

*Ahmednagar Jilha Maratha Vidya Prasarak samaj's*  
**New Arts, Commerce and Science College(Autonomous)**  
Lal Taki Road, Ahmednagar, Maharashtra-414001

**RESULT SUMMARY**  
**F.Y.B.Sc Wine, Brewing and Alcohol Technology : College code -077**

<b>RESULT SUMMARY</b>	
<b>Total Number of Students</b>	<b>24</b>
<b>Pass</b>	<b>9</b>
<b>ATKT</b>	<b>13</b>
<b>FAIL</b>	<b>2</b>

**Date of Result :**

**Head of Department**

**Vice Principal**

**Signature of COE**

**Signature of Principal**

*Ahmednagar Jilha Maratha Vidya Prasarak samaj's*  
**New Arts, Commerce and Science College(Autonomous)**  
 Lal Taki Road, Ahmednagar, Maharashtra-414001

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101380 Name : BAHOT VISHAL ANIL**  
**Mother's Name : Jyoti**

**Eligibility No.**

**PRN No. AU00002416**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT	CODE	SUBJECT NAME	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	8	28	36	A	8.0	<b>SEM 2 SGPA : Credit Earned (2) :</b>				
BSC-WBAT102T	Industrial Microbiology I	8	27	35	A	8.0					
BSC-WBAT103T	Basic Botany	6	35	41	A+	9.0					
BSC-WBAT104T	Plant Development and Anatomy	Ab	31	31	A	0.0					
BSC-WBAT105T	Basic Biochemistry I	6	31	37	A+	9.0					
BSC-WBAT106T	Computer Applications	7	35	42	A+	9.0					
BSC-WBAT107T	Basic Oenology	9	28	37	A+	9.0					
BSC-WBAT108T	Sensory Evaluation of wine I	8	25	33	A	8.0					
BSC-WBAT109P	Practical's in Microbiology	9	Ab	9	F	0.0					
BSC-WBAT110P	Practical's in Botany	9	Ab	9*	F	0.0					
BSC-WBAT111P	Practical's in Biochemistry and Computer application	6	Ab	6	F	0.0					
BSC-WBAT 112P	Practical's in Oenology	9	Ab	9*	F	0.0					
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-					

**SEM 1 SGPA : 6.18 Credit Earned (1) : 16.00/22.00 Total Marks(1) : 325 / 600**

**Total Credits Earned : 16.00 / 44.00**

**Result : Fail**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101381 Name : BHOGE SHUBHAM MUKUND**  
**Mother's Name : Suvarna**

**Eligibility No.**

**PRN No. AU00002417**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	8	23	31	A	8.0
BSC-WBAT102T	Industrial Microbiology I	12	25	37	A+	9.0
BSC-WBAT103T	Basic Botany	8	32	40	A+	9.0
BSC-WBAT104T	Plant Development and Anatomy	9	28	37	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	10	22	32	A	8.0
BSC-WBAT106T	Computer Applications	10	29	39	A+	9.0
BSC-WBAT107T	Basic Oenology	10	23	33	A	8.0
BSC-WBAT108T	Sensory Evaluation of wine I	8	22	30	A	8.0
BSC-WBAT109P	Practical's in Microbiology	9	16	25	B	6.0
BSC-WBAT110P	Practical's in Botany	10	20	30	A	8.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	10	19	29	B+	7.0
BSC-WBAT 112P	Practical's in Oenology	9	21	30	A	8.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

**SEM 1 SGPA : 8.16 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 393 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	7	8	15	F	0.0
BSC-WBAT 202T	Industrial Microbiology II	8	14	22	C	5.0
BSC-WBAT 203T	Plant Physiology	7	4	11	F	0.0
BSC-WBAT 204T	Applied Botany	8	13	21	D	4.0
BSC-WBAT 205T	Basic Biochemistry II	6	5	11	F	0.0
BSC-WBAT 206T	Metabolic Pathways	6	15	21	D	4.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	7	9	16	F	0.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	10	15	25	B	6.0
BSC-WBAT 209P	Practical's in Microbiology	8	18	26	B	6.0
BSC-WBAT 210P	Practical's in Botany	8	15	23	C	5.0
BSC-WBAT 211P	Practical's in Biochemistry	7	8	15	F	0.0
BSC-WBAT 212P	Practical's in Wine Technology	10	17	27	B+	7.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 2.95 Credit Earned (2) : 12.50/22.00 Total Marks(2) : 233 / 600**

**Total Credits Earned : 34.50 / 44.00**

**Result : ATKT**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101382      Name : CHAUDHARI SHIVAM SUBHASH      Eligibility No.**  
**Mother's Name : Manda**

**PRN No. AU00002418**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	12	35	47	O	10.0
BSC-WBAT102T	Industrial Microbiology I	13	30	43	A+	9.0
BSC-WBAT103T	Basic Botany	12	33	45	O	10.0
BSC-WBAT104T	Plant Development and Anatomy	13	29	42	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	11	31	42	A+	9.0
BSC-WBAT106T	Computer Applications	12	35	47	O	10.0
BSC-WBAT107T	Basic Oenology	12	28	40	A+	9.0
BSC-WBAT108T	Sensory Evaluation of wine I	12	32	44	A+	9.0
BSC-WBAT109P	Practical's in Microbiology	12	33	45	O	10.0
BSC-WBAT110P	Practical's in Botany	12	32	44	A+	9.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	12	30	42	A+	9.0
BSC-WBAT 112P	Practical's in Oenology	13	32	45	O	10.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	13	26	39	A+	9.0
BSC-WBAT 202T	Industrial Microbiology II	13	26	39	A+	9.0
BSC-WBAT 203T	Plant Physiology	13	18	31	A	8.0
BSC-WBAT 204T	Applied Botany	13	23	36	A	8.0
BSC-WBAT 205T	Basic Biochemistry II	12	14	26	B	6.0
BSC-WBAT 206T	Metabolic Pathways	12	28	40	A+	9.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	12	30	42	A+	9.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	13	24	37	A+	9.0
BSC-WBAT 209P	Practical's in Microbiology	12	30	42	A+	9.0
BSC-WBAT 210P	Practical's in Botany	13	29	42	A+	9.0
BSC-WBAT 211P	Practical's in Biochemistry	13	31	44	A+	9.0
BSC-WBAT 212P	Practical's in Wine Technology	13	29	42	A+	9.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 1 SGPA : 9.41      Credit Earned (1) : 22.00/22.00      Total Marks(1) : 526 / 600**

**SEM 2 SGPA : 8.55      Credit Earned (2) : 22.00/22.00      Total Marks(2) : 460 / 600**

**Total Credits Earned : 44.00 / 44.00**

**Result :**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101383 Name : DESHMUKH RAMPRASAD JAYKUMAR Eligibility No.**  
**Mother's Name : Suvarna**

**PRN No. AU00002419**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	11	30	41	A+	9.0
BSC-WBAT102T	Industrial Microbiology I	12	28	40	A+	9.0
BSC-WBAT103T	Basic Botany	11	30	41	A+	9.0
BSC-WBAT104T	Plant Development and Anatomy	11	30	41	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	11	25	36	A	8.0
BSC-WBAT106T	Computer Applications	11	34	45	O	10.0
BSC-WBAT107T	Basic Oenology	11	28	39	A+	9.0
BSC-WBAT108T	Sensory Evaluation of wine I	11	34	45	O	10.0
BSC-WBAT109P	Practical's in Microbiology	12	31	43	A+	9.0
BSC-WBAT110P	Practical's in Botany	10	25	35	A	8.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	11	21	32	A	8.0
BSC-WBAT 112P	Practical's in Oenology	12	26	38	A+	9.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

**SEM 1 SGPA : 8.95 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 476 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	13	29	42	A+	9.0
BSC-WBAT 202T	Industrial Microbiology II	12	24	36	A	8.0
BSC-WBAT 203T	Plant Physiology	12	19	31	A	8.0
BSC-WBAT 204T	Applied Botany	11	29	40	A+	9.0
BSC-WBAT 205T	Basic Biochemistry II	12	22	34	A	8.0
BSC-WBAT 206T	Metabolic Pathways	12	24	36	A	8.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	11	24	35	A	8.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	12	26	38	A+	9.0
BSC-WBAT 209P	Practical's in Microbiology	12	29	41	A+	9.0
BSC-WBAT 210P	Practical's in Botany	12	27	39	A+	9.0
BSC-WBAT 211P	Practical's in Biochemistry	12	29	41	A+	9.0
BSC-WBAT 212P	Practical's in Wine Technology	12	29	41	A+	9.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 8.55 Credit Earned (2) : 22.00/22.00 Total Marks(2) : 454 / 600**

**Total Credits Earned : 44.00 / 44.00**

**Result :**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101384 Name : GUND SAMARTH RAVINDRA**  
**Mother's Name : Sunita**

**Eligibility No.**

**PRN No. AU00002420**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	8	23	31	A	8.0
BSC-WBAT102T	Industrial Microbiology I	6	29	35	A	8.0
BSC-WBAT103T	Basic Botany	8	34	42	A+	9.0
BSC-WBAT104T	Plant Development and Anatomy	9	17	26	B	6.0
BSC-WBAT105T	Basic Biochemistry I	11	22	33	A	8.0
BSC-WBAT106T	Computer Applications	9	25	34	A	8.0
BSC-WBAT107T	Basic Oenology	10	27	37	A+	9.0
BSC-WBAT108T	Sensory Evaluation of wine I	8	20	28	B+	7.0
BSC-WBAT109P	Practical's in Microbiology	9	14	23	C	5.0
BSC-WBAT110P	Practical's in Botany	9	21	30	A	8.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	11	17	28	B+	7.0
BSC-WBAT 112P	Practical's in Oenology	9	18	27	B+	7.0
UGAC-01	Democracy, Election and Governance	-	-	-	F	-

**SEM 1 SGPA : 7.57 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 374 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	10	14	24	C	5.0
BSC-WBAT 202T	Industrial Microbiology II	8	19	27	B+	7.0
BSC-WBAT 203T	Plant Physiology	10	7	17	F	0.0
BSC-WBAT 204T	Applied Botany	9	15	24	C	5.0
BSC-WBAT 205T	Basic Biochemistry II	10	9	19	F	0.0
BSC-WBAT 206T	Metabolic Pathways	10	16	26	B	6.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	9	8	17	F	0.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	10	15	25	B	6.0
BSC-WBAT 209P	Practical's in Microbiology	10	14	24	C	5.0
BSC-WBAT 210P	Practical's in Botany	9	16	25	B	6.0
BSC-WBAT 211P	Practical's in Biochemistry	11	17	28	B+	7.0
BSC-WBAT 212P	Practical's in Wine Technology	11	20	31	A	8.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 4.41 Credit Earned (2) : 16.00/22.00 Total Marks(2) : 287 / 600**

**Total Credits Earned : 38.00 / 44.00**

**Result : ATKT**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101385 Name : HIWALE AKASH BAPUSAHEB**  
**Mother's Name : SHAKUNTALA**

**Eligibility No.**

**PRN No. AU00002421**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	8	28	36	A	8.0
BSC-WBAT102T	Industrial Microbiology I	13	27	40	A+	9.0
BSC-WBAT103T	Basic Botany	11	34	45	O	10.0
BSC-WBAT104T	Plant Development and Anatomy	10	32	42	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	12	25	37	A+	9.0
BSC-WBAT106T	Computer Applications	9	35	44	A+	9.0
BSC-WBAT107T	Basic Oenology	12	29	41	A+	9.0
BSC-WBAT108T	Sensory Evaluation of wine I	8	26	34	A	8.0
BSC-WBAT109P	Practical's in Microbiology	9	28	37	A+	9.0
BSC-WBAT110P	Practical's in Botany	11	27	38	A+	9.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	12	21	33	A	8.0
BSC-WBAT 112P	Practical's in Oenology	9	26	35	A	8.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

**SEM 1 SGPA : 8.77 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 462 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	11	25	36	A	8.0
BSC-WBAT 202T	Industrial Microbiology II	11	20	31	A	8.0
BSC-WBAT 203T	Plant Physiology	12	14	26	B	6.0
BSC-WBAT 204T	Applied Botany	10	21	31	A	8.0
BSC-WBAT 205T	Basic Biochemistry II	12	9	21	D	4.0
BSC-WBAT 206T	Metabolic Pathways	12	21	33	A	8.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	10	14	24	C	5.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	12	20	32	A	8.0
BSC-WBAT 209P	Practical's in Microbiology	11	26	37	A+	9.0
BSC-WBAT 210P	Practical's in Botany	9	22	31	A	8.0
BSC-WBAT 211P	Practical's in Biochemistry	12	13	25	B	6.0
BSC-WBAT 212P	Practical's in Wine Technology	12	26	38	A+	9.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 7.18 Credit Earned (2) : 22.00/22.00 Total Marks(2) : 365 / 600**

**Total Credits Earned : 44.00 / 44.00**

**Result :**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101386 Name : JADHAV GANESH ANKUSH**  
**Mother's Name : Styabhama**

**Eligibility No.**

**PRN No. AU00002422**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	9	30	39	A+	9.0
BSC-WBAT102T	Industrial Microbiology I	6	27	33	A	8.0
BSC-WBAT103T	Basic Botany	Ab	34	34	A	0.0
BSC-WBAT104T	Plant Development and Anatomy	Ab	32	32	A	0.0
BSC-WBAT105T	Basic Biochemistry I	10	25	35	A	8.0
BSC-WBAT106T	Computer Applications	Ab	30	30	A	0.0
BSC-WBAT107T	Basic Oenology	Ab	27	27	B+	0.0
BSC-WBAT108T	Sensory Evaluation of wine I	Ab	26	26	B	0.0
BSC-WBAT109P	Practical's in Microbiology	Ab	Ab	0	F	0.0
BSC-WBAT110P	Practical's in Botany	Ab	Ab	0*	F	0.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	Ab	Ab	0	F	0.0
BSC-WBAT 112P	Practical's in Oenology	Ab	Ab	0*	F	0.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

CODE	SUBJECT NAME	TOT	GR	PT
------	--------------	-----	----	----

**SEM 2 SGPA : Credit Earned (2) :**

**SEM 1 SGPA : 5.64 Credit Earned (1) : 16.00/22.00 Total Marks(1) : 256 / 600**

**Total Credits Earned : 16.00 / 44.00**

**Result : Fail**



**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101387      Name : KADAM RUSHIKESH GITARAM      Eligibility No.**  
**Mother's Name : Mira**

**PRN No. AU00002423**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	7	26	33	A	8.0
BSC-WBAT102T	Industrial Microbiology I	6	27	33	A	8.0
BSC-WBAT103T	Basic Botany	6	35	41	A+	9.0
BSC-WBAT104T	Plant Development and Anatomy	8	29	37	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	9	24	33	A	8.0
BSC-WBAT106T	Computer Applications	7	29	36	A	8.0
BSC-WBAT107T	Basic Oenology	10	22	32	A	8.0
BSC-WBAT108T	Sensory Evaluation of wine I	10	14	24	C	5.0
BSC-WBAT109P	Practical's in Microbiology	11	14	25	B	6.0
BSC-WBAT110P	Practical's in Botany	9	20	29	B+	7.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	9	14	23	C	5.0
BSC-WBAT 112P	Practical's in Oenology	7	14	21*	D	4.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	7	13	20	D	4.0
BSC-WBAT 202T	Industrial Microbiology II	8	19	27	B+	7.0
BSC-WBAT 203T	Plant Physiology	7	4	11	F	0.0
BSC-WBAT 204T	Applied Botany	7	13	20	D	4.0
BSC-WBAT 205T	Basic Biochemistry II	6	14	20	D	4.0
BSC-WBAT 206T	Metabolic Pathways	6	16	22	C	5.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	7	7	14	F	0.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	7	14	21	D	4.0
BSC-WBAT 209P	Practical's in Microbiology	8	16	24	C	5.0
BSC-WBAT 210P	Practical's in Botany	8	17	25	B	6.0
BSC-WBAT 211P	Practical's in Biochemistry	8	8	16	F	0.0
BSC-WBAT 212P	Practical's in Wine Technology	7	9	16	F	0.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 1 SGPA : 7.23      Credit Earned (1) : 22.00/22.00      Total Marks(1) : 367 / 600**

**SEM 2 SGPA : 3.30      Credit Earned (2) : 15.00/22.00      Total Marks(2) : 236 / 600**

**Total Credits Earned : 37.00 / 44.00**

**Result : ATKT**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101388      Name : KALE DNYANESHWARI AMRUT      Eligibility No.**  
**Mother's Name : Vandana**

**PRN No. AU00002424**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	13	26	39	A+	9.0
BSC-WBAT102T	Industrial Microbiology I	13	31	44	A+	9.0
BSC-WBAT103T	Basic Botany	12	35	47	O	10.0
BSC-WBAT104T	Plant Development and Anatomy	13	26	39	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	12	27	39	A+	9.0
BSC-WBAT106T	Computer Applications	12	35	47	O	10.0
BSC-WBAT107T	Basic Oenology	12	29	41	A+	9.0
BSC-WBAT108T	Sensory Evaluation of wine I	13	28	41	A+	9.0
BSC-WBAT109P	Practical's in Microbiology	12	33	45	O	10.0
BSC-WBAT110P	Practical's in Botany	12	30	42	A+	9.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	12	30	42	A+	9.0
BSC-WBAT 112P	Practical's in Oenology	13	26	39	A+	9.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	12	26	38	A+	9.0
BSC-WBAT 202T	Industrial Microbiology II	13	26	39	A+	9.0
BSC-WBAT 203T	Plant Physiology	13	15	28	B+	7.0
BSC-WBAT 204T	Applied Botany	13	27	40	A+	9.0
BSC-WBAT 205T	Basic Biochemistry II	13	24	37	A+	9.0
BSC-WBAT 206T	Metabolic Pathways	12	23	35	A	8.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	12	16	28	B+	7.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	13	29	42	A+	9.0
BSC-WBAT 209P	Practical's in Microbiology	12	28	40	A+	9.0
BSC-WBAT 210P	Practical's in Botany	13	28	41	A+	9.0
BSC-WBAT 211P	Practical's in Biochemistry	13	27	40	A+	9.0
BSC-WBAT 212P	Practical's in Wine Technology	13	28	41	A+	9.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 1 SGPA : 9.25      Credit Earned (1) : 22.00/22.00      Total Marks(1) : 505 / 600**

**SEM 2 SGPA : 8.55      Credit Earned (2) : 22.00/22.00      Total Marks(2) : 449 / 600**

**Total Credits Earned : 44.00 / 44.00**

**Result :**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101389 Name : KALE GAUTAM RAMESH**  
**Mother's Name : Jayashri**

**Eligibility No.**

**PRN No. AU00002425**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	11	18	29	B+	7.0
BSC-WBAT102T	Industrial Microbiology I	8	25	33	A	8.0
BSC-WBAT103T	Basic Botany	11	35	46	O	10.0
BSC-WBAT104T	Plant Development and Anatomy	11	21	32	A	8.0
BSC-WBAT105T	Basic Biochemistry I	11	16	27	B+	7.0
BSC-WBAT106T	Computer Applications	10	29	39	A+	9.0
BSC-WBAT107T	Basic Oenology	11	16	27	B+	7.0
BSC-WBAT108T	Sensory Evaluation of wine I	11	22	33	A	8.0
BSC-WBAT109P	Practical's in Microbiology	11	16	27	B+	7.0
BSC-WBAT110P	Practical's in Botany	11	21	32	A	8.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	11	17	28	B+	7.0
BSC-WBAT 112P	Practical's in Oenology	12	16	28	B+	7.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

**SEM 1 SGPA : 7.80 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 381 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	8	14	22	C	5.0
BSC-WBAT 202T	Industrial Microbiology II	8	11	19	F	0.0
BSC-WBAT 203T	Plant Physiology	9	0	9	F	0.0
BSC-WBAT 204T	Applied Botany	8	14	22	C	5.0
BSC-WBAT 205T	Basic Biochemistry II	7	10	17	F	0.0
BSC-WBAT 206T	Metabolic Pathways	7	19	26	B	6.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	8	0	8	F	0.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	8	9	17	F	0.0
BSC-WBAT 209P	Practical's in Microbiology	8	10	18	F	0.0
BSC-WBAT 210P	Practical's in Botany	8	17	25	B	6.0
BSC-WBAT 211P	Practical's in Biochemistry	9	8	17	F	0.0
BSC-WBAT 212P	Practical's in Wine Technology	9	9	18	F	0.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 1.86 Credit Earned (2) : 7.50/22.00 Total Marks(2) : 218 / 600**

**Total Credits Earned : 29.50 / 44.00**

**Result : ATKT**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2103933 Name : KOHOK SANKET SUNIL**  
**Mother's Name : MANGAL**

**Eligibility No.**

**PRN No. AU00002439**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	10	13	23	C	5.0
BSC-WBAT102T	Industrial Microbiology I	7	27	34	A	8.0
BSC-WBAT103T	Basic Botany	8	32	40	A+	9.0
BSC-WBAT104T	Plant Development and Anatomy	9	27	36	A	8.0
BSC-WBAT105T	Basic Biochemistry I	9	18	27	B+	7.0
BSC-WBAT106T	Computer Applications	8	25	33	A	8.0
BSC-WBAT107T	Basic Oenology	7	16	23	C	5.0
BSC-WBAT108T	Sensory Evaluation of wine I	10	32	42	A+	9.0
BSC-WBAT109P	Practical's in Microbiology	11	18	29	B+	7.0
BSC-WBAT110P	Practical's in Botany	8	20	28	B+	7.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	9	16	25	B	6.0
BSC-WBAT 112P	Practical's in Oenology	11	16	27	B+	7.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

**SEM 1 SGPA : 7.20 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 367 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	8	17	25	B	6.0
BSC-WBAT 202T	Industrial Microbiology II	10	21	31	A	8.0
BSC-WBAT 203T	Plant Physiology	8	14	22	C	5.0
BSC-WBAT 204T	Applied Botany	10	20	30	A	8.0
BSC-WBAT 205T	Basic Biochemistry II	6	23	29	B+	7.0
BSC-WBAT 206T	Metabolic Pathways	8	22	30	A	8.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	9	8	17	F	0.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	9	16	25	B	6.0
BSC-WBAT 209P	Practical's in Microbiology	8	9	17	F	0.0
BSC-WBAT 210P	Practical's in Botany	9	17	26	B	6.0
BSC-WBAT 211P	Practical's in Biochemistry	9	14	23	C	5.0
BSC-WBAT 212P	Practical's in Wine Technology	9	16	25	B	6.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 5.52 Credit Earned (2) : 18.50/22.00 Total Marks(2) : 300 / 600**

**Total Credits Earned : 40.50 / 44.00**

**Result : ATKT**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101390 Name : MACHE ANKUSH MARUTI**  
**Mother's Name : Savita**

**Eligibility No.**

**PRN No. AU00002426**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	7	26	33	A	8.0
BSC-WBAT102T	Industrial Microbiology I	7	24	31	A	8.0
BSC-WBAT103T	Basic Botany	6	27	33	A	8.0
BSC-WBAT104T	Plant Development and Anatomy	8	29	37	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	6	17	23	C	5.0
BSC-WBAT106T	Computer Applications	7	23	30	A	8.0
BSC-WBAT107T	Basic Oenology	7	22	29	B+	7.0
BSC-WBAT108T	Sensory Evaluation of wine I	10	18	28	B+	7.0
BSC-WBAT109P	Practical's in Microbiology	8	14	22	C	5.0
BSC-WBAT110P	Practical's in Botany	7	14	21	D	4.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	7	16	23	C	5.0
BSC-WBAT 112P	Practical's in Oenology	10	14	24	C	5.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

**SEM 1 SGPA : 6.75 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 334 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	7	11	18	F	0.0
BSC-WBAT 202T	Industrial Microbiology II	7	14	21	D	4.0
BSC-WBAT 203T	Plant Physiology	8	3	11	F	0.0
BSC-WBAT 204T	Applied Botany	8	15	23	C	5.0
BSC-WBAT 205T	Basic Biochemistry II	7	9	16	F	0.0
BSC-WBAT 206T	Metabolic Pathways	7	15	22	C	5.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	7	1	8	F	0.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	7	10	17	F	0.0
BSC-WBAT 209P	Practical's in Microbiology	7	9	16	F	0.0
BSC-WBAT 210P	Practical's in Botany	9	14	23	C	5.0
BSC-WBAT 211P	Practical's in Biochemistry	8	9	17	F	0.0
BSC-WBAT 212P	Practical's in Wine Technology	8	10	18	F	0.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 1.61 Credit Earned (2) : 7.50/22.00 Total Marks(2) : 210 / 600**

**Total Credits Earned : 29.50 / 44.00**

**Result : ATKT**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101402 Name : PIR MUSADIQ SHAMUS**  
**Mother's Name : Shameema Begum**

**Eligibility No.**

**PRN No. AU00002438**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	10	24	34	A	8.0
BSC-WBAT102T	Industrial Microbiology I	10	29	39	A+	9.0
BSC-WBAT103T	Basic Botany	7	33	40	A+	9.0
BSC-WBAT104T	Plant Development and Anatomy	10	26	36	A	8.0
BSC-WBAT105T	Basic Biochemistry I	8	20	28	B+	7.0
BSC-WBAT106T	Computer Applications	9	29	38	A+	9.0
BSC-WBAT107T	Basic Oenology	9	21	30	A	8.0
BSC-WBAT108T	Sensory Evaluation of wine I	10	27	37	A+	9.0
BSC-WBAT109P	Practical's in Microbiology	8	23	31	A	8.0
BSC-WBAT110P	Practical's in Botany	9	20	29	B+	7.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	8	16	24	C	5.0
BSC-WBAT 112P	Practical's in Oenology	11	28	39	A+	9.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	7	20	27	B+	7.0
BSC-WBAT 202T	Industrial Microbiology II	7	16	23	C	5.0
BSC-WBAT 203T	Plant Physiology	7	17	24	C	5.0
BSC-WBAT 204T	Applied Botany	8	15	23	C	5.0
BSC-WBAT 205T	Basic Biochemistry II	7	14	21	D	4.0
BSC-WBAT 206T	Metabolic Pathways	6	10	16	F	0.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	6	5	11	F	0.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	6	15	21	D	4.0
BSC-WBAT 209P	Practical's in Microbiology	6	7	13	F	0.0
BSC-WBAT 210P	Practical's in Botany	8	19	27	B+	7.0
BSC-WBAT 211P	Practical's in Biochemistry	6	8	14	F	0.0
BSC-WBAT 212P	Practical's in Wine Technology	6	18	24	C	5.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 1 SGPA : 8.07 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 405 / 600**

**SEM 2 SGPA : 3.55 Credit Earned (2) : 15.00/22.00 Total Marks(2) : 244 / 600**

**Total Credits Earned : 37.00 / 44.00**

**Result : ATKT**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101401 Name : RAJALE SANKET SUSHIL**  
**Mother's Name : Vijaya**

**Eligibility No.**

**PRN No. AU00002437**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	10	28	38	A+	9.0
BSC-WBAT102T	Industrial Microbiology I	10	29	39	A+	9.0
BSC-WBAT103T	Basic Botany	10	32	42	A+	9.0
BSC-WBAT104T	Plant Development and Anatomy	11	33	44	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	11	27	38	A+	9.0
BSC-WBAT106T	Computer Applications	10	35	45	O	10.0
BSC-WBAT107T	Basic Oenology	10	31	41	A+	9.0
BSC-WBAT108T	Sensory Evaluation of wine I	9	33	42	A+	9.0
BSC-WBAT109P	Practical's in Microbiology	10	23	33	A	8.0
BSC-WBAT110P	Practical's in Botany	10	28	38	A+	9.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	11	21	32	A	8.0
BSC-WBAT 112P	Practical's in Oenology	10	26	36	A	8.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

**SEM 1 SGPA : 8.89 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 468 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	10	20	30	A	8.0
BSC-WBAT 202T	Industrial Microbiology II	8	19	27	B+	7.0
BSC-WBAT 203T	Plant Physiology	10	15	25	B	6.0
BSC-WBAT 204T	Applied Botany	10	19	29	B+	7.0
BSC-WBAT 205T	Basic Biochemistry II	9	22	31	A	8.0
BSC-WBAT 206T	Metabolic Pathways	9	26	35	A	8.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	8	16	24	C	5.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	12	11	23	C	5.0
BSC-WBAT 209P	Practical's in Microbiology	10	22	32	A	8.0
BSC-WBAT 210P	Practical's in Botany	10	22	32	A	8.0
BSC-WBAT 211P	Practical's in Biochemistry	8	21	29	B+	7.0
BSC-WBAT 212P	Practical's in Wine Technology	12	22	34	A	8.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 7.02 Credit Earned (2) : 22.00/22.00 Total Marks(2) : 351 / 600**

**Total Credits Earned : 44.00 / 44.00**

**Result :**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101393 Name : RAUT ASHUTOSH MITHU**  
**Mother's Name : Ashabai**

**Eligibility No.**

**PRN No. AU00002429**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	12	35	47	O	10.0
BSC-WBAT102T	Industrial Microbiology I	12	30	42	A+	9.0
BSC-WBAT103T	Basic Botany	12	35	47	O	10.0
BSC-WBAT104T	Plant Development and Anatomy	13	32	45	O	10.0
BSC-WBAT105T	Basic Biochemistry I	12	28	40	A+	9.0
BSC-WBAT106T	Computer Applications	12	35	47	O	10.0
BSC-WBAT107T	Basic Oenology	12	32	44	A+	9.0
BSC-WBAT108T	Sensory Evaluation of wine I	12	30	42	A+	9.0
BSC-WBAT109P	Practical's in Microbiology	12	31	43	A+	9.0
BSC-WBAT110P	Practical's in Botany	12	32	44	A+	9.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	12	30	42	A+	9.0
BSC-WBAT 112P	Practical's in Oenology	13	30	43	A+	9.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

**SEM 1 SGPA : 9.36 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 526 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	12	21	33	A	8.0
BSC-WBAT 202T	Industrial Microbiology II	13	25	38	A+	9.0
BSC-WBAT 203T	Plant Physiology	13	20	33	A	8.0
BSC-WBAT 204T	Applied Botany	13	26	39	A+	9.0
BSC-WBAT 205T	Basic Biochemistry II	12	22	34	A	8.0
BSC-WBAT 206T	Metabolic Pathways	12	23	35	A	8.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	12	18	30	A	8.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	13	26	39	A+	9.0
BSC-WBAT 209P	Practical's in Microbiology	12	30	42	A+	9.0
BSC-WBAT 210P	Practical's in Botany	13	28	41	A+	9.0
BSC-WBAT 211P	Practical's in Biochemistry	13	30	43	A+	9.0
BSC-WBAT 212P	Practical's in Wine Technology	13	29	42	A+	9.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 8.55 Credit Earned (2) : 22.00/22.00 Total Marks(2) : 449 / 600**

**Total Credits Earned : 44.00 / 44.00**

**Result :**



**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2103956      Name : RAUT ROHAN KISHOR**  
**Mother's Name : Sharda**

**Eligibility No.**

**PRN No. AU00002440**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	11	34	45	O	10.0
BSC-WBAT102T	Industrial Microbiology I	12	29	41	A+	9.0
BSC-WBAT103T	Basic Botany	12	35	47	O	10.0
BSC-WBAT104T	Plant Development and Anatomy	12	32	44	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	12	28	40	A+	9.0
BSC-WBAT106T	Computer Applications	11	35	46	O	10.0
BSC-WBAT107T	Basic Oenology	11	30	41	A+	9.0
BSC-WBAT108T	Sensory Evaluation of wine I	10	29	39	A+	9.0
BSC-WBAT109P	Practical's in Microbiology	11	28	39	A+	9.0
BSC-WBAT110P	Practical's in Botany	11	30	41	A+	9.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	12	26	38	A+	9.0
BSC-WBAT 112P	Practical's in Oenology	11	30	41	A+	9.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	11	26	37	A+	9.0
BSC-WBAT 202T	Industrial Microbiology II	12	23	35	A	8.0
BSC-WBAT 203T	Plant Physiology	12	24	36	A	8.0
BSC-WBAT 204T	Applied Botany	10	25	35	A	8.0
BSC-WBAT 205T	Basic Biochemistry II	11	26	37	A+	9.0
BSC-WBAT 206T	Metabolic Pathways	12	27	39	A+	9.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	11	20	31	A	8.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	12	25	37	A+	9.0
BSC-WBAT 209P	Practical's in Microbiology	12	30	42	A+	9.0
BSC-WBAT 210P	Practical's in Botany	11	24	35	A	8.0
BSC-WBAT 211P	Practical's in Biochemistry	12	28	40	A+	9.0
BSC-WBAT 212P	Practical's in Wine Technology	11	26	37	A+	9.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 1 SGPA : 9.27      Credit Earned (1) : 22.00/22.00      Total Marks(1) : 502 / 600**

**SEM 2 SGPA : 8.57      Credit Earned (2) : 22.00/22.00      Total Marks(2) : 441 / 600**

**Total Credits Earned : 44.00 / 44.00**

**Result :**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101400 Name : RAUT SACHIN BABAN**  
**Mother's Name : Anjana**

**Eligibility No.**

**PRN No. AU00002436**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	11	27	38	A+	9.0
BSC-WBAT102T	Industrial Microbiology I	10	27	37	A+	9.0
BSC-WBAT103T	Basic Botany	10	35	45	O	10.0
BSC-WBAT104T	Plant Development and Anatomy	12	27	39	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	11	22	33	A	8.0
BSC-WBAT106T	Computer Applications	10	30	40	A+	9.0
BSC-WBAT107T	Basic Oenology	10	29	39	A+	9.0
BSC-WBAT108T	Sensory Evaluation of wine I	12	20	32	A	8.0
BSC-WBAT109P	Practical's in Microbiology	12	23	35	A	8.0
BSC-WBAT110P	Practical's in Botany	11	23	34	A	8.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	10	21	31	A	8.0
BSC-WBAT 112P	Practical's in Oenology	12	23	35	A	8.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	10	21	31	A	8.0
BSC-WBAT 202T	Industrial Microbiology II	10	22	32	A	8.0
BSC-WBAT 203T	Plant Physiology	11	5	16	F	0.0
BSC-WBAT 204T	Applied Botany	10	24	34	A	8.0
BSC-WBAT 205T	Basic Biochemistry II	10	16	26	B	6.0
BSC-WBAT 206T	Metabolic Pathways	11	19	30	A	8.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	8	16	24	C	5.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	11	20	31	A	8.0
BSC-WBAT 209P	Practical's in Microbiology	9	21	30	A	8.0
BSC-WBAT 210P	Practical's in Botany	10	19	29	B+	7.0
BSC-WBAT 211P	Practical's in Biochemistry	12	26	38	A+	9.0
BSC-WBAT 212P	Practical's in Wine Technology	12	20	32	A	8.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 1 SGPA : 8.64 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 438 / 600**

**SEM 2 SGPA : 6.82 Credit Earned (2) : 20.00/22.00 Total Marks(2) : 353 / 600**

**Total Credits Earned : 42.00 / 44.00**

**Result : ATKT**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2103971**

**Name : SANAP KRUSHNA BALU**

**Eligibility No.**

**PRN No. AU00002441**

**Mother's Name :**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	10	21	31	A	8.0
BSC-WBAT102T	Industrial Microbiology I	8	26	34	A	8.0
BSC-WBAT103T	Basic Botany	9	35	44	A+	9.0
BSC-WBAT104T	Plant Development and Anatomy	8	32	40	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	11	21	32	A	8.0
BSC-WBAT106T	Computer Applications	8	33	41	A+	9.0
BSC-WBAT107T	Basic Oenology	10	28	38	A+	9.0
BSC-WBAT108T	Sensory Evaluation of wine I	10	20	30	A	8.0
BSC-WBAT109P	Practical's in Microbiology	11	19	30	A	8.0
BSC-WBAT110P	Practical's in Botany	7	21	28	B+	7.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	8	17	25	B	6.0
BSC-WBAT 112P	Practical's in Oenology	11	16	27	B+	7.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

**SEM 1 SGPA : 8.09 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 400 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	10	21	31	A	8.0
BSC-WBAT 202T	Industrial Microbiology II	9	16	25	B	6.0
BSC-WBAT 203T	Plant Physiology	10	13	23	C	5.0
BSC-WBAT 204T	Applied Botany	9	12	21	D	4.0
BSC-WBAT 205T	Basic Biochemistry II	8	14	22	C	5.0
BSC-WBAT 206T	Metabolic Pathways	9	18	27	B+	7.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	9	11	20	D	4.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	9	15	24	C	5.0
BSC-WBAT 209P	Practical's in Microbiology	8	18	26	B	6.0
BSC-WBAT 210P	Practical's in Botany	9	16	25	B	6.0
BSC-WBAT 211P	Practical's in Biochemistry	11	15	26	B	6.0
BSC-WBAT 212P	Practical's in Wine Technology	9	17	26	B	6.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 5.64 Credit Earned (2) : 22.00/22.00 Total Marks(2) : 296 / 600**

**Total Credits Earned : 44.00 / 44.00**

**Result :**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101398 Name : SARODE VIKAS BALASAHEB**  
**Mother's Name : Meena**

**Eligibility No.**

**PRN No. AU00002434**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	10	16	26	B	6.0
BSC-WBAT102T	Industrial Microbiology I	8	28	36	A	8.0
BSC-WBAT103T	Basic Botany	11	35	46	O	10.0
BSC-WBAT104T	Plant Development and Anatomy	9	29	38	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	9	24	33	A	8.0
BSC-WBAT106T	Computer Applications	10	32	42	A+	9.0
BSC-WBAT107T	Basic Oenology	10	25	35	A	8.0
BSC-WBAT108T	Sensory Evaluation of wine I	9	20	29	B+	7.0
BSC-WBAT109P	Practical's in Microbiology	10	18	28	B+	7.0
BSC-WBAT110P	Practical's in Botany	10	15	25*	B	6.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	9	23	32	A	8.0
BSC-WBAT 112P	Practical's in Oenology	10	19	29	B+	7.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

**SEM 1 SGPA : 7.82 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 399 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	8	16	24	C	5.0
BSC-WBAT 202T	Industrial Microbiology II	7	15	22	C	5.0
BSC-WBAT 203T	Plant Physiology	12	5	17	F	0.0
BSC-WBAT 204T	Applied Botany	8	12	20	D	4.0
BSC-WBAT 205T	Basic Biochemistry II	8	9	17	F	0.0
BSC-WBAT 206T	Metabolic Pathways	10	14	24	C	5.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	6	1	7	F	0.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	8	5	13	F	0.0
BSC-WBAT 209P	Practical's in Microbiology	8	14	22	C	5.0
BSC-WBAT 210P	Practical's in Botany	8	14	22	C	5.0
BSC-WBAT 211P	Practical's in Biochemistry	8	7	15	F	0.0
BSC-WBAT 212P	Practical's in Wine Technology	8	9	17	F	0.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 2.41 Credit Earned (2) : 11.00/22.00 Total Marks(2) : 220 / 600**

**Total Credits Earned : 33.00 / 44.00**

**Result : ATKT**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101394 Name : SHELKE KRUSHNA RAMESH**  
**Mother's Name : Sangita**

**Eligibility No.**

**PRN No. AU00002430**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	10	29	39	A+	9.0
BSC-WBAT102T	Industrial Microbiology I	8	25	33	A	8.0
BSC-WBAT103T	Basic Botany	9	32	41	A+	9.0
BSC-WBAT104T	Plant Development and Anatomy	8	32	40	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	10	22	32	A	8.0
BSC-WBAT106T	Computer Applications	8	29	37	A+	9.0
BSC-WBAT107T	Basic Oenology	9	21	30	A	8.0
BSC-WBAT108T	Sensory Evaluation of wine I	10	22	32	A	8.0
BSC-WBAT109P	Practical's in Microbiology	11	18	29	B+	7.0
BSC-WBAT110P	Practical's in Botany	9	18	27	B+	7.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	10	17	27	B+	7.0
BSC-WBAT 112P	Practical's in Oenology	11	19	30	A	8.0
UGAC-01	Democracy, Election and Governance	-	-	-	F	-

**SEM 1 SGPA : 8.16 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 397 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	9	12	21	D	4.0
BSC-WBAT 202T	Industrial Microbiology II	7	16	23	C	5.0
BSC-WBAT 203T	Plant Physiology	9	13	22	C	5.0
BSC-WBAT 204T	Applied Botany	8	21	29	B+	7.0
BSC-WBAT 205T	Basic Biochemistry II	9	7	16	F	0.0
BSC-WBAT 206T	Metabolic Pathways	8	14	22	C	5.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	8	6	14	F	0.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	9	15	24	C	5.0
BSC-WBAT 209P	Practical's in Microbiology	8	14	22	C	5.0
BSC-WBAT 210P	Practical's in Botany	9	14	23	C	5.0
BSC-WBAT 211P	Practical's in Biochemistry	9	7	16	F	0.0
BSC-WBAT 212P	Practical's in Wine Technology	9	9	18	F	0.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 3.50 Credit Earned (2) : 15.00/22.00 Total Marks(2) : 250 / 600**

**Total Credits Earned : 37.00 / 44.00**

**Result : ATKT**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101395      Name : SHINDE PAVAN DNYANESHWAR      Eligibility No.**  
**Mother's Name : Mangal**

**PRN No. AU00002431**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	8	25	33	A	8.0
BSC-WBAT102T	Industrial Microbiology I	10	23	33	A	8.0
BSC-WBAT103T	Basic Botany	10	34	44	A+	9.0
BSC-WBAT104T	Plant Development and Anatomy	9	28	37	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	9	18	27	B+	7.0
BSC-WBAT106T	Computer Applications	7	31	38	A+	9.0
BSC-WBAT107T	Basic Oenology	10	27	37	A+	9.0
BSC-WBAT108T	Sensory Evaluation of wine I	9	25	34	A	8.0
BSC-WBAT109P	Practical's in Microbiology	10	18	28	B+	7.0
BSC-WBAT110P	Practical's in Botany	9	18	27	B+	7.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	12	26	38	A+	9.0
BSC-WBAT 112P	Practical's in Oenology	10	25	35	A	8.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

**SEM 1 SGPA : 8.20      Credit Earned (1) : 22.00/22.00      Total Marks(1) : 411 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	9	11	20	D	4.0
BSC-WBAT 202T	Industrial Microbiology II	8	16	24	C	5.0
BSC-WBAT 203T	Plant Physiology	9	5	14	F	0.0
BSC-WBAT 204T	Applied Botany	8	15	23	C	5.0
BSC-WBAT 205T	Basic Biochemistry II	9	9	18	F	0.0
BSC-WBAT 206T	Metabolic Pathways	8	11	19	F	0.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	9	4	13	F	0.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	7	10	17	F	0.0
BSC-WBAT 209P	Practical's in Microbiology	10	16	26	B	6.0
BSC-WBAT 210P	Practical's in Botany	8	14	22	C	5.0
BSC-WBAT 211P	Practical's in Biochemistry	10	14	24	C	5.0
BSC-WBAT 212P	Practical's in Wine Technology	8	9	17	F	0.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 2.36      Credit Earned (2) : 10.50/22.00      Total Marks(2) : 237 / 600**

**Total Credits Earned : 32.50 / 44.00**

**Result : ATKT**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101399 Name : VANAVE SHARAD DINKAR**  
**Mother's Name : Sakhubai**

**Eligibility No.**

**PRN No. AU00002435**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	11	29	40	A+	9.0
BSC-WBAT102T	Industrial Microbiology I	9	27	36	A	8.0
BSC-WBAT103T	Basic Botany	11	35	46	O	10.0
BSC-WBAT104T	Plant Development and Anatomy	9	29	38	A+	9.0
BSC-WBAT105T	Basic Biochemistry I	10	22	32	A	8.0
BSC-WBAT106T	Computer Applications	10	33	43	A+	9.0
BSC-WBAT107T	Basic Oenology	11	29	40	A+	9.0
BSC-WBAT108T	Sensory Evaluation of wine I	11	21	32	A	8.0
BSC-WBAT109P	Practical's in Microbiology	12	18	30	A	8.0
BSC-WBAT110P	Practical's in Botany	10	20	30	A	8.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	10	17	27	B+	7.0
BSC-WBAT 112P	Practical's in Oenology	12	16	28	B+	7.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

**SEM 1 SGPA : 8.41 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 422 / 600**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	10	17	27	B+	7.0
BSC-WBAT 202T	Industrial Microbiology II	9	21	30	A	8.0
BSC-WBAT 203T	Plant Physiology	11	14	25	B	6.0
BSC-WBAT 204T	Applied Botany	10	23	33	A	8.0
BSC-WBAT 205T	Basic Biochemistry II	9	20	29	B+	7.0
BSC-WBAT 206T	Metabolic Pathways	9	22	31	A	8.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	9	16	25	B	6.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	11	14	25	B	6.0
BSC-WBAT 209P	Practical's in Microbiology	10	16	26	B	6.0
BSC-WBAT 210P	Practical's in Botany	10	21	31	A	8.0
BSC-WBAT 211P	Practical's in Biochemistry	10	14	24	C	5.0
BSC-WBAT 212P	Practical's in Wine Technology	11	15	26	B	6.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 2 SGPA : 6.80 Credit Earned (2) : 22.00/22.00 Total Marks(2) : 332 / 600**

**Total Credits Earned : 44.00 / 44.00**

**Result :**

**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101397 Name : WANDHEKAR DEVIDAS DNYANDEV Eligibility No.**  
**Mother's Name : Manisha**

**PRN No. AU00002433**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	9	22	31	A	8.0
BSC-WBAT102T	Industrial Microbiology I	10	27	37	A+	9.0
BSC-WBAT103T	Basic Botany	9	35	44	A+	9.0
BSC-WBAT104T	Plant Development and Anatomy	8	27	35	A	8.0
BSC-WBAT105T	Basic Biochemistry I	10	15	25	B	6.0
BSC-WBAT106T	Computer Applications	9	25	34	A	8.0
BSC-WBAT107T	Basic Oenology	9	25	34	A	8.0
BSC-WBAT108T	Sensory Evaluation of wine I	9	22	31	A	8.0
BSC-WBAT109P	Practical's in Microbiology	10	14	24	C	5.0
BSC-WBAT110P	Practical's in Botany	9	16	25	B	6.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	10	19	29	B+	7.0
BSC-WBAT 112P	Practical's in Oenology	10	14	24	C	5.0
UGAC-01	Democracy, Election and Governance	-	-	-	SA	-

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	8	14	22	C	5.0
BSC-WBAT 202T	Industrial Microbiology II	7	14	21	D	4.0
BSC-WBAT 203T	Plant Physiology	8	2	10	F	0.0
BSC-WBAT 204T	Applied Botany	8	18	26	B	6.0
BSC-WBAT 205T	Basic Biochemistry II	7	15	22	C	5.0
BSC-WBAT 206T	Metabolic Pathways	7	17	24	C	5.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	8	7	15	F	0.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	7	11	18	F	0.0
BSC-WBAT 209P	Practical's in Microbiology	9	14	23	C	5.0
BSC-WBAT 210P	Practical's in Botany	8	14	22	C	5.0
BSC-WBAT 211P	Practical's in Biochemistry	8	9	17	F	0.0
BSC-WBAT 212P	Practical's in Wine Technology	7	6	13	F	0.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 1 SGPA : 7.39 Credit Earned (1) : 22.00/22.00 Total Marks(1) : 373 / 600**

**SEM 2 SGPA : 2.95 Credit Earned (2) : 13.00/22.00 Total Marks(2) : 233 / 600**

**Total Credits Earned : 35.00 / 44.00**

**Result : ATKT**



**F.Y.B.Sc Wine, Brewing and Alcohol Technology Mar / Apr 2022 College code - 077**

**Seat No. 2101396 Name : WANDHEKAR VISHAL DATTATRAY Eligibility No.**  
**Mother's Name : Jyoti**

**PRN No. AU00002432**

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT101T	Basic Microbiology I	9	27	36	A	8.0
BSC-WBAT102T	Industrial Microbiology I	10	12	22	C	5.0
BSC-WBAT103T	Basic Botany	9	11	20	D	4.0
BSC-WBAT104T	Plant Development and Anatomy	8	10	18	F	0.0
BSC-WBAT105T	Basic Biochemistry I	10	6	16	F	0.0
BSC-WBAT106T	Computer Applications	8	8	16	F	0.0
BSC-WBAT107T	Basic Oenology	9	18	27	B+	7.0
BSC-WBAT108T	Sensory Evaluation of wine I	9	11	20	D	4.0
BSC-WBAT109P	Practical's in Microbiology	10	14	24	C	5.0
BSC-WBAT110P	Practical's in Botany	10	14	24	C	5.0
BSC-WBAT111P	Practical's in Biochemistry and Computer application	10	19	29	B+	7.0
BSC-WBAT 112P	Practical's in Oenology	10	14	24	C	5.0
UGAC-01	Democracy, Election and Governance	-	-	-	F	-

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	PT
BSC-WBAT 201T	Basic Microbiology II	7	13	20	D	4.0
BSC-WBAT 202T	Industrial Microbiology II	6	14	20	D	4.0
BSC-WBAT 203T	Plant Physiology	8	3	11	F	0.0
BSC-WBAT 204T	Applied Botany	9	15	24	C	5.0
BSC-WBAT 205T	Basic Biochemistry II	6	14	20	D	4.0
BSC-WBAT 206T	Metabolic Pathways	6	15	21	D	4.0
BSC-WBAT 207T	Introduction to Beer, Wine and Alcohol Technology	6	2	8	F	0.0
BSC-WBAT 208T	Sensory Evaluation of Wine-II	7	10	17	F	0.0
BSC-WBAT 209P	Practical's in Microbiology	8	14	22	C	5.0
BSC-WBAT 210P	Practical's in Botany	9	18	27	B+	7.0
BSC-WBAT 211P	Practical's in Biochemistry	6	9	15	F	0.0
BSC-WBAT 212P	Practical's in Wine Technology	7	5	12	F	0.0
UGAC-02	Physical Education	-	-	-	SA	-

**SEM 1 SGPA : 4.05 Credit Earned (1) : 16.00/22.00 Total Marks(1) : 276 / 600**

**SEM 2 SGPA : 2.73 Credit Earned (2) : 13.00/22.00 Total Marks(2) : 217 / 600**

**Total Credits Earned : 29.00 / 44.00**

**Result : ATKT**

Head of Department

Vice Principal

Signature of COE

Signature of Principal

Date of Result :