UNIVERSITY OF MUMBAI
OFFICE REGISTER FOR THE T.Y.B.A (Culinary Arts) (Semester-V) (CBCS) EXAMINATION OCTOBER 2020

IX> <course-v x=""> Th (75/30)</course-v>
Pr(100/40)
6:Security&safety in C.Est. 8:Hospitality Services M 12:Food Styling&Presentation 13:Per.Dev. & Ex.Soft Ski
172:SHEILARAHEJA HOTEL&CAT SCH
41+ B \$ 12+ C \$ 2 14 53 6 B \$ 2 12 585 P
2 14 66+ 8 A \$ 2 16 20 138 6.90
6:Security&safety in C.Est. 8:Hospitality Services M 12:Food Styling&Presentation 13:Per.Dev. & Ex.Soft Ski
172:SHEILARAHEJA HOTEL&CAT SCH
30+ D \$ 12+ C \$ 2 12 42 4 D \$ 2 8 581 P
2 16 63+ 8 A \$ 2 16 20 136 6.80
6:Security&safety in C.Est. 8:Hospitality Services M 12:Food Styling&Presentation 13:Per.Dev. & Ex.Soft Ski
172:SHEILARAHEJA HOTEL&CAT SCH
30+ D \$ 18+ A+\$ 2 12 48 5 C \$ 2 10 585 P
2 10 54+ 6 B \$ 2 12 20 138 6.90
6:Security&safety in C.Est. 8:Hospitality Services M 12:Food Styling&Presentation 13:Per.Dev. & Ex.Soft Ski
172:SHEILARAHEJA HOTEL&CAT SCH
30+ D \$ 19+ A+\$ 2 10 49 5 C \$ 2 10 633 P
2 16 62+ 8 A \$ 2 16 20 150 7.50
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2

UNIVERSITY OF MUMBAI
OFFICE REGISTER FOR THE T.Y.B.A (Culinary Arts) (Semester-V) (CBCS) EXAMINATION OCTOBER 2020

	CENTEDE . 2 ANDUE	ERI	DACE .	2				
SEAT_NO NAME <course-i vi=""> Th (75/30) In (25/10) TOT GP G C G*C Pr (100/40)</course-i>	<course-ii vii=""> Th(75/30) In(25/10) TOT GP G C G*C Pr(100/40)</course-ii>	PRN <course-iii viii=""> <course-iv 10)="" 30)="" 40)="" 40)<="" cg*c="" gpg="" i="" in(25="" pr(100="" td="" th(75="" tot=""><td>COLLEGE X> <course-v x=""> Th (75/30) In (25/10) G*C TOT GP G C G*C Pr(100/40)</course-v></td><td colspan="5">TOTAL MARKS RESULT REMARK äC äCG GPA</td></course-iv></course-iii>	COLLEGE X> <course-v x=""> Th (75/30) In (25/10) G*C TOT GP G C G*C Pr(100/40)</course-v>	TOTAL MARKS RESULT REMARK äC äCG GPA				
1:Advanced Food Producti 9:Event Planning&Managem	on 2:Food Legislation ent 10:Adv. Culinary Art	4:Strategic Management ts-Indian 11:Advanced Pastry Arts	6:Security&safety in C.Est. 12:Food Styling&Presentation	8:Hospitality Services Mktg 13:Per.Dev. & Ex.Soft Skills				
		J PT (2017016400563625)						
51 6 B \$ 2 12 72+ 9 A+\$ 2 18	17+ A \$ 58 7 B+\$ 2 14 50+ 6 B \$ 2 12	80+ 10 0 \$ 2 20 68+ 8 A \$	13+ B \$ 2 14 64 8 A 2 16					
		4:Strategic Management ts-Indian 11:Advanced Pastry Arts	6:Security&safety in C.Est. 12:Food Styling&Presentation	8:Hospitality Services Mktg 13:Per.Dev. & Ex.Soft Skills				
			172:SHEILARAHEJA H					
59+ A+\$ 22+ O \$ 81 10 O \$ 2 20	37+ C \$ 20+ O \$ 57 7 B+\$ 2 14	60+	60+ 0 \$ 23+ 0 \$ 2 18 83 10 0 \$ 2 20	801 P				
72 9 A+ 2 18		90 10 0 2 20 93 10 0						
~: Dyslexia; +: MARKS CAR RR: RESERVED; ADC: ADMISS %Marks : Above 80 Grade / Gr.Pt : 0 / 10	RIED FORWARD; \$: GRADE COLON CANCELLED; C: CREDIT 70-79.99 60- A+ / 9	:FEMALE; AA/ABS: ABSENT; P: SUCCESSFUL; CARRIED FORWARD; RCC: 0.5050; RPV: PROV I POINTS; G: GRADE POINTS; GPA: GRADE P -69.99 55-59.99 50-54.99 A / 8 B+ / 7 B / 6	ISIONAL; NULL: NULL & VOID.; OINT AVERAGE=SUM OF CxG / SUM O 45-49.99 40-44.9 C / 5 D / 4	OF C; 09 Less than 40 F / 0				

UNIVERSITY OF MUMBAI OCTOBER 22, 2020

OFFICE REGISTER FOR THE T.Y.B.A (Culinary Arts) (Semester-V) (CBCS) EXAMINATION OCTOBER 2020

CENTRE : 12 PANYEL.

						CE	NTRI	E :	1:	2 PAN	IVEL														E	PAGE	:	3				
Th (75/30) Th (75/3 In (25/10) In (25/1						30) 10) GP	G	С	G*0	TI I:	In(25/10) In(25/10) TOT GP G C G*C TOT GP G									G*C	Th(75 In(25	G	/X-				TOTAL MARKS äCG		SULT A	REMARK		
																																ervices Mk Soft Skil
3064007	KHA	rik	RAH	HUL JITU NITU (2017016401484616)													775:TRAININGSHIP RAHAMAN,NHAVA															
63 15+ 78		A	\$		32 13 45			В	\$			38+ 17+ 55		Α \$	3		31+ 19+ 50		A+\$			44+ 14+ 58			3+\$ 3+\$ 3+\$	2	14		602		P	
62+	8	A	\$ 2	16	61	L+	8	А	\$:	2 16	ŝ	63+	8	A S	3 2	16	65+	8	A \$	2	16	65+	8	I	. \$	2	16	20	148	7	.40	
#:0.229; ~: Dyslex RR: RESER %Marks Grade / G	ria; - RVED;	+: M ADC :	IARKS : Al Abov	S CAF OMISS ve 80	RRIED SION (FOR CANC 7	WARI ELLI 0-79	D; ED; 9.9	\$: (C: 9	GRADE CREI	E CARI	RIED I DINTS; .99	FORW G:	ARD; GR <i>I</i>	RO ADE 55-5	CC: O POIN 59.99	.5050; TS; GI	; RPV: PA: GF 50-5	PROV ADE P	7ISI POIN	IONAI VA TN	L; NUL /ERAGE 45-4	L: N =SUM 9.99	ULL	& V CxG	70IE 3 / 40).; SUM C -44.9	OF C;	Les		nan 40)

UNIVERSITY OF MUMBAI
OFFICE REGISTER FOR THE T.Y.B.A (Culinary Arts) (Semester-V) (CBCS) EXAMINATION OCTOBER 2020

EAT NO					CI										RN							OLL						
<	our	se-1	/VI-	>	<co< th=""><th>ırse-</th><th>·II/V</th><th>/II-</th><th>></th><th><cour< th=""><th>se-</th><th>III/</th><th>VII</th><th>I></th><th><c< th=""><th>ourse</th><th>-IV/I</th><th>X</th><th>></th><th><c< th=""><th>ourse</th><th>-V/</th><th>x</th><th>></th><th></th><th></th><th></th><th></th></c<></th></c<></th></cour<></th></co<>	ırse-	·II/V	/II-	>	<cour< th=""><th>se-</th><th>III/</th><th>VII</th><th>I></th><th><c< th=""><th>ourse</th><th>-IV/I</th><th>X</th><th>></th><th><c< th=""><th>ourse</th><th>-V/</th><th>x</th><th>></th><th></th><th></th><th></th><th></th></c<></th></c<></th></cour<>	se-	III/	VII	I>	<c< th=""><th>ourse</th><th>-IV/I</th><th>X</th><th>></th><th><c< th=""><th>ourse</th><th>-V/</th><th>x</th><th>></th><th></th><th></th><th></th><th></th></c<></th></c<>	ourse	-IV/I	X	>	<c< th=""><th>ourse</th><th>-V/</th><th>x</th><th>></th><th></th><th></th><th></th><th></th></c<>	ourse	-V/	x	>				
Th (75	/30)			Th (75,	/30)				Th(75/3	0)				Th (75,	/30)				Th (75/	30)				Т	COTAL		REMARK
In (25	/10)			In(25,	/10)	_	_		In(25/1	0)	_	_		In (25)	/10)	_	_		In(25/	10)	_	_			1ARKS	RESULT	REMARK
TOT	G.	PG	С	G*C	TOT	GP	G	С	G*C	TOT	GP	G	С	G*C	TOT	GP	G C	G	3*C	TOT	GP /40)	G	С	G*C	äC	äCG	GPA	
PI (IU					PI (10)																/40) 							
1:Advanc 9:Event	ed Pla	Food	Pro g&Ma	ducti nagem	on 2:1	Food Adv.	Legi Culi	sla .nar	tion y Art:	s-Indiar	. 1	4:St 1:Ad	rat van	egic ced	Manage Pastry	ement Arts		1	6:Se 2:Fe	ecurity ood Sty	&safe ling&	ety Pre	in C sent	C.Est. ation	8:H 13:F	Hospit Per.De	ality S ev. & Ex	ervices Ml .Soft Skil
3064008	DA	NIEI	GEO	RGE H	HIWALE SI	HILPA	7						(20	1701	640056	1176)					172:	HEI:	LARA	HEJA	HOTEL 8	¿CAT S	CH	
45+		I	. \$		30+		D S	;		36+		C \$			30+		D \$			36		С						
17+		I	\$		18+		A+\$;		13+		В\$			16+		A \$			22+		0	\$					
62		3 <i>I</i>	\$ 2	16	48	5	C \$	2	10	49	5	C \$	2	10	46	5	C \$	2	10	58	7	B+	2	14		572	P	
					40																							
l:Advanc	ed	Food	Pro	ducti	on 2:1	Food	Legi	sla	tion			4:St	rat	egic	Manage	ement			6:S	ecurity	&safe	ety:	in C	C.Est.	8:H	Hospit	ality S	ervices M
9:Event	Pla:	nnir	g&Ma	nagen	nent 10:	Adv.	Culi	.nar	y Arts	s-Indiar	. 1	1:Ad	van	ced	Pastry	Arts		1	12:F	ood Sty	ling	Pre	sent	ation	13:F	er.De	v. & Ex	.Soft Ski
3064009																												
34+			\$		51		A			32+		D \$			30+		D \$			36+		С	\$					
10+		Ι	\$		14+		B+\$	5		13+		В\$			14+		B+\$			12+		C	\$					
44		4 I	\$ 2	8	65	8	A	2	16	45	5	С\$	2	10	44	4	D \$	2	8	48	5	С	\$ 2	10		617	P	
67+		B 1	. \$ 2	16	70+	9	A+\$	2	18	77+	9	A+\$	2	18	71+	9	A+\$	2	18	86+	10	0	\$ 2	20	20	142	7.10	
3064010 MHATRE AKHIL SHRINIVAS BHAKTI										(2017016402294566)																		
3004010		7			33		D			54		A+			66		0			30		D						
		-	\$		13+		В \$;		17+		A \$			12+		C \$			17+		A	\$					
51					4.6	5	С	2	10	71	9	A+	2	18	78	9	A+	2	18	47	5	С	2	10		606	P	RPV
51			. 2	16	- 0													_		65	_		0	1.0	20	1 4 4	7.20	
51 12+			. 2	16	- 0													_		65			_	1.0	2.0	1 4 4	7 00	