

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

RESULT SUMMARY
T.Y.B.Sc Wine Technology :

| RESULT SUMMARY | |
|--------------------------|----|
| Total Number of Students | 16 |
| Pass | 16 |
| FAIL | 0 |

Date of Result :

Head of Department

Vice Principal

Signature of COE

Signature of Principal

T.Y.B.Sc Wine Technology

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

Eligibility No. 12021142204

PRN No. AU00002417

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|-----|---------------|---|-----|-----|-----|----|----|-----|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 8 | 23 | 31 | A | 2 | 8.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 7 | 14 | 21* | D | 2 | 4.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 12 | 25 | 37 | A+ | 2 | 9.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 8 | 14 | 22 | C | 2 | 5.0 |
| BSC-WBAT103T | BASIC BOTANY | 8 | 32 | 40 | A+ | 2 | 9.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 7 | 14 | 21* | D | 2 | 4.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 9 | 28 | 37 | A+ | 2 | 9.0 | BSC-WBAT204T | APPLIED BOTANY | 8 | 13 | 21 | D | 2 | 4.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 10 | 22 | 32 | A | 2 | 8.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 6 | 14 | 20* | D | 2 | 4.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 10 | 29 | 39 | A+ | 2 | 9.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 6 | 15 | 21 | D | 2 | 4.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 10 | 23 | 33 | A | 2 | 8.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 7 | 16 | 23* | C | 2 | 5.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 8 | 22 | 30 | A | 2 | 8.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 10 | 15 | 25 | B | 2 | 6.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 9 | 16 | 25 | B | 2 | 6.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 8 | 18 | 26 | B | 2 | 6.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 10 | 20 | 30 | A | 2 | 8.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 8 | 15 | 23 | C | 2 | 5.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 10 | 19 | 29 | B+ | 2 | 7.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 7 | 15 | 22* | C | 2 | 5.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 9 | 21 | 30 | A | 2 | 8.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 10 | 17 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 9 | 14 | 23 | C | 2 | 5.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 6 | 14 | 20 | D | 2 | 4.0 |
| WBAT302T | YEAST TECHNOLOGY | 9 | 16 | 25 | B | 2 | 6.0 | WBAT411T | LANGUAGE COMMUNICATION | 13 | 28 | 41* | A+ | 2 | 9.0 |
| WBAT303T | BREWING TECHNOLOGY | 6 | 19 | 25 | B | 2 | 6.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 6 | 16 | 22 | C | 2 | 5.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 6 | 14 | 20 | D | 2 | 4.0 | WBAT403T | WINE TECHNOLOGY I | 6 | 18 | 24 | C | 2 | 5.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 6 | 14 | 20 | D | 2 | 4.0 | WBAT404T | WINE TECHNOLOGY II | 6 | 21 | 27 | B+ | 2 | 7.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 9 | 14 | 23 | C | 2 | 5.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 6 | 14 | 20* | D | 2 | 4.0 |
| WBAT307P | PRACTICAL'S COURSE I | 6 | 16 | 22 | C | 2 | 5.0 | WBAT405T | BUSINESS MANAGEMENT | 8 | 21 | 29 | B+ | 2 | 7.0 |
| WBAT308P | PRACTICAL'S COURSE II | 6 | 15 | 21* | D | 2 | 4.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 6 | 20 | 26 | B | 2 | 6.0 |
| WBAT309P | PRACTICAL'S COURSE III | 8 | 19 | 27 | B+ | 2 | 7.0 | WBAT407P | PRACTICAL'S COURSE I | 6 | 16 | 22 | C | 2 | 5.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 13 | 14 | 27 | B+ | 2 | 7.0 | WBAT408P | PRACTICAL'S COURSE II | 6 | 18 | 24 | C | 2 | 5.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 12 | 19 | 31 | A | 2 | 8.0 | WBAT409P | PRACTICAL'S COURSE III | 7 | 16 | 23 | C | 2 | 5.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 6 | 14 | 20 | D | 2 | 4.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 13 | 18 | 31 | A | 2 | 8.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 6 | 14 | 20* | D | 2 | 4.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 6 | 19 | 25 | B | 2 | 6.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 10 | 16 | 26 | B | 2 | 6.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 8 | 21 | 29 | B+ | 2 | 7.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 10 | 16 | 26 | B | 2 | 6.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 6 | 19 | 25 | B | 2 | 6.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 9 | 14 | 23 | C | 2 | 5.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 9 | 19 | 28 | B+ | 2 | 7.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 9 | 14 | 23 | C | 2 | 5.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 10 | 20 | 30 | A | 2 | 8.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 11 | 15 | 26* | B | 2 | 6.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 8 | 19 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 9 | 18 | 27* | B+ | 2 | 7.0 | BSC-WBAT606T | WASTE TREATMENT II | 7 | 21 | 28 | B+ | 2 | 7.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 10 | 14 | 24 | C | 2 | 5.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 11 | 20 | 31 | A | 2 | 8.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 9 | 18 | 27 | B+ | 2 | 7.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 9 | 21 | 30 | A | 2 | 8.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 10 | 16 | 26 | B | 2 | 6.0 | BSC-WBAT609P | PRACTICAL COURSE III | 6 | 15 | 21 | D | 2 | 4.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 9 | 19 | 28 | B+ | 2 | 7.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 9 | 14 | 23 | C | 2 | 5.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 9 | 21 | 30 | A | 2 | 8.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 9 | 18 | 27 | B+ | 2 | 7.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 8.16 (2):4.84 (3):5.31 (4):5.85 (5):6.18 (6):6.73 TOTAL CREDITS : 140/140 GRADE POINTS:860 TOT.MARKS : 1888/3600 (52.44%)

CGPA :6.18 FINAL GRADE :B+ ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

Seat No. 2101382 Name : CHAUDHARI SHIVAM SUBHASH
Mother's Name : MANDA

Eligibility No. 12021142209

PRN No. AU00002418

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|------|---------------|---|-----|-----|-----|----|----|-----|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 12 | 35 | 47 | O | 2 | 10.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 13 | 26 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 13 | 30 | 43 | A+ | 2 | 9.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 13 | 26 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT103T | BASIC BOTANY | 12 | 33 | 45 | O | 2 | 10.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 13 | 18 | 31 | A | 2 | 8.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 13 | 29 | 42 | A+ | 2 | 9.0 | BSC-WBAT204T | APPLIED BOTANY | 13 | 23 | 36 | A | 2 | 8.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 11 | 31 | 42 | A+ | 2 | 9.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 12 | 14 | 26 | B | 2 | 6.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 12 | 35 | 47 | O | 2 | 10.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 12 | 28 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 12 | 28 | 40 | A+ | 2 | 9.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 12 | 30 | 42 | A+ | 2 | 9.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 12 | 32 | 44 | A+ | 2 | 9.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 13 | 24 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 12 | 33 | 45 | O | 2 | 10.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 12 | 30 | 42 | A+ | 2 | 9.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 12 | 32 | 44 | A+ | 2 | 9.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 13 | 29 | 42 | 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 | 13 | 31 | 44 | A+ | 2 | 9.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 13 | 32 | 45 | O | 2 | 10.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 13 | 29 | 42 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 11 | 29 | 40 | A+ | 2 | 9.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 12 | 18 | 30 | A | 2 | 8.0 |
| WBAT302T | YEAST TECHNOLOGY | 13 | 29 | 42 | A+ | 2 | 9.0 | WBAT411T | LANGUAGE COMMUNICATION | 12 | 29 | 41* | A+ | 2 | 9.0 |
| WBAT303T | BREWING TECHNOLOGY | 11 | 19 | 30 | A | 2 | 8.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 11 | 25 | 36 | A | 2 | 8.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 11 | 22 | 33 | A | 2 | 8.0 | WBAT403T | WINE TECHNOLOGY I | 10 | 27 | 37 | A+ | 2 | 9.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 12 | 21 | 33 | A | 2 | 8.0 | WBAT404T | WINE TECHNOLOGY II | 12 | 30 | 42 | A+ | 2 | 9.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 12 | 26 | 38 | A+ | 2 | 9.0 | WBAT405T | BUSINESS MANAGEMENT | 12 | 22 | 34 | A | 2 | 8.0 |
| WBAT307P | PRACTICAL'S COURSE I | 13 | 30 | 43 | A+ | 2 | 9.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 11 | 27 | 38 | A+ | 2 | 9.0 |
| WBAT308P | PRACTICAL'S COURSE II | 12 | 32 | 44 | A+ | 2 | 9.0 | WBAT407P | PRACTICAL'S COURSE I | 12 | 31 | 43 | A+ | 2 | 9.0 |
| WBAT309P | PRACTICAL'S COURSE III | 12 | 30 | 42 | A+ | 2 | 9.0 | WBAT408P | PRACTICAL'S COURSE II | 12 | 32 | 44 | A+ | 2 | 9.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 11 | 20 | 31 | A | 2 | 8.0 | WBAT409P | PRACTICAL'S COURSE III | 13 | 27 | 40 | A+ | 2 | 9.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 12 | 21 | 33 | A | 2 | 8.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 11 | 25 | 36 | A | 2 | 8.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 11 | 21 | 32 | A | 2 | 8.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 12 | 25 | 37 | A+ | 2 | 9.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 12 | 26 | 38 | A+ | 2 | 9.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 13 | 30 | 43 | A+ | 2 | 9.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 14 | 16 | 30 | A | 2 | 8.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 13 | 30 | 43 | A+ | 2 | 9.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 14 | 27 | 41 | A+ | 2 | 9.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 13 | 27 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 13 | 20 | 33 | A | 2 | 8.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 12 | 28 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 13 | 20 | 33 | A | 2 | 8.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 13 | 28 | 41 | A+ | 2 | 9.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 14 | 19 | 33 | A | 2 | 8.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 12 | 19 | 31 | A | 2 | 8.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 14 | 28 | 42 | A+ | 2 | 9.0 | BSC-WBAT606T | WASTE TREATMENT II | 13 | 24 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 14 | 30 | 44 | A+ | 2 | 9.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 13 | 28 | 41 | A+ | 2 | 9.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 14 | 30 | 44 | A+ | 2 | 9.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 13 | 31 | 44 | A+ | 2 | 9.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 14 | 30 | 44 | A+ | 2 | 9.0 | BSC-WBAT609P | PRACTICAL COURSE III | 12 | 28 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 13 | 21 | 34 | A | 2 | 8.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 13 | 18 | 31 | A | 2 | 8.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 13 | 29 | 42 | A+ | 2 | 9.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 13 | 28 | 41 | A+ | 2 | 9.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 9.41 (2):8.55 (3):8.54 (4):8.69 (5):8.55 (6):8.82 TOTAL CREDITS : 140/140 GRADE POINTS:1225 TOT.MARKS : 2815/3600 (78.19%)

CGPA :8.76 FINAL GRADE :A+ ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

Seat No. 2101383 Name : DESHMUKH RAMPRASAD JAYKUMAR
Mother's Name : SUVARNA

Eligibility No. 12021142192

PRN No. AU00002419

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|------|---------------|---|-----|-----|-----|----|----|-----|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 11 | 30 | 41 | A+ | 2 | 9.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 13 | 29 | 42 | A+ | 2 | 9.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 12 | 28 | 40 | A+ | 2 | 9.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 12 | 24 | 36 | A | 2 | 8.0 |
| BSC-WBAT103T | BASIC BOTANY | 11 | 30 | 41 | A+ | 2 | 9.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 12 | 19 | 31 | A | 2 | 8.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 11 | 30 | 41 | A+ | 2 | 9.0 | BSC-WBAT204T | APPLIED BOTANY | 11 | 29 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 11 | 25 | 36 | A | 2 | 8.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 12 | 22 | 34 | A | 2 | 8.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 11 | 34 | 45 | O | 2 | 10.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 12 | 24 | 36 | A | 2 | 8.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 11 | 28 | 39 | A+ | 2 | 9.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 11 | 24 | 35 | A | 2 | 8.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 11 | 34 | 45 | O | 2 | 10.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 12 | 26 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 12 | 31 | 43 | A+ | 2 | 9.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 12 | 29 | 41 | A+ | 2 | 9.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 10 | 25 | 35 | A | 2 | 8.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 12 | 27 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 11 | 21 | 32 | A | 2 | 8.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 12 | 29 | 41 | A+ | 2 | 9.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 12 | 26 | 38 | A+ | 2 | 9.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 12 | 29 | 41 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 12 | 27 | 39 | A+ | 2 | 9.0 | WBAT411T | LANGUAGE COMMUNICATION | 12 | 29 | 41* | A+ | 2 | 9.0 |
| WBAT302T | YEAST TECHNOLOGY | 13 | 29 | 42 | A+ | 2 | 9.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 11 | 25 | 36 | A | 2 | 8.0 |
| WBAT303T | BREWING TECHNOLOGY | 12 | 27 | 39 | A+ | 2 | 9.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 12 | 24 | 36 | A | 2 | 8.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 12 | 24 | 36 | A | 2 | 8.0 | WBAT403T | WINE TECHNOLOGY I | 9 | 28 | 37 | A+ | 2 | 9.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 12 | 23 | 35 | A | 2 | 8.0 | WBAT404T | WINE TECHNOLOGY II | 11 | 30 | 41 | A+ | 2 | 9.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 11 | 23 | 34* | A | 2 | 8.0 | WBAT405T | BUSINESS MANAGEMENT | 12 | 29 | 41 | A+ | 2 | 9.0 |
| WBAT307P | PRACTICAL'S COURSE I | 13 | 27 | 40 | A+ | 2 | 9.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 11 | 32 | 43 | A+ | 2 | 9.0 |
| WBAT308P | PRACTICAL'S COURSE II | 13 | 30 | 43 | A+ | 2 | 9.0 | WBAT407P | PRACTICAL'S COURSE I | 11 | 29 | 40 | A+ | 2 | 9.0 |
| WBAT309P | PRACTICAL'S COURSE III | 12 | 29 | 41 | A+ | 2 | 9.0 | WBAT408P | PRACTICAL'S COURSE II | 13 | 28 | 41 | A+ | 2 | 9.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 13 | 16 | 29 | B+ | 2 | 7.0 | WBAT409P | PRACTICAL'S COURSE III | 13 | 26 | 39 | A+ | 2 | 9.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 12 | 28 | 40 | A+ | 2 | 9.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 9 | 25 | 34 | A | 2 | 8.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 12 | 20 | 32 | A | 2 | 8.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 12 | 26 | 38 | A+ | 2 | 9.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 12 | 27 | 39 | A+ | 2 | 9.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 11 | 27 | 38 | A+ | 2 | 9.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 13 | 18 | 31 | A | 2 | 8.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 13 | 24 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 13 | 22 | 35 | A | 2 | 8.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 12 | 23 | 35 | A | 2 | 8.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 11 | 15 | 26 | B | 2 | 6.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 10 | 26 | 36 | A | 2 | 8.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 10 | 24 | 34 | A | 2 | 8.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 12 | 26 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 13 | 18 | 31 | A | 2 | 8.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 11 | 22 | 33 | A | 2 | 8.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 12 | 30 | 42 | A+ | 2 | 9.0 | BSC-WBAT606T | WASTE TREATMENT II | 12 | 21 | 33 | A | 2 | 8.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 13 | 24 | 37 | A+ | 2 | 9.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 13 | 31 | 44 | A+ | 2 | 9.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 12 | 24 | 36 | A | 2 | 8.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 12 | 30 | 42 | A+ | 2 | 9.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 13 | 27 | 40 | A+ | 2 | 9.0 | BSC-WBAT609P | PRACTICAL COURSE III | 13 | 26 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 11 | 29 | 40* | A+ | 2 | 9.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 13 | 19 | 32 | A | 2 | 8.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 13 | 29 | 42 | A+ | 2 | 9.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 13 | 28 | 41 | A+ | 2 | 9.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 8.95 (2):8.55 (3):8.54 (4):8.77 (5):8.27 (6):8.55 TOTAL CREDITS : 140/140 GRADE POINTS:1205 TOT.MARKS : 2728/3600 (75.78%)

CGPA :8.61 FINAL GRADE :A+ ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

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

Eligibility No. 12021142205

PRN No. AU00002420

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|-----|---------------|---|-----|-----|-----|----|----|-----|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 8 | 23 | 31 | A | 2 | 8.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 10 | 14 | 24 | C | 2 | 5.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 6 | 29 | 35 | A | 2 | 8.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 8 | 19 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT103T | BASIC BOTANY | 8 | 34 | 42 | A+ | 2 | 9.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 10 | 15 | 25* | B | 2 | 6.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 9 | 17 | 26 | B | 2 | 6.0 | BSC-WBAT204T | APPLIED BOTANY | 9 | 15 | 24 | C | 2 | 5.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 11 | 22 | 33 | A | 2 | 8.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 10 | 15 | 25* | B | 2 | 6.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 9 | 25 | 34 | A | 2 | 8.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 10 | 16 | 26 | B | 2 | 6.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 10 | 27 | 37 | A+ | 2 | 9.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 9 | 19 | 28* | B+ | 2 | 7.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 8 | 20 | 28 | B+ | 2 | 7.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 10 | 15 | 25 | B | 2 | 6.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 9 | 14 | 23 | C | 2 | 5.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 10 | 14 | 24 | C | 2 | 5.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 9 | 21 | 30 | A | 2 | 8.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 9 | 16 | 25 | B | 2 | 6.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 11 | 17 | 28 | B+ | 2 | 7.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 11 | 17 | 28 | B+ | 2 | 7.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 9 | 18 | 27 | B+ | 2 | 7.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 11 | 20 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 9 | 14 | 23* | C | 2 | 5.0 | WBAT411T | LANGUAGE COMMUNICATION | 13 | 28 | 41* | A+ | 2 | 9.0 |
| WBAT302T | YEAST TECHNOLOGY | 11 | 19 | 30 | A | 2 | 8.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 9 | 17 | 26 | B | 2 | 6.0 |
| WBAT303T | BREWING TECHNOLOGY | 7 | 18 | 25 | B | 2 | 6.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 9 | 18 | 27 | B+ | 2 | 7.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 9 | 14 | 23 | C | 2 | 5.0 | WBAT403T | WINE TECHNOLOGY I | 9 | 21 | 30 | A | 2 | 8.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 8 | 14 | 22 | C | 2 | 5.0 | WBAT404T | WINE TECHNOLOGY II | 9 | 22 | 31 | A | 2 | 8.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 10 | 17 | 27* | B+ | 2 | 7.0 | WBAT405T | BUSINESS MANAGEMENT | 11 | 21 | 32 | A | 2 | 8.0 |
| WBAT307P | PRACTICAL'S COURSE I | 9 | 15 | 24 | C | 2 | 5.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 9 | 25 | 34 | A | 2 | 8.0 |
| WBAT308P | PRACTICAL'S COURSE II | 10 | 17 | 27 | B+ | 2 | 7.0 | WBAT407P | PRACTICAL'S COURSE I | 10 | 18 | 28 | B+ | 2 | 7.0 |
| WBAT309P | PRACTICAL'S COURSE III | 10 | 22 | 32 | A | 2 | 8.0 | WBAT408P | PRACTICAL'S COURSE II | 10 | 20 | 30 | A | 2 | 8.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 9 | 15 | 24 | C | 2 | 5.0 | WBAT409P | PRACTICAL'S COURSE III | 10 | 22 | 32 | A | 2 | 8.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 10 | 20 | 30 | A | 2 | 8.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 13 | 19 | 32 | A | 2 | 8.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 9 | 16 | 25 | B | 2 | 6.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 9 | 19 | 28 | B+ | 2 | 7.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 8 | 19 | 27 | B+ | 2 | 7.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 10 | 16 | 26 | B | 2 | 6.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 13 | 15 | 28 | B+ | 2 | 7.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 11 | 19 | 30 | A | 2 | 8.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 13 | 22 | 35 | A | 2 | 8.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 11 | 19 | 30 | A | 2 | 8.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 10 | 14 | 24 | C | 2 | 5.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 10 | 15 | 25 | B | 2 | 6.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 9 | 14 | 23 | C | 2 | 5.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 11 | 21 | 32 | A | 2 | 8.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 13 | 17 | 30* | A | 2 | 8.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 9 | 14 | 23 | C | 2 | 5.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 11 | 14 | 25 | B | 2 | 6.0 | BSC-WBAT606T | WASTE TREATMENT II | 10 | 25 | 35 | A | 2 | 8.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 13 | 20 | 33 | A | 2 | 8.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 11 | 27 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 11 | 22 | 33 | A | 2 | 8.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 12 | 23 | 35 | A | 2 | 8.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 13 | 22 | 35 | A | 2 | 8.0 | BSC-WBAT609P | PRACTICAL COURSE III | 11 | 19 | 30 | A | 2 | 8.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 10 | 15 | 25 | B | 2 | 6.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 12 | 20 | 32 | A | 2 | 8.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 11 | 23 | 34 | A | 2 | 8.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 12 | 20 | 32 | A | 2 | 8.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 7.57 (2):6.14 (3):6.31 (4):7.54 (5):7.00 (6):7.64 TOTAL CREDITS : 140/140 GRADE POINTS:984 TOT.MARKS : 2089/3600 (58.03%)

CGPA :7.03 FINAL GRADE :A ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

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

Eligibility No. 12021142193

PRN No. AU00002421

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|------|---------------|---|-----|-----|-----|----|----|-----|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 8 | 28 | 36 | A | 2 | 8.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 11 | 25 | 36 | A | 2 | 8.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 13 | 27 | 40 | A+ | 2 | 9.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 11 | 20 | 31 | A | 2 | 8.0 |
| BSC-WBAT103T | BASIC BOTANY | 11 | 34 | 45 | O | 2 | 10.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 12 | 14 | 26 | B | 2 | 6.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 10 | 32 | 42 | A+ | 2 | 9.0 | BSC-WBAT204T | APPLIED BOTANY | 10 | 21 | 31 | A | 2 | 8.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 12 | 25 | 37 | A+ | 2 | 9.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 12 | 9 | 21 | D | 2 | 4.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 9 | 35 | 44 | A+ | 2 | 9.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 12 | 21 | 33 | A | 2 | 8.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 12 | 29 | 41 | A+ | 2 | 9.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 10 | 14 | 24 | C | 2 | 5.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 8 | 26 | 34 | A | 2 | 8.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 12 | 20 | 32 | A | 2 | 8.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 9 | 28 | 37 | A+ | 2 | 9.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 11 | 26 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 11 | 27 | 38 | A+ | 2 | 9.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 9 | 22 | 31 | A | 2 | 8.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 12 | 21 | 33 | A | 2 | 8.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 12 | 13 | 25 | B | 2 | 6.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 9 | 26 | 35 | A | 2 | 8.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 12 | 26 | 38 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 9 | 17 | 26 | B | 2 | 6.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 12 | 21 | 33 | A | 2 | 8.0 |
| WBAT302T | YEAST TECHNOLOGY | 13 | 23 | 36 | A | 2 | 8.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 10 | 24 | 34 | A | 2 | 8.0 |
| WBAT303T | BREWING TECHNOLOGY | 7 | 20 | 27 | B+ | 2 | 7.0 | WBAT403T | WINE TECHNOLOGY I | 11 | 29 | 40 | A+ | 2 | 9.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 7 | 25 | 32 | A | 2 | 8.0 | WBAT404T | WINE TECHNOLOGY II | 12 | 27 | 39 | A+ | 2 | 9.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 9 | 17 | 26 | B | 2 | 6.0 | WBAT405T | BUSINESS MANAGEMENT | 11 | 33 | 44 | A+ | 2 | 9.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 11 | 21 | 32 | A | 2 | 8.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 10 | 32 | 42 | A+ | 2 | 9.0 |
| WBAT307P | PRACTICAL'S COURSE I | 12 | 30 | 42 | A+ | 2 | 9.0 | WBAT407P | PRACTICAL'S COURSE I | 9 | 25 | 34 | A | 2 | 8.0 |
| WBAT308P | PRACTICAL'S COURSE II | 6 | 20 | 26 | B | 2 | 6.0 | WBAT408P | PRACTICAL'S COURSE II | 12 | 27 | 39 | A+ | 2 | 9.0 |
| WBAT309P | PRACTICAL'S COURSE III | 11 | 28 | 39 | A+ | 2 | 9.0 | WBAT409P | PRACTICAL'S COURSE III | 12 | 25 | 37 | A+ | 2 | 9.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 11 | 17 | 28 | B+ | 2 | 7.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 14 | 28 | 42 | A+ | 2 | 9.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 14 | 21 | 35 | A | 2 | 8.0 | WBAT411T | LANGUAGE COMMUNICATION | 14 | 28 | 42 | A+ | 2 | 9.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 12 | 24 | 36 | A | 2 | 8.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 9 | 24 | 33 | A | 2 | 8.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 11 | 28 | 39 | A+ | 2 | 9.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 11 | 20 | 31 | A | 2 | 8.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 12 | 22 | 34 | A | 2 | 8.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 11 | 28 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 12 | 25 | 37 | A+ | 2 | 9.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 10 | 26 | 36 | A | 2 | 8.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 11 | 21 | 32 | A | 2 | 8.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 9 | 26 | 35 | A | 2 | 8.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 11 | 23 | 34 | A | 2 | 8.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 12 | 25 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 12 | 23 | 35 | A | 2 | 8.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 8 | 25 | 33 | A | 2 | 8.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 13 | 26 | 39 | A+ | 2 | 9.0 | BSC-WBAT606T | WASTE TREATMENT II | 11 | 28 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 13 | 24 | 37 | A+ | 2 | 9.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 11 | 28 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 12 | 26 | 38 | A+ | 2 | 9.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 12 | 26 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 13 | 26 | 39 | A+ | 2 | 9.0 | BSC-WBAT609P | PRACTICAL COURSE III | 11 | 25 | 36 | A | 2 | 8.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 11 | 18 | 29 | B+ | 2 | 7.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 11 | 22 | 33 | A | 2 | 8.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 12 | 25 | 37 | A+ | 2 | 9.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 12 | 24 | 36 | A | 2 | 8.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 8.77 (2):7.18 (3):7.62 (4):8.62 (5):8.45 (6):8.45 TOTAL CREDITS : 140/140 GRADE POINTS:1145 TOT.MARKS : 2533/3600 (70.36%)

CGPA :8.18 FINAL GRADE :A ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

Seat No. 2101387 Name : KADAM RUSHIKESH GITARAM
Mother's Name : MIRA

Eligibility No. 12021142196

PRN No. AU00002423

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|-----|---------------|---|-----|-----|-----|----|----|-----|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 7 | 26 | 33 | A | 2 | 8.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 7 | 13 | 20 | D | 2 | 4.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 6 | 27 | 33 | A | 2 | 8.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 8 | 19 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT103T | BASIC BOTANY | 6 | 35 | 41 | A+ | 2 | 9.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 7 | 16 | 23* | C | 2 | 5.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 8 | 29 | 37 | A+ | 2 | 9.0 | BSC-WBAT204T | APPLIED BOTANY | 7 | 13 | 20 | D | 2 | 4.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 9 | 24 | 33 | A | 2 | 8.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 6 | 14 | 20 | D | 2 | 4.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 7 | 29 | 36 | A | 2 | 8.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 6 | 16 | 22 | C | 2 | 5.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 10 | 22 | 32 | A | 2 | 8.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 7 | 15 | 22* | C | 2 | 5.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 10 | 14 | 24 | C | 2 | 5.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 7 | 14 | 21 | D | 2 | 4.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 11 | 14 | 25 | B | 2 | 6.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 8 | 16 | 24 | C | 2 | 5.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 9 | 20 | 29 | B+ | 2 | 7.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 8 | 17 | 25 | B | 2 | 6.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 9 | 14 | 23 | C | 2 | 5.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 8 | 14 | 22* | C | 2 | 5.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 7 | 14 | 21* | D | 2 | 4.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 7 | 14 | 21* | D | 2 | 4.0 |
| UGAC-01 | DEMOCRACY, ELECTION AND GOVERNANCE | - | - | - | SA | - | - | UGAC-02 | PHYSICAL EDUCATION | - | - | - | SA | - | - |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 8 | 18 | 26 | B | 2 | 6.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 9 | 15 | 24* | C | 2 | 5.0 |
| WBAT302T | YEAST TECHNOLOGY | 9 | 23 | 32 | A | 2 | 8.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 6 | 18 | 24 | C | 2 | 5.0 |
| WBAT303T | BREWING TECHNOLOGY | 6 | 19 | 25* | B | 2 | 6.0 | WBAT403T | WINE TECHNOLOGY I | 8 | 26 | 34 | A | 2 | 8.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 6 | 15 | 21 | D | 2 | 4.0 | WBAT404T | WINE TECHNOLOGY II | 9 | 24 | 33 | A | 2 | 8.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 8 | 15 | 23 | C | 2 | 5.0 | WBAT405T | BUSINESS MANAGEMENT | 7 | 19 | 26 | B | 2 | 6.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 9 | 17 | 26* | B | 2 | 6.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 6 | 29 | 35 | A | 2 | 8.0 |
| WBAT307P | PRACTICAL'S COURSE I | 8 | 14 | 22 | C | 2 | 5.0 | WBAT407P | PRACTICAL'S COURSE I | 7 | 15 | 22 | C | 2 | 5.0 |
| WBAT308P | PRACTICAL'S COURSE II | 6 | 18 | 24 | C | 2 | 5.0 | WBAT408P | PRACTICAL'S COURSE II | 7 | 19 | 26 | B | 2 | 6.0 |
| WBAT309P | PRACTICAL'S COURSE III | 7 | 17 | 24 | C | 2 | 5.0 | WBAT409P | PRACTICAL'S COURSE III | 7 | 17 | 24 | C | 2 | 5.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 10 | 16 | 26 | B | 2 | 6.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 7 | 23 | 30 | A | 2 | 8.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 10 | 16 | 26 | B | 2 | 6.0 | WBAT411T | LANGUAGE COMMUNICATION | 14 | 24 | 38 | A+ | 2 | 9.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 6 | 16 | 22 | C | 2 | 5.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 6 | 24 | 30 | A | 2 | 8.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 6 | 15 | 21 | D | 2 | 4.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 8 | 14 | 22 | C | 2 | 5.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 12 | 17 | 29 | B+ | 2 | 7.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 9 | 16 | 25 | B | 2 | 6.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 12 | 20 | 32 | A | 2 | 8.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 8 | 19 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 10 | 19 | 29 | B+ | 2 | 7.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 8 | 21 | 29 | B+ | 2 | 7.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 9 | 21 | 30 | A | 2 | 8.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 10 | 21 | 31 | A | 2 | 8.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 12 | 14 | 26 | B | 2 | 6.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 7 | 15 | 22 | C | 2 | 5.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 9 | 14 | 23 | C | 2 | 5.0 | BSC-WBAT606T | WASTE TREATMENT II | 9 | 25 | 34 | A | 2 | 8.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 12 | 19 | 31 | A | 2 | 8.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 9 | 18 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 8 | 17 | 25 | B | 2 | 6.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 10 | 21 | 31 | A | 2 | 8.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 12 | 16 | 28 | B+ | 2 | 7.0 | BSC-WBAT609P | PRACTICAL COURSE III | 8 | 17 | 25 | B | 2 | 6.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 10 | 14 | 24 | C | 2 | 5.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 9 | 22 | 31 | A | 2 | 8.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 9 | 23 | 32 | A | 2 | 8.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 9 | 20 | 29 | B+ | 2 | 7.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 7.23 (2):4.82 (3):5.46 (4):6.62 (5):6.82 (6):7.00 TOTAL CREDITS : 140/140 GRADE POINTS:883 TOT.MARKS : 1940/3600 (53.89%)

CGPA :6.33 FINAL GRADE :B+ ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

Seat No. 2101388 Name : KALE DNYANESHWARI AMRUT
Mother's Name : VANDANA

Eligibility No. 12021142195

PRN No. AU00002424

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|------|---------------|---|-----|-----|-----|----|----|------|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 13 | 26 | 39 | A+ | 2 | 9.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 12 | 26 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 13 | 31 | 44 | A+ | 2 | 9.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 13 | 26 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT103T | BASIC BOTANY | 12 | 35 | 47 | O | 2 | 10.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 13 | 15 | 28 | B+ | 2 | 7.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 13 | 26 | 39 | A+ | 2 | 9.0 | BSC-WBAT204T | APPLIED BOTANY | 13 | 27 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 12 | 27 | 39 | A+ | 2 | 9.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 13 | 24 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 12 | 35 | 47 | O | 2 | 10.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 12 | 23 | 35 | A | 2 | 8.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 12 | 29 | 41 | A+ | 2 | 9.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 12 | 16 | 28 | B+ | 2 | 7.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 13 | 28 | 41 | A+ | 2 | 9.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 13 | 29 | 42 | A+ | 2 | 9.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 12 | 33 | 45 | O | 2 | 10.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 12 | 28 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 12 | 30 | 42 | A+ | 2 | 9.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 13 | 28 | 41 | 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 | 13 | 27 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 13 | 26 | 39 | A+ | 2 | 9.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 13 | 28 | 41 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 12 | 29 | 41 | A+ | 2 | 9.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 12 | 24 | 36 | A | 2 | 8.0 |
| WBAT302T | YEAST TECHNOLOGY | 14 | 26 | 40 | A+ | 2 | 9.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 12 | 27 | 39 | A+ | 2 | 9.0 |
| WBAT303T | BREWING TECHNOLOGY | 10 | 21 | 31 | A | 2 | 8.0 | WBAT403T | WINE TECHNOLOGY I | 12 | 28 | 40 | A+ | 2 | 9.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 10 | 19 | 29 | B+ | 2 | 7.0 | WBAT404T | WINE TECHNOLOGY II | 12 | 32 | 44 | A+ | 2 | 9.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 11 | 23 | 34 | A | 2 | 8.0 | WBAT405T | BUSINESS MANAGEMENT | 13 | 29 | 42 | A+ | 2 | 9.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 12 | 27 | 39 | A+ | 2 | 9.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 11 | 30 | 41 | A+ | 2 | 9.0 |
| WBAT307P | PRACTICAL'S COURSE I | 13 | 30 | 43 | A+ | 2 | 9.0 | WBAT407P | PRACTICAL'S COURSE I | 14 | 30 | 44 | A+ | 2 | 9.0 |
| WBAT308P | PRACTICAL'S COURSE II | 12 | 26 | 38 | A+ | 2 | 9.0 | WBAT408P | PRACTICAL'S COURSE II | 13 | 30 | 43 | A+ | 2 | 9.0 |
| WBAT309P | PRACTICAL'S COURSE III | 12 | 29 | 41 | A+ | 2 | 9.0 | WBAT409P | PRACTICAL'S COURSE III | 13 | 28 | 41 | A+ | 2 | 9.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 12 | 27 | 39 | A+ | 2 | 9.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 14 | 27 | 41 | A+ | 2 | 9.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 12 | 26 | 38 | A+ | 2 | 9.0 | WBAT411T | LANGUAGE COMMUNICATION | 11 | 26 | 37 | A+ | 2 | 9.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 12 | 28 | 40 | A+ | 2 | 9.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 12 | 25 | 37 | A+ | 2 | 9.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 11 | 26 | 37 | A+ | 2 | 9.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 13 | 25 | 38 | A+ | 2 | 9.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 14 | 19 | 33 | A | 2 | 8.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 13 | 31 | 44 | A+ | 2 | 9.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 14 | 25 | 39 | A+ | 2 | 9.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 14 | 26 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 14 | 24 | 38 | A+ | 2 | 9.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 12 | 29 | 41 | A+ | 2 | 9.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 13 | 27 | 40 | A+ | 2 | 9.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 13 | 32 | 45 | O | 2 | 10.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 14 | 24 | 38 | A+ | 2 | 9.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 12 | 26 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 14 | 25 | 39 | A+ | 2 | 9.0 | BSC-WBAT606T | WASTE TREATMENT II | 14 | 30 | 44 | A+ | 2 | 9.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 14 | 29 | 43 | A+ | 2 | 9.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 13 | 30 | 43 | A+ | 2 | 9.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 14 | 31 | 45 | O | 2 | 10.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 13 | 30 | 43 | A+ | 2 | 9.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 14 | 30 | 44 | A+ | 2 | 9.0 | BSC-WBAT609P | PRACTICAL COURSE III | 13 | 28 | 41 | A+ | 2 | 9.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 14 | 28 | 42 | A+ | 2 | 9.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 13 | 26 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 13 | 29 | 42 | A+ | 2 | 9.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 13 | 30 | 43 | A+ | 2 | 9.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 9.25 (2):8.55 (3):8.69 (4):8.92 (5):9.00 (6):9.09 TOTAL CREDITS : 140/140 GRADE POINTS:1248 TOT.MARKS : 2871/3600 (79.75%)

CGPA :8.92 FINAL GRADE :A+ ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

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

Eligibility No. 12021142198

PRN No. AU00002429

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|------|---------------|---|-----|-----|-----|----|----|------|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 12 | 35 | 47 | O | 2 | 10.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 12 | 21 | 33 | A | 2 | 8.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 12 | 30 | 42 | A+ | 2 | 9.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 13 | 25 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT103T | BASIC BOTANY | 12 | 35 | 47 | O | 2 | 10.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 13 | 20 | 33 | A | 2 | 8.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 13 | 32 | 45 | O | 2 | 10.0 | BSC-WBAT204T | APPLIED BOTANY | 13 | 26 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 12 | 28 | 40 | A+ | 2 | 9.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 12 | 22 | 34 | A | 2 | 8.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 12 | 35 | 47 | O | 2 | 10.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 12 | 23 | 35 | A | 2 | 8.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 12 | 32 | 44 | A+ | 2 | 9.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 12 | 18 | 30 | A | 2 | 8.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 12 | 30 | 42 | A+ | 2 | 9.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 13 | 26 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 12 | 31 | 43 | A+ | 2 | 9.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 12 | 30 | 42 | A+ | 2 | 9.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 12 | 32 | 44 | A+ | 2 | 9.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 13 | 28 | 41 | 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 | 13 | 30 | 43 | A+ | 2 | 9.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 13 | 30 | 43 | A+ | 2 | 9.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 13 | 29 | 42 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 12 | 25 | 37 | A+ | 2 | 9.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 12 | 32 | 44 | A+ | 2 | 9.0 |
| WBAT302T | YEAST TECHNOLOGY | 13 | 27 | 40 | A+ | 2 | 9.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 11 | 28 | 39 | A+ | 2 | 9.0 |
| WBAT303T | BREWING TECHNOLOGY | 11 | 28 | 39 | A+ | 2 | 9.0 | WBAT403T | WINE TECHNOLOGY I | 12 | 30 | 42 | A+ | 2 | 9.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 11 | 21 | 32 | A | 2 | 8.0 | WBAT404T | WINE TECHNOLOGY II | 12 | 32 | 44 | A+ | 2 | 9.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 12 | 25 | 37 | A+ | 2 | 9.0 | WBAT405T | BUSINESS MANAGEMENT | 12 | 25 | 37 | A+ | 2 | 9.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 12 | 27 | 39 | A+ | 2 | 9.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 12 | 31 | 43 | A+ | 2 | 9.0 |
| WBAT307P | PRACTICAL'S COURSE I | 12 | 32 | 44 | A+ | 2 | 9.0 | WBAT407P | PRACTICAL'S COURSE I | 12 | 31 | 43 | A+ | 2 | 9.0 |
| WBAT308P | PRACTICAL'S COURSE II | 12 | 28 | 40 | A+ | 2 | 9.0 | WBAT408P | PRACTICAL'S COURSE II | 14 | 33 | 47 | O | 2 | 10.0 |
| WBAT309P | PRACTICAL'S COURSE III | 12 | 30 | 42 | A+ | 2 | 9.0 | WBAT409P | PRACTICAL'S COURSE III | 13 | 28 | 41 | A+ | 2 | 9.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 11 | 26 | 37 | A+ | 2 | 9.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 13 | 27 | 40 | A+ | 2 | 9.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 9 | 23 | 32 | A | 2 | 8.0 | WBAT411T | LANGUAGE COMMUNICATION | 12 | 28 | 40 | A+ | 2 | 9.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 11 | 21 | 32 | A | 2 | 8.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 11 | 26 | 37 | A+ | 2 | 9.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 12 | 27 | 39 | A+ | 2 | 9.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 13 | 28 | 41 | A+ | 2 | 9.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 14 | 28 | 42 | A+ | 2 | 9.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 11 | 30 | 41 | A+ | 2 | 9.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 14 | 27 | 41 | A+ | 2 | 9.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 11 | 29 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 13 | 22 | 35 | A | 2 | 8.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 9 | 27 | 36 | A | 2 | 8.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 13 | 27 | 40 | A+ | 2 | 9.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 12 | 30 | 42 | A+ | 2 | 9.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 14 | 27 | 41 | A+ | 2 | 9.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 9 | 29 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 14 | 17 | 31 | A | 2 | 8.0 | BSC-WBAT606T | WASTE TREATMENT II | 12 | 22 | 34 | A | 2 | 8.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 14 | 30 | 44 | A+ | 2 | 9.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 12 | 31 | 43 | A+ | 2 | 9.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 13 | 31 | 44 | A+ | 2 | 9.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 10 | 28 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 14 | 31 | 45 | O | 2 | 10.0 | BSC-WBAT609P | PRACTICAL COURSE III | 11 | 25 | 36 | A | 2 | 8.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 13 | 24 | 37 | A+ | 2 | 9.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 8 | 28 | 36 | A | 2 | 8.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 13 | 29 | 42 | A+ | 2 | 9.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 12 | 26 | 38 | A+ | 2 | 9.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 9.36 (2):8.55 (3):8.77 (4):9.08 (5):8.91 (6):8.64 TOTAL CREDITS : 140/140 GRADE POINTS:1244 TOT.MARKS : 2867/3600 (79.64%)

CGPA :8.89 FINAL GRADE :A+ ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

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

Eligibility No. 12021142203

PRN No. AU00002430

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|--------------|--|-----|-----|-----|----|---------------|--|--------------------------------|--|-----|-----|-----|-----|-----|-----|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 10 | 29 | 39 | A+ | 2 | 9.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 9 | 12 | 21 | D | 2 | 4.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 8 | 25 | 33 | A | 2 | 8.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 7 | 16 | 23 | C | 2 | 5.0 |
| BSC-WBAT103T | BASIC BOTANY | 9 | 32 | 41 | A+ | 2 | 9.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 9 | 13 | 22 | C | 2 | 5.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 8 | 32 | 40 | A+ | 2 | 9.0 | BSC-WBAT204T | APPLIED BOTANY | 8 | 21 | 29 | B+ | 2 | 7.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 10 | 22 | 32 | A | 2 | 8.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 9 | 14 | 23* | C | 2 | 5.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 8 | 29 | 37 | A+ | 2 | 9.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 8 | 14 | 22 | C | 2 | 5.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 9 | 21 | 30 | A | 2 | 8.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 8 | 17 | 25* | B | 2 | 6.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 10 | 22 | 32 | A | 2 | 8.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 9 | 15 | 24 | C | 2 | 5.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 11 | 18 | 29 | B+ | 2 | 7.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 8 | 14 | 22 | C | 2 | 5.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 9 | 18 | 27 | B+ | 2 | 7.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 9 | 14 | 23 | C | 2 | 5.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 10 | 17 | 27 | B+ | 2 | 7.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 9 | 14 | 23* | C | 2 | 5.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 11 | 19 | 30 | A | 2 | 8.0 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 7 | 15 | 22 | C | 2 | 5.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 9 | 14 | 23 | C | 2 | 5.0 |
| WBAT302T | YEAST TECHNOLOGY | 11 | 15 | 26 | B | 2 | 6.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 8 | 15 | 23 | C | 2 | 5.0 |
| WBAT303T | BREWING TECHNOLOGY | 6 | 16 | 22* | C | 2 | 5.0 | WBAT403T | WINE TECHNOLOGY I | 8 | 26 | 34 | A | 2 | 8.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 6 | 14 | 20 | D | 2 | 4.0 | WBAT404T | WINE TECHNOLOGY II | 7 | 29 | 36 | A | 2 | 8.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 7 | 18 | 25 | B | 2 | 6.0 | WBAT405T | BUSINESS MANAGEMENT | 9 | 19 | 28 | B+ | 2 | 7.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 7 | 14 | 21 | D | 2 | 4.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 6 | 25 | 31 | A | 2 | 8.0 |
| WBAT307P | PRACTICAL'S COURSE I | 7 | 14 | 21 | D | 2 | 4.0 | WBAT407P | PRACTICAL'S COURSE I | 7 | 14 | 21 | D | 2 | 4.0 |
| WBAT308P | PRACTICAL'S COURSE II | 6 | 14 | 20 | D | 2 | 4.0 | WBAT408P | PRACTICAL'S COURSE II | 6 | 16 | 22 | C | 2 | 5.0 |
| WBAT309P | PRACTICAL'S COURSE III | 8 | 20 | 28 | B+ | 2 | 7.0 | WBAT409P | PRACTICAL'S COURSE III | 7 | 16 | 23 | C | 2 | 5.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 14 | 19 | 33 | A | 2 | 8.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 13 | 25 | 38 | A+ | 2 | 9.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 10 | 22 | 32 | A | 2 | 8.0 | WBAT411T | LANGUAGE COMMUNICATION | 10 | 15 | 25 | B | 2 | 6.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 8 | 14 | 22* | C | 2 | 5.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 10 | 17 | 27 | B+ | 2 | 7.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 6 | 14 | 20 | D | 2 | 4.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 6 | 14 | 20 | D | 2 | 4.0 |
| SUBJECT NAME | ESE | TOT | GR | CR | PT | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | | | |
| BSC-WBAT506T | WASTE TREATMENT I | 21 | 21* | A | 2 | 8.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 8 | 17 | 25 | B | 2 | 6.0 | |
| | | | | | | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 6 | 24 | 30 | A | 2 | 8.0 | | |
| | | | | | | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 8 | 25 | 33 | A | 2 | 8.0 | | |
| | | | | | | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 10 | 20 | 30 | A | 2 | 8.0 | | |
| | | | | | | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 7 | 17 | 24 | C | 2 | 5.0 | | |
| | | | | | | BSC-WBAT606T | WASTE TREATMENT II | 6 | 20 | 26 | B | 2 | 6.0 | | |
| | | | | | | BSC-WBAT607P | PRACTICAL COURSE -I | 8 | 18 | 26 | B | 2 | 6.0 | | |
| | | | | | | BSC-WBAT608P | PRACTICAL COURSE -II | 9 | 17 | 26 | B | 2 | 6.0 | | |
| | | | | | | BSC-WBAT609P | PRACTICAL COURSE III | 6 | 16 | 22 | C | 2 | 5.0 | | |
| | | | | | | BSC-WBAT610T | ENZYME TECHNOLOGY | 11 | 23 | 34 | A | 2 | 8.0 | | |
| | | | | | | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION | 10 | 18 | 28 | B+ | 2 | 7.0 | | |
| | | | | | | ACUG-A | COMPLETION OF SKILL-BASED CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - | | |
| | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - | | |

SGPA(1) : 8.16 (2):5.18 (3):5.38 (4):6.23 (5):8.00 (6):6.64 TOTAL CREDITS : 120/120 GRADE POINTS:758 TOT.MARKS : 1665/3085 (53.97%)

CGPA :6.60 FINAL GRADE :B+ ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

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

Eligibility No. 12021142197

PRN No. AU00002435

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|------|---------------|---|-----|-----|-----|----|----|-----|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 11 | 29 | 40 | A+ | 2 | 9.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 10 | 17 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 9 | 27 | 36 | A | 2 | 8.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 9 | 21 | 30 | A | 2 | 8.0 |
| BSC-WBAT103T | BASIC BOTANY | 11 | 35 | 46 | O | 2 | 10.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 11 | 14 | 25 | B | 2 | 6.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 9 | 29 | 38 | A+ | 2 | 9.0 | BSC-WBAT204T | APPLIED BOTANY | 10 | 23 | 33 | A | 2 | 8.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 10 | 22 | 32 | A | 2 | 8.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 9 | 20 | 29 | B+ | 2 | 7.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 10 | 33 | 43 | A+ | 2 | 9.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 9 | 22 | 31 | A | 2 | 8.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 11 | 29 | 40 | A+ | 2 | 9.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 9 | 16 | 25 | B | 2 | 6.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 11 | 21 | 32 | A | 2 | 8.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 11 | 14 | 25 | B | 2 | 6.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 12 | 18 | 30 | A | 2 | 8.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 10 | 16 | 26 | B | 2 | 6.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 10 | 20 | 30 | A | 2 | 8.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 10 | 21 | 31 | A | 2 | 8.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 10 | 17 | 27 | B+ | 2 | 7.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 10 | 14 | 24 | C | 2 | 5.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 12 | 16 | 28 | B+ | 2 | 7.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 11 | 15 | 26 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 8 | 23 | 31 | A | 2 | 8.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 11 | 19 | 30 | A | 2 | 8.0 |
| WBAT302T | YEAST TECHNOLOGY | 12 | 25 | 37 | A+ | 2 | 9.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 10 | 24 | 34 | A | 2 | 8.0 |
| WBAT303T | BREWING TECHNOLOGY | 6 | 14 | 20 | D | 2 | 4.0 | WBAT403T | WINE TECHNOLOGY I | 11 | 25 | 36 | A | 2 | 8.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 6 | 14 | 20 | D | 2 | 4.0 | WBAT404T | WINE TECHNOLOGY II | 11 | 25 | 36 | A | 2 | 8.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 9 | 16 | 25 | B | 2 | 6.0 | WBAT405T | BUSINESS MANAGEMENT | 11 | 21 | 32 | A | 2 | 8.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 10 | 22 | 32 | A | 2 | 8.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 9 | 29 | 38 | A+ | 2 | 9.0 |
| WBAT307P | PRACTICAL'S COURSE I | 10 | 19 | 29 | B+ | 2 | 7.0 | WBAT407P | PRACTICAL'S COURSE I | 10 | 21 | 31 | A | 2 | 8.0 |
| WBAT308P | PRACTICAL'S COURSE II | 6 | 20 | 26 | B | 2 | 6.0 | WBAT408P | PRACTICAL'S COURSE II | 11 | 22 | 33 | A | 2 | 8.0 |
| WBAT309P | PRACTICAL'S COURSE III | 10 | 23 | 33 | A | 2 | 8.0 | WBAT409P | PRACTICAL'S COURSE III | 12 | 23 | 35 | A | 2 | 8.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 14 | 21 | 35 | A | 2 | 8.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 10 | 21 | 31 | A | 2 | 8.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 11 | 20 | 31 | A | 2 | 8.0 | WBAT411T | LANGUAGE COMMUNICATION | 12 | 29 | 41 | A+ | 2 | 9.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 10 | 17 | 27 | B+ | 2 | 7.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 6 | 21 | 27 | B+ | 2 | 7.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 11 | 21 | 32 | A | 2 | 8.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 11 | 17 | 28 | B+ | 2 | 7.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 13 | 18 | 31 | A | 2 | 8.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 7 | 21 | 28 | B+ | 2 | 7.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 13 | 24 | 37 | A+ | 2 | 9.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 10 | 26 | 36 | A | 2 | 8.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 6 | 22 | 28 | B+ | 2 | 7.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 9 | 27 | 36 | A | 2 | 8.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 7 | 25 | 32 | A | 2 | 8.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 8 | 24 | 32 | A | 2 | 8.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 12 | 18 | 30 | A | 2 | 8.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 8 | 17 | 25 | B | 2 | 6.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 10 | 17 | 27 | B+ | 2 | 7.0 | BSC-WBAT606T | WASTE TREATMENT II | 11 | 21 | 32 | A | 2 | 8.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 12 | 21 | 33 | A | 2 | 8.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 12 | 18 | 30 | A | 2 | 8.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 12 | 20 | 32 | A | 2 | 8.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 8 | 18 | 26 | B | 2 | 6.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 12 | 23 | 35 | A | 2 | 8.0 | BSC-WBAT609P | PRACTICAL COURSE III | 10 | 17 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 9 | 30 | 39 | A+ | 2 | 9.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 12 | 22 | 34 | A | 2 | 8.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 8 | 24 | 32 | A | 2 | 8.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 9 | 20 | 29 | B+ | 2 | 7.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 8.41 (2):6.80 (3):7.00 (4):8.00 (5):8.00 (6):7.36 TOTAL CREDITS : 140/140 GRADE POINTS:1063 TOT.MARKS : 2255/3600 (62.64%)

CGPA :7.60 FINAL GRADE :A ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

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

Eligibility No. 12021175612

PRN No. AU00002436

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|------|---------------|---|-----|-----|-----|----|----|-----|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 11 | 27 | 38 | A+ | 2 | 9.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 10 | 21 | 31 | A | 2 | 8.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 10 | 27 | 37 | A+ | 2 | 9.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 10 | 22 | 32 | A | 2 | 8.0 |
| BSC-WBAT103T | BASIC BOTANY | 10 | 35 | 45 | O | 2 | 10.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 11 | 18 | 29* | B+ | 2 | 7.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 12 | 27 | 39 | A+ | 2 | 9.0 | BSC-WBAT204T | APPLIED BOTANY | 10 | 24 | 34 | A | 2 | 8.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 11 | 22 | 33 | A | 2 | 8.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 10 | 16 | 26 | B | 2 | 6.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 10 | 30 | 40 | A+ | 2 | 9.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 11 | 19 | 30 | A | 2 | 8.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 10 | 29 | 39 | A+ | 2 | 9.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 8 | 16 | 24 | C | 2 | 5.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 12 | 20 | 32 | A | 2 | 8.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 11 | 20 | 31 | A | 2 | 8.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 12 | 23 | 35 | A | 2 | 8.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 9 | 21 | 30 | A | 2 | 8.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 11 | 23 | 34 | A | 2 | 8.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 10 | 19 | 29 | B+ | 2 | 7.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 10 | 21 | 31 | A | 2 | 8.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 12 | 26 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 12 | 23 | 35 | A | 2 | 8.0 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 10 | 21 | 31 | A | 2 | 8.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 11 | 20 | 31 | A | 2 | 8.0 |
| WBAT302T | YEAST TECHNOLOGY | 14 | 24 | 38 | A+ | 2 | 9.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 9 | 21 | 30 | A | 2 | 8.0 |
| WBAT303T | BREWING TECHNOLOGY | 6 | 20 | 26 | B | 2 | 6.0 | WBAT403T | WINE TECHNOLOGY I | 11 | 25 | 36 | A | 2 | 8.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 6 | 19 | 25 | B | 2 | 6.0 | WBAT404T | WINE TECHNOLOGY II | 11 | 24 | 35 | A | 2 | 8.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 9 | 18 | 27 | B+ | 2 | 7.0 | WBAT405T | BUSINESS MANAGEMENT | 9 | 22 | 31 | A | 2 | 8.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 10 | 14 | 24 | C | 2 | 5.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 9 | 29 | 38 | A+ | 2 | 9.0 |
| WBAT307P | PRACTICAL'S COURSE I | 11 | 29 | 40 | A+ | 2 | 9.0 | WBAT407P | PRACTICAL'S COURSE I | 10 | 27 | 37 | A+ | 2 | 9.0 |
| WBAT308P | PRACTICAL'S COURSE II | 6 | 19 | 25 | B | 2 | 6.0 | WBAT408P | PRACTICAL'S COURSE II | 12 | 23 | 35 | A | 2 | 8.0 |
| WBAT309P | PRACTICAL'S COURSE III | 10 | 21 | 31 | A | 2 | 8.0 | WBAT409P | PRACTICAL'S COURSE III | 11 | 22 | 33 | A | 2 | 8.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 12 | 25 | 37 | A+ | 2 | 9.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 13 | 24 | 37 | A+ | 2 | 9.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 9 | 25 | 34 | A | 2 | 8.0 | WBAT411T | LANGUAGE COMMUNICATION | 12 | 25 | 37 | A+ | 2 | 9.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 10 | 14 | 24 | C | 2 | 5.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 12 | 25 | 37 | A+ | 2 | 9.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 10 | 24 | 34 | A | 2 | 8.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 11 | 22 | 33 | A | 2 | 8.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 12 | 16 | 28 | B+ | 2 | 7.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 12 | 21 | 33 | A | 2 | 8.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 12 | 24 | 36 | A | 2 | 8.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 12 | 27 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 12 | 25 | 37 | A+ | 2 | 9.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 9 | 28 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 12 | 25 | 37 | A+ | 2 | 9.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 11 | 23 | 34 | A | 2 | 8.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 12 | 19 | 31 | A | 2 | 8.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 10 | 23 | 33 | A | 2 | 8.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 13 | 18 | 31 | A | 2 | 8.0 | BSC-WBAT606T | WASTE TREATMENT II | 12 | 24 | 36 | A | 2 | 8.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 12 | 22 | 34 | A | 2 | 8.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 12 | 28 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 13 | 27 | 40 | A+ | 2 | 9.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 12 | 26 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 12 | 23 | 35 | A | 2 | 8.0 | BSC-WBAT609P | PRACTICAL COURSE III | 11 | 22 | 33 | A | 2 | 8.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 12 | 24 | 36 | A | 2 | 8.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 13 | 25 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 12 | 24 | 36 | A | 2 | 8.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 11 | 22 | 33 | A | 2 | 8.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 8.64 (2):7.45 (3):7.23 (4):8.38 (5):8.18 (6):8.45 TOTAL CREDITS : 140/140 GRADE POINTS:1126 TOT.MARKS : 2425/3600 (67.36%)

CGPA :8.06 FINAL GRADE :A ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

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

Eligibility No. 12021175613

PRN No. AU00002437

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|------|---------------|---|-----|-----|-----|----|----|------|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 10 | 28 | 38 | A+ | 2 | 9.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 10 | 20 | 30 | A | 2 | 8.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 10 | 29 | 39 | A+ | 2 | 9.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 8 | 19 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT103T | BASIC BOTANY | 10 | 32 | 42 | A+ | 2 | 9.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 10 | 15 | 25 | B | 2 | 6.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 11 | 33 | 44 | A+ | 2 | 9.0 | BSC-WBAT204T | APPLIED BOTANY | 10 | 19 | 29 | B+ | 2 | 7.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 11 | 27 | 38 | A+ | 2 | 9.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 9 | 22 | 31 | A | 2 | 8.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 10 | 35 | 45 | O | 2 | 10.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 9 | 26 | 35 | A | 2 | 8.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 10 | 31 | 41 | A+ | 2 | 9.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 8 | 16 | 24 | C | 2 | 5.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 9 | 33 | 42 | A+ | 2 | 9.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 12 | 11 | 23 | C | 2 | 5.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 10 | 23 | 33 | A | 2 | 8.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 10 | 22 | 32 | A | 2 | 8.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 10 | 28 | 38 | A+ | 2 | 9.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 10 | 22 | 32 | A | 2 | 8.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 11 | 21 | 32 | A | 2 | 8.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 8 | 21 | 29 | B+ | 2 | 7.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 10 | 26 | 36 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 12 | 21 | 33 | A | 2 | 8.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 12 | 22 | 34 | A | 2 | 8.0 |
| WBAT302T | YEAST TECHNOLOGY | 10 | 26 | 36 | A | 2 | 8.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 11 | 23 | 34 | A | 2 | 8.0 |
| WBAT303T | BREWING TECHNOLOGY | 11 | 24 | 35 | A | 2 | 8.0 | WBAT403T | WINE TECHNOLOGY I | 11 | 24 | 35 | A | 2 | 8.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 11 | 20 | 31 | A | 2 | 8.0 | WBAT404T | WINE TECHNOLOGY II | 12 | 30 | 42 | A+ | 2 | 9.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 10 | 14 | 24 | C | 2 | 5.0 | WBAT405T | BUSINESS MANAGEMENT | 11 | 18 | 29 | B+ | 2 | 7.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 12 | 15 | 27 | B+ | 2 | 7.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 10 | 31 | 41 | A+ | 2 | 9.0 |
| WBAT307P | PRACTICAL'S COURSE I | 11 | 30 | 41 | A+ | 2 | 9.0 | WBAT407P | PRACTICAL'S COURSE I | 12 | 27 | 39 | A+ | 2 | 9.0 |
| WBAT308P | PRACTICAL'S COURSE II | 11 | 26 | 37 | A+ | 2 | 9.0 | WBAT408P | PRACTICAL'S COURSE II | 10 | 30 | 40 | A+ | 2 | 9.0 |
| WBAT309P | PRACTICAL'S COURSE III | 11 | 29 | 40 | A+ | 2 | 9.0 | WBAT409P | PRACTICAL'S COURSE III | 12 | 24 | 36 | A | 2 | 8.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 14 | 25 | 39 | A+ | 2 | 9.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 13 | 24 | 37 | A+ | 2 | 9.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 11 | 25 | 36 | A | 2 | 8.0 | WBAT411T | LANGUAGE COMMUNICATION | 13 | 32 | 45 | O | 2 | 10.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 11 | 20 | 31 | A | 2 | 8.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 6 | 25 | 31 | A | 2 | 8.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 11 | 26 | 37 | A+ | 2 | 9.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 13 | 26 | 39 | A+ | 2 | 9.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 13 | 20 | 33 | A | 2 | 8.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 12 | 27 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 13 | 21 | 34 | A | 2 | 8.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 10 | 27 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 11 | 23 | 34 | A | 2 | 8.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 11 | 28 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 12 | 22 | 34 | A | 2 | 8.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 12 | 29 | 41 | A+ | 2 | 9.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 13 | 15 | 28 | B+ | 2 | 7.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 11 | 20 | 31 | A | 2 | 8.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 12 | 14 | 26 | B | 2 | 6.0 | BSC-WBAT606T | WASTE TREATMENT II | 9 | 29 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 13 | 22 | 35 | A | 2 | 8.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 12 | 26 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 12 | 25 | 37 | A+ | 2 | 9.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 12 | 28 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 13 | 26 | 39 | A+ | 2 | 9.0 | BSC-WBAT609P | PRACTICAL COURSE III | 11 | 26 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 11 | 23 | 34 | A | 2 | 8.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 13 | 27 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 12 | 28 | 40 | A+ | 2 | 9.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 12 | 26 | 38 | A+ | 2 | 9.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 8.89 (2):7.02 (3):8.08 (4):8.54 (5):8.00 (6):8.91 TOTAL CREDITS : 140/140 GRADE POINTS:1154 TOT.MARKS : 2540/3600 (70.56%)

CGPA :8.24 FINAL GRADE :A ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

Seat No. 2101402 Name : PIR MUSADIQ SHAMUS
Mother's Name : SHAMEEMA BEGUM

Eligibility No. 12021175614

PRN No. AU00002438

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|-----|---------------|---|-----|-----|-----|----|----|-----|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 10 | 24 | 34 | A | 2 | 8.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 7 | 20 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 10 | 29 | 39 | A+ | 2 | 9.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 7 | 16 | 23 | C | 2 | 5.0 |
| BSC-WBAT103T | BASIC BOTANY | 7 | 33 | 40 | A+ | 2 | 9.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 7 | 17 | 24 | C | 2 | 5.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 10 | 26 | 36 | A | 2 | 8.0 | BSC-WBAT204T | APPLIED BOTANY | 8 | 15 | 23 | C | 2 | 5.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 8 | 20 | 28 | B+ | 2 | 7.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 7 | 14 | 21 | D | 2 | 4.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 9 | 29 | 38 | A+ | 2 | 9.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 6 | 16 | 22* | C | 2 | 5.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 9 | 21 | 30 | A | 2 | 8.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 6 | 19 | 25* | B | 2 | 6.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 10 | 27 | 37 | A+ | 2 | 9.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 6 | 15 | 21 | D | 2 | 4.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 8 | 23 | 31 | A | 2 | 8.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 6 | 19 | 25* | B | 2 | 6.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 9 | 20 | 29 | B+ | 2 | 7.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 8 | 19 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 8 | 16 | 24 | C | 2 | 5.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 6 | 14 | 20* | D | 2 | 4.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 11 | 28 | 39 | A+ | 2 | 9.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 6 | 18 | 24 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 6 | 26 | 32 | A | 2 | 8.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 6 | 14 | 20 | D | 2 | 4.0 |
| WBAT302T | YEAST TECHNOLOGY | 6 | 26 | 32 | A | 2 | 8.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 6 | 18 | 24 | C | 2 | 5.0 |
| WBAT303T | BREWING TECHNOLOGY | 6 | 14 | 20 | D | 2 | 4.0 | WBAT403T | WINE TECHNOLOGY I | 7 | 25 | 32 | A | 2 | 8.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 6 | 14 | 20 | D | 2 | 4.0 | WBAT404T | WINE TECHNOLOGY II | 6 | 24 | 30 | A | 2 | 8.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 6 | 14 | 20 | D | 2 | 4.0 | WBAT405T | BUSINESS MANAGEMENT | 8 | 23 | 31 | A | 2 | 8.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 6 | 16 | 22 | C | 2 | 5.0 | WBAT406T | VINEYARD MANAGEMENT II | 8 | 26 | 34 | A | 2 | 8.0 |
| WBAT307P | PRACTICAL'S COURSE I | 6 | 14 | 20 | D | 2 | 4.0 | WBAT407P | PRACTICAL'S COURSE I | 6 | 14 | 20 | D | 2 | 4.0 |
| WBAT308P | PRACTICAL'S COURSE II | 6 | 23 | 29* | B+ | 2 | 7.0 | WBAT408P | PRACTICAL'S COURSE II | 6 | 15 | 21 | D | 2 | 4.0 |
| WBAT309P | PRACTICAL'S COURSE III | 6 | 15 | 21 | D | 2 | 4.0 | WBAT409P | PRACTICAL'S COURSE III | 9 | 18 | 27 | B+ | 2 | 7.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 12 | 16 | 28 | B+ | 2 | 7.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 12 | 22 | 34 | A | 2 | 8.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 9 | 25 | 34 | A | 2 | 8.0 | WBAT411T | LANGUAGE COMMUNICATION | 14 | 26 | 40 | A+ | 2 | 9.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 6 | 14 | 20 | D | 2 | 4.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 6 | 23 | 29 | B+ | 2 | 7.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 6 | 15 | 21 | D | 2 | 4.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 6 | 15 | 21 | D | 2 | 4.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 12 | 16 | 28 | B+ | 2 | 7.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 10 | 17 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 12 | 21 | 33 | A | 2 | 8.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 6 | 24 | 30 | A | 2 | 8.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 7 | 21 | 28 | B+ | 2 | 7.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 6 | 21 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 7 | 21 | 28 | B+ | 2 | 7.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 9 | 20 | 29 | B+ | 2 | 7.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 11 | 20 | 31 | A | 2 | 8.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 6 | 19 | 25 | B | 2 | 6.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 9 | 21 | 30 | A | 2 | 8.0 | BSC-WBAT606T | WASTE TREATMENT II | 6 | 20 | 26 | B | 2 | 6.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 11 | 19 | 30 | A | 2 | 8.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 9 | 19 | 28 | B+ | 2 | 7.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 10 | 16 | 26 | B | 2 | 6.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 8 | 16 | 24 | C | 2 | 5.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 11 | 21 | 32 | A | 2 | 8.0 | BSC-WBAT609P | PRACTICAL COURSE III | 6 | 16 | 22 | C | 2 | 5.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 7 | 24 | 31 | A | 2 | 8.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 8 | 24 | 32 | A | 2 | 8.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 10 | 24 | 34 | A | 2 | 8.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 12 | 18 | 30 | A | 2 | 8.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 8.07 (2):5.23 (3):5.46 (4):6.46 (5):7.55 (6):6.73 TOTAL CREDITS : 140/140 GRADE POINTS:917 TOT.MARKS : 2000/3600 (55.56%)

CGPA :6.58 FINAL GRADE :B+ ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

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

Eligibility No. 12021193671

PRN No. AU00002439

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|-----|---------------|---|-----|-----|-----|----|----|-----|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 10 | 13 | 23 | C | 2 | 5.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 8 | 17 | 25 | B | 2 | 6.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 7 | 27 | 34 | A | 2 | 8.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 10 | 21 | 31 | A | 2 | 8.0 |
| BSC-WBAT103T | BASIC BOTANY | 8 | 32 | 40 | A+ | 2 | 9.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 8 | 14 | 22 | C | 2 | 5.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 9 | 27 | 36 | A | 2 | 8.0 | BSC-WBAT204T | APPLIED BOTANY | 10 | 20 | 30 | A | 2 | 8.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 9 | 18 | 27 | B+ | 2 | 7.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 6 | 23 | 29 | B+ | 2 | 7.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 8 | 25 | 33 | A | 2 | 8.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 8 | 22 | 30 | A | 2 | 8.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 7 | 16 | 23 | C | 2 | 5.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 9 | 14 | 23* | C | 2 | 5.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 10 | 32 | 42 | A+ | 2 | 9.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 9 | 16 | 25 | B | 2 | 6.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 11 | 18 | 29 | B+ | 2 | 7.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 8 | 14 | 22* | C | 2 | 5.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 8 | 20 | 28 | B+ | 2 | 7.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 9 | 17 | 26 | B | 2 | 6.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 9 | 16 | 25 | B | 2 | 6.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 9 | 14 | 23 | C | 2 | 5.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 11 | 16 | 27 | B+ | 2 | 7.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 9 | 16 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 10 | 20 | 30 | A | 2 | 8.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 9 | 23 | 32 | A | 2 | 8.0 |
| WBAT302T | YEAST TECHNOLOGY | 10 | 23 | 33 | A | 2 | 8.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 6 | 21 | 27 | B+ | 2 | 7.0 |
| WBAT303T | BREWING TECHNOLOGY | 11 | 16 | 27 | B+ | 2 | 7.0 | WBAT403T | WINE TECHNOLOGY I | 8 | 22 | 30 | A | 2 | 8.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 11 | 14 | 25 | B | 2 | 6.0 | WBAT404T | WINE TECHNOLOGY II | 9 | 29 | 38 | A+ | 2 | 9.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 8 | 15 | 23* | C | 2 | 5.0 | WBAT405T | BUSINESS MANAGEMENT | 10 | 21 | 31 | A | 2 | 8.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 10 | 16 | 26 | B | 2 | 6.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 9 | 29 | 38 | A+ | 2 | 9.0 |
| WBAT307P | PRACTICAL'S COURSE I | 8 | 14 | 22 | C | 2 | 5.0 | WBAT407P | PRACTICAL'S COURSE I | 9 | 18 | 27 | B+ | 2 | 7.0 |
| WBAT308P | PRACTICAL'S COURSE II | 10 | 18 | 28 | B+ | 2 | 7.0 | WBAT408P | PRACTICAL'S COURSE II | 8 | 18 | 26 | B | 2 | 6.0 |
| WBAT309P | PRACTICAL'S COURSE III | 9 | 18 | 27 | B+ | 2 | 7.0 | WBAT409P | PRACTICAL'S COURSE III | 10 | 21 | 31 | A | 2 | 8.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 13 | 21 | 34 | A | 2 | 8.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 13 | 26 | 39 | A+ | 2 | 9.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 10 | 14 | 24 | C | 2 | 5.0 | WBAT411T | LANGUAGE COMMUNICATION | 11 | 29 | 40 | A+ | 2 | 9.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 8 | 15 | 23 | C | 2 | 5.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 9 | 23 | 32 | A | 2 | 8.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 8 | 14 | 22 | C | 2 | 5.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 10 | 20 | 30 | A | 2 | 8.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 13 | 16 | 29 | B+ | 2 | 7.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 10 | 21 | 31 | A | 2 | 8.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 13 | 16 | 29 | B+ | 2 | 7.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 11 | 22 | 33 | A | 2 | 8.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 10 | 21 | 31 | A | 2 | 8.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 10 | 23 | 33 | A | 2 | 8.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 9 | 23 | 32 | A | 2 | 8.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 10 | 23 | 33 | A | 2 | 8.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 13 | 22 | 35 | A | 2 | 8.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 9 | 20 | 29 | B+ | 2 | 7.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 11 | 16 | 27 | B+ | 2 | 7.0 | BSC-WBAT606T | WASTE TREATMENT II | 8 | 20 | 28 | B+ | 2 | 7.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 13 | 21 | 34 | A | 2 | 8.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 11 | 21 | 32 | A | 2 | 8.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 10 | 16 | 26 | B | 2 | 6.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 10 | 22 | 32 | A | 2 | 8.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 13 | 23 | 36 | A | 2 | 8.0 | BSC-WBAT609P | PRACTICAL COURSE III | 8 | 21 | 29 | B+ | 2 | 7.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 10 | 18 | 28 | B+ | 2 | 7.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 11 | 24 | 35 | A | 2 | 8.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 10 | 25 | 35 | A | 2 | 8.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 10 | 25 | 35 | A | 2 | 8.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 7.20 (2):6.32 (3):6.31 (4):8.00 (5):7.45 (6):7.73 TOTAL CREDITS : 140/140 GRADE POINTS:1004 TOT.MARKS : 2135/3600 (59.31%)

CGPA :7.17 FINAL GRADE :A ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

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

Eligibility No. 12021193669

PRN No. AU00002440

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|------|---------------|---|-----|-----|-----|----|----|------|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 11 | 34 | 45 | O | 2 | 10.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 11 | 26 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 12 | 29 | 41 | A+ | 2 | 9.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 12 | 23 | 35 | A | 2 | 8.0 |
| BSC-WBAT103T | BASIC BOTANY | 12 | 35 | 47 | O | 2 | 10.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 12 | 24 | 36 | A | 2 | 8.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 12 | 32 | 44 | A+ | 2 | 9.0 | BSC-WBAT204T | APPLIED BOTANY | 10 | 25 | 35 | A | 2 | 8.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 12 | 28 | 40 | A+ | 2 | 9.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 11 | 26 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 11 | 35 | 46 | O | 2 | 10.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 12 | 27 | 39 | A+ | 2 | 9.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 11 | 30 | 41 | A+ | 2 | 9.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 11 | 20 | 31 | A | 2 | 8.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 10 | 29 | 39 | A+ | 2 | 9.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 12 | 25 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 11 | 28 | 39 | A+ | 2 | 9.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 12 | 30 | 42 | A+ | 2 | 9.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 11 | 30 | 41 | A+ | 2 | 9.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 11 | 24 | 35 | A | 2 | 8.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 12 | 26 | 38 | A+ | 2 | 9.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 12 | 28 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 11 | 30 | 41 | A+ | 2 | 9.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 11 | 26 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 12 | 31 | 43 | A+ | 2 | 9.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 12 | 28 | 40 | A+ | 2 | 9.0 |
| WBAT302T | YEAST TECHNOLOGY | 14 | 32 | 46 | O | 2 | 10.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 11 | 28 | 39 | A+ | 2 | 9.0 |
| WBAT303T | BREWING TECHNOLOGY | 10 | 24 | 34 | A | 2 | 8.0 | WBAT403T | WINE TECHNOLOGY I | 13 | 31 | 44 | A+ | 2 | 9.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 10 | 20 | 30 | A | 2 | 8.0 | WBAT404T | WINE TECHNOLOGY II | 12 | 32 | 44 | A+ | 2 | 9.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 11 | 23 | 34 | A | 2 | 8.0 | WBAT405T | BUSINESS MANAGEMENT | 13 | 29 | 42 | A+ | 2 | 9.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 12 | 29 | 41 | A+ | 2 | 9.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 9 | 30 | 39 | A+ | 2 | 9.0 |
| WBAT307P | PRACTICAL'S COURSE I | 12 | 28 | 40 | A+ | 2 | 9.0 | WBAT407P | PRACTICAL'S COURSE I | 13 | 31 | 44 | A+ | 2 | 9.0 |
| WBAT308P | PRACTICAL'S COURSE II | 11 | 27 | 38 | A+ | 2 | 9.0 | WBAT408P | PRACTICAL'S COURSE II | 14 | 30 | 44 | A+ | 2 | 9.0 |
| WBAT309P | PRACTICAL'S COURSE III | 11 | 31 | 42 | A+ | 2 | 9.0 | WBAT409P | PRACTICAL'S COURSE III | 13 | 29 | 42 | A+ | 2 | 9.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 13 | 23 | 36 | A | 2 | 8.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 13 | 25 | 38 | A+ | 2 | 9.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 11 | 24 | 35 | A | 2 | 8.0 | WBAT411T | LANGUAGE COMMUNICATION | 11 | 29 | 40 | A+ | 2 | 9.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 12 | 28 | 40 | A+ | 2 | 9.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 11 | 27 | 38 | A+ | 2 | 9.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 12 | 28 | 40 | A+ | 2 | 9.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 12 | 27 | 39 | A+ | 2 | 9.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 12 | 23 | 35 | A | 2 | 8.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 13 | 28 | 41 | A+ | 2 | 9.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 12 | 28 | 40 | A+ | 2 | 9.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 13 | 29 | 42 | A+ | 2 | 9.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 13 | 28 | 41 | A+ | 2 | 9.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 12 | 28 | 40 | A+ | 2 | 9.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 13 | 29 | 42 | A+ | 2 | 9.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 13 | 32 | 45 | O | 2 | 10.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 12 | 25 | 37 | A+ | 2 | 9.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 12 | 26 | 38 | A+ | 2 | 9.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 14 | 30 | 44 | A+ | 2 | 9.0 | BSC-WBAT606T | WASTE TREATMENT II | 14 | 32 | 46 | O | 2 | 10.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 12 | 25 | 37 | A+ | 2 | 9.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 13 | 30 | 43 | A+ | 2 | 9.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 13 | 31 | 44 | A+ | 2 | 9.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 13 | 29 | 42 | A+ | 2 | 9.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 12 | 30 | 42 | A+ | 2 | 9.0 | BSC-WBAT609P | PRACTICAL COURSE III | 13 | 29 | 42 | A+ | 2 | 9.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 13 | 27 | 40 | A+ | 2 | 9.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 13 | 29 | 42 | A+ | 2 | 9.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 13 | 29 | 42 | A+ | 2 | 9.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 14 | 29 | 43 | A+ | 2 | 9.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 9.27 (2):8.57 (3):8.69 (4):9.00 (5):8.91 (6):9.18 TOTAL CREDITS : 140/140 GRADE POINTS:1251 TOT.MARKS : 2883/3600 (80.08%)

CGPA :8.94 FINAL GRADE :A+ ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.

T.Y.B.Sc Wine Technology

Seat No. 2103971

Name : SANAP KRUSHNA BALU

Eligibility No. 12021193670

PRN No. AU00002441

Mother's Name :

| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
|---------------|--|-----|-----|-----|----|----|-----|---------------|---|-----|-----|-----|----|----|-----|
| BSC-WBAT101T | BASIC MICROBIOLOGY I | 10 | 21 | 31 | A | 2 | 8.0 | BSC-WBAT201T | BASIC MICROBIOLOGY II | 10 | 21 | 31 | A | 2 | 8.0 |
| BSC-WBAT102T | INDUSTRIAL MICROBIOLOGY I | 8 | 26 | 34 | A | 2 | 8.0 | BSC-WBAT202T | INDUSTRIAL MICROBIOLOGY II | 9 | 16 | 25 | B | 2 | 6.0 |
| BSC-WBAT103T | BASIC BOTANY | 9 | 35 | 44 | A+ | 2 | 9.0 | BSC-WBAT203T | PLANT PHYSIOLOGY | 10 | 13 | 23 | C | 2 | 5.0 |
| BSC-WBAT104T | PLANT DEVELOPMENT AND ANATOMY | 8 | 32 | 40 | A+ | 2 | 9.0 | BSC-WBAT204T | APPLIED BOTANY | 9 | 12 | 21 | D | 2 | 4.0 |
| BSC-WBAT105T | BASIC BIOCHEMISTRY I | 11 | 21 | 32 | A | 2 | 8.0 | BSC-WBAT205T | BASIC BIOCHEMISTRY II | 8 | 14 | 22 | C | 2 | 5.0 |
| BSC-WBAT106T | COMPUTER APPLICATIONS | 8 | 33 | 41 | A+ | 2 | 9.0 | BSC-WBAT206T | METABOLIC PATHWAYS | 9 | 18 | 27 | B+ | 2 | 7.0 |
| BSC-WBAT107T | BASIC OENOLOGY | 10 | 28 | 38 | A+ | 2 | 9.0 | BSC-WBAT207T | INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY | 9 | 11 | 20 | D | 2 | 4.0 |
| BSC-WBAT108T | SENSORY EVALUATION OF WINE I | 10 | 20 | 30 | A | 2 | 8.0 | BSC-WBAT208T | SENSORY EVALUATION OF WINE-II | 9 | 15 | 24 | C | 2 | 5.0 |
| BSC-WBAT109P | PRACTICAL'S IN MICROBIOLOGY | 11 | 19 | 30 | A | 2 | 8.0 | BSC-WBAT209P | PRACTICAL'S IN MICROBIOLOGY | 8 | 18 | 26 | B | 2 | 6.0 |
| BSC-WBAT110P | PRACTICAL'S IN BOTANY | 7 | 21 | 28 | B+ | 2 | 7.0 | BSC-WBAT210P | PRACTICAL'S IN BOTANY | 9 | 16 | 25 | B | 2 | 6.0 |
| BSC-WBAT111P | PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION | 8 | 17 | 25 | B | 2 | 6.0 | BSC-WBAT211P | PRACTICAL'S IN BIOCHEMISTRY | 11 | 15 | 26 | B | 2 | 6.0 |
| BSC-WBAT112P | PRACTICAL'S IN OENOLOGY | 11 | 16 | 27 | B+ | 2 | 7.0 | BSC-WBAT212P | PRACTICAL'S IN WINE TECHNOLOGY | 9 | 17 | 26 | 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 | CIE | ESE | TOT | GR | CR | PT |
| WBAT301T | FERMENTATION TECHNOLOGY I | 10 | 16 | 26 | B | 2 | 6.0 | WBAT401T | FERMENTATION TECHNOLOGY II | 9 | 24 | 33 | A | 2 | 8.0 |
| WBAT302T | YEAST TECHNOLOGY | 12 | 28 | 40 | A+ | 2 | 9.0 | WBAT402T | FRUIT AND FORTIFIED WINES | 9 | 22 | 31 | A | 2 | 8.0 |
| WBAT303T | BREWING TECHNOLOGY | 6 | 21 | 27 | B+ | 2 | 7.0 | WBAT403T | WINE TECHNOLOGY I | 12 | 26 | 38 | A+ | 2 | 9.0 |
| WBAT304T | ALCOHOLE TECHNOLOGY | 6 | 17 | 23 | C | 2 | 5.0 | WBAT404T | WINE TECHNOLOGY II | 9 | 29 | 38 | A+ | 2 | 9.0 |
| WBAT305T | APPLIED BIOCHEMISTRY | 9 | 21 | 30 | A | 2 | 8.0 | WBAT405T | BUSINESS MANAGEMENT | 10 | 17 | 27 | B+ | 2 | 7.0 |
| WBAT306T | VINEYARD MANAGEMENT I | 9 | 15 | 24 | C | 2 | 5.0 | BSC-WBAT406T | VINEYARD MANAGEMENT II | 9 | 27 | 36 | A | 2 | 8.0 |
| WBAT307P | PRACTICAL'S COURSE I | 9 | 22 | 31 | A | 2 | 8.0 | WBAT407P | PRACTICAL'S COURSE I | 10 | 18 | 28 | B+ | 2 | 7.0 |
| WBAT308P | PRACTICAL'S COURSE II | 6 | 15 | 21 | D | 2 | 4.0 | WBAT408P | PRACTICAL'S COURSE II | 11 | 20 | 31 | A | 2 | 8.0 |
| WBAT309P | PRACTICAL'S COURSE III | 10 | 22 | 32 | A | 2 | 8.0 | WBAT409P | PRACTICAL'S COURSE III | 11 | 20 | 31 | A | 2 | 8.0 |
| WBAT310T | CRITICAL THINKING AND SCIENTIFIC TEMPER | 13 | 24 | 37 | A+ | 2 | 9.0 | WBAT410T | ENVIRONMENTAL AWARENESS | 13 | 23 | 36 | A | 2 | 8.0 |
| WBAT311T | ENGLISH/HINDI COMMUNICATION | 11 | 18 | 29 | B+ | 2 | 7.0 | WBAT411T | LANGUAGE COMMUNICATION | 10 | 26 | 36 | A | 2 | 8.0 |
| WBAT312(B)T | LABORATORY MANAGEMENT | 10 | 16 | 26 | B | 2 | 6.0 | WBAT412(A)T | BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES | 10 | 24 | 34 | A | 2 | 8.0 |
| WBAT313(B)P | PRACTICAL'S IN LABORATORY MANAGEMENT | 8 | 18 | 26 | B | 2 | 6.0 | WBAT413(A)P | EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE | 11 | 18 | 29 | B+ | 2 | 7.0 |
| CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT | CODE | SUBJECT NAME | CIE | ESE | TOT | GR | CR | PT |
| BSC-WBAT501T | BASIC CHEMICAL ENGINEERING | 13 | 20 | 33 | A | 2 | 8.0 | BSC-WBAT601T | BREWING AND ALCOHOL TECHNOLOGY | 10 | 23 | 33 | A | 2 | 8.0 |
| BSC-WBAT502T | EQUIPMENT AND UTILITIES | 13 | 14 | 27 | B+ | 2 | 7.0 | BSC-WBAT602T | SENSORY EVALUATION OF WINE, BEER ANDALCOHOL | 11 | 25 | 36 | A | 2 | 8.0 |
| BSC-WBAT503T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I | 11 | 18 | 29 | B+ | 2 | 7.0 | BSC-WBAT603T | HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II | 9 | 24 | 33 | A | 2 | 8.0 |
| BSC-WBAT504T | MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES | 10 | 24 | 34 | A | 2 | 8.0 | BSC-WBAT604T | MATURATION AND AGING OF ALCOHOLICBEVERAGES | 11 | 24 | 35 | A | 2 | 8.0 |
| BSC-WBAT505T | MARKETING OF ALCOHOLIC BEVERAGES | 12 | 23 | 35 | A | 2 | 8.0 | BSC-WBAT605T | ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES | 9 | 20 | 29 | B+ | 2 | 7.0 |
| BSC-WBAT506T | WASTE TREATMENT I | 11 | 21 | 32 | A | 2 | 8.0 | BSC-WBAT606T | WASTE TREATMENT II | 11 | 26 | 37 | A+ | 2 | 9.0 |
| BSC-WBAT507P | PRACTICAL COURSE -I | 12 | 20 | 32 | A | 2 | 8.0 | BSC-WBAT607P | PRACTICAL COURSE -I | 11 | 22 | 33 | A | 2 | 8.0 |
| BSC-WBAT508P | PRACTICAL COURSE -II | 11 | 19 | 30 | A | 2 | 8.0 | BSC-WBAT608P | PRACTICAL COURSE -II | 12 | 24 | 36 | A | 2 | 8.0 |
| BSC-WBAT509P | PRACTICAL COURSE -III | 12 | 23 | 35 | A | 2 | 8.0 | BSC-WBAT609P | PRACTICAL COURSE III | 11 | 21 | 32 | A | 2 | 8.0 |
| BSC-WBAT510T | SCIENTIFIC WRITING AND COMMUNICATION | 11 | 20 | 31 | A | 2 | 8.0 | BSC-WBAT610T | ENZYME TECHNOLOGY | 13 | 20 | 33 | A | 2 | 8.0 |
| BSC-WBAT511Pr | SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE | 10 | 24 | 34 | A | 2 | 8.0 | BSC-WBAT611Pr | WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED | 11 | 23 | 34 | A | 2 | 8.0 |
| | | | | | | | | ACUG-A | CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE | - | - | - | SA | - | - |
| | | | | | | | | ACUG-K | SURVEY REPORT | - | - | - | SA | - | - |

SGPA(1) : 8.09 (2):5.64 (3):6.77 (4):7.92 (5):7.82 (6):8.00 TOTAL CREDITS : 140/140 GRADE POINTS:1032 TOT.MARKS : 2219/3600 (61.64%)

CGPA :7.37 FINAL GRADE :A ADD ON CR : 8 / 8 Result : Pass

The student has completed mandatory add-on credits for this programme.