Diploma In Food Technology - SEMESTER II (Regular - Revised 2011 Pattern) EXAMINATION:April-2019

Result Date :22 Aug 2019

URL: http://sndt.digitaluniversity.ac/

Result Ledger For

Faculty : Faculty of Science and Technology
Program : Diploma In Food Technology

Program Code

Mode of Learning : Regular
Pattern : Revised 2011
Branch : No Branch

Program Part : Diploma In Food Technology

Program Part Term : SEMESTER II Event : April-2019

Course Level Details:-

Course	Course Name	Credits	Grade Template Name	AM	II.	NT	E	ХT	Course Max Marks
Code					Min	Max	Min	Max	
2001	Principles of Food Preservation (Th)	2.00	10 Point Grading	Th	20	50	20	50	100
2002	Principles of Food Preservation (Pr)	2.00	10 Point Grading	PV	20	50	20	50	100
2003	Food Additive (Th)	1.00	10 Point Grading	Th	20	50	20	50	100
2004	Unit Operations-II (Th)	1.00	10 Point Grading	Th	20	50	20	50	100
2005	Food Microbiology (Th)	1.00	10 Point Grading	Th	20	50	20	50	100
2006	Food Microbiology (Pr)	2.00	10 Point Grading	PV	20	50	20	50	100
2007	Food Chemistry (Th)	2.00	10 Point Grading	Th	20	50	20	50	100
2008	Food Chemistry (Pr)	2.00	10 Point Grading	PV	20	50	20	50	100
2009	Skills in Language Communication-II (Th)	2.00	10 Point Grading	Th	20	50	20	50	100
2011	Computer Skills (Pr)	1.00	10 Point Grading	PV	20	50	20	50	100
2010	Environmental Studies (Th)	2.00	10 Point Grading	Th	20	50	20	50	100

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Diploma In Food Technology - SEMESTER II (Regular - Revised 2011 Pattern) EXAMINATION:April-2019

Result Date :22 Aug 2019

Grade Template Used: :-

Template Name : Grade_10_40_new Grade Scale : 10 Point Grading

No. Of Intervals: 52

Sr. No.	Grade Abbreviation	From (Marks)	To (Marks)	Status	GradePoint	Description
1	O+	90	100	Pass	10.00	O+
2	0	89	89.99	Pass	9.90	0
3	0	88	88.99	Pass	9.80	0
4	0	87	87.99	Pass	9.70	0
5	0	86	86.99	Pass	9.60	0
6	О	85	85.99	Pass	9.50	0
7	0	84	84.99	Pass	9.40	0
8	О	83	83.99	Pass	9.30	0
9	О	82	82.99	Pass	9.20	0
10	О	81	81.99	Pass	9.10	0
11	О	80	80.99	Pass	9.00	О
12	A+	79	79.99	Pass	8.90	A+
13	A+	78	78.99	Pass	8.80	A+
14	A+	77	77.99	Pass	8.70	A+
15	A+	76	76.99	Pass	8.60	A+
16	A+	75	75.99	Pass	8.50	A+
17	A+	74	74.99	Pass	8.40	A+
18	A+	73	73.99	Pass	8.30	A+
19	A+	72	72.99	Pass	8.20	A+
20	A+	71	71.99	Pass	8.10	A+
21	A+	70	70.99	Pass	8.00	A+
22	A	69	69.99	Pass	7.90	A
23	A	68	68.99	Pass	7.80	A
24	A	67	67.99	Pass	7.70	A
25	A	66	66.99	Pass	7.60	A
26	A	65	65.99	Pass	7.50	A
27	A	64	64.99	Pass	7.40	A
28	A	63	63.99	Pass	7.30	A
29	A	62	62.99	Pass	7.20	A
30	A	61	61.99	Pass	7.10	A
31	A	60	60.99	Pass	7.00	A
32	B+	59	59.99	Pass	6.80	B+
33	B+	58	58.99	Pass	6.60	B+
34	B+	57	57.99	Pass	6.40	B+
35	B+	56	56.99	Pass	6.20	B+
36	B+	55	55.99	Pass	6.00	B+
37	В	54	54.99	Pass	5.90	В
38	В	53	53.99	Pass	5.80	В
39	В	52	52.99	Pass	5.70	В
40	В	51	51.99	Pass	5.60	В
41	В	50	50.99	Pass	5.50	В
42	C	49	49.99	Pass	5.40	C
43	C	48	48.99	Pass	5.30	C
44	C	47	47.99	Pass	5.20	C
45	C	46	46.99	Pass	5.10	C

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DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

Diploma In Food Technology - SEMESTER II (Regular - Revised 2011 Pattern) EXAMINATION:April-2019

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Sr. No.	Grade Abbreviation	From (Marks)	To (Marks)	Status	GradePoint	Description
46	С	45	45.99	Pass	5.00	С
47	P	44	44.99	Pass	4.80	P
48	P	43	43.99	Pass	4.60	P
49	P	42	42.99	Pass	4.40	P
50	P	41	41.99	Pass	4.20	P
51	P	40	40.99	Pass	4.00	P
52	F	0	39.99	Fail	0.00	F

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Diploma In Food Technology - SEMESTER II (Regular - Revised 2011 Pattern) EXAMINATION:April-2019

Result Date :22 Aug 2019

Abbreviations Used:

EXT	External Assessment
INT	Internal Assessment
EX	External
IN	Internal
Pr	Practical
PV	Practical/Viva
Th	Theory
TW	Term Work
Cr	Credits
AM	Assessment Method
Gr	Grade Obtained
SGPA	Semester Grade Point Average
CGPA	Cumulative Grade Point Average
EGP	Earned Grade Points
c	Current Performance
NP	Not Permitted
UMC	Unfair Means Case
FF	Fail
RR	Result Reserved
+	Grace applied
AB	Absent
ATKT	Allowed to keep Terms
RMK	Remark
X	Past Performance
App	Appearance
Obt	Obtained

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Diploma In Food Technology - SEMESTER II (Regular - Revised 2011 Pattern) EXAMINATION:April-2019

Result Date :22 Aug 2019

Name: AMBAVALE PRIYANKA SUNITA

Seat No: 024001

Center: 042

PRN: 2018016100138422

Medium: English

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	Т	EX	KT	To	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	38	20/50	38	100	76		76/100	2	A+	8.60	17.20	X
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	43	100	79		79/100	2	A+	8.90	17.80	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	24	20/50	31	100	55		55/100	2	\mathbf{B} +	6.00	12.00	X
1004	Basic Chemistry (Th)	Th	20/50	33	20/50	37	100	70		70/100	2	A+	8.00	16.00	X
1005	Basic Chemistry (Pr)	PV	20/50	47	20/50	40	100	87		87/100	2	O	9.70	19.40	X
1006	Basic Microbiology (Th)	Th	20/50	20	20/50	35	100	55		55/100	2	B+	6.00	12.00	X
1007	Basic Microbiology (Pr)	PV	20/50	35	20/50	30	100	65		65/100	1	A	7.50	7.50	X
1008	Mathematics and Statistics (Th)	Th	20/50	40	20/50	34	100	74		74/100	2	A+	8.40	16.80	X
1009	Unit Operations-I (Th)	Th	20/50	44	20/50	33	100	77		77/100	2	A+	8.70	17.40	X
1010	Unit Operations-I (Pr)	PV	20/50	32	20/50	37	100	69		69/100	1	A	7.90	7.90	X
1011	Skills in Language Communication-I (Th)	Th	20/50	46	20/50	45	100	91		91/100	2	O+	10.00	20.00	X
SEMESTER I	Total Credits: 20	Total l	EGP: 164.00		SGPA:	8.20		Grade: A+		Gra	nd Total: 7	98/1100	Percen	tage: 72.55	
2001	Principles of Food Preservation (Th)	Th	20/50	26	20/50	27	100	53		53/100	2	В	5.80	11.60	c
2002	Principles of Food Preservation (Pr)	PV	20/50	33	20/50	41	100	74		74/100	2	A+	8.40	16.80	c
2003	Food Additive (Th)	Th	20/50	37	20/50	33	100	70		70/100	1	A+	8.00	8.00	c
2004	Unit Operations-II (Th)	Th	20/50	21	20/50	25	100	46		46/100	1	C	5.10	5.10	c
2005	Food Microbiology (Th)	Th	20/50	28	20/50	32	100	60		60/100	1	A	7.00	7.00	c
2006	Food Microbiology (Pr)	PV	20/50	38	20/50	38	100	76		76/100	2	A+	8.60	17.20	c
2007	Food Chemistry (Th)	Th	20/50	27	20/50	20	100	47		47/100	2	C	5.20	10.40	c
2008	Food Chemistry (Pr)	PV	20/50	34	20/50	32	100	66		66/100	2	A	7.60	15.20	c
2009	Skills in Language Communication-II (Th)	Th	20/50	45	20/50	46	100	91		91/100	2	O+	10.00	20.00	c
2011	Computer Skills (Pr)	PV	20/50	24	20/50	26	100	50		50/100	1	В	5.50	5.50	c
2010	Environmental Studies (Th)	Th	20/50	37	20/50	45	100	82		82/100	2	O	9.20	18.40	c
SEMESTER II	Total Credits: 18	Total l	EGP: 135.20		SGPA:	7.51		Grade: A		Gra	nd Total: 7	715/1100	Percen	tage: 65.00	
	Total Credits : 38.00	Tota	al EGP : 299	0.20				Total CGPA :	7.87		Final (Grade : A			
Cumulative	Grand Total: 1513/2200	Equ	iivalent Pero	centage : 68	3.77			Status : Pass							

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DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049 College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	II	NT	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	35	20/50	41	100	76		76/100	2	A+	8.60	17.20	X
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	42	100	78		78/100	2	A+	8.80	17.60	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	20	20/50	20	100	40	07	40/100	2	P	4.00	8.00	X
1004	Basic Chemistry (Th)	Th	20/50	21	20/50	21	100	42		42/100	2	P	4.40	8.80	X
1005	Basic Chemistry (Pr)	PV	20/50	48	20/50	30	100	78		78/100	2	A+	8.80	17.60	X
1006	Basic Microbiology (Th)	Th	20/50	11	20/50	NP	100	FF			2	F	0.00	0.00	X
1007	Basic Microbiology (Pr)	PV	20/50	31	20/50	20	100	51		51/100	1	В	5.60	5.60	X
1008	Mathematics and Statistics (Th)	Th	20/50	32	20/50	30	100	62		62/100	2	A	7.20	14.40	X
1009	Unit Operations-I (Th)	Th	20/50	29	20/50	30	100	59		59/100	2	B+	6.80	13.60	X
1010	Unit Operations-I (Pr)	PV	20/50	30	20/50	11	100	FF			1	F	0.00	0.00	X
1011	Skills in Language Communication-I (Th)	Th	20/50	44	20/50	39	100	83		83/100	2	O	9.30	18.60	X
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:				Percen	tage:		
2001	Principles of Food Preservation (Th)	Th	20/50	25	20/50	24	100	49		49/100	2	С	5.40	10.80	c
2002	Principles of Food Preservation (Pr)	PV	20/50	27	20/50	39	100	66		66/100	2	A	7.60	15.20	c
2003	Food Additive (Th)	Th	20/50	38	20/50	32	100	70		70/100	1	A+	8.00	8.00	c
2004	Unit Operations-II (Th)	Th	20/50	15	20/50	NP	100	FF			1	F	0.00	0.00	c
2005	Food Microbiology (Th)	Th	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2006	Food Microbiology (Pr)	PV	20/50	21	20/50	20	100	41		41/100	2	P	4.20	8.40	c
2007	Food Chemistry (Th)	Th	20/50	11	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	25	20/50	27	100	52		52/100	2	В	5.70	11.40	c
2009	Skills in Language Communication-II (Th)	Th	20/50	38	20/50	38	100	76		76/100	2	A+	8.60	17.20	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	Th	20/50	22	20/50	34	100	56		56/100	2	B+	6.20	12.40	c
SEMESTER II	Total Credits: 18	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	tage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGP	'A :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : A	гкт						

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DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

Medium: English

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	ľΤ	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	36	20/50	40	100	76		76/100	2	A+	8.60	17.20	X
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	42	100	80		80/100	2	O	9.00	18.00	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	X
1004	Basic Chemistry (Th)	Th	20/50	25	20/50	32	100	57		57/100	2	B+	6.40	12.80	X
1005	Basic Chemistry (Pr)	PV	20/50	45	20/50	31	100	76		76/100	2	A+	8.60	17.20	X
1006	Basic Microbiology (Th)	Th	20/50	14	20/50	NP	100	FF			2	F	0.00	0.00	X
1007	Basic Microbiology (Pr)	PV	20/50	38	20/50	20	100	58		58/100	1	B+	6.60	6.60	X
1008	Mathematics and Statistics (Th)	Th	20/50	38	20/50	27	100	65		65/100	2	A	7.50	15.00	X
1009	Unit Operations-I (Th)	Th	20/50	28	20/50	20	100	48		48/100	2	C	5.30	10.60	x
1010	Unit Operations-I (Pr)	PV	20/50	32	20/50	09	100	FF			1	F	0.00	0.00	X
1011	Skills in Language Communication-I (Th)	Th	20/50	36	20/50	20	100	56	07	56/100	2	B+	6.20	12.40	X
SEMESTER I	Total Credits: 20	Total EGP: SGPA: Grade: Grand Total:/1100		-/1100	Percen	tage:									
2001	Principles of Food Preservation (Th)	Th	20/50	29	20/50	29	100	58		58/100	2	B+	6.60	13.20	c
2002	Principles of Food Preservation (Pr)	PV	20/50	30	20/50	37	100	67		67/100	2	A	7.70	15.40	c
2003	Food Additive (Th)	Th	20/50	45	20/50	33	100	78		78/100	1	A+	8.80	8.80	c
2004	Unit Operations-II (Th)	Th	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2005	Food Microbiology (Th)	Th	20/50	28	20/50	22	100	50		50/100	1	В	5.50	5.50	c
2006	Food Microbiology (Pr)	PV	20/50	36	20/50	42	100	78		78/100	2	A+	8.80	17.60	c
2007	Food Chemistry (Th)	Th	20/50	20	20/50	20	100	40	07	40/100	2	P	4.00	8.00	c
2008	Food Chemistry (Pr)	PV	20/50	38	20/50	29	100	67		67/100	2	A	7.70	15.40	c
2009	Skills in Language Communication-II (Th)	Th	20/50	34	20/50	24	100	58		58/100	2	B+	6.60	13.20	c
2011	Computer Skills (Pr)	PV	20/50	24	20/50	22	100	46		46/100	1	C	5.10	5.10	c
2010	Environmental Studies (Th)	Th	20/50	38	20/50	35	100	73		73/100	2	A+	8.30	16.60	c
SEMESTER II	Total Credits: 18	Total 1	EGP: 122.80)	SGPA:	6.82		Grade: B+	-	Gra	nd Total: 6	55/1100	Percen	tage: 59.55	
	Total Credits : 38.00	Tot	al EGP :					Total CGI	PA :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : A'	ТКТ						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	NT	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	37	20/50	35	100	72		72/100	2	A+	8.20	16.40	X
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	41	100	77		77/100	2	A+	8.70	17.40	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	29	20/50	31	100	60		60/100	2	A	7.00	14.00	X
1004	Basic Chemistry (Th)	Th	20/50	26	20/50	36	100	62		62/100	2	A	7.20	14.40	X
1005	Basic Chemistry (Pr)	PV	20/50	25	20/50	27	100	52		52/100	2	В	5.70	11.40	X
1006	Basic Microbiology (Th)	Th	20/50	20	20/50	20	100	40	11	40/100	2	P	4.00	8.00	X
1007	Basic Microbiology (Pr)	PV	20/50	24	20/50	20	100	44		44/100	1	P	4.80	4.80	X
1008	Mathematics and Statistics (Th)	Th	20/50	24	20/50	26	100	50		50/100	2	В	5.50	11.00	X
1009	Unit Operations-I (Th)	Th	20/50	32	20/50	26	100	58		58/100	2	B+	6.60	13.20	X
1010	Unit Operations-I (Pr)	PV	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	X
1011	Skills in Language Communication-I (Th)	Th	20/50	36	20/50	31	100	67		67/100	2	A	7.70	15.40	X
SEMESTER I	Total Credits: 20	Total l	EGP: 131.00)	SGPA:	6.55		Grade: B+		Gra	nd Total: 6	27/1100	Percen	tage: 57.00	
2001	Principles of Food Preservation (Th)	Th	20/50	28	20/50	22	100	50		50/100	2	В	5.50	11.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	32	20/50	34	100	66		66/100	2	A	7.60	15.20	c
2003	Food Additive (Th)	Th	20/50	31	20/50	25	100	56		56/100	1	B+	6.20	6.20	c
2004	Unit Operations-II (Th)	Th	20/50	22	20/50	20	100	42		42/100	1	P	4.40	4.40	c
2005	Food Microbiology (Th)	Th	20/50	20	20/50	04	100	FF			1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	27	20/50	23	100	50		50/100	2	В	5.50	11.00	c
2007	Food Chemistry (Th)	Th	20/50	14	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	34	20/50	27	100	61		61/100	2	A	7.10	14.20	c
2009	Skills in Language Communication-II (Th)	Th	20/50	32	20/50	25	100	57		57/100	2	B+	6.40	12.80	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	21	100	41		41/100	1	P	4.20	4.20	c
2010	Environmental Studies (Th)	Th	20/50	28	20/50	40	100	68		68/100	2	A	7.80	15.60	c
SEMESTER II	Total Credits: 18	Total l	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	tage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGP	A :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : AT	KT						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	I	NT	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	34	20/50	26	100	60		60/100	2	A	7.00	14.00	X
1002	Principles of Food Technology (Pr)	PV	20/50	43	20/50	41	100	84		84/100	2	O	9.40	18.80	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	20	20/50	07	100	FF			2	F	0.00	0.00	X
1004	Basic Chemistry (Th)	Th	20/50	05	20/50	NP	100	FF			2	F	0.00	0.00	X
1005	Basic Chemistry (Pr)	PV	20/50	44	20/50	20	100	64		64/100	2	A	7.40	14.80	X
1006	Basic Microbiology (Th)	Th	20/50	06	20/50	NP	100	FF			2	F	0.00	0.00	X
1007	Basic Microbiology (Pr)	PV	20/50	23	20/50	20	100	43		43/100	1	P	4.60	4.60	X
1008	Mathematics and Statistics (Th)	Th	20/50	26	20/50	20	100	46		46/100	2	C	5.10	10.20	X
1009	Unit Operations-I (Th)	Th	20/50	20	20/50	03	100	FF			2	F	0.00	0.00	X
1010	Unit Operations-I (Pr)	PV	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	X
1011	Skills in Language Communication-I (Th)	Th	20/50	31	20/50	20	100	51		51/100	2	В	5.60	11.20	X
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:		Grand Total:/1100		Percen	ıtage:		
2001	Principles of Food Preservation (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	32	20/50	38	100	70		70/100	2	A+	8.00	16.00	c
2003	Food Additive (Th)	Th	20/50	27	20/50	21	100	48		48/100	1	C	5.30	5.30	c
2004	Unit Operations-II (Th)	Th	20/50	08	20/50	NP	100	FF			1	F	0.00	0.00	c
2005	Food Microbiology (Th)	Th	20/50	13	20/50	NP	100	FF			1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	20	20/50	23	100	43		43/100	2	P	4.60	9.20	c
2007	Food Chemistry (Th)	Th	20/50	11	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	34	20/50	25	100	59		59/100	2	B+	6.80	13.60	c
2009	Skills in Language Communication-II (Th)	Th	20/50	29	20/50	20	100	49		49/100	2	C	5.40	10.80	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
SEMESTER II	Total Credits: 18	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	ntage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGP	'A :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : A	ГКТ						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	Т	EX	Т	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	46	20/50	35	100	81		81/100	2	0	9.10	18.20	X
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	42	100	78		78/100	2	A+	8.80	17.60	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	33	20/50	33	100	66		66/100	2	A	7.60	15.20	X
1004	Basic Chemistry (Th)	Th	20/50	24	20/50	32	100	56		56/100	2	B+	6.20	12.40	X
1005	Basic Chemistry (Pr)	PV	20/50	47	20/50	40	100	87		87/100	2	O	9.70	19.40	X
1006	Basic Microbiology (Th)	Th	20/50	26	20/50	29	100	55		55/100	2	B+	6.00	12.00	X
1007	Basic Microbiology (Pr)	PV	20/50	36	20/50	23	100	59		59/100	1	B+	6.80	6.80	X
1008	Mathematics and Statistics (Th)	Th	20/50	35	20/50	35	100	70		70/100	2	A+	8.00	16.00	X
1009	Unit Operations-I (Th)	Th	20/50	35	20/50	31	100	66		66/100	2	A	7.60	15.20	X
1010	Unit Operations-I (Pr)	PV	20/50	24	20/50	27	100	51		51/100	1	В	5.60	5.60	X
1011	Skills in Language Communication-I (Th)	Th	20/50	38	20/50	31	100	69		69/100	2	A	7.90	15.80	X
SEMESTER I	Total Credits: 20	Total 1	EGP: 154.20		SGPA:	7.71		Grade: A		Gra	nd Total: 7	38/1100	Percen	tage: 67.09	
2001	Principles of Food Preservation (Th)	Th	20/50	36	20/50	32	100	68		68/100	2	A	7.80	15.60	c
2002	Principles of Food Preservation (Pr)	PV	20/50	33	20/50	41	100	74		74/100	2	A+	8.40	16.80	c
2003	Food Additive (Th)	Th	20/50	32	20/50	28	100	60		60/100	1	A	7.00	7.00	c
2004	Unit Operations-II (Th)	Th	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	c
2005	Food Microbiology (Th)	Th	20/50	24	20/50	31	100	55		55/100	1	B+	6.00	6.00	c
2006	Food Microbiology (Pr)	PV	20/50	31	20/50	37	100	68		68/100	2	A	7.80	15.60	c
2007	Food Chemistry (Th)	Th	20/50	22	20/50	20	100	42		42/100	2	P	4.40	8.80	c
2008	Food Chemistry (Pr)	PV	20/50	35	20/50	31	100	66		66/100	2	A	7.60	15.20	c
2009	Skills in Language Communication-II (Th)	Th	20/50	36	20/50	28	100	64		64/100	2	A	7.40	14.80	c
2011	Computer Skills (Pr)	PV	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	c
2010	Environmental Studies (Th)	Th	20/50	43	20/50	43	100	86		86/100	2	O	9.60	19.20	c
SEMESTER II	Total Credits: 18	Total l	EGP: 129.00		SGPA:	7.17		Grade: A		Gran	nd Total: 6	73/1100	Percen	tage: 61.18	
G 1:	Total Credits: 38.00 Total EGP: 283.20						Total CGPA	: 7.45		Final (Grade : A				
Cumulative	Grand Total: 1411/2200	Equ	ivalent Perc	centage : 64	.14			Status : Pass							

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	I	NT	EX	KT	To	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	33	20/50	38	100	71		71/100	2	A+	8.10	16.20	X
1002	Principles of Food Technology (Pr)	PV	20/50	42	20/50	42	100	84		84/100	2	О	9.40	18.80	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	X
1004	Basic Chemistry (Th)	Th	20/50	12	20/50	NP	100	FF			2	F	0.00	0.00	X
1005	Basic Chemistry (Pr)	PV	20/50	47	20/50	30	100	77		77/100	2	A+	8.70	17.40	X
1006	Basic Microbiology (Th)	Th	20/50	10	20/50	NP	100	FF			2	F	0.00	0.00	X
1007	Basic Microbiology (Pr)	PV	20/50	23	20/50	20	100	43		43/100	1	P	4.60	4.60	X
1008	Mathematics and Statistics (Th)	Th	20/50	30	20/50	20	100	50		50/100	2	В	5.50	11.00	X
1009	Unit Operations-I (Th)	Th	20/50	15	20/50	NP	100	FF			2	F	0.00	0.00	X
1010	Unit Operations-I (Pr)	PV	20/50	33	20/50	21	100	54		54/100	1	В	5.90	5.90	X
1011	Skills in Language Communication-I (Th)	Th	20/50	30	20/50	25	100	55		55/100	2	B+	6.00	12.00	X
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:		Grand Total:/1100		Percen	ntage:		
2001	Principles of Food Preservation (Th)	Th	20/50	27	20/50	23	100	50		50/100	2	В	5.50	11.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	38	20/50	40	100	78		78/100	2	A+	8.80	17.60	c
2003	Food Additive (Th)	Th	20/50	30	20/50	27	100	57		57/100	1	B+	6.40	6.40	c
2004	Unit Operations-II (Th)	Th	20/50	11	20/50	NP	100	FF			1	F	0.00	0.00	c
2005	Food Microbiology (Th)	Th	20/50	24	20/50	20	100	44		44/100	1	P	4.80	4.80	c
2006	Food Microbiology (Pr)	PV	20/50	30	20/50	33	100	63		63/100	2	A	7.30	14.60	c
2007	Food Chemistry (Th)	Th	20/50	20	20/50	07	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	36	20/50	31	100	67		67/100	2	A	7.70	15.40	c
2009	Skills in Language Communication-II (Th)	Th	20/50	29	20/50	30	100	59		59/100	2	B+	6.80	13.60	c
2011	Computer Skills (Pr)	PV	20/50	21	20/50	20	100	41	06	41/100	1	P	4.20	4.20	c
2010	Environmental Studies (Th)	Th	20/50	24	20/50	27	100	51		51/100	2	В	5.60	11.20	c
SEMESTER II	Total Credits: 18	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	ntage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGI	PA :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : A'	ТКТ						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	Т	EX	T	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	36	20/50	36	100	72		72/100	2	A+	8.20	16.40	X
1002	Principles of Food Technology (Pr)	PV	20/50	43	20/50	42	100	85		85/100	2	O	9.50	19.00	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	26	20/50	20	100	46		46/100	2	C	5.10	10.20	X
1004	Basic Chemistry (Th)	Th	20/50	29	20/50	30	100	59		59/100	2	B+	6.80	13.60	X
1005	Basic Chemistry (Pr)	PV	20/50	48	20/50	43	100	91		91/100	2	O+	10.00	20.00	X
1006	Basic Microbiology (Th)	Th	20/50	20	20/50	26	100	46		46/100	2	C	5.10	10.20	X
1007	Basic Microbiology (Pr)	PV	20/50	26	20/50	26	100	52		52/100	1	В	5.70	5.70	X
1008	Mathematics and Statistics (Th)	Th	20/50	21	20/50	29	100	50		50/100	2	В	5.50	11.00	X
1009	Unit Operations-I (Th)	Th	20/50	26	20/50	36	100	62		62/100	2	A	7.20	14.40	X
1010	Unit Operations-I (Pr)	PV	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	X
1011	Skills in Language Communication-I (Th)	Th	20/50	42	20/50	42	100	84		84/100	2	O	9.40	18.80	X
SEMESTER I	Total Credits: 20	Total 1	EGP: 144.30		SGPA:	7.22		Grade: A		Gra	nd Total: 6	92/1100	Percen	tage: 62.91	
2001	Principles of Food Preservation (Th)	Th	20/50	36	20/50	28	100	64		64/100	2	A	7.40	14.80	c
2002	Principles of Food Preservation (Pr)	PV	20/50	38	20/50	39	100	77		77/100	2	A+	8.70	17.40	c
2003	Food Additive (Th)	Th	20/50	33	20/50	37	100	70		70/100	1	A+	8.00	8.00	c
2004	Unit Operations-II (Th)	Th	20/50	20	20/50	24	100	44		44/100	1	P	4.80	4.80	c
2005	Food Microbiology (Th)	Th	20/50	20	20/50	23	100	43		43/100	1	P	4.60	4.60	c
2006	Food Microbiology (Pr)	PV	20/50	36	20/50	36	100	72		72/100	2	A+	8.20	16.40	c
2007	Food Chemistry (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2008	Food Chemistry (Pr)	PV	20/50	38	20/50	32	100	70		70/100	2	A+	8.00	16.00	c
2009	Skills in Language Communication-II (Th)	Th	20/50	39	20/50	35	100	74		74/100	2	A+	8.40	16.80	c
2011	Computer Skills (Pr)	PV	20/50	21	20/50	20	100	41		41/100	1	P	4.20	4.20	c
2010	Environmental Studies (Th)	Th	20/50	34	20/50	43	100	77		77/100	2	A+	8.70	17.40	c
SEMESTER II	Total Credits: 18	Total 1	EGP: 128.40		SGPA:	7.13		Grade: A		Gra	nd Total: 6	72/1100	Percen	tage: 61.09	
	Total Credits : 38.00 Total EGP : 272.70						Total CGPA	: 7.18		Final (Grade : A				
Cumulative	Grand Total: 1364/2200	Equ	ivalent Perc	entage : 62	2.00			Status : Pass							

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	NT	EX	KT	Tot	al	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	30	20/50	24	100	54		54/100	2	В	5.90	11.80	x
1002	Principles of Food Technology (Pr)	PV	20/50	34	20/50	41	100	75		75/100	2	A+	8.50	17.00	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	20	20/50	23	100	43		43/100	2	P	4.60	9.20	x
1004	Basic Chemistry (Th)	Th	20/50	09	20/50	NP	100	FF			2	F	0.00	0.00	x
1005	Basic Chemistry (Pr)	PV	20/50	42	20/50	28	100	70		70/100	2	A+	8.00	16.00	x
1006	Basic Microbiology (Th)	Th	20/50	09	20/50	NP	100	FF			2	F	0.00	0.00	x
1007	Basic Microbiology (Pr)	PV	20/50	22	20/50	20	100	42		42/100	1	P	4.40	4.40	x
1008	Mathematics and Statistics (Th)	Th	20/50	26	20/50	20	100	46		46/100	2	C	5.10	10.20	x
1009	Unit Operations-I (Th)	Th	20/50	20	20/50	08	100	FF			2	F	0.00	0.00	x
1010	Unit Operations-I (Pr)	PV	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	x
1011	Skills in Language Communication-I (Th)	Th	20/50	33	20/50	20	100	53		53/100	2	В	5.80	11.60	x
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	ıtage:	
2001	Principles of Food Preservation (Th)	Th	20/50	20	20/50	20	100	40	06	40/100	2	P	4.00	8.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	35	20/50	35	100	70		70/100	2	A+	8.00	16.00	c
2003	Food Additive (Th)	Th	20/50	24	20/50	21	100	45		45/100	1	C	5.00	5.00	c
2004	Unit Operations-II (Th)	Th	20/50	11	20/50	NP	100	FF			1	F	0.00	0.00	c
2005	Food Microbiology (Th)	Th	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2006	Food Microbiology (Pr)	PV	20/50	26	20/50	21	100	47		47/100	2	C	5.20	10.40	c
2007	Food Chemistry (Th)	Th	20/50	12	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	31	20/50	23	100	54		54/100	2	В	5.90	11.80	c
2009	Skills in Language Communication-II (Th)	Th	20/50	24	20/50	20	100	44		44/100	2	P	4.80	9.60	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	14	100	FF			1	F	0.00	0.00	c
2010	Environmental Studies (Th)	Th	20/50	20	20/50	24	100	44		44/100	2	P	4.80	9.60	c
SEMESTER II	Total Credits: 18	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	ntage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGI	PA :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : A'	TKT						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	NT	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	43	20/50	42	100	85		85/100	2	0	9.50	19.00	X
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	42	100	78		78/100	2	A+	8.80	17.60	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	23	20/50	36	100	59		59/100	2	B+	6.80	13.60	X
1004	Basic Chemistry (Th)	Th	20/50	37	20/50	42	100	79		79/100	2	A+	8.90	17.80	X
1005	Basic Chemistry (Pr)	PV	20/50	45	20/50	40	100	85		85/100	2	O	9.50	19.00	X
1006	Basic Microbiology (Th)	Th	20/50	27	20/50	22	100	49		49/100	2	C	5.40	10.80	X
1007	Basic Microbiology (Pr)	PV	20/50	44	20/50	26	100	70		70/100	1	A+	8.00	8.00	X
1008	Mathematics and Statistics (Th)	Th	20/50	46	20/50	37	100	83		83/100	2	O	9.30	18.60	X
1009	Unit Operations-I (Th)	Th	20/50	39	20/50	40	100	79		79/100	2	A+	8.90	17.80	X
1010	Unit Operations-I (Pr)	PV	20/50	41	20/50	27	100	68		68/100	1	A	7.80	7.80	X
1011	Skills in Language Communication-I (Th)	Th	20/50	36	20/50	31	100	67		67/100	2	A	7.70	15.40	X
SEMESTER I	Total Credits: 20	Total 1	EGP: 165.40)	SGPA:	8.27		Grade: A+		Gra	nd Total: 8	802/1100	Percen	tage: 72.91	
2001	Principles of Food Preservation (Th)	Th	20/50	34	20/50	32	100	66		66/100	2	A	7.60	15.20	c
2002	Principles of Food Preservation (Pr)	PV	20/50	37	20/50	37	100	74		74/100	2	A+	8.40	16.80	c
2003	Food Additive (Th)	Th	20/50	46	20/50	37	100	83		83/100	1	O	9.30	9.30	c
2004	Unit Operations-II (Th)	Th	20/50	29	20/50	31	100	60		60/100	1	A	7.00	7.00	c
2005	Food Microbiology (Th)	Th	20/50	36	20/50	34	100	70		70/100	1	A+	8.00	8.00	c
2006	Food Microbiology (Pr)	PV	20/50	34	20/50	34	100	68		68/100	2	A	7.80	15.60	c
2007	Food Chemistry (Th)	Th	20/50	25	20/50	20	100	45		45/100	2	C	5.00	10.00	c
2008	Food Chemistry (Pr)	PV	20/50	33	20/50	31	100	64		64/100	2	A	7.40	14.80	c
2009	Skills in Language Communication-II (Th)	Th	20/50	35	20/50	39	100	74		74/100	2	A+	8.40	16.80	c
2011	Computer Skills (Pr)	PV	20/50	23	20/50	20	100	43		43/100	1	P	4.60	4.60	c
2010	Environmental Studies (Th)	Th	20/50	43	20/50	47	100	90		90/100	2	O+	10.00	20.00	c
SEMESTER II	Total Credits: 18	Total 1	EGP: 138.10)	SGPA:	7.67		Grade: A		Gra	nd Total: 7	737/1100	Percen	tage: 67.00	
	Total Credits : 38.00	Tot	al EGP : 30	3.50				Total CGPA	: 7.99		Final (Grade : A			
Cumulative	Grand Total : 1539/2200	Equ	iivalent Per	centage : 69	0.95			Status : Pass							

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	I	NT	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	30	20/50	22	100	52		52/100	2	В	5.70	11.40	x
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	42	100	78		78/100	2	A+	8.80	17.60	x
1003	Food Constituents and Nutrition (Th)	Th	20/50	13	20/50	NP	100	FF			2	F	0.00	0.00	x
1004	Basic Chemistry (Th)	Th	20/50	15	20/50	NP	100	FF			2	F	0.00	0.00	x
1005	Basic Chemistry (Pr)	PV	20/50	41	20/50	20	100	61		61/100	2	A	7.10	14.20	x
1006	Basic Microbiology (Th)	Th	20/50	01	20/50	NP	100	FF			2	F	0.00	0.00	x
1007	Basic Microbiology (Pr)	PV	20/50	33	20/50	20	100	53		53/100	1	В	5.80	5.80	x
1008	Mathematics and Statistics (Th)	Th	20/50	20	20/50	20	100	40	08	40/100	2	P	4.00	8.00	x
1009	Unit Operations-I (Th)	Th	20/50	12	20/50	NP	100	FF			2	F	0.00	0.00	X
1010	Unit Operations-I (Pr)	PV	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	x
1011	Skills in Language Communication-I (Th)	Th	20/50	31	20/50	20	100	51		51/100	2	В	5.60	11.20	x
SEMESTER I	Total Credits: 20	Total l	EGP:		SGPA:			Grade:		Gra	nd Total: -	-/1100	Percen	tage:	
2001	Principles of Food Preservation (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	37	20/50	35	100	72		72/100	2	A+	8.20	16.40	c
2003	Food Additive (Th)	Th	20/50	22	20/50	21	100	43		43/100	1	P	4.60	4.60	c
2004	Unit Operations-II (Th)	Th	20/50	07	20/50	NP	100	FF			1	F	0.00	0.00	c
2005	Food Microbiology (Th)	Th	20/50	20	20/50	AB	100	AB			1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	21	20/50	31	100	52		52/100	2	В	5.70	11.40	c
2007	Food Chemistry (Th)	Th	20/50	12	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	29	20/50	21	100	50		50/100	2	В	5.50	11.00	c
2009	Skills in Language Communication-II (Th)	Th	20/50	23	20/50	20	100	43		43/100	2	P	4.60	9.20	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40	06	40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
SEMESTER II	Total Credits: 18	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total: -	-/1100	Percen	tage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGF	PA:		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : A	ГКТ						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	Т	EX	T	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	25	20/50	50	100	75		75/100	2	A+	8.50	17.00	X
1002	Principles of Food Technology (Pr)	PV	20/50	43	20/50	42	100	85		85/100	2	O	9.50	19.00	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	31	20/50	38	100	69		69/100	2	A	7.90	15.80	X
1004	Basic Chemistry (Th)	Th	20/50	40	20/50	42	100	82		82/100	2	O	9.20	18.40	X
1005	Basic Chemistry (Pr)	PV	20/50	46	20/50	47	100	93		93/100	2	O+	10.00	20.00	X
1006	Basic Microbiology (Th)	Th	20/50	39	20/50	24	100	63		63/100	2	A	7.30	14.60	X
1007	Basic Microbiology (Pr)	PV	20/50	35	20/50	34	100	69		69/100	1	A	7.90	7.90	X
1008	Mathematics and Statistics (Th)	Th	20/50	24	20/50	36	100	60		60/100	2	A	7.00	14.00	X
1009	Unit Operations-I (Th)	Th	20/50	22	20/50	33	100	55		55/100	2	B+	6.00	12.00	X
1010	Unit Operations-I (Pr)	PV	20/50	31	20/50	20	100	51		51/100	1	В	5.60	5.60	X
1011	Skills in Language Communication-I (Th)	Th	20/50	40	20/50	41	100	81		81/100	2	O	9.10	18.20	X
SEMESTER I	Total Credits: 20	Total 1	EGP: 162.50		SGPA:	8.13		Grade: A+		Gra	nd Total: 7	83/1100	Percen	tage: 71.18	
2001	Principles of Food Preservation (Th)	Th	20/50	39	20/50	28	100	67		67/100	2	A	7.70	15.40	c
2002	Principles of Food Preservation (Pr)	PV	20/50	39	20/50	42	100	81		81/100	2	O	9.10	18.20	c
2003	Food Additive (Th)	Th	20/50	47	20/50	43	100	90		90/100	1	O+	10.00	10.00	c
2004	Unit Operations-II (Th)	Th	20/50	30	20/50	29	100	59		59/100	1	B+	6.80	6.80	c
2005	Food Microbiology (Th)	Th	20/50	28	20/50	35	100	63		63/100	1	A	7.30	7.30	c
2006	Food Microbiology (Pr)	PV	20/50	44	20/50	45	100	89		89/100	2	O	9.90	19.80	c
2007	Food Chemistry (Th)	Th	20/50	24	20/50	28	100	52		52/100	2	В	5.70	11.40	c
2008	Food Chemistry (Pr)	PV	20/50	35	20/50	35	100	70		70/100	2	A+	8.00	16.00	c
2009	Skills in Language Communication-II (Th)	Th	20/50	42	20/50	42	100	84		84/100	2	O	9.40	18.80	c
2011	Computer Skills (Pr)	PV	20/50	26	20/50	28	100	54		54/100	1	В	5.90	5.90	c
2010	Environmental Studies (Th)	Th	20/50	47	20/50	44	100	91		91/100	2	O+	10.00	20.00	c
SEMESTER II	Total Credits: 18	Total 1	EGP: 149.60		SGPA:	8.31		Grade: A+		Gra	nd Total: 8	00/1100	Percen	tage: 72.73	
	Total Credits : 38.00	Tot	al EGP : 312	2.10				Total CGPA	: 8.21		Final (Grade : A+			
Cumulative	Grand Total: 1583/2200	Equ	ivalent Pero	entage: 71	.95			Status : Pass							

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	Т	EX	T	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	43	20/50	42	100	85		85/100	2	0	9.50	19.00	X
1002	Principles of Food Technology (Pr)	PV	20/50	39	20/50	45	100	84		84/100	2	O	9.40	18.80	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	32	20/50	37	100	69		69/100	2	A	7.90	15.80	X
1004	Basic Chemistry (Th)	Th	20/50	24	20/50	28	100	52		52/100	2	В	5.70	11.40	X
1005	Basic Chemistry (Pr)	PV	20/50	45	20/50	41	100	86		86/100	2	O	9.60	19.20	X
1006	Basic Microbiology (Th)	Th	20/50	29	20/50	33	100	62		62/100	2	A	7.20	14.40	X
1007	Basic Microbiology (Pr)	PV	20/50	30	20/50	28	100	58		58/100	1	B+	6.60	6.60	X
1008	Mathematics and Statistics (Th)	Th	20/50	24	20/50	21	100	45		45/100	2	C	5.00	10.00	X
1009	Unit Operations-I (Th)	Th	20/50	32	20/50	34	100	66		66/100	2	A	7.60	15.20	X
1010	Unit Operations-I (Pr)	PV	20/50	34	20/50	23	100	57		57/100	1	B+	6.40	6.40	X
1011	Skills in Language Communication-I (Th)	Th	20/50	43	20/50	39	100	82		82/100	2	O	9.20	18.40	X
SEMESTER I	Total Credits: 20	Total 1	EGP: 155.20		SGPA:	7.76		Grade: A		Gra	nd Total: 7	46/1100	Percen	tage: 67.82	
2001	Principles of Food Preservation (Th)	Th	20/50	31	20/50	33	100	64		64/100	2	A	7.40	14.80	c
2002	Principles of Food Preservation (Pr)	PV	20/50	36	20/50	41	100	77		77/100	2	A+	8.70	17.40	c
2003	Food Additive (Th)	Th	20/50	42	20/50	35	100	77		77/100	1	A+	8.70	8.70	c
2004	Unit Operations-II (Th)	Th	20/50	26	20/50	20	100	46		46/100	1	C	5.10	5.10	c
2005	Food Microbiology (Th)	Th	20/50	32	20/50	36	100	68		68/100	1	A	7.80	7.80	c
2006	Food Microbiology (Pr)	PV	20/50	37	20/50	40	100	77		77/100	2	A+	8.70	17.40	c
2007	Food Chemistry (Th)	Th	20/50	26	20/50	20	100	46		46/100	2	C	5.10	10.20	c
2008	Food Chemistry (Pr)	PV	20/50	33	20/50	27	100	60		60/100	2	A	7.00	14.00	c
2009	Skills in Language Communication-II (Th)	Th	20/50	42	20/50	43	100	85		85/100	2	O	9.50	19.00	c
2011	Computer Skills (Pr)	PV	20/50	23	20/50	27	100	50		50/100	1	В	5.50	5.50	c
2010	Environmental Studies (Th)	Th	20/50	36	20/50	46	100	82		82/100	2	O	9.20	18.40	c
SEMESTER II	Total Credits: 18	Total 1	EGP: 138.30		SGPA:	7.68		Grade: A		Gra	nd Total: 7	32/1100	Percen	tage: 66.55	
a 1 ::	Total Credits : 38.00	Tot	al EGP : 293	3.50				Total CGPA :	: 7.72		Final (Grade : A			
Cumulative	Grand Total: 1478/2200	Equ	iivalent Pero	entage : 67	'.18			Status : Pass							

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	Т	EX	КТ	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	34	20/50	34	100	68		68/100	2	A	7.80	15.60	X
1002	Principles of Food Technology (Pr)	PV	20/50	45	20/50	44	100	89		89/100	2	O	9.90	19.80	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	26	20/50	21	100	47		47/100	2	C	5.20	10.40	X
1004	Basic Chemistry (Th)	Th	20/50	30	20/50	28	100	58		58/100	2	B+	6.60	13.20	X
1005	Basic Chemistry (Pr)	PV	20/50	46	20/50	47	100	93		93/100	2	O+	10.00	20.00	X
1006	Basic Microbiology (Th)	Th	20/50	23	20/50	24	100	47		47/100	2	C	5.20	10.40	X
1007	Basic Microbiology (Pr)	PV	20/50	41	20/50	28	100	69		69/100	1	A	7.90	7.90	X
1008	Mathematics and Statistics (Th)	Th	20/50	36	20/50	31	100	67		67/100	2	A	7.70	15.40	X
1009	Unit Operations-I (Th)	Th	20/50	26	20/50	23	100	49		49/100	2	C	5.40	10.80	X
1010	Unit Operations-I (Pr)	PV	20/50	35	20/50	23	100	58		58/100	1	B+	6.60	6.60	X
1011	Skills in Language Communication-I (Th)	Th	20/50	41	20/50	25	100	66		66/100	2	A	7.60	15.20	X
SEMESTER I	Total Credits: 20	Total l	EGP: 145.30		SGPA:	7.27		Grade: A		Gra	nd Total: 7	11/1100	Percen	tage: 64.64	
2001	Principles of Food Preservation (Th)	Th	20/50	20	20/50	22	100	42		42/100	2	P	4.40	8.80	c
2002	Principles of Food Preservation (Pr)	PV	20/50	38	20/50	39	100	77		77/100	2	A+	8.70	17.40	c
2003	Food Additive (Th)	Th	20/50	33	20/50	23	100	56		56/100	1	B+	6.20	6.20	c
2004	Unit Operations-II (Th)	Th	20/50	20	20/50	20	100	40	09	40/100	1	P	4.00	4.00	c
2005	Food Microbiology (Th)	Th	20/50	21	20/50	27	100	48		48/100	1	C	5.30	5.30	c
2006	Food Microbiology (Pr)	PV	20/50	29	20/50	28	100	57		57/100	2	B+	6.40	12.80	c
2007	Food Chemistry (Th)	Th	20/50	12	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	29	20/50	29	100	58		58/100	2	B+	6.60	13.20	c
2009	Skills in Language Communication-II (Th)	Th	20/50	32	20/50	32	100	64		64/100	2	A	7.40	14.80	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	21	100	41		41/100	1	P	4.20	4.20	c
2010	Environmental Studies (Th)	Th	20/50	30	20/50	35	100	65		65/100	2	A	7.50	15.00	c
SEMESTER II	Total Credits: 18	Total l	EGP:		SGPA:			Grade:		Gran	nd Total:	-/1100	Percen	tage:	
	Total Credits : 38.00	Tota	al EGP :					Total CGI	PA :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Pero	entage:				Status : A'	ТКТ						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	T	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	47	20/50	42	100	89		89/100	2	0	9.90	19.80	X
1002	Principles of Food Technology (Pr)	PV	20/50	46	20/50	46	100	92		92/100	2	O+	10.00	20.00	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	34	20/50	29	100	63		63/100	2	A	7.30	14.60	x
1004	Basic Chemistry (Th)	Th	20/50	32	20/50	40	100	72		72/100	2	A+	8.20	16.40	X
1005	Basic Chemistry (Pr)	PV	20/50	48	20/50	47	100	95		95/100	2	O+	10.00	20.00	X
1006	Basic Microbiology (Th)	Th	20/50	28	20/50	38	100	66		66/100	2	A	7.60	15.20	X
1007	Basic Microbiology (Pr)	PV	20/50	41	20/50	32	100	73		73/100	1	A+	8.30	8.30	X
1008	Mathematics and Statistics (Th)	Th	20/50	40	20/50	32	100	72		72/100	2	A+	8.20	16.40	X
1009	Unit Operations-I (Th)	Th	20/50	40	20/50	30	100	70		70/100	2	A+	8.00	16.00	X
1010	Unit Operations-I (Pr)	PV	20/50	47	20/50	20	100	67		67/100	1	A	7.70	7.70	X
1011	Skills in Language Communication-I (Th)	Th	20/50	41	20/50	40	100	81		81/100	2	O	9.10	18.20	X
SEMESTER I	Total Credits: 20	Total 1	EGP: 172.60	•	SGPA:	8.63		Grade: A+		Gra	and Total: 8	340/1100	Percen	ntage: 76.36	
2001	Principles of Food Preservation (Th)	Th	20/50	36	20/50	38	100	74		74/100	2	A+	8.40	16.80	c
2002	Principles of Food Preservation (Pr)	PV	20/50	35	20/50	42	100	77		77/100	2	A+	8.70	17.40	c
2003	Food Additive (Th)	Th	20/50	21	20/50	26	100	47		47/100	1	C	5.20	5.20	c
2004	Unit Operations-II (Th)	Th	20/50	22	20/50	30	100	52		52/100	1	В	5.70	5.70	c
2005	Food Microbiology (Th)	Th	20/50	20	20/50	31	100	51		51/100	1	В	5.60	5.60	c
2006	Food Microbiology (Pr)	PV	20/50	36	20/50	31	100	67		67/100	2	A	7.70	15.40	c
2007	Food Chemistry (Th)	Th	20/50	23	20/50	20	100	43		43/100	2	P	4.60	9.20	c
2008	Food Chemistry (Pr)	PV	20/50	27	20/50	34	100	61		61/100	2	A	7.10	14.20	c
2009	Skills in Language Communication-II (Th)	Th	20/50	42	20/50	39	100	81		81/100	2	O	9.10	18.20	c
2011	Computer Skills (Pr)	PV	20/50	31	20/50	31	100	62		62/100	1	A	7.20	7.20	c
2010	Environmental Studies (Th)	Th	20/50	39	20/50	41	100	80		80/100	2	O	9.00	18.00	c
SEMESTER II	Total Credits: 18	Total 1	EGP: 132.90	•	SGPA:	7.38		Grade: A		Gra	and Total: 6	95/1100	Percen	ntage: 63.18	
	Total Credits : 38.00	Tot	al EGP : 30	5.50				Total CGPA	: 8.04		Final (Grade : A+			
Cumulative	Grand Total : 1535/2200	Equ	iivalent Per	centage : 69	9.77			Status : Pass							

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	VΤ	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	41	20/50	31	100	72		72/100	2	A+	8.20	16.40	х
1002	Principles of Food Technology (Pr)	PV	20/50	44	20/50	44	100	88		88/100	2	O	9.80	19.60	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	23	20/50	32	100	55		55/100	2	B+	6.00	12.00	X
1004	Basic Chemistry (Th)	Th	20/50	23	20/50	27	100	50		50/100	2	В	5.50	11.00	X
1005	Basic Chemistry (Pr)	PV	20/50	48	20/50	35	100	83		83/100	2	O	9.30	18.60	X
1006	Basic Microbiology (Th)	Th	20/50	21	20/50	20	100	41		41/100	2	P	4.20	8.40	X
1007	Basic Microbiology (Pr)	PV	20/50	36	20/50	23	100	59		59/100	1	B+	6.80	6.80	X
1008	Mathematics and Statistics (Th)	Th	20/50	32	20/50	24	100	56		56/100	2	B+	6.20	12.40	X
1009	Unit Operations-I (Th)	Th	20/50	28	20/50	30	100	58		58/100	2	B+	6.60	13.20	X
1010	Unit Operations-I (Pr)	PV	20/50	35	20/50	07	100	FF			1	F	0.00	0.00	X
1011	Skills in Language Communication-I (Th)	Th	20/50	38	20/50	34	100	72		72/100	2	A+	8.20	16.40	X
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total: -	-/1100	Percen	tage:	
2001	Principles of Food Preservation (Th)	Th	20/50	27	20/50	32	100	59		59/100	2	B+	6.80	13.60	c
2002	Principles of Food Preservation (Pr)	PV	20/50	36	20/50	38	100	74		74/100	2	A+	8.40	16.80	c
2003	Food Additive (Th)	Th	20/50	21	20/50	28	100	49		49/100	1	C	5.40	5.40	c
2004	Unit Operations-II (Th)	Th	20/50	20	20/50	22	100	42		42/100	1	P	4.40	4.40	c
2005	Food Microbiology (Th)	Th	20/50	26	20/50	25	100	51		51/100	1	В	5.60	5.60	c
2006	Food Microbiology (Pr)	PV	20/50	28	20/50	26	100	54		54/100	2	В	5.90	11.80	c
2007	Food Chemistry (Th)	Th	20/50	20	20/50	20	100	40	10	40/100	2	P	4.00	8.00	c
2008	Food Chemistry (Pr)	PV	20/50	27	20/50	30	100	57		57/100	2	B+	6.40	12.80	c
2009	Skills in Language Communication-II (Th)	Th	20/50	32	20/50	27	100	59		59/100	2	B+	6.80	13.60	c
2011	Computer Skills (Pr)	PV	20/50	23	20/50	28	100	51		51/100	1	В	5.60	5.60	c
2010	Environmental Studies (Th)	Th	20/50	29	20/50	28	100	57		57/100	2	B+	6.40	12.80	c
SEMESTER II	Total Credits: 18	Total 1	EGP: 110.40)	SGPA:	6.13		Grade: B+	-	Gra	nd Total: 5	93/1100	Percen	tage: 53.91	
	Total Credits : 38.00	Tot	al EGP :					Total CGI	PA :		Final (Grade :			
Cumulative	Grand Total :	Equ	ivalent Per	centage :				Status : A'	ТКТ						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	VT	EX	T	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	40	20/50	22	100	62		62/100	2	A	7.20	14.40	X
1002	Principles of Food Technology (Pr)	PV	20/50	33	20/50	41	100	74		74/100	2	A+	8.40	16.80	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	X
1004	Basic Chemistry (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	X
1005	Basic Chemistry (Pr)	PV	20/50	48	20/50	31	100	79		79/100	2	A+	8.90	17.80	X
1006	Basic Microbiology (Th)	Th	20/50	14	20/50	NP	100	FF			2	F	0.00	0.00	X
1007	Basic Microbiology (Pr)	PV	20/50	22	20/50	20	100	42		42/100	1	P	4.40	4.40	X
1008	Mathematics and Statistics (Th)	Th	20/50	28	20/50	25	100	53		53/100	2	В	5.80	11.60	X
1009	Unit Operations-I (Th)	Th	20/50	24	20/50	20	100	44		44/100	2	P	4.80	9.60	X
1010	Unit Operations-I (Pr)	PV	20/50	26	20/50	22	100	48		48/100	1	C	5.30	5.30	X
1011	Skills in Language Communication-I (Th)	Th	20/50	40	20/50	37	100	77		77/100	2	A+	8.70	17.40	X
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	tage:	
2001	Principles of Food Preservation (Th)	Th	20/50	25	20/50	20	100	45		45/100	2	С	5.00	10.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	36	20/50	32	100	68		68/100	2	A	7.80	15.60	c
2003	Food Additive (Th)	Th	20/50	30	20/50	25	100	55		55/100	1	B+	6.00	6.00	c
2004	Unit Operations-II (Th)	Th	20/50	11	20/50	NP	100	FF			1	F	0.00	0.00	c
2005	Food Microbiology (Th)	Th	20/50	21	20/50	20	100	41		41/100	1	P	4.20	4.20	c
2006	Food Microbiology (Pr)	PV	20/50	33	20/50	20	100	53		53/100	2	В	5.80	11.60	c
2007	Food Chemistry (Th)	Th	20/50	13	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	25	20/50	28	100	53		53/100	2	В	5.80	11.60	c
2009	Skills in Language Communication-II (Th)	Th	20/50	35	20/50	36	100	71		71/100	2	A+	8.10	16.20	c
2011	Computer Skills (Pr)	PV	20/50	21	20/50	29	100	50		50/100	1	В	5.50	5.50	c
2010	Environmental Studies (Th)	Th	20/50	21	20/50	32	100	53		53/100	2	В	5.80	11.60	c
SEMESTER II	Total Credits: 18	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	tage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGI	PA :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : A'	ГКТ						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	I	NT	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	37	20/50	26	100	63		63/100	2	A	7.30	14.60	X
1002	Principles of Food Technology (Pr)	PV	20/50	36	20/50	43	100	79		79/100	2	A+	8.90	17.80	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	20	20/50	22	100	42		42/100	2	P	4.40	8.80	X
1004	Basic Chemistry (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	X
1005	Basic Chemistry (Pr)	PV	20/50	47	20/50	32	100	79		79/100	2	A+	8.90	17.80	X
1006	Basic Microbiology (Th)	Th	20/50	20	20/50	20	100	40	05	40/100	2	P	4.00	8.00	X
1007	Basic Microbiology (Pr)	PV	20/50	22	20/50	20	100	42		42/100	1	P	4.40	4.40	X
1008	Mathematics and Statistics (Th)	Th	20/50	23	20/50	20	100	43		43/100	2	P	4.60	9.20	X
1009	Unit Operations-I (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	X
1010	Unit Operations-I (Pr)	PV	20/50	21	20/50	08	100	FF			1	F	0.00	0.00	X
1011	Skills in Language Communication-I (Th)	Th	20/50	34	20/50	27	100	61		61/100	2	A	7.10	14.20	X
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	ıtage:	
2001	Principles of Food Preservation (Th)	Th	20/50	22	20/50	23	100	45		45/100	2	С	5.00	10.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	37	20/50	35	100	72		72/100	2	A+	8.20	16.40	c
2003	Food Additive (Th)	Th	20/50	34	20/50	29	100	63		63/100	1	A	7.30	7.30	c
2004	Unit Operations-II (Th)	Th	20/50	23	20/50	20	100	43		43/100	1	P	4.60	4.60	c
2005	Food Microbiology (Th)	Th	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2006	Food Microbiology (Pr)	PV	20/50	39	20/50	27	100	66		66/100	2	A	7.60	15.20	c
2007	Food Chemistry (Th)	Th	20/50	16	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	28	20/50	27	100	55		55/100	2	B+	6.00	12.00	c
2009	Skills in Language Communication-II (Th)	Th	20/50	31	20/50	33	100	64		64/100	2	A	7.40	14.80	c
2011	Computer Skills (Pr)	PV	20/50	24	20/50	20	100	44		44/100	1	P	4.80	4.80	c
2010	Environmental Studies (Th)	Th	20/50	27	20/50	29	100	56		56/100	2	B+	6.20	12.40	c
SEMESTER II	Total Credits: 18	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	ntage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGP	A :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : AT	CKT						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	Т	EX	T	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	44	20/50	41	100	85		85/100	2	0	9.50	19.00	X
1002	Principles of Food Technology (Pr)	PV	20/50	40	20/50	43	100	83		83/100	2	O	9.30	18.60	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	29	20/50	24	100	53		53/100	2	В	5.80	11.60	X
1004	Basic Chemistry (Th)	Th	20/50	28	20/50	32	100	60		60/100	2	A	7.00	14.00	X
1005	Basic Chemistry (Pr)	PV	20/50	32	20/50	40	100	72		72/100	2	A+	8.20	16.40	X
1006	Basic Microbiology (Th)	Th	20/50	30	20/50	24	100	54		54/100	2	В	5.90	11.80	X
1007	Basic Microbiology (Pr)	PV	20/50	37	20/50	35	100	72		72/100	1	A+	8.20	8.20	X
1008	Mathematics and Statistics (Th)	Th	20/50	40	20/50	37	100	77		77/100	2	A+	8.70	17.40	X
1009	Unit Operations-I (Th)	Th	20/50	36	20/50	35	100	71		71/100	2	A+	8.10	16.20	X
1010	Unit Operations-I (Pr)	PV	20/50	45	20/50	30	100	75		75/100	1	A+	8.50	8.50	X
1011	Skills in Language Communication-I (Th)	Th	20/50	41	20/50	39	100	80		80/100	2	O	9.00	18.00	X
SEMESTER I	Total Credits: 20	Total 1	EGP: 159.70		SGPA:	7.99		Grade: A		Gra	nd Total: 7	82/1100	Percen	tage: 71.09	
2001	Principles of Food Preservation (Th)	Th	20/50	26	20/50	36	100	62		62/100	2	A	7.20	14.40	c
2002	Principles of Food Preservation (Pr)	PV	20/50	38	20/50	38	100	76		76/100	2	A+	8.60	17.20	c
2003	Food Additive (Th)	Th	20/50	45	20/50	29	100	74		74/100	1	A+	8.40	8.40	c
2004	Unit Operations-II (Th)	Th	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2005	Food Microbiology (Th)	Th	20/50	33	20/50	29	100	62		62/100	1	A	7.20	7.20	c
2006	Food Microbiology (Pr)	PV	20/50	38	20/50	31	100	69		69/100	2	A	7.90	15.80	c
2007	Food Chemistry (Th)	Th	20/50	21	20/50	20	100	41		41/100	2	P	4.20	8.40	c
2008	Food Chemistry (Pr)	PV	20/50	31	20/50	33	100	64		64/100	2	A	7.40	14.80	c
2009	Skills in Language Communication-II (Th)	Th	20/50	41	20/50	40	100	81		81/100	2	O	9.10	18.20	c
2011	Computer Skills (Pr)	PV	20/50	30	20/50	30	100	60		60/100	1	A	7.00	7.00	c
2010	Environmental Studies (Th)	Th	20/50	29	20/50	35	100	64		64/100	2	A	7.40	14.80	c
SEMESTER II	Total Credits: 18	Total 1	EGP: 130.20		SGPA:	7.23		Grade: A		Gra	nd Total: 6	93/1100	Percen	tage: 63.00	
	Total Credits : 38.00	Tot	al EGP : 289	0.90				Total CGPA :	: 7.63		Final (Grade : A			
Cumulative	Grand Total: 1475/2200	Equ	iivalent Perc	entage : 67	.05			Status : Pass							

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	II	NT	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	31	20/50	26	100	57		57/100	2	B+	6.40	12.80	x
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	41	100	79		79/100	2	A+	8.90	17.80	x
1003	Food Constituents and Nutrition (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	x
1004	Basic Chemistry (Th)	Th	20/50	14	20/50	NP	100	FF			2	F	0.00	0.00	x
1005	Basic Chemistry (Pr)	PV	20/50	42	20/50	29	100	71		71/100	2	A+	8.10	16.20	x
1006	Basic Microbiology (Th)	Th	20/50	20	20/50	20	100	40	06	40/100	2	P	4.00	8.00	x
1007	Basic Microbiology (Pr)	PV	20/50	26	20/50	20	100	46		46/100	1	C	5.10	5.10	X
1008	Mathematics and Statistics (Th)	Th	20/50	21	20/50	12	100	FF			2	F	0.00	0.00	x
1009	Unit Operations-I (Th)	Th	20/50	26	20/50	20	100	46		46/100	2	C	5.10	10.20	x
1010	Unit Operations-I (Pr)	PV	20/50	23	20/50	25	100	48		48/100	1	C	5.30	5.30	x
1011	Skills in Language Communication-I (Th)	Th	20/50	28	20/50	24	100	52		52/100	2	В	5.70	11.40	x
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	tage:	
2001	Principles of Food Preservation (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	37	20/50	35	100	72		72/100	2	A+	8.20	16.40	c
2003	Food Additive (Th)	Th	20/50	24	20/50	32	100	56		56/100	1	B+	6.20	6.20	c
2004	Unit Operations-II (Th)	Th	20/50	10	20/50	NP	100	FF			1	F	0.00	0.00	c
2005	Food Microbiology (Th)	Th	20/50	22	20/50	20	100	42		42/100	1	P	4.40	4.40	c
2006	Food Microbiology (Pr)	PV	20/50	33	20/50	20	100	53		53/100	2	В	5.80	11.60	c
2007	Food Chemistry (Th)	Th	20/50	15	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	22	20/50	24	100	46		46/100	2	C	5.10	10.20	c
2009	Skills in Language Communication-II (Th)	Th	20/50	23	20/50	28	100	51		51/100	2	В	5.60	11.20	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40	10	40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	Th	20/50	22	20/50	20	100	42		42/100	2	P	4.40	8.80	c
SEMESTER II	Total Credits: 18	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	tage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGP	'A :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : A	гкт						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	NT	EX	KT	Tot	al	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	35	20/50	27	100	62		62/100	2	A	7.20	14.40	X
1002	Principles of Food Technology (Pr)	PV	20/50	44	20/50	42	100	86		86/100	2	O	9.60	19.20	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	20	20/50	20	100	40	09	40/100	2	P	4.00	8.00	X
1004	Basic Chemistry (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	X
1005	Basic Chemistry (Pr)	PV	20/50	46	20/50	24	100	70		70/100	2	A+	8.00	16.00	X
1006	Basic Microbiology (Th)	Th	20/50	05	20/50	NP	100	FF			2	F	0.00	0.00	X
1007	Basic Microbiology (Pr)	PV	20/50	35	20/50	20	100	55		55/100	1	B+	6.00	6.00	X
1008	Mathematics and Statistics (Th)	Th	20/50	09	20/50	NP	100	FF			2	F	0.00	0.00	X
1009	Unit Operations-I (Th)	Th	20/50	22	20/50	20	100	42		42/100	2	P	4.40	8.80	X
1010	Unit Operations-I (Pr)	PV	20/50	25	20/50	31	100	56		56/100	1	B+	6.20	6.20	X
1011	Skills in Language Communication-I (Th)	Th	20/50	29	20/50	22	100	51		51/100	2	В	5.60	11.20	X
SEMESTER I	Total Credits: 20	Total l	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	tage:	
2001	Principles of Food Preservation (Th)	Th	20/50	23	20/50	20	100	43		43/100	2	P	4.60	9.20	c
2002	Principles of Food Preservation (Pr)	PV	20/50	36	20/50	35	100	71		71/100	2	A+	8.10	16.20	c
2003	Food Additive (Th)	Th	20/50	29	20/50	28	100	57		57/100	1	B+	6.40	6.40	c
2004	Unit Operations-II (Th)	Th	20/50	14	20/50	NP	100	FF			1	F	0.00	0.00	c
2005	Food Microbiology (Th)	Th	20/50	04	20/50	NP	100	FF			1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	31	20/50	25	100	56		56/100	2	B+	6.20	12.40	c
2007	Food Chemistry (Th)	Th	20/50	09	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	27	20/50	26	100	53		53/100	2	В	5.80	11.60	c
2009	Skills in Language Communication-II (Th)	Th	20/50	28	20/50	30	100	58		58/100	2	B+	6.60	13.20	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	08	100	FF			1	F	0.00	0.00	c
2010	Environmental Studies (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
SEMESTER II	Total Credits: 18	Total l	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	tage:	
	Total Credits : 38.00	Tota	al EGP :					Total CGP	PA:		Final (Grade :			
Cumulative	Grand Total :	Equ	ivalent Per	centage :				Status : A	ГКТ						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	Т	EX	T	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	33	20/50	36	100	69		69/100	2	A	7.90	15.80	X
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	42	100	80		80/100	2	O	9.00	18.00	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	20	20/50	31	100	51		51/100	2	В	5.60	11.20	X
1004	Basic Chemistry (Th)	Th	20/50	28	20/50	35	100	63		63/100	2	A	7.30	14.60	X
1005	Basic Chemistry (Pr)	PV	20/50	47	20/50	43	100	90		90/100	2	O+	10.00	20.00	X
1006	Basic Microbiology (Th)	Th	20/50	25	20/50	24	100	49		49/100	2	C	5.40	10.80	X
1007	Basic Microbiology (Pr)	PV	20/50	36	20/50	26	100	62		62/100	1	A	7.20	7.20	X
1008	Mathematics and Statistics (Th)	Th	20/50	48	20/50	40	100	88		88/100	2	O	9.80	19.60	X
1009	Unit Operations-I (Th)	Th	20/50	33	20/50	32	100	65		65/100	2	A	7.50	15.00	X
1010	Unit Operations-I (Pr)	PV	20/50	41	20/50	34	100	75		75/100	1	A+	8.50	8.50	X
1011	Skills in Language Communication-I (Th)	Th	20/50	36	20/50	30	100	66		66/100	2	A	7.60	15.20	X
SEMESTER I	Total Credits: 20	Total 1	EGP: 155.90		SGPA:	7.80		Grade: A		Gra	nd Total: 7	58/1100	Percen	tage: 68.91	
2001	Principles of Food Preservation (Th)	Th	20/50	24	20/50	28	100	52		52/100	2	В	5.70	11.40	c
2002	Principles of Food Preservation (Pr)	PV	20/50	38	20/50	35	100	73		73/100	2	A+	8.30	16.60	c
2003	Food Additive (Th)	Th	20/50	34	20/50	29	100	63		63/100	1	A	7.30	7.30	c
2004	Unit Operations-II (Th)	Th	20/50	20	20/50	21	100	41		41/100	1	P	4.20	4.20	c
2005	Food Microbiology (Th)	Th	20/50	21	20/50	25	100	46		46/100	1	C	5.10	5.10	c
2006	Food Microbiology (Pr)	PV	20/50	39	20/50	29	100	68		68/100	2	A	7.80	15.60	c
2007	Food Chemistry (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2008	Food Chemistry (Pr)	PV	20/50	30	20/50	28	100	58		58/100	2	B+	6.60	13.20	c
2009	Skills in Language Communication-II (Th)	Th	20/50	29	20/50	35	100	64		64/100	2	A	7.40	14.80	c
2011	Computer Skills (Pr)	PV	20/50	24	20/50	29	100	53		53/100	1	В	5.80	5.80	c
2010	Environmental Studies (Th)	Th	20/50	32	20/50	38	100	70		70/100	2	A+	8.00	16.00	c
SEMESTER II	Total Credits: 18	Total 1	EGP: 118.00		SGPA:	6.56		Grade: B+		Gra	nd Total: 6	28/1100	Percen	tage: 57.09	
	Total Credits : 38.00	Tot	al EGP : 273	3.90				Total CGPA	: 7.21		Final (Grade : A			
Cumulative	Grand Total: 1386/2200	Equ	ivalent Pero	centage : 63	3.00			Status : Pass	S						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	II	NT	EX	KT	Tot	al	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	34	20/50	23	100	57		57/100	2	B+	6.40	12.80	X
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	41	100	79		79/100	2	A+	8.90	17.80	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	25	20/50	20	100	45		45/100	2	C	5.00	10.00	X
1004	Basic Chemistry (Th)	Th	20/50	25	20/50	27	100	52		52/100	2	В	5.70	11.40	X
1005	Basic Chemistry (Pr)	PV	20/50	31	20/50	39	100	70		70/100	2	A+	8.00	16.00	X
1006	Basic Microbiology (Th)	Th	20/50	20	20/50	20	100	40	06	40/100	2	P	4.00	8.00	X
1007	Basic Microbiology (Pr)	PV	20/50	21	20/50	22	100	43		43/100	1	P	4.60	4.60	X
1008	Mathematics and Statistics (Th)	Th	20/50	21	20/50	21	100	42		42/100	2	P	4.40	8.80	X
1009	Unit Operations-I (Th)	Th	20/50	22	20/50	09	100	FF			2	F	0.00	0.00	X
1010	Unit Operations-I (Pr)	PV	20/50	20	20/50	23	100	43		43/100	1	P	4.60	4.60	X
1011	Skills in Language Communication-I (Th)	Th	20/50	37	20/50	31	100	68		68/100	2	A	7.80	15.60	X
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total: -	-/1100	Percen	ntage:	
2001	Principles of Food Preservation (Th)	Th	20/50	20	20/50	22	100	42		42/100	2	P	4.40	8.80	c
2002	Principles of Food Preservation (Pr)	PV	20/50	31	20/50	32	100	63		63/100	2	A	7.30	14.60	c
2003	Food Additive (Th)	Th	20/50	35	20/50	21	100	56		56/100	1	B+	6.20	6.20	c
2004	Unit Operations-II (Th)	Th	20/50	20	20/50	06	100	FF			1	F	0.00	0.00	c
2005	Food Microbiology (Th)	Th	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2006	Food Microbiology (Pr)	PV	20/50	28	20/50	20	100	48		48/100	2	C	5.30	10.60	c
2007	Food Chemistry (Th)	Th	20/50	20	20/50	06	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	35	20/50	25	100	60		60/100	2	A	7.00	14.00	c
2009	Skills in Language Communication-II (Th)	Th	20/50	36	20/50	29	100	65		65/100	2	A	7.50	15.00	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	22	100	42		42/100	1	P	4.40	4.40	c
2010	Environmental Studies (Th)	Th	20/50	29	20/50	25	100	54		54/100	2	В	5.90	11.80	c
SEMESTER II	Total Credits: 18	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total: -	-/1100	Percen	ntage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGP	A :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : AT	CKT						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	I	NT	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	22	20/50	21	100	43		43/100	2	P	4.60	9.20	X
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	AB	100	AB			2	F	0.00	0.00	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	13	20/50	NP	100	FF			2	F	0.00	0.00	X
1004	Basic Chemistry (Th)	Th	20/50	07	20/50	NP	100	FF			2	F	0.00	0.00	X
1005	Basic Chemistry (Pr)	PV	20/50	23	20/50	AB	100	AB			2	F	0.00	0.00	X
1006	Basic Microbiology (Th)	Th	20/50	02	20/50	NP	100	FF			2	F	0.00	0.00	X
1007	Basic Microbiology (Pr)	PV	20/50	20	20/50	AB	100	AB			1	F	0.00	0.00	X
1008	Mathematics and Statistics (Th)	Th	20/50	20	20/50	07	100	FF			2	F	0.00	0.00	X
1009	Unit Operations-I (Th)	Th	20/50	04	20/50	NP	100	FF			2	F	0.00	0.00	X
1010	Unit Operations-I (Pr)	PV	20/50	AB	20/50	NP	100	AB			1	F	0.00	0.00	X
1011	Skills in Language Communication-I (Th)	Th	20/50	24	20/50	20	100	44	10	44/100	2	P	4.80	9.60	X
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total: -	-/1100	Percen	ntage:	
2001	Principles of Food Preservation (Th)	Th	20/50	00	20/50	NP	100	FF			2	F	0.00	0.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	33	20/50	AB	100	AB			2	F	0.00	0.00	c
2003	Food Additive (Th)	Th	20/50	11	20/50	NP	100	FF			1	F	0.00	0.00	c
2004	Unit Operations-II (Th)	Th	20/50	03	20/50	NP	100	FF			1	F	0.00	0.00	c
2005	Food Microbiology (Th)	Th	20/50	04	20/50	NP	100	FF			1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	20	20/50	AB	100	AB			2	F	0.00	0.00	c
2007	Food Chemistry (Th)	Th	20/50	06	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	29	20/50	02	100	FF			2	F	0.00	0.00	c
2009	Skills in Language Communication-II (Th)	Th	20/50	20	20/50	AB	100	AB			2	F	0.00	0.00	c
2011	Computer Skills (Pr)	PV	20/50	AB	20/50	NP	100	AB			1	F	0.00	0.00	c
2010	Environmental Studies (Th)	Th	20/50	AB	20/50	NP	100	AB			2	F	0.00	0.00	c
SEMESTER II	Total Credits: 18	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total: -	-/1100	Percen	ntage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGI	PA :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : Fa	nil						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	I	NT	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	28	20/50	AB	100	AB			2	F	0.00	0.00	X
1002	Principles of Food Technology (Pr)	PV	20/50	33	20/50	AB	100	AB			2	F	0.00	0.00	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	22	20/50	AB	100	AB			2	F	0.00	0.00	X
1004	Basic Chemistry (Th)	Th	20/50	22	20/50	23	100	45		45/100	2	C	5.00	10.00	X
1005	Basic Chemistry (Pr)	PV	20/50	43	20/50	40	100	83		83/100	2	O	9.30	18.60	X
1006	Basic Microbiology (Th)	Th	20/50	14	20/50	NP	100	FF			2	F	0.00	0.00	X
1007	Basic Microbiology (Pr)	PV	20/50	13	20/50	NP	100	FF			1	F	0.00	0.00	X
1008	Mathematics and Statistics (Th)	Th	20/50	26	20/50	AB	100	AB			2	F	0.00	0.00	X
1009	Unit Operations-I (Th)	Th	20/50	21	20/50	AB	100	AB			2	F	0.00	0.00	X
1010	Unit Operations-I (Pr)	PV	20/50	32	20/50	AB	100	AB			1	F	0.00	0.00	X
1011	Skills in Language Communication-I (Th)	Th	20/50	36	20/50	AB	100	AB			2	F	0.00	0.00	X
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	tage:	
2001	Principles of Food Preservation (Th)	Th	20/50	08	20/50	NP	100	FF			2	F	0.00	0.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	20	20/50	AB	100	AB			2	F	0.00	0.00	c
2003	Food Additive (Th)	Th	20/50	28	20/50	AB	100	AB			1	F	0.00	0.00	c
2004	Unit Operations-II (Th)	Th	20/50	05	20/50	NP	100	FF			1	F	0.00	0.00	c
2005	Food Microbiology (Th)	Th	20/50	05	20/50	NP	100	FF			1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	28	20/50	AB	100	AB			2	F	0.00	0.00	c
2007	Food Chemistry (Th)	Th	20/50	02	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	20	20/50	AB	100	AB			2	F	0.00	0.00	c
2009	Skills in Language Communication-II (Th)	Th	20/50	13	20/50	NP	100	FF			2	F	0.00	0.00	c
2011	Computer Skills (Pr)	PV	20/50	06	20/50	NP	100	FF			1	F	0.00	0.00	c
2010	Environmental Studies (Th)	Th	20/50	20	20/50	AB	100	AB			2	F	0.00	0.00	c
SEMESTER II	Total Credits: 18	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	tage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGI	PA :		Final (Grade :			
Cumulative	Grand Total :	Equ	ıivalent Per	centage :				Status : Fa	ail						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	II	NT	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	26	20/50	25	100	51		51/100	2	В	5.60	11.20	x
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	41	100	79		79/100	2	A+	8.90	17.80	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	X
1004	Basic Chemistry (Th)	Th	20/50	20	20/50	22	100	42		42/100	2	P	4.40	8.80	X
1005	Basic Chemistry (Pr)	PV	20/50	42	20/50	33	100	75		75/100	2	A+	8.50	17.00	X
1006	Basic Microbiology (Th)	Th	20/50	06	20/50	NP	100	FF			2	F	0.00	0.00	X
1007	Basic Microbiology (Pr)	PV	20/50	36	20/50	21	100	57		57/100	1	B+	6.40	6.40	X
1008	Mathematics and Statistics (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	X
1009	Unit Operations-I (Th)	Th	20/50	24	20/50	20	100	44		44/100	2	P	4.80	9.60	X
1010	Unit Operations-I (Pr)	PV	20/50	25	20/50	20	100	45		45/100	1	C	5.00	5.00	X
1011	Skills in Language Communication-I (Th)	Th	20/50	30	20/50	24	100	54		54/100	2	В	5.90	11.80	X
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total: -	-/1100	Percen	ntage:	
2001	Principles of Food Preservation (Th)	Th	20/50	22	20/50	22	100	44		44/100	2	P	4.80	9.60	c
2002	Principles of Food Preservation (Pr)	PV	20/50	33	20/50	35	100	68		68/100	2	A	7.80	15.60	c
2003	Food Additive (Th)	Th	20/50	41	20/50	25	100	66		66/100	1	A	7.60	7.60	c
2004	Unit Operations-II (Th)	Th	20/50	20	20/50	22	100	42		42/100	1	P	4.40	4.40	c
2005	Food Microbiology (Th)	Th	20/50	30	20/50	20	100	50		50/100	1	В	5.50	5.50	c
2006	Food Microbiology (Pr)	PV	20/50	38	20/50	24	100	62		62/100	2	A	7.20	14.40	c
2007	Food Chemistry (Th)	Th	20/50	15	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	34	20/50	28	100	62		62/100	2	A	7.20	14.40	c
2009	Skills in Language Communication-II (Th)	Th	20/50	29	20/50	22	100	51		51/100	2	В	5.60	11.20	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40	08	40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	Th	20/50	32	20/50	31	100	63		63/100	2	A	7.30	14.60	c
SEMESTER II	Total Credits: 18	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	ntage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGI	PA :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : A'	TKT						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	T	EX	CT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	24	20/50	21	100	45		45/100	2	С	5.00	10.00	X
1002	Principles of Food Technology (Pr)	PV	20/50	38	20/50	40	100	78		78/100	2	A+	8.80	17.60	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	11	20/50	NP	100	FF			2	F	0.00	0.00	x
1004	Basic Chemistry (Th)	Th	20/50	03	20/50	NP	100	FF			2	F	0.00	0.00	X
1005	Basic Chemistry (Pr)	PV	20/50	46	20/50	28	100	74		74/100	2	A+	8.40	16.80	X
1006	Basic Microbiology (Th)	Th	20/50	06	20/50	NP	100	FF			2	F	0.00	0.00	X
1007	Basic Microbiology (Pr)	PV	20/50	23	20/50	20	100	43		43/100	1	P	4.60	4.60	X
1008	Mathematics and Statistics (Th)	Th	20/50	11	20/50	NP	100	FF			2	F	0.00	0.00	X
1009	Unit Operations-I (Th)	Th	20/50	06	20/50	NP	100	FF			2	F	0.00	0.00	X
1010	Unit Operations-I (Pr)	PV	20/50	20	20/50	20	100	40	11	40/100	1	P	4.00	4.00	X
1011	Skills in Language Communication-I (Th)	Th	20/50	30	20/50	09	100	FF			2	F	0.00	0.00	X
SEMESTER I	Total Credits: 20	Total l	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	atage:	
2001	Principles of Food Preservation (Th)	Th	20/50	09	20/50	NP	100	FF			2	F	0.00	0.00	c
2002	Principles of Food Preservation (Pr)	PV	20/50	32	20/50	32	100	64		64/100	2	A	7.40	14.80	c
2003	Food Additive (Th)	Th	20/50	26	20/50	20	100	46		46/100	1	C	5.10	5.10	c
2004	Unit Operations-II (Th)	Th	20/50	06	20/50	NP	100	FF			1	F	0.00	0.00	c
2005	Food Microbiology (Th)	Th	20/50	12	20/50	NP	100	FF			1	F	0.00	0.00	c
2006	Food Microbiology (Pr)	PV	20/50	21	20/50	20	100	41		41/100	2	P	4.20	8.40	c
2007	Food Chemistry (Th)	Th	20/50	09	20/50	NP	100	FF			2	F	0.00	0.00	c
2008	Food Chemistry (Pr)	PV	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2009	Skills in Language Communication-II (Th)	Th	20/50	22	20/50	20	100	42		42/100	2	P	4.40	8.80	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	Th	20/50	20	20/50	08	100	FF			2	F	0.00	0.00	c
SEMESTER II	Total Credits: 18	Total l	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	atage:	
	Total Credits : 38.00	Tot	al EGP :					Total CGP.	A :		Final (Grade :			
Cumulative	Grand Total :	Equ	iivalent Per	centage :				Status : Fai	il						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049

College: 010: Premlila Vithaldas Polytechnic, Santacruz, Mumbai

Course Code	Course Name	AM	IN	NT	EX	KT	Tot	tal	Grace	Total (100)	Cr	Gr	GP	EGP	App
			Min/ Max	Obt	Min/ Max	Obt	Max	Obt		(100)					
1001	Principles of Food Technology (Th)	Th	20/50	35	20/50	36	100	71		71/100	2	A+	8.10	16.20	X
1002	Principles of Food Technology (Pr)	PV	20/50	44	20/50	40	100	84		84/100	2	O	9.40	18.80	X
1003	Food Constituents and Nutrition (Th)	Th	20/50	31	20/50	AB	100	AB			2	F	0.00	0.00	X
1004	Basic Chemistry (Th)	Th	20/50	20	20/50	24	100	44		44/100	2	P	4.80	9.60	X
1005	Basic Chemistry (Pr)	PV	20/50	24	20/50	30	100	54		54/100	2	В	5.90	11.80	X
1006	Basic Microbiology (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	X
1007	Basic Microbiology (Pr)	PV	20/50	23	20/50	25	100	48		48/100	1	C	5.30	5.30	X
1008	Mathematics and Statistics (Th)	Th	20/50	21	20/50	20	100	41	07	41/100	2	P	4.20	8.40	X
1009	Unit Operations-I (Th)	Th	20/50	29	20/50	20	100	49	04	49/100	2	C	5.40	10.80	X
1010	Unit Operations-I (Pr)	PV	20/50	32	20/50	29	100	61		61/100	1	A	7.10	7.10	X
1011	Skills in Language Communication-I (Th)	Th	20/50	42	20/50	33	100	75		75/100	2	A+	8.50	17.00	X
SEMESTER I	Total Credits: 20	Total 1	EGP:		SGPA:			Grade:		Gra	nd Total:	-/1100	Percen	ıtage:	
2001	Principles of Food Preservation (Th)	Th	20/50	29	20/50	33	100	62		62/100	2	A	7.20	14.40	c
2002	Principles of Food Preservation (Pr)	PV	20/50	33	20/50	38	100	71		71/100	2	A+	8.10	16.20	c
2003	Food Additive (Th)	Th	20/50	42	20/50	34	100	76		76/100	1	A+	8.60	8.60	c
2004	Unit Operations-II (Th)	Th	20/50	21	20/50	20	100	41		41/100	1	P	4.20	4.20	c
2005	Food Microbiology (Th)	Th	20/50	20	20/50	27	100	47		47/100	1	C	5.20	5.20	c
2006	Food Microbiology (Pr)	PV	20/50	35	20/50	25	100	60		60/100	2	A	7.00	14.00	c
2007	Food Chemistry (Th)	Th	20/50	20	20/50	20	100	40		40/100	2	P	4.00	8.00	c
2008	Food Chemistry (Pr)	PV	20/50	31	20/50	30	100	61		61/100	2	A	7.10	14.20	c
2009	Skills in Language Communication-II (Th)	Th	20/50	39	20/50	36	100	75		75/100	2	A+	8.50	17.00	c
2011	Computer Skills (Pr)	PV	20/50	20	20/50	20	100	40		40/100	1	P	4.00	4.00	c
2010	Environmental Studies (Th)	Th	20/50	36	20/50	42	100	78		78/100	2	A+	8.80	17.60	c
SEMESTER II	Total Credits: 18	Total 1	EGP: 123.40)	SGPA:	6.86		Grade: B+		Gra	nd Total: 6	551/1100	Percen	ntage: 59.18	
	Total Credits : 38.00	Tot	al EGP :					Total CGP	'A :		Final (Grade :			
Cumulative	Grand Total :	Equ	ivalent Per	centage :				Status : AT	гкт						

DIRECTOR, Board of Examination and Evaluation SNDT Women's University Pariskha Bhavan, Mumbai- 400 049