17		

Semester IV								
*00401	DISSERTATION	8	066/100	073/100	139/200	070		A+
*00402	INTERNSHIP	8	065/100	062/100	127/200	064		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	028/050	028/050	056/100	056		B+
Total Credits: 24		G.P.A.: 7.52		Semester Grade: A Total:393/600		Percentage:65.50		

Semester I to IV: Final GPA: 7.42 Final grade: A Grand Total:1581/2400 Percentage:65.88 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



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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
PAWAR VAISHNAVI ANIL ANITA	44052	016	012	2021-0161-00-096226	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	046/050	076/100	076		A+
18102	ADVANCED NUTRITION I (TH)	4	033/050	050/050	083/100	083		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	043/050	078/100	078		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	040/050	032/050	072/100	072		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	032/050	038/050	070/100	070		A+
18106	SENSORY EVALUATION (PR)	4	030/050	047/050	077/100	077		A+

Total Credits: 24 G.P.A.:8.60 Semester Grade: A+ Total:456/600 Percentage:76.00

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	029/050	057/100	057		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	029/050	026/050	055/100	055		B+
*18203	ADVANCED NUTRITION II (TH)	4	032/050	025/050	057/100+	057		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	037/050	025/050	062/100	062		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	025/050	025/050	050/100	050		B
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	026/050	028/050	054/100	054		B

Total Credits: 24 G.P.A.:6.13 Semester Grade: B+ Total:335/600 Percentage:55.83

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	031/050	057/100	057		B+
18303	FOOD PROCESSING (PR)	4	028/050	025/050	053/100	053		B
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	036/050	031/050	067/100	067		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	025/050	061/100+	061		A
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	018/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F

Semester IV								
*00401	DISSERTATION	8	066/100	057/100	123/200	062		A
*00402	INTERNSHIP	8	079/100	078/100	157/200	079		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	026/050	025/050	051/100+	051		B

Total Credits: 24 G.P.A.: 7.60 Semester Grade: A Total:403/600 Percentage:67.17 Result:Fail

***Sub: 18405.Revaluation correction.

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



Devi

Principal (Addl. Charge)
SNDT College of Home Science,
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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Apr/May 2023

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

13/06/2023
Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
RAMPURAWALA ALEFIYA ABDULQADER FATEMA	44053	016	012	2021-0161-00-070724	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	050/050	089/100	089		O
18102	ADVANCED NUTRITION I (TH)	4	039/050	050/050	089/100	089		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	049/050	089/100	089		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	028/050	073/100	073		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	047/050	091/100	091		O+
18106	SENSORY EVALUATION (PR)	4	048/050	048/050	096/100	096		O+

Total Credits: 24 G.P.A.:9.67 Semester Grade: O Total:527/600 Percentage:87.83

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	032/050	030/050	062/100	062		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	026/050	058/100	058		B+
18203	ADVANCED NUTRITION II (TH)	4	035/050	025/050	060/100	060		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	042/050	026/050	068/100	068		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	036/050	025/050	061/100	061		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	032/050	038/050	070/100	070		A+

Total Credits: 24 G.P.A.:7.28 Semester Grade: A Total:379/600 Percentage:63.17

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	038/050	063/100	063		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	031/050	032/050	063/100	063		A
18303	FOOD PROCESSING (PR)	4	041/050	043/050	084/100	084		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	032/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	027/050	068/100	068		A
18391	FOOD LAWS AND STANDARDS (TH)	4	029/050	033/050	062/100	062		A

Total Credits: 24 G.P.A.:7.83 Semester Grade: A Total:410/600 Percentage:68.33

Semester IV

*00401	DISSERTATION	8	087/100	081/100	168/200	084		O
*00402	INTERNSHIP	8	090/100	073/100	163/200	082		O
*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	039/050	030/050	069/100	069		A

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

Semester I to IV: Final GPA: 8.45 Final grade: A+ Grand Total:1796/2400 Percentage:74.83 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



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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
RANADIVE PRACHITI MILIND SANDHYA	44054	016	012	2021-0161-00-070747	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	029/050	050/050	079/100	079		A+
18102	ADVANCED NUTRITION I (TH)	4	036/050	040/050	076/100	076		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	049/050	089/100	089		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	025/050	068/100+	068		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	046/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	032/050	047/050	079/100	079		A+

Total Credits: 24 G.P.A.:8.97 Semester Grade: A+ Total:478/600 Percentage:79.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	031/050	026/050	057/100	057		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	028/050	059/100	059		B+
18203	ADVANCED NUTRITION II (TH)	4	041/050	026/050	067/100	067		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	044/050	027/050	071/100	071		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	028/050	062/100	062		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	040/050	031/050	071/100	071		A+

Total Credits: 24 G.P.A.:7.38 Semester Grade: A Total:387/600 Percentage:64.50

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	029/050	035/050	064/100	064		A
18303	FOOD PROCESSING (PR)	4	041/050	036/050	077/100	077		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	041/050	035/050	076/100	076		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	041/050	028/050	069/100	069		A
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100	051		B

Total Credits: 24 G.P.A.:7.13 Semester Grade: A Total:387/600 Percentage:64.50

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	081/100	088/100	169/200	085		O
*00402	INTERNSHIP	8	086/100	084/100	170/200	085		O
*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	034/050	025/050	059/100	059		B+

Total Credits: 24 G.P.A.: 8.97 Semester Grade: A+ Total:478/600 Percentage:79.67

Semester I to IV: Final GPA: 8.11 Final grade: A+ Grand Total:1730/2400 Percentage:72.08 Result:Pass

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

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Prasanna

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SANKHE DIKSHA HITESH HEMANGI	44055	016	012	2021-0161-00-089265	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	040/050	072/100	072		A+
18102	ADVANCED NUTRITION I (TH)	4	034/050	048/050	082/100	082		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	049/050	089/100	089		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	037/050	025/050	062/100+	062		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	047/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	039/050	047/050	086/100	086		O

Total Credits: 24 G.P.A.:8.97 Semester Grade: A+ Total:478/600 Percentage:79.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	031/050	025/050	056/100	056		B+
*18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100+	056		B+
*18203	ADVANCED NUTRITION II (TH)	4	027/050	016/050-FF	FFF/100	---		F
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	025/050	052/100	052		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	026/050	031/050	057/100	057		B+

Total Credits: 24 Semester Grade: F

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
*18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100+	050		B
18303	FOOD PROCESSING (PR)	4	025/050	025/050	050/100	050		B
*18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	029/050	025/050	054/100	054		B
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	026/050	025/050	051/100	051		B
*18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100	050		B

Total Credits: 24 G.P.A.:5.17 Semester Grade: B Total:305/600 Percentage:50.83

Semester IV								
*00401	DISSERTATION	8	050/100	055/100	105/200	053		B
*00402	INTERNSHIP	8	073/100	076/100	149/200	075		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	060/100	---	060/100	060		A
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	026/050	016/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F Result:Fail

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Praveen

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SARWADE RUCHIRA PRABHAKAR UMA	44056	016	012	2021-0161-00-089296	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	046/050	078/100	078		A+
18102	ADVANCED NUTRITION I (TH)	4	035/050	042/050	077/100	077		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	044/050	081/100	081		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	025/050	064/100+	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	042/050	081/100	081		O
18106	SENSORY EVALUATION (PR)	4	036/050	048/050	084/100	084		O

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

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	030/050	028/050	058/100	058		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	030/050	025/050	055/100	055		B+
*18203	ADVANCED NUTRITION II (TH)	4	025/050	015/050-FF	FFF/100	---		F
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	028/050	025/050	053/100	053		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	025/050	054/100	054		B

Total Credits: 24 Semester Grade: F

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	026/050	051/100	051		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	026/050	052/100	052		B
18303	FOOD PROCESSING (PR)	4	032/050	026/050	058/100	058		B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	026/050	065/100	065		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	025/050	050/100	050		B
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	025/050	051/100+	051		B

Total Credits: 24 G.P.A.:5.82 Semester Grade: B Total:327/600 Percentage:54.50

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	055/100	058/100	113/200	057		B+
*00402	INTERNSHIP	8	071/100	068/100	139/200	070		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	025/050	017/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F Result:Fail

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SAWANT MRUNMAYEE VIJAY ANITA	44057	016	012	2021-0161-00-070867	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	040/050	065/100	065		A
18102	ADVANCED NUTRITION I (TH)	4	033/050	050/050	083/100	083		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	038/050	048/050	086/100	086		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	033/050	026/050	059/100	059		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	045/050	085/100	085		O
18106	SENSORY EVALUATION (PR)	4	043/050	047/050	090/100	090		O+

Total Credits: 24 G.P.A.:8.78 Semester Grade: A+ Total:468/600 Percentage:78.00

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	035/050	025/050	060/100	060		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	035/050	026/050	061/100	061		A
18203	ADVANCED NUTRITION II (TH)	4	028/050	026/050	054/100	054		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	026/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	027/050	061/100	061		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	031/050	032/050	063/100	063		A

Total Credits: 24 G.P.A.:6.98 Semester Grade: B+ Total:365/600 Percentage:60.83

Semester III

*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	028/050	053/100	053		B
18303	FOOD PROCESSING (PR)	4	028/050	034/050	062/100	062		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	028/050	065/100	065		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	036/050	027/050	063/100	063		A
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100+	050		B

Total Credits: 24 G.P.A.:6.27 Semester Grade: B+ Total:343/600 Percentage:57.17

Semester IV

*00401	DISSERTATION	8	066/100	060/100	126/200	063		A
*00402	INTERNSHIP	8	071/100	073/100	144/200	072		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	033/050	026/050	059/100	059		B+

Total Credits: 24 G.P.A.: 7.62 Semester Grade: A Total:398/600 Percentage:66.33

Semester I to IV: Final GPA: 7.41 Final grade: A Grand Total:1574/2400 Percentage:65.58 Result:Pass

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

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

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SAXENA KAAVYA SANDEEP SUNITA	44058	016	012	2021-0161-00-062601	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	046/050	084/100	084		O
18102	ADVANCED NUTRITION I (TH)	4	037/050	050/050	087/100	087		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	043/050	049/050	092/100	092		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	036/050	079/100	079		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	045/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	048/050	047/050	095/100	095		O+

Total Credits: 24 G.P.A.:9.60 Semester Grade: O Total:523/600 Percentage:87.17

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	031/050	025/050	056/100	056		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100	056		B+
18203	ADVANCED NUTRITION II (TH)	4	038/050	028/050	066/100	066		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	044/050	025/050	069/100	069		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	029/050	062/100	062		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	030/050	063/100	063		A

Total Credits: 24 G.P.A.:7.07 Semester Grade: A Total:372/600 Percentage:62.00

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	030/050	055/100	055		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	029/050	032/050	061/100	061		A
18303	FOOD PROCESSING (PR)	4	035/050	034/050	069/100	069		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	032/050	070/100	070		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	026/050	064/100	064		A
18391	FOOD LAWS AND STANDARDS (TH)	4	027/050	026/050	053/100	053		B

Total Credits: 24 G.P.A.:7.00 Semester Grade: A Total:372/600 Percentage:62.00

Semester IV

*00401	DISSERTATION	8	071/100	070/100	141/200	071		A+
*00402	INTERNSHIP	8	080/100	080/100	160/200	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	028/050	015/050-FF	FFF/100	---		F

Total Credits: 24

Semester Grade: F

Result:Fail

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

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



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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHAIKH MUSKAN ARIF AYESHA	44059	016	012	2021-0161-00-068884	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	025/050	036/050	061/100	061		A
18102	ADVANCED NUTRITION I (TH)	4	031/050	044/050	075/100	075		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	033/050	044/050	077/100	077		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	028/050	069/100	069		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	045/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	026/050	047/050	073/100	073		A+

Total Credits: 24 G.P.A.: 8.32 Semester Grade: A+ Total: 439/600 Percentage: 73.17

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	032/050	025/050	057/100	057		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	032/050	025/050	057/100	057		B+
*18203	ADVANCED NUTRITION II (TH)	4	030/050	016/050-FF	FFF/100	---		F
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	029/050	028/050	057/100	057		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	025/050	054/100	054		B

Total Credits: 24 Semester Grade: F

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	028/050	053/100	053		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	029/050	054/100	054		B
18303	FOOD PROCESSING (PR)	4	027/050	027/050	054/100	054		B
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	028/050	029/050	057/100	057		B+
*18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	028/050	025/050	053/100+	053		B
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	022/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F

Semester IV								
*00401	DISSERTATION	8	050/100	059/100	109/200	055		B+
*00402	INTERNSHIP	8	066/100	070/100	136/200	068		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	025/050	025/050	050/100	050		B

Total Credits: 24 G.P.A.: 6.78 Semester Grade: B+ Total: 366/600 Percentage: 61.00 Result: Fail

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

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



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

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHETE RIYA SANDESH JYOTI	44060	016	012	2021-0161-00-070732	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	050/050	084/100	084		O
18102	ADVANCED NUTRITION I (TH)	4	036/050	044/050	080/100	080		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	033/050	049/050	082/100	082		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	045/050	032/050	077/100	077		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	046/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	039/050	047/050	086/100	086		O

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

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	034/050	034/050	068/100	068		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	034/050	026/050	060/100	060		A
18203	ADVANCED NUTRITION II (TH)	4	040/050	027/050	067/100	067		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	028/050	068/100	068		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	028/050	061/100	061		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	027/050	037/050	064/100	064		A

Total Credits: 24 G.P.A.:7.47 Semester Grade: A Total:388/600 Percentage:64.67

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	031/050	056/100	056		B+
18303	FOOD PROCESSING (PR)	4	025/050	040/050	065/100	065		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	040/050	031/050	071/100	071		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	043/050	028/050	071/100	071		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	025/050	057/100	057		B+

Total Credits: 24 G.P.A.:6.88 Semester Grade: B+ Total:370/600 Percentage:61.67

Semester IV

*00401	DISSERTATION	8	070/100	073/100	143/200	072		A+
*00402	INTERNSHIP	8	069/100	085/100	154/200	077		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	030/050	027/050	057/100	057		B+

Total Credits: 24 G.P.A.: 8.17 Semester Grade: A+ Total:432/600 Percentage:72.00

Semester I to IV: Final GPA: 7.95 Final grade: A Grand Total:1687/2400 Percentage:70.29 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 Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHINDE AISHWARYA SUNIL DEEPALI	44061	016	012	2021-0161-00-070763	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	028/050	066/100	066		A
18102	ADVANCED NUTRITION I (TH)	4	033/050	044/050	077/100	077		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	047/050	083/100	083		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	042/050	028/050	070/100	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	046/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	042/050	048/050	090/100	090		O+

Total Credits: 24 G.P.A.:8.87 Semester Grade: A+ Total:472/600 Percentage:78.67

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	039/050	034/050	073/100	073		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	028/050	067/100	067		A
18203	ADVANCED NUTRITION II (TH)	4	036/050	025/050	061/100	061		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	028/050	068/100	068		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	029/050	066/100	066		A
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	030/050	028/050	058/100	058		B+

Total Credits: 24 G.P.A.:7.52 Semester Grade: A Total:393/600 Percentage:65.50

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	038/050	063/100	063		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	033/050	028/050	061/100	061		A
18303	FOOD PROCESSING (PR)	4	037/050	046/050	083/100	083		O
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	028/050	065/100	065		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	025/050	062/100	062		A
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	027/050	059/100	059		B+

Total Credits: 24 G.P.A.:7.53 Semester Grade: A Total:393/600 Percentage:65.50

Semester IV

*00401	DISSERTATION	8	060/100	065/100	125/200	063		A
*00402	INTERNSHIP	8	067/100	072/100	139/200	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	026/050	AB/050	AB/100	---		-

Total Credits: 24

Semester Grade: F

Result:Fail

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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SHITOLE SHWETA SANTOSH PRAMILE	44062	016	012	2021-0161-00-065696	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	030/050	061/100	061		A
18102	ADVANCED NUTRITION I (TH)	4	035/050	040/050	075/100	075		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	037/050	044/050	081/100	081		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	034/050	025/050	059/100+	059		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	034/050	076/100	076		A+
18106	SENSORY EVALUATION (PR)	4	029/050	043/050	072/100	072		A+

Total Credits: 24 G.P.A.:8.05 Semester Grade: A+ Total:424/600 Percentage:70.67

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	025/050	025/050	050/100	050		B
*18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	026/050	AB/050	AB/100	---		-
*18203	ADVANCED NUTRITION II (TH)	4	029/050	AB/050	AB/100	---		-
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	AB/050	AB/100	---		-
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	030/050	025/050	055/100	055		B+
*18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	026/050	AB/050	AB/100	---		-

Total Credits: 24 Semester Grade: F

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100	050		B
18303	FOOD PROCESSING (PR)	4	032/050	026/050	058/100	058		B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	027/050	025/050	052/100	052		B
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	033/050	025/050	058/100	058		B+
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	AB/050	AB/100	---		-

Total Credits: 24 Semester Grade: F

Semester IV								
*00401	DISSERTATION	8	AB/100	NP/100	AB/200	---		-
*00402	INTERNSHIP	8	064/100	079/100	143/200	072		A+
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	006/100-FF	---	FFF/100	---		F
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	AB/050	NP/050	AB/100	---		-

Total Credits: 24 Semester Grade: F Result:Fail

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

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SONAWANE AKANKSHA PRASHANT RATNAMALA	44063	016	012	2021-0161-00-062632	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	042/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	032/050	050/050	082/100	082		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	032/050	049/050	081/100	081		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	025/050	064/100+	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	045/050	085/100	085		O
18106	SENSORY EVALUATION (PR)	4	033/050	045/050	078/100	078		A+

Total Credits: 24 G.P.A.:8.73 Semester Grade: A+ Total:464/600 Percentage:77.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	039/050	037/050	076/100	076		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	039/050	028/050	067/100	067		A
18203	ADVANCED NUTRITION II (TH)	4	036/050	025/050	061/100	061		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	026/050	066/100	066		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	032/050	032/050	064/100	064		A

Total Credits: 24 G.P.A.:7.67 Semester Grade: A Total:400/600 Percentage:66.67

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	036/050	061/100	061		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	030/050	040/050	070/100	070		A+
18303	FOOD PROCESSING (PR)	4	032/050	032/050	064/100	064		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	040/050	079/100	079		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	040/050	032/050	072/100	072		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	029/050	025/050	054/100	054		B

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

Semester IV								
*00401	DISSERTATION	8	089/100	090/100	179/200	090		O+
*00402	INTERNSHIP	8	082/100	090/100	172/200	086		O
*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	036/050	035/050	071/100	071		A+

Total Credits: 24 G.P.A.: 9.38 Semester Grade: O Total:502/600 Percentage:83.67

Semester I to IV: Final GPA: 8.34 Final grade: A+ Grand Total:1766/2400 Percentage:73.58 Result:Pass

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

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

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SONAWANE PRANALI RAOSAHEB CHITRA	44064	016	012	2021-0161-00-068853	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	036/050	042/050	078/100	078		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	043/050	049/050	092/100	092		O+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	040/050	025/050	065/100+	065		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	041/050	046/050	087/100	087		O
18106	SENSORY EVALUATION (PR)	4	035/050	045/050	080/100	080		O

Total Credits: 24 G.P.A.:8.63 Semester Grade: A+ Total:461/600 Percentage:76.83

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	031/050	025/050	056/100	056		B+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	026/050	026/050	052/100	052		B
18203	ADVANCED NUTRITION II (TH)	4	040/050	025/050	065/100+	065		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	028/050	025/050	053/100	053		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	028/050	025/050	053/100	053		B

Total Credits: 24 G.P.A.:6.30 Semester Grade: B+ Total:344/600 Percentage:57.33

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	027/050	052/100	052		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100	050		B
18303	FOOD PROCESSING (PR)	4	028/050	030/050	058/100	058		B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	027/050	025/050	052/100	052		B
*18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	026/050	064/100	064		A
*18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100	050		B

Total Credits: 24 G.P.A.:5.80 Semester Grade: B Total:326/600 Percentage:54.33

Semester IV								
*00401	DISSERTATION	8	050/100	054/100	104/200	052		B
*00402	INTERNSHIP	8	064/100	079/100	143/200	072		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	025/050	026/050	051/100	051		B

Total Credits: 24 G.P.A.: 6.63 Semester Grade: B+ Total:362/600 Percentage:60.33

Semester I to IV: Final GPA: 6.84 Final grade: B+ Grand Total:1493/2400 Percentage:62.21 Result:Pass

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Dr. J. J. Karve
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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SURVASE VIBHAVARI RAJU MANGAL	44065	016	012	2021-0161-00-070852	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	040/050	065/100	065		A
18102	ADVANCED NUTRITION I (TH)	4	032/050	050/050	082/100	082		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	034/050	049/050	083/100	083		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	032/050	033/050	065/100	065		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	045/050	084/100	084		O
18106	SENSORY EVALUATION (PR)	4	033/050	048/050	081/100	081		O

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

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	036/050	031/050	067/100	067		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	031/050	025/050	056/100+	056		B+
*18203	ADVANCED NUTRITION II (TH)	4	038/050	012/050-FF	FFF/100	---		F
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	027/050	067/100	067		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	033/050	027/050	060/100	060		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	025/050	054/100	054		B

Total Credits: 24 Semester Grade: F

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	035/050	060/100	060		A
*18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	025/050	051/100+	051		B
18303	FOOD PROCESSING (PR)	4	032/050	025/050	057/100	057		B+
*18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	029/050	025/050	054/100	054		B
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	027/050	025/050	052/100	052		B
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	022/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F

Semester IV

*00401	DISSERTATION	8	050/100	055/100	105/200	053		B
*00402	INTERNSHIP	8	056/100	080/100	136/200	068		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	056/100	---	056/100	056		B+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	028/050	025/050	053/100	053		B

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

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 Apr/May 2023

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
TAKALE ABOLI SANAJAY SUVARNA	44066	016	012	2021-0161-00-065681	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	029/050	046/050	075/100	075		A+
18102	ADVANCED NUTRITION I (TH)	4	029/050	050/050	079/100	079		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	049/050	089/100	089		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	042/050	028/050	070/100	070		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	044/050	047/050	091/100	091		O+
18106	SENSORY EVALUATION (PR)	4	041/050	048/050	089/100	089		O

Total Credits: 24 G.P.A.:9.20 Semester Grade: O Total:493/600 Percentage:82.17

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	025/050	025/050	050/100	050		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	025/050	025/050	050/100	050		B
*18203	ADVANCED NUTRITION II (TH)	4	035/050	025/050	060/100	060		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	032/050	026/050	058/100	058		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	030/050	025/050	055/100+	055		B+

Total Credits: 24 G.P.A.:6.18 Semester Grade: B+ Total:338/600 Percentage:56.33

Semester III

*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	028/050	053/100	053		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	029/050	054/100	054		B
18303	FOOD PROCESSING (PR)	4	030/050	030/050	060/100	060		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	037/050	029/050	066/100	066		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	037/050	025/050	062/100	062		A
*18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	026/050	052/100	052		B

Total Credits: 24 G.P.A.:6.43 Semester Grade: B+ Total:347/600 Percentage:57.83

Semester IV

*00401	DISSERTATION	8	061/100	071/100	132/200	066		A
*00402	INTERNSHIP	8	078/100	071/100	149/200	075		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	032/050	025/050	057/100	057		B+

Total Credits: 24 G.P.A.: 7.87 Semester Grade: A Total:414/600 Percentage:69.00

Semester I to IV: Final GPA: 7.42 Final grade: A Grand Total:1592/2400 Percentage:66.33 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 Apr/May 2023

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
TALEKAR CHANCHAL ASHOK SUNITA	44067	016	012	2021-0161-00-097914	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	036/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	035/050	044/050	079/100	079		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	048/050	084/100	084		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	035/050	026/050	061/100	061		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	046/050	085/100	085		O
18106	SENSORY EVALUATION (PR)	4	029/050	047/050	076/100	076		A+

Total Credits: 24 G.P.A.:8.65 Semester Grade: A+ Total:459/600 Percentage:76.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	025/050	053/100	053		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	027/050	055/100	055		B+
*18203	ADVANCED NUTRITION II (TH)	4	029/050	016/050-FF	FFF/100	---		F
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100+	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	028/050	025/050	053/100	053		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	033/050	026/050	059/100	059		B+

Total Credits: 24 Semester Grade: F

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	026/050	026/050	052/100	052		B
18303	FOOD PROCESSING (PR)	4	032/050	032/050	064/100	064		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	026/050	065/100	065		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	032/050	025/050	057/100+	057		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100	050		B

Total Credits: 24 G.P.A.:6.12 Semester Grade: B+ Total:338/600 Percentage:56.33

Semester IV								
*00401	DISSERTATION	8	050/100	066/100	116/200	058		B+
*00402	INTERNSHIP	8	064/100	069/100	133/200	067		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	031/050	025/050	056/100	056		B+

Total Credits: 24 G.P.A.: 7.25 Semester Grade: A Total:382/600 Percentage:63.67 Result:Fail

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

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



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

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
TEMKAR VAISHNAVI SANJAY JYOTI	44068	016	012	2021-0161-00-065673	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	034/050	074/100	074		A+
18102	ADVANCED NUTRITION I (TH)	4	040/050	042/050	082/100	082		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	040/050	049/050	089/100	089		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	025/050	064/100+	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	042/050	046/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	044/050	047/050	091/100	091		O+

Total Credits: 24 G.P.A.:9.12 Semester Grade: O Total:488/600 Percentage:81.33

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	032/050	037/050	069/100	069		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	027/050	030/050	057/100	057		B+
18203	ADVANCED NUTRITION II (TH)	4	027/050	026/050	053/100	053		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	030/050	060/100	060		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	026/050	025/050	051/100	051		B
18294	NUTRITION FOR SPORTS AND EXERCISE (TH)	4	025/050	032/050	057/100	057		B+

Total Credits: 24 G.P.A.:6.42 Semester Grade: B+ Total:347/600 Percentage:57.83

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	029/050	034/050	063/100	063		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	027/050	040/050	067/100	067		A
18303	FOOD PROCESSING (PR)	4	035/050	039/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	039/050	040/050	079/100	079		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	042/050	031/050	073/100	073		A+
18391	FOOD LAWS AND STANDARDS (TH)	4	031/050	025/050	056/100	056		B+

Total Credits: 24 G.P.A.:7.80 Semester Grade: A Total:412/600 Percentage:68.67

Semester IV

*00401	DISSERTATION	8	083/100	087/100	170/200	085		O
*00402	INTERNSHIP	8	068/100	072/100	140/200	070		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	034/050	033/050	067/100	067		A

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

Semester I to IV: Final GPA: 7.97 Final grade: A Grand Total:1698/2400 Percentage:70.75 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 Apr/May 2023

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

13/06/2023

Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
UCHAKE ANKITA MAHENDRA VANITA	44069	016	012	2021-0161-00-070716	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	036/050	068/100	068		A
18102	ADVANCED NUTRITION I (TH)	4	029/050	040/050	069/100	069		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	039/050	045/050	084/100	084		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	026/050	067/100	067		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	033/050	035/050	068/100	068		A
18106	SENSORY EVALUATION (PR)	4	029/050	043/050	072/100	072		A+

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

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	025/050	053/100	053		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	026/050	054/100	054		B
18203	ADVANCED NUTRITION II (TH)	4	035/050	027/050	062/100	062		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	026/050	066/100	066		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	028/050	028/050	056/100	056		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	029/050	025/050	054/100	054		B

Total Credits: 24 G.P.A.:6.37 Semester Grade: B+ Total:345/600 Percentage:57.50

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	025/050	050/100	050		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	031/050	056/100	056		B+
18303	FOOD PROCESSING (PR)	4	033/050	025/050	058/100	058		B+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	041/050	031/050	072/100	072		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	038/050	025/050	063/100	063		A
*18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100	050		B

Total Credits: 24 G.P.A.:6.38 Semester Grade: B+ Total:349/600 Percentage:58.17

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	072/100	071/100	143/200	072		A+
*00402	INTERNSHIP	8	076/100	071/100	147/200	074		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	026/050	025/050	051/100+	051		B

Total Credits: 24 G.P.A.: 7.75 Semester Grade: A Total:412/600 Percentage:68.67

Semester I to IV: Final GPA: 7.16 Final grade: A Grand Total:1534/2400 Percentage:63.92 Result:Pass

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

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Dr. J. J. Patil
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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Apr/May 2023

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
VAIDYA BHAKTI GANESH ARCHANA	44070	016	012	2018-0161-00-113084	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	029/050	036/050	065/100	065		A
18102	ADVANCED NUTRITION I (TH)	4	034/050	040/050	074/100	074		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	046/050	081/100	081		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	025/050	064/100+	064		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	047/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	030/050	048/050	078/100	078		A+

Total Credits: 24 G.P.A.:8.47 Semester Grade: A+ Total:448/600 Percentage:74.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	026/050	054/100	054		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	028/050	026/050	054/100	054		B
18203	ADVANCED NUTRITION II (TH)	4	029/050	025/050	054/100	054		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	026/050	056/100	056		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	029/050	056/100	056		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	026/050	028/050	054/100	054		B

Total Credits: 24 G.P.A.:5.93 Semester Grade: B Total:328/600 Percentage:54.67

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	029/050	054/100	054		B
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	032/050	060/100	060		A
18303	FOOD PROCESSING (PR)	4	042/050	032/050	074/100	074		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	032/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	026/050	025/050	051/100	051		B
18391	FOOD LAWS AND STANDARDS (TH)	4	029/050	025/050	054/100	054		B

Total Credits: 24 G.P.A.:6.77 Semester Grade: B+ Total:367/600 Percentage:61.17

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester IV								
*00401	DISSERTATION	8	069/100	066/100	135/200	068		A
*00402	INTERNSHIP	8	070/100	085/100	155/200	078		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	032/050	025/050	057/100	057		B+

Total Credits: 24 G.P.A.: 7.88 Semester Grade: A Total:414/600 Percentage:69.00

Semester I to IV: Final GPA: 7.26 Final grade: A Grand Total:1557/2400 Percentage:64.88 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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COLLEGE RESULT SHEET FOR MASTER OF SCIENCE (HOME SCIENCE) EXAMINATION Apr/May 2023

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

13/06/2023
Specialization

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
VAIDYA SHRADDHA GANESH ARCHANA	44071	016	012	2018-0161-00-113092	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	028/050	032/050	060/100	060		A
18102	ADVANCED NUTRITION I (TH)	4	033/050	038/050	071/100	071		A+
18103	ANALYTICAL INSTRUMENTATION (PR)	4	035/050	044/050	079/100	079		A+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	039/050	026/050	065/100	065		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	046/050	085/100	085		O
18106	SENSORY EVALUATION (PR)	4	028/050	047/050	075/100	075		A+

Total Credits: 24 G.P.A.:8.25 Semester Grade: A+ Total:435/600 Percentage:72.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	028/050	025/050	053/100	053		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	026/050	025/050	051/100	051		B
18203	ADVANCED NUTRITION II (TH)	4	026/050	026/050	052/100	052		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	030/050	026/050	056/100	056		B+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	027/050	025/050	052/100	052		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	026/050	026/050	052/100	052		B

Total Credits: 24 G.P.A.:5.53 Semester Grade: B Total:316/600 Percentage:52.67

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	034/050	059/100	059		B+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	032/050	057/100	057		B+
18303	FOOD PROCESSING (PR)	4	036/050	032/050	068/100	068		A
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	032/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	025/050	029/050	054/100	054		B
18391	FOOD LAWS AND STANDARDS (TH)	4	026/050	029/050	055/100	055		B+

Total Credits: 24 G.P.A.:6.87 Semester Grade: B+ Total:367/600 Percentage:61.17

Semester IV								
*00401	DISSERTATION	8	060/100	059/100	119/200	060		A
*00402	INTERNSHIP	8	067/100	080/100	147/200	074		A+
*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	027/050	025/050	052/100	052		B

Total Credits: 24 G.P.A.: 7.33 Semester Grade: A Total:386/600 Percentage:64.33

Semester I to IV: Final GPA: 7.00 Final grade: A Grand Total:1504/2400 Percentage:62.67 Result:Pass

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

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



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

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
VERMA KAMYA HARISH KUMAR VERMA SUMAN VERMA	44072	016	012	2021-0161-00-089315	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	042/050	073/100	073		A+
18102	ADVANCED NUTRITION I (TH)	4	035/050	050/050	085/100	085		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	039/050	048/050	087/100	087		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	043/050	026/050	069/100	069		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	046/050	086/100	086		O
18106	SENSORY EVALUATION (PR)	4	042/050	047/050	089/100	089		O

Total Credits: 24 G.P.A.:9.15 Semester Grade: O Total:489/600 Percentage:81.50

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	030/050	033/050	063/100	063		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	030/050	029/050	059/100	059		B+
*18203	ADVANCED NUTRITION II (TH)	4	034/050	025/050	059/100	059		B+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	028/050	068/100	068		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	034/050	025/050	059/100	059		B+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	035/050	034/050	069/100	069		A

Total Credits: 24 G.P.A.:7.23 Semester Grade: A Total:377/600 Percentage:62.83

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	026/050	051/100	051		B
*18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	025/050	050/100+	050		B
18303	FOOD PROCESSING (PR)	4	028/050	038/050	066/100	066		A
*18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	031/050	026/050	057/100	057		B+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	034/050	025/050	059/100	059		B+
*18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100	050		B

Total Credits: 24 G.P.A.:6.00 Semester Grade: B+ Total:333/600 Percentage:55.50

Semester IV

*00401	DISSERTATION	8	064/100	052/100	116/200	058		B+
*00402	INTERNSHIP	8	067/100	077/100	144/200	072		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	028/050	025/050	053/100	053		B

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

Semester I to IV: Final GPA: 7.38 Final grade: A Grand Total:1577/2400 Percentage:65.71 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

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

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

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
WANKHADE PRATIKSHA SAHEBRAO RATNAMALA	44073	016	012	2021-0161-00-070403	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	034/050	065/100	065		A
18102	ADVANCED NUTRITION I (TH)	4	030/050	036/050	066/100	066		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	028/050	029/050	057/100	057		B+
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	032/050	062/100	062		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	035/050	038/050	073/100	073		A+
18106	SENSORY EVALUATION (PR)	4	026/050	043/050	069/100	069		A

Total Credits: 24 G.P.A.:7.48 Semester Grade: A Total:392/600 Percentage:65.33

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	033/050	032/050	065/100	065		A
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	030/050	025/050	055/100+	055		B+
*18203	ADVANCED NUTRITION II (TH)	4	025/050	025/050	050/100	050		B
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	025/050	065/100	065		A
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	028/050	025/050	053/100	053		B
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	028/050	025/050	053/100	053		B

Total Credits: 24 G.P.A.:6.20 Semester Grade: B+ Total:341/600 Percentage:56.83

Semester III								
*00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	025/050	034/050	059/100	059		B+
*18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	025/050	017/050-FF	FFF/100	---		F
18303	FOOD PROCESSING (PR)	4	026/050	025/050	051/100	051		B
*18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	031/050	026/050	057/100	057		B+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	026/050	025/050	051/100+	051		B
*18391	FOOD LAWS AND STANDARDS (TH)	4	025/050	025/050	050/100	050		B

Total Credits: 24 Semester Grade: F

Semester IV								
*00401	DISSERTATION	8	067/100	062/100	129/200	065		A
*00402	INTERNSHIP	8	056/100	080/100	136/200	068		A
*18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	057/100	---	057/100	057		B+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	026/050	025/050	051/100	051		B

Total Credits: 24 G.P.A.: 7.03 Semester Grade: A Total:373/600 Percentage:62.17 Result:Fail

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

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



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

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

13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
YEDE AKRATI NEELCHAND HEMLATA	44074	016	012	2021-0161-00-070891	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	034/050	050/050	084/100	084		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	039/050	048/050	087/100	087		O
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	046/050	028/050	074/100	074		A+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	039/050	049/050	088/100	088		O
18106	SENSORY EVALUATION (PR)	4	032/050	045/050	077/100	077		A+

Total Credits: 24 G.P.A.:9.07 Semester Grade: O Total:484/600 Percentage:80.67

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	025/050	026/050	051/100	051		B
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	027/050	027/050	054/100	054		B
18203	ADVANCED NUTRITION II (TH)	4	037/050	030/050	067/100	067		A
18204	FOOD SCIENCE PRACTICALS (PR)	4	044/050	039/050	083/100	083		O
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	031/050	068/100	068		A
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	031/050	030/050	061/100	061		A

Total Credits: 24 G.P.A.:7.15 Semester Grade: A Total:384/600 Percentage:64.00

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	047/050	077/100	077		A+
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	028/050	032/050	060/100	060		A
18303	FOOD PROCESSING (PR)	4	041/050	035/050	076/100	076		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	042/050	032/050	074/100	074		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	030/050	030/050	060/100	060		A
18391	FOOD LAWS AND STANDARDS (TH)	4	032/050	031/050	063/100	063		A

Total Credits: 24 G.P.A.:7.83 Semester Grade: A Total:410/600 Percentage:68.33

Semester IV

*00401	DISSERTATION	8	054/100	063/100	117/200	059		B+
*00402	INTERNSHIP	8	090/100	086/100	176/200	088		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	026/050	063/100	063		A

Total Credits: 24 G.P.A.: 8.13 Semester Grade: A+ Total:429/600 Percentage:71.50

Semester I to IV: Final GPA: 8.05 Final grade: A+ Grand Total:1707/2400 Percentage:71.13 Result:Pass

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13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
KOLI SUPRIYA ASHOK	44075	016	012	2020-0161-00-105814	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	034/050	032/050	066/100	066		A
18102	ADVANCED NUTRITION I (TH)	4	042/050	044/050	086/100	086		O
18103	ANALYTICAL INSTRUMENTATION (PR)	4	028/050	035/050	063/100	063		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	030/050	025/050	055/100+	055		B+
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	040/050	038/050	078/100	078		A+
18106	SENSORY EVALUATION (PR)	4	025/050	032/050	057/100	057		B+

Total Credits: 24 G.P.A.:7.62 Semester Grade: A Total:405/600 Percentage:67.50

Semester II								
00201	RESEARCH METHODOLOGY (TH)	4	034/050	040/050	074/100	074		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	043/050	044/050	087/100	087		O
18203	ADVANCED NUTRITION II (TH)	4	035/050	044/050	079/100	079		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	033/050	038/050	071/100	071		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	046/050	083/100	083		O
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	037/050	043/050	080/100	080		O

Total Credits: 24 G.P.A.:8.90 Semester Grade: A+ Total:474/600 Percentage:79.00

Semester III								
00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	030/050	038/050	068/100	068		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	045/050	041/050	086/100	086		O
18303	FOOD PROCESSING (PR)	4	032/050	045/050	077/100	077		A+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	035/050	029/050	064/100	064		A
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	032/050	025/050	057/100+	057		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	037/050	050/050	087/100	087		O

Total Credits: 24 G.P.A.:8.27 Semester Grade: A+ Total:439/600 Percentage:73.17

Semester IV								
00401	DISSERTATION	8	060/100	062/100	122/200	061		A
00402	INTERNSHIP	8	068/100	083/100	151/200	076		A+
18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	057/100	---	057/100	057		B+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	011/050-FF	FFF/100	---		F

Total Credits: 24 Semester Grade: F Result:Fail

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13/06/2023

Name	Seat No	College	Centre	Per. Reg. No	Medium	Specialization
SONMALE VAISHNAVI VINAYAK SANGITA	44076	016	012	2020-0161-00-105555	1	18:NUTRITION AND FOOD PROCESSING 2015

Code	Sub Name	Credit	Int	Ext	Total	Grc	Total(100)	Grade
Semester I								
18101	NUTRITIONAL BIOCHEMISTRY (TH)	4	028/050	032/050	060/100	060		A
18102	ADVANCED NUTRITION I (TH)	4	033/050	030/050	063/100	063		A
18103	ANALYTICAL INSTRUMENTATION (PR)	4	036/050	029/050	065/100	065		A
18104	FOOD MICROBIOLOGY AND SAFETY (TH)	4	041/050	025/050	066/100+	066		A
18105	FOOD MICROBIOLOGY AND SAFETY (PR)	4	035/050	035/050	070/100	070		A+
18106	SENSORY EVALUATION (PR)	4	028/050	028/050	056/100	056		B+

Total Credits: 24 G.P.A.:7.27 Semester Grade: A Total:380/600 Percentage:63.33

Semester II

00201	RESEARCH METHODOLOGY (TH)	4	039/050	036/050	075/100	075		A+
18202	FOOD SCIENCE AND CHEMISTRY (TH)	4	046/050	028/050	074/100	074		A+
18203	ADVANCED NUTRITION II (TH)	4	037/050	036/050	073/100	073		A+
18204	FOOD SCIENCE PRACTICALS (PR)	4	040/050	034/050	074/100	074		A+
18205	PRINCIPLES OF FOOD PRESERVATION AND PROCESSING (TH)	4	037/050	034/050	071/100	071		A+
18295	PUBLIC NUTRITION AND HEALTH (TH)	4	032/050	031/050	063/100	063		A

Total Credits: 24 G.P.A.:8.17 Semester Grade: A+ Total:430/600 Percentage:71.67

Semester III

00301	RESEARCH & STATISTICAL APPLICATIONS (TH)	4	032/050	034/050	066/100	066		A
18302	FOOD ANALYSIS AND QUALITY CONTROL (PR)	4	029/050	044/050	073/100	073		A+
18303	FOOD PROCESSING (PR)	4	043/050	047/050	090/100	090		O+
18304	FOOD PRODUCT DEVELOPMENT AND PACKAGING (PR)	4	038/050	041/050	079/100	079		A+
18305	FUNCTIONAL FOODS AND NUTRACEUTICALS (TH)	4	030/050	028/050	058/100	058		B+
18391	FOOD LAWS AND STANDARDS (TH)	4	030/050	044/050	074/100	074		A+

Total Credits: 24 G.P.A.:8.30 Semester Grade: A+ Total:440/600 Percentage:73.33

Semester IV

00401	DISSERTATION	8	075/100	076/100	151/200	076		A+
00402	INTERNSHIP	8	060/100	068/100	128/200	064		A
18403	RESEARCH APPLICATIONS IN NUTRITION AND FOOD PROCESSING (PR)	4	070/100	---	070/100	070		A+
*18405	RECENT METHODS IN FOOD PROCESSING, PRESERVATION AND PACKAGING (TH)	4	036/050	017/050-FF	FFF/100	---		F

Total Credits: 24

Semester Grade: F

Result:Fail

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