

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
ATKT	0
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
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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
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT501T	BASIC CHEMICAL ENGINEERING	11	21	32	A	2	8.0	BSC-WBAT601T	BREWING AND ALCOHOL TECHNOLOGY	8	17	25	B	2	6.0
BSC-WBAT502T	EQUIPMENT AND UTILITIES	11	24	35	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	9	20	29	B+	2	7.0	BSC-WBAT603T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II	8	25	33	A	2	8.0
BSC-WBAT504T	MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES	9	20	29	B+	2	7.0	BSC-WBAT604T	MATURATION AND AGING OF ALCOHOLICBEVERAGES	10	20	30	A	2	8.0
BSC-WBAT505T	MARKETING OF ALCOHOLIC BEVERAGES	11	14	25	B	2	6.0	BSC-WBAT605T	ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES	7	17	24	C	2	5.0
BSC-WBAT506T	WASTE TREATMENT I	10	21	31*	A	2	8.0	BSC-WBAT606T	WASTE TREATMENT II	6	20	26	B	2	6.0
BSC-WBAT507P	PRACTICAL COURSE -I	10	14	24	C	2	5.0	BSC-WBAT607P	PRACTICAL COURSE -I	8	18	26	B	2	6.0
BSC-WBAT508P	PRACTICAL COURSE -II	11	18	29	B+	2	7.0	BSC-WBAT608P	PRACTICAL COURSE -II	9	17	26	B	2	6.0
BSC-WBAT509P	PRACTICAL COURSE -III	10	14	24	C	2	5.0	BSC-WBAT609P	PRACTICAL COURSE III	6	16	22	C	2	5.0
BSC-WBAT510T	SCIENTIFIC WRITING AND COMMUNICATION	9	19	28	B+	2	7.0	BSC-WBAT610T	ENZYME TECHNOLOGY	11	23	34	A	2	8.0
BSC-WBAT511Pr	SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE	8	21	29	B+	2	7.0	BSC-WBAT611Pr	WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION COMPLETION OF SKILL-BASED	10	18	28	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):5.18 (3):5.38 (4):6.23 (5):6.82 (6):6.64 TOTAL CREDITS : 140/140 GRADE POINTS:892 TOT.MARKS : 1959/3600 (54.42%)

CGPA :6.40 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.