

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

RESULT SUMMARY NOV / DEC 2023
S.Y.B.Sc Wine Technology :

RESULT SUMMARY	
Total Number of Students	11
Pass	8
FAIL	3

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, Ahmednagar (Autonomous)
Lal Taki Road, Ahmednagar, Maharashtra-414001
S.Y.B.Sc Wine Technology NOV / DEC 2023

Seat No. 2201549 Name : KHENDKE MAHESH SAMBHAJI
 Mother's Name : MIRABAI

Eligibility No.

PRN No. SU00001804

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	9	14	23	C	2	5.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	10	15	25	B	2	6.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	8	14	22	C	2	5.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	9	14	23	C	2	5.0
BSC-WBAT103T	BASIC BOTANY	10	15	25	B	2	6.0	BSC-WBAT203T	PLANT PHYSIOLOGY	10	19	29	B+	2	7.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	10	19	29*	B+	2	7.0	BSC-WBAT204T	APPLIED BOTANY	10	20	30	A	2	8.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	9	15	24*	C	2	5.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	10	19	29	B+	2	7.0
BSC-WBAT106T	COMPUTER APPLICATIONS	11	17	28	B+	2	7.0	BSC-WBAT206T	METABOLIC PATHWAYS	9	16	25	B	2	6.0
BSC-WBAT107T	BASIC OENOLOGY	12	14	26	B	2	6.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	10	17	27	B+	2	7.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	12	14	26	B	2	6.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE -II	10	16	26	B	2	6.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	10	21	31	A	2	8.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	9	22	31	A	2	8.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	12	21	33	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	11	16	27	B+	2	7.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	9	23	32	A	2	8.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	11	17	28	B+	2	7.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	12	17	29	B+	2	7.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	11	14	25	B	2	6.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	TOT	GR	CR	PT		
WBAT301T	FERMENTATION TECHNOLOGY I	9	16	25	B	2	6.0								
WBAT302T	YEAST TECHNOLOGY	8	17	25	B	2	6.0								
WBAT303T	BREWING TECHNOLOGY	9	14	23	C	2	5.0								
WBAT304T	ALCOHOLE TECHNOLOGY	7	18	25	B	2	6.0								
WBAT305T	APPLIED BIOCHEMISTRY	8	14	22	C	2	5.0								
WBAT306T	VINEYARD MANAGEMENT I	6	15	21	D	2	4.0								
WBAT307P	PRACTICAL'S COURSE I	9	17	26	B	2	6.0								
WBAT308P	PRACTICAL'S COURSE II	9	14	23	C	2	5.0								
WBAT309P	PRACTICAL'S COURSE III	6	17	23	C	2	5.0								
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	9	17	26	B	2	6.0								
WBAT311T	ENGLISH/HINDI COMMUNICATION	10	17	27	B+	2	7.0								
WBAT312(B)T	LABORATORY MANAGEMENT	9	17	26	B	2	6.0								
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	7	21	28	B+	2	7.0								
SUBJECT NAME	TOT	GR	CR	PT	SUBJECT NAME	TOT	GR	CR	PT						

SGPA(1) : 6.39 (2):6.64 (3):5.69 TOTAL CREDITS : 70/70 GRADE POINTS:435 TOT.MARKS : 973/1850 (52.59%)
 ADD ON CR : 4 Result : Pass

S.Y.B.Sc Wine Technology NOV / DEC 2023

Seat No. 2202516 Name : DHANGUDE VISHAL DADASAHEB
Mother's Name : CHANDRAKALA

Eligibility No.

PRN No. SU00001796

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	12	17	29	B+	2	7.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	11	18	29	B+	2	7.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	8	17	25	B	2	6.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	11	14	25	B	2	6.0
BSC-WBAT103T	BASIC BOTANY	10	16	26	B	2	6.0	BSC-WBAT203T	PLANT PHYSIOLOGY	12	18	30	A	2	8.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	11	15	26	B	2	6.0	BSC-WBAT204T	APPLIED BOTANY	12	17	29	B+	2	7.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	8	15	23	C	2	5.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	11	14	25	B	2	6.0
BSC-WBAT106T	COMPUTER APPLICATIONS	12	16	28	B+	2	7.0	BSC-WBAT206T	METABOLIC PATHWAYS	11	14	25	B	2	6.0
BSC-WBAT107T	BASIC OENOLOGY	12	22	34	A	2	8.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	11	18	29	B+	2	7.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	12	24	36	A	2	8.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE -II	11	14	25	B	2	6.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	10	28	38	A+	2	9.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	11	21	32	A	2	8.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	12	22	34	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	13	26	39	A+	2	9.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	9	23	32	A	2	8.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	12	26	38	A+	2	9.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	13	29	42	A+	2	9.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	12	20	32	A	2	8.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	TOT	GR	CR	PT		
WBAT301T	FERMENTATION TECHNOLOGY I	12	21	33	A	2	8.0								
WBAT302T	YEAST TECHNOLOGY	9	23	32	A	2	8.0								
WBAT303T	BREWING TECHNOLOGY	12	18	30	A	2	8.0								
WBAT304T	ALCOHOLE TECHNOLOGY	11	24	35	A	2	8.0								
WBAT305T	APPLIED BIOCHEMISTRY	11	18	29	B+	2	7.0								
WBAT306T	VINEYARD MANAGEMENT I	11	22	33	A	2	8.0								
WBAT307P	PRACTICAL'S COURSE I	12	28	40	A+	2	9.0								
WBAT308P	PRACTICAL'S COURSE II	12	21	33	A	2	8.0								
WBAT309P	PRACTICAL'S COURSE III	11	24	35	A	2	8.0								
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	6	17	23	C	2	5.0								
WBAT311T	ENGLISH/HINDI COMMUNICATION	9	28	37	A+	2	9.0								
WBAT312(B)T	LABORATORY MANAGEMENT	12	23	35	A	2	8.0								
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	12	26	38	A+	2	9.0								
SUBJECT NAME	TOT	GR	CR	PT	SUBJECT NAME	TOT	GR	CR	PT						

SGPA(1) : 7.14 (2):7.14 (3):7.92 TOTAL CREDITS : 70/70 GRADE POINTS:520 TOT.MARKS : 1164/1850 (62.92%)
ADD ON CR : 4 Result : Pass

S.Y.B.Sc Wine Technology NOV / DEC 2023

Seat No. 2202517 Name : ATHARE PRATIK APPASAHEB
Mother's Name : SEEMA

Eligibility No.

PRN No. SU00001792

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	11	18	29	B+	2	7.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	8	14	22	C	2	5.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	6	14	20	D	2	4.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	8	14	22	C	2	5.0
BSC-WBAT103T	BASIC BOTANY	11	16	27	B+	2	7.0	BSC-WBAT203T	PLANT PHYSIOLOGY	7	19	26	B	2	6.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	9	20	29*	B+	2	7.0	BSC-WBAT204T	APPLIED BOTANY	10	19	29	B+	2	7.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	6	14	20	D	2	4.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	9	14	23	C	2	5.0
BSC-WBAT106T	COMPUTER APPLICATIONS	10	18	28	B+	2	7.0	BSC-WBAT206T	METABOLIC PATHWAYS	7	17	24	C	2	5.0
BSC-WBAT107T	BASIC OENOLOGY	8	14	22	C	2	5.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	7	18	25	B	2	6.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	11	15	26	B	2	6.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE -II	8	17	25	B	2	6.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	9	21	30	A	2	8.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	9	14	23	C	2	5.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	11	21	32	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	10	17	27	B+	2	7.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	7	19	26	B	2	6.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	10	14	24	C	2	5.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	12	17	29	B+	2	7.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	9	14	23	C	2	5.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	TOT	GR	CR	PT		
WBAT301T	FERMENTATION TECHNOLOGY I	6	15	21	D	2	4.0								
WBAT302T	YEAST TECHNOLOGY	8	15	23	C	2	5.0								
WBAT303T	BREWING TECHNOLOGY	6	19	25	B	2	6.0								
WBAT304T	ALCOHOLE TECHNOLOGY	7	21	28	B+	2	7.0								
WBAT305T	APPLIED BIOCHEMISTRY	7	15	22	C	2	5.0								
WBAT306T	VINEYARD MANAGEMENT I	6	18	24	C	2	5.0								
WBAT307P	PRACTICAL'S COURSE I	6	14	20	D	2	4.0								
WBAT308P	PRACTICAL'S COURSE II	6	14	20	D	2	4.0								
WBAT309P	PRACTICAL'S COURSE III	6	20	26	B	2	6.0								
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	9	17	26	B	2	6.0								
WBAT311T	ENGLISH/HINDI COMMUNICATION	9	24	33	A	2	8.0								
WBAT312(B)T	LABORATORY MANAGEMENT	9	15	24	C	2	5.0								
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	7	26	33	A	2	8.0								
SUBJECT NAME	TOT	GR	CR	PT	SUBJECT NAME	TOT	GR	CR	PT						

SGPA(1) : 6.25 (2):5.59 (3):5.62 TOTAL CREDITS : 70/70 GRADE POINTS:407 TOT.MARKS : 936/1850 (50.59%)
ADD ON CR : 4 Result : Pass

S.Y.B.Sc Wine Technology NOV / DEC 2023

Seat No. 2202518 Name : SHINDE KESHAV VISHNU
Mother's Name : VAISHALI

Eligibility No.

PRN No. SU00001809

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	11	21	32*	A	2	8.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	11	25	36	A	2	8.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	8	14	22	C	2	5.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	7	15	22	C	2	5.0
BSC-WBAT103T	BASIC BOTANY	9	14	23	C	2	5.0	BSC-WBAT203T	PLANT PHYSIOLOGY	11	24	35	A	2	8.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	11	14	25	B	2	6.0	BSC-WBAT204T	APPLIED BOTANY	12	25	37	A+	2	9.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	9	16	25	B	2	6.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	11	23	34	A	2	8.0
BSC-WBAT106T	COMPUTER APPLICATIONS	11	18	29	B+	2	7.0	BSC-WBAT206T	METABOLIC PATHWAYS	11	21	32	A	2	8.0
BSC-WBAT107T	BASIC OENOLOGY	10	20	30	A	2	8.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	11	24	35	A	2	8.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	11	24	35*	A	2	8.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE -II	11	20	31	A	2	8.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	10	22	32	A	2	8.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	8	17	25	B	2	6.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	9	23	32	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	13	23	36	A	2	8.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	9	17	26	B	2	6.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	12	18	30	A	2	8.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	12	18	30	A	2	8.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	12	22	34	A	2	8.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	TOT	GR	CR	PT		
WBAT301T	FERMENTATION TECHNOLOGY I	12	16	28	B+	2	7.0								
WBAT302T	YEAST TECHNOLOGY	10	25	35	A	2	8.0								
WBAT303T	BREWING TECHNOLOGY	12	24	36	A	2	8.0								
WBAT304T	ALCOHOLE TECHNOLOGY	12	28	40	A+	2	9.0								
WBAT305T	APPLIED BIOCHEMISTRY	11	18	29	B+	2	7.0								
WBAT306T	VINEYARD MANAGEMENT I	13	21	34	A	2	8.0								
WBAT307P	PRACTICAL'S COURSE I	12	21	33	A	2	8.0								
WBAT308P	PRACTICAL'S COURSE II	11	24	35	A	2	8.0								
WBAT309P	PRACTICAL'S COURSE III	14	24	38	A+	2	9.0								
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	13	24	37	A+	2	9.0								
WBAT311T	ENGLISH/HINDI COMMUNICATION	11	28	39	A+	2	9.0								
WBAT312(B)T	LABORATORY MANAGEMENT	10	21	31	A	2	8.0								
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	10	22	32	A	2	8.0								
SUBJECT NAME	TOT	GR	CR	PT	SUBJECT NAME	TOT	GR	CR	PT						

SGPA(1) : 6.86 (2):7.68 (3):8.15 TOTAL CREDITS : 70/70 GRADE POINTS:532 TOT.MARKS : 1175/1850 (63.51%)
 ADD ON CR : 4 Result : Pass

S.Y.B.Sc Wine Technology NOV / DEC 2023

Seat No. 2202521 Name : FUNDE RAHUL VITTHAL
Mother's Name : INDUBAI

Eligibility No.

PRN No. SU00001799

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	10	17	27*	B+	2	7.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	11	14	25	B	2	6.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	9	14	23	C	2	5.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	6	14	20	D	2	4.0
BSC-WBAT103T	BASIC BOTANY	10	16	26	B	2	6.0	BSC-WBAT203T	PLANT PHYSIOLOGY	10	19	29	B+	2	7.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	10	19	29*	B+	2	7.0	BSC-WBAT204T	APPLIED BOTANY	10	17	27	B+	2	7.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	9	14	23*	C	2	5.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	10	16	26	B	2	6.0
BSC-WBAT106T	COMPUTER APPLICATIONS	8	14	22	C	2	5.0	BSC-WBAT206T	METABOLIC PATHWAYS	10	15	25	B	2	6.0
BSC-WBAT107T	BASIC OENOLOGY	8	14	22	C	2	5.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	10	17	27	B+	2	7.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	9	14	23*	C	2	5.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE -II	10	14	24	C	2	5.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	10	15	25*	B	2	6.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	6	14	20	D	2	4.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	12	19	31	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	11	17	28	B+	2	7.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	7	15	22	C	2	5.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	10	14	24	C	2	5.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	10	15	25	B	2	6.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	11	9	20	F	0	0.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	Ab	-	F	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	TOT	GR	CR	PT		
WBAT301T	FERMENTATION TECHNOLOGY I	9	14	23	C	2	5.0								
WBAT302T	YEAST TECHNOLOGY	9	14	23	C	2	5.0								
WBAT303T	BREWING TECHNOLOGY	9	14	23	C	2	5.0								
WBAT304T	ALCOHOLE TECHNOLOGY	9	14	23	C	2	5.0								
WBAT305T	APPLIED BIOCHEMISTRY	8	14	22	C	2	5.0								
WBAT306T	VINEYARD MANAGEMENT I	6	19	25	B	2	6.0								
WBAT307P	PRACTICAL'S COURSE I	9	14	23	C	2	5.0								
WBAT308P	PRACTICAL'S COURSE II	9	14	23	C	2	5.0								
WBAT309P	PRACTICAL'S COURSE III	6	15	21	D	2	4.0								
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	Ab	15	15	F	0	0.0								
WBAT311T	ENGLISH/HINDI COMMUNICATION	12	18	30	A	2	8.0								
WBAT312(B)T	LABORATORY MANAGEMENT	7	15	22	C	2	5.0								
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	7	19	26	B	2	6.0								
SUBJECT NAME	TOT	GR	CR	PT	SUBJECT NAME	TOT	GR	CR	PT						

SGPA(1) : 5.80 (2) :- (3) :- TOTAL CREDITS : 67/70 GRADE POINTS:376 TOT.MARKS : 892/1850 (48.22%)
 ADD ON CR : 2 Result : _____

S.Y.B.Sc Wine Technology NOV / DEC 2023

Seat No. 2202522 Name : WAGHMODE GURUNATH BALASAHEB
Mother's Name : SUNANDA

Eligibility No.

PRN No. SU00001813

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	11	14	25	B	2	6.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	12	14	26	B	2	6.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	10	21	31*	A	2	8.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	8	14	22*	C	2	5.0
BSC-WBAT103T	BASIC BOTANY	10	15	25	B	2	6.0	BSC-WBAT203T	PLANT PHYSIOLOGY	12	18	30	A	2	8.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	10	16	26*	B	2	6.0	BSC-WBAT204T	APPLIED BOTANY	10	14	24	C	2	5.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	9	15	24*	C	2	5.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	10	15	25	B	2	6.0
BSC-WBAT106T	COMPUTER APPLICATIONS	10	17	27	B+	2	7.0	BSC-WBAT206T	METABOLIC PATHWAYS	10	14	24	C	2	5.0
BSC-WBAT107T	BASIC OENOLOGY	10	14	24	C	2	5.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	10	14	24	C	2	5.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	12	14	26*	B	2	6.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE -II	12	14	26	B	2	6.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	10	15	25	B	2	6.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	9	15	24	C	2	5.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	12	19	31	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	11	20	31	A	2	8.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	9	18	27	B+	2	7.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	11	15	26	B	2	6.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	13	15	28	B+	2	7.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	13	14	27	B+	2	7.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	TOT	GR	CR	PT		
WBAT301T	FERMENTATION TECHNOLOGY I	8	14	22	C	2	5.0								
WBAT302T	YEAST TECHNOLOGY	9	17	26	B	2	6.0								
WBAT303T	BREWING TECHNOLOGY	8	14	22	C	2	5.0								
WBAT304T	ALCOHOLE TECHNOLOGY	8	14	22	C	2	5.0								
WBAT305T	APPLIED BIOCHEMISTRY	7	10	17	F	0	0.0								
WBAT306T	VINEYARD MANAGEMENT I	6	17	23	C	2	5.0								
WBAT307P	PRACTICAL'S COURSE I	8	14	22	C	2	5.0								
WBAT308P	PRACTICAL'S COURSE II	8	14	22	C	2	5.0								
WBAT309P	PRACTICAL'S COURSE III	6	15	21	D	2	4.0								
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	12	15	27	B+	2	7.0								
WBAT311T	ENGLISH/HINDI COMMUNICATION	10	20	30	A	2	8.0								
WBAT312(B)T	LABORATORY MANAGEMENT	8	15	23	C	2	5.0								
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	9	18	27	B+	2	7.0								
SUBJECT NAME	TOT	GR	CR	PT	SUBJECT NAME	TOT	GR	CR	PT						

SGPA(1) : 6.36 (2):5.95 (3) :- TOTAL CREDITS : 68/70 GRADE POINTS:405 TOT.MARKS : 932/1850 (50.38%)
ADD ON CR : 4 Result : _____

S.Y.B.Sc Wine Technology NOV / DEC 2023

Seat No. 2202660 Name : WALKE OMKAR DNYANESHWAR
Mother's Name : ALKA

Eligibility No.

PRN No. SU00001815

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	10	15	25	B	2	6.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	8	15	23	C	2	5.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	6	14	20	D	2	4.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	9	14	23	C	2	5.0
BSC-WBAT103T	BASIC BOTANY	8	15	23	C	2	5.0	BSC-WBAT203T	PLANT PHYSIOLOGY	11	17	28	B+	2	7.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	10	18	28*	B+	2	7.0	BSC-WBAT204T	APPLIED BOTANY	10	20	30	A	2	8.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	11	14	25	B	2	6.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	10	18	28	B+	2	7.0
BSC-WBAT106T	COMPUTER APPLICATIONS	11	17	28	B+	2	7.0	BSC-WBAT206T	METABOLIC PATHWAYS	9	15	24	C	2	5.0
BSC-WBAT107T	BASIC OENOLOGY	9	14	23*	C	2	5.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	9	15	24	C	2	5.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	11	16	27*	B+	2	7.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE -II	10	14	24	C	2	5.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	8	17	25	B	2	6.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	10	14	24	C	2	5.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	11	18	29	B+	2	7.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	11	19	30	A	2	8.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	7	14	21	D	2	4.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	11	16	27	B+	2	7.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	12	14	26	B	2	6.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	11	14	25	B	2	6.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	TOT	GR	CR	PT		
WBAT301T	FERMENTATION TECHNOLOGY I	11	15	26	B	2	6.0								
WBAT302T	YEAST TECHNOLOGY	11	20	31	A	2	8.0								
WBAT303T	BREWING TECHNOLOGY	11	15	26	B	2	6.0								
WBAT304T	ALCOHOLE TECHNOLOGY	9	23	32	A	2	8.0								
WBAT305T	APPLIED BIOCHEMISTRY	10	11	21	F	0	0.0								
WBAT306T	VINEYARD MANAGEMENT I	10	19	29	B+	2	7.0								
WBAT307P	PRACTICAL'S COURSE I	11	16	27	B+	2	7.0								
WBAT308P	PRACTICAL'S COURSE II	11	17	28	B+	2	7.0								
WBAT309P	PRACTICAL'S COURSE III	10	19	29	B+	2	7.0								
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	13	14	27	B+	2	7.0								
WBAT311T	ENGLISH/HINDI COMMUNICATION	10	18	28	B+	2	7.0								
WBAT312(B)T	LABORATORY MANAGEMENT	6	10	16	F	0	0.0								
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	8	19	27	B+	2	7.0								
SUBJECT NAME	TOT	GR	CR	PT	SUBJECT NAME	TOT	GR	CR	PT						

SGPA(1) : 5.84 (2):6.05 (3) :- TOTAL CREDITS : 66/70 GRADE POINTS:416 TOT.MARKS : 957/1850 (51.73%)
ADD ON CR : 4 Result : _____

S.Y.B.Sc Wine Technology NOV / DEC 2023

Seat No. 2202661 Name : PADALE ATHARV SANTOSH
Mother's Name : KAMINI

Eligibility No.

PRN No. SU00001805

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	13	16	29	B+	2	7.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	13	22	35	A	2	8.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	12	18	30	A	2	8.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	10	14	24	C	2	5.0
BSC-WBAT103T	BASIC BOTANY	13	18	31	A	2	8.0	BSC-WBAT203T	PLANT PHYSIOLOGY	11	18	29	B+	2	7.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	11	15	26	B	2	6.0	BSC-WBAT204T	APPLIED BOTANY	12	19	31	A	2	8.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	12	14	26*	B	2	6.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	11	19	30	A	2	8.0
BSC-WBAT106T	COMPUTER APPLICATIONS	12	20	32	A	2	8.0	BSC-WBAT206T	METABOLIC PATHWAYS	11	15	26	B	2	6.0
BSC-WBAT107T	BASIC OENOLOGY	12	25	37	A+	2	9.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	11	18	29	B+	2	7.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	9	21	30	A	2	8.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE -II	12	18	30	A	2	8.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	12	23	35	A	2	8.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	11	23	34	A	2	8.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	11	24	35	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	13	25	38	A+	2	9.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	11	25	36	A	2	8.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	12	21	33	A	2	8.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	10	28	38	A+	2	9.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	13	24	37	A+	2	9.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	TOT	GR	CR	PT		
WBAT301T	FERMENTATION TECHNOLOGY I	11	19	30	A	2	8.0								
WBAT302T	YEAST TECHNOLOGY	13	28	41	A+	2	9.0								
WBAT303T	BREWING TECHNOLOGY	11	20	31	A	2	8.0								
WBAT304T	ALCOHOLE TECHNOLOGY	10	27	37	A+	2	9.0								
WBAT305T	APPLIED BIOCHEMISTRY	11	21	32	A	2	8.0								
WBAT306T	VINEYARD MANAGEMENT I	12	23	35	A	2	8.0								
WBAT307P	PRACTICAL'S COURSE I	11	29	40	A+	2	9.0								
WBAT308P	PRACTICAL'S COURSE II	11	28	39	A+	2	9.0								
WBAT309P	PRACTICAL'S COURSE III	13	25	38	A+	2	9.0								
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	13	18	31	A	2	8.0								
WBAT311T	ENGLISH/HINDI COMMUNICATION	13	28	41	A+	2	9.0								
WBAT312(B)T	LABORATORY MANAGEMENT	12	17	29	B+	2	7.0								
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	12	30	42	A+	2	9.0								
SUBJECT NAME	TOT	GR	CR	PT	SUBJECT NAME	TOT	GR	CR	PT						

SGPA(1) : 7.70 (2):7.50 (3):8.46 TOTAL CREDITS : 70/70 GRADE POINTS:555 TOT.MARKS : 1227/1850 (66.32%)
ADD ON CR : 4 Result : Pass

S.Y.B.Sc Wine Technology NOV / DEC 2023

Seat No. 2203473 Name : WAGH SANDIP BAPUSAHEB
Mother's Name : GEETA

Eligibility No.

PRN No. SU00001812

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	12	20	32	A	2	8.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	12	24	36	A	2	8.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	10	21	31	A	2	8.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	12	17	29	B+	2	7.0
BSC-WBAT103T	BASIC BOTANY	12	16	28	B+	2	7.0	BSC-WBAT203T	PLANT PHYSIOLOGY	11	20	31	A	2	8.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	11	19	30	A	2	8.0	BSC-WBAT204T	APPLIED BOTANY	11	22	33	A	2	8.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	10	20	30	A	2	8.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	12	22	34	A	2	8.0
BSC-WBAT106T	COMPUTER APPLICATIONS	10	23	33	A	2	8.0	BSC-WBAT206T	METABOLIC PATHWAYS	10	14	24	C	2	5.0
BSC-WBAT107T	BASIC OENOLOGY	11	20	31	A	2	8.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	10	25	35	A	2	8.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	11	15	26	B	2	6.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE -II	12	20	32	A	2	8.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	9	23	32	A	2	8.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	12	24	36	A	2	8.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	11	28	39	A+	2	9.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	12	23	35	A	2	8.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	10	22	32	A	2	8.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	12	25	37	A+	2	9.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	12	23	35	A	2	8.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	13	19	32	A	2	8.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	TOT	GR	CR	PT		
WBAT301T	FERMENTATION TECHNOLOGY I	13	16	29	B+	2	7.0								
WBAT302T	YEAST TECHNOLOGY	12	25	37	A+	2	9.0								
WBAT303T	BREWING TECHNOLOGY	13	24	37	A+	2	9.0								
WBAT304T	ALCOHOLE TECHNOLOGY	12	30	42	A+	2	9.0								
WBAT305T	APPLIED BIOCHEMISTRY	11	20	31	A	2	8.0								
WBAT306T	VINEYARD MANAGEMENT I	14	25	39	A+	2	9.0								
WBAT307P	PRACTICAL'S COURSE I	13	23	36	A	2	8.0								
WBAT308P	PRACTICAL'S COURSE II	13	29	42	A+	2	9.0								
WBAT309P	PRACTICAL'S COURSE III	14	22	36	A	2	8.0								
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	13	21	34	A	2	8.0								
WBAT311T	ENGLISH/HINDI COMMUNICATION	10	29	39	A+	2	9.0								
WBAT312(B)T	LABORATORY MANAGEMENT	12	21	33	A	2	8.0								
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	12	29	41	A+	2	9.0								
SUBJECT NAME	TOT	GR	CR	PT	SUBJECT NAME	TOT	GR	CR	PT						

SGPA(1) : 7.80 (2):7.70 (3):8.46 TOTAL CREDITS : 70/70 GRADE POINTS:561 TOT.MARKS : 1249/1850 (67.51%)
 ADD ON CR : 4 Result : Pass

S.Y.B.Sc Wine Technology NOV / DEC 2023

Seat No. 2203475 Name : SUDRIK MAHESH RAMESH
Mother's Name : MANISHA

Eligibility No.

PRN No. SU00001810

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	13	27	40	A+	2	9.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	12	28	40	A+	2	9.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	11	23	34	A	2	8.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	12	19	31	A	2	8.0
BSC-WBAT103T	BASIC BOTANY	12	22	34	A	2	8.0	BSC-WBAT203T	PLANT PHYSIOLOGY	13	22	35	A	2	8.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	12	17	29	B+	2	7.0	BSC-WBAT204T	APPLIED BOTANY	12	27	39	A+	2	9.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	12	18	30	A	2	8.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	12	27	39	A+	2	9.0
BSC-WBAT106T	COMPUTER APPLICATIONS	12	27	39	A+	2	9.0	BSC-WBAT206T	METABOLIC PATHWAYS	12	26	38	A+	2	9.0
BSC-WBAT107T	BASIC OENOLOGY	12	18	30	A	2	8.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	12	23	35	A	2	8.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	13	18	31	A	2	8.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE -II	12	24	36	A	2	8.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	13	27	40	A+	2	9.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	12	25	37	A+	2	9.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	12	27	39	A+	2	9.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	13	27	40	A+	2	9.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	12	30	42	A+	2	9.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	12	27	39	A+	2	9.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	13	23	36	A	2	8.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	13	21	34	A	2	8.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	TOT	GR	CR	PT		
WBAT301T	FERMENTATION TECHNOLOGY I	9	16	25	B	2	6.0								
WBAT302T	YEAST TECHNOLOGY	8	26	34	A	2	8.0								
WBAT303T	BREWING TECHNOLOGY	9	18	27	B+	2	7.0								
WBAT304T	ALCOHOLE TECHNOLOGY	9	27	36	A	2	8.0								
WBAT305T	APPLIED BIOCHEMISTRY	8	21	29	B+	2	7.0								
WBAT306T	VINEYARD MANAGEMENT I	6	27	33	A	2	8.0								
WBAT307P	PRACTICAL'S COURSE I	9	22	31	A	2	8.0								
WBAT308P	PRACTICAL'S COURSE II	9	22	31	A	2	8.0								
WBAT309P	PRACTICAL'S COURSE III	6	23	29	B+	2	7.0								
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	9	20	29	B+	2	7.0								
WBAT311T	ENGLISH/HINDI COMMUNICATION	10	19	29	B+	2	7.0								
WBAT312(B)T	LABORATORY MANAGEMENT	8	20	28	B+	2	7.0								
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	7	28	35	A	2	8.0								
SUBJECT NAME	TOT	GR	CR	PT	SUBJECT NAME	TOT	GR	CR	PT						

SGPA(1) : 8.30 (2):8.57 (3):7.38 TOTAL CREDITS : 70/70 GRADE POINTS:563 TOT.MARKS : 1263/1850 (68.27%)
 ADD ON CR : 4 Result : Pass

S.Y.B.Sc Wine Technology NOV / DEC 2023

Seat No. 2203476 Name : TAGAD MAHESH BHAUSAHEB
Mother's Name : ANITA

Eligibility No.

PRN No. SU00001811

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	11	22	33	A	2	8.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	11	20	31	A	2	8.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	9	20	29	B+	2	7.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	12	14	26	B	2	6.0
BSC-WBAT103T	BASIC BOTANY	10	18	28	B+	2	7.0	BSC-WBAT203T	PLANT PHYSIOLOGY	12	19	31	A	2	8.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	11	15	26	B	2	6.0	BSC-WBAT204T	APPLIED BOTANY	12	22	34	A	2	8.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	9	20	29	B+	2	7.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	11	20	31	A	2	8.0
BSC-WBAT106T	COMPUTER APPLICATIONS	11	25	36	A	2	8.0	BSC-WBAT206T	METABOLIC PATHWAYS	12	18	30	A	2	8.0
BSC-WBAT107T	BASIC OENOLOGY	10	19	29	B+	2	7.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	10	21	31	A	2	8.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	12	15	27	B+	2	7.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE -II	11	20	31	A	2	8.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	11	18	29	B+	2	7.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	12	25	37	A+	2	9.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	12	25	37	A+	2	9.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	12	24	36	A	2	8.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	9	21	30	A	2	8.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	12	19	31	A	2	8.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	12	20	32	A	2	8.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	12	19	31	A	2	8.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	TOT	GR	CR	PT
WBAT301T	FERMENTATION TECHNOLOGY I	12	21	33	A	2	8.0						
WBAT302T	YEAST TECHNOLOGY	13	23	36	A	2	8.0						
WBAT303T	BREWING TECHNOLOGY	12	16	28	B+	2	7.0						
WBAT304T	ALCOHOLE TECHNOLOGY	12	25	37	A+	2	9.0						
WBAT305T	APPLIED BIOCHEMISTRY	11	20	31	A	2	8.0						
WBAT306T	VINEYARD MANAGEMENT I	14	22	36	A	2	8.0						
WBAT307P	PRACTICAL'S COURSE I	12	22	34	A	2	8.0						
WBAT308P	PRACTICAL'S COURSE II	12	25	37	A+	2	9.0						
WBAT309P	PRACTICAL'S COURSE III	14	21	35	A	2	8.0						
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	12	22	34	A	2	8.0						
WBAT311T	ENGLISH/HINDI COMMUNICATION	11	19	30	A	2	8.0						
WBAT312(B)T	LABORATORY MANAGEMENT	12	20	32	A	2	8.0						
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	12	26	38	A+	2	9.0						

SUBJECT NAME	TOT	GR	CR	PT	SUBJECT NAME	TOT	GR	CR	PT

SGPA(1) : 7.36 (2):7.89 (3):8.15 TOTAL CREDITS : 70/70 GRADE POINTS:548 TOT.MARKS : 1186/1850 (64.11%)
 ADD ON CR : 4 Result : Pass

Head of Department Vice Principal Signature of COE Signature of Principal Date of Result :