

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

RESULT SUMMARY Mar/Apr 2025
T.Y.B.Sc Wine Technology :

RESULT SUMMARY	
Total Number of Students	11
Pass	8
ATKT	0
FAIL	3

Date of Result :

Head of Department

Vice Principal

Signature of COE

Signature of Principal

Seat No. 2201549 Name : KHENDKE MAHESH SAMBHAJI Eligibility No. PRN No. SU00001804
Mother's Name : MIRABAI

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	9	14	23	C	2	5.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	10	15	25	B	2	6.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	8	14	22	C	2	5.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	9	14	23	C	2	5.0
BSC-WBAT103T	BASIC BOTANY	10	15	25	B	2	6.0	BSC-WBAT203T	PLANT PHYSIOLOGY	10	19	29	B+	2	7.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	10	19	29*	B+	2	7.0	BSC-WBAT204T	APPLIED BOTANY	10	20	30	A	2	8.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	9	15	24*	C	2	5.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	10	19	29	B+	2	7.0
BSC-WBAT106T	COMPUTER APPLICATIONS	11	17	28	B+	2	7.0	BSC-WBAT206T	METABOLIC PATHWAYS	9	16	25	B	2	6.0
BSC-WBAT107T	BASIC OENOLOGY	12	14	26	B	2	6.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	10	17	27	B+	2	7.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	12	14	26	B	2	6.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE-II	10	16	26	B	2	6.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	10	21	31	A	2	8.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	9	22	31	A	2	8.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	12	21	33	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	11	16	27	B+	2	7.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	9	23	32	A	2	8.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	11	17	28	B+	2	7.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	12	17	29	B+	2	7.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	11	14	25	B	2	6.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
WBAT301T	FERMENTATION TECHNOLOGY I	9	16	25	B	2	6.0	WBAT401T	FERMENTATION TECHNOLOGY II	8	15	23	C	2	5.0
WBAT302T	YEAST TECHNOLOGY	8	17	25	B	2	6.0	WBAT402T	FRUIT AND FORTIFIED WINES	10	17	27	B+	2	7.0
WBAT303T	BREWING TECHNOLOGY	9	14	23	C	2	5.0	WBAT403T	WINE TECHNOLOGY I	8	18	26	B	2	6.0
WBAT304T	ALCOHOLE TECHNOLOGY	7	18	25	B	2	6.0	WBAT404T	WINE TECHNOLOGY II	7	17	24	C	2	5.0
WBAT305T	APPLIED BIOCHEMISTRY	8	14	22	C	2	5.0	WBAT405T	BUSINESS MANAGEMENT	9	15	24	C	2	5.0
WBAT306T	VINEYARD MANAGEMENT I	6	15	21	D	2	4.0	WBAT406T	VINEYARD MANAGEMENT II	9	24	33	A	2	8.0
WBAT307P	PRACTICAL'S COURSE I	9	17	26	B	2	6.0	WBAT407P	PRACTICAL'S COURSE I	6	15	21	D	2	4.0
WBAT308P	PRACTICAL'S COURSE II	9	14	23	C	2	5.0	WBAT408P	PRACTICAL'S COURSE II	6	17	23	C	2	5.0
WBAT309P	PRACTICAL'S COURSE III	6	17	23	C	2	5.0	WBAT409P	PRACTICAL'S COURSE III	9	16	25	B	2	6.0
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	9	17	26	B	2	6.0	WBAT410T	ENVIRONMENTAL AWARENESS	9	17	26	B	2	6.0
WBAT311T	ENGLISH/HINDI COMMUNICATION	10	17	27	B+	2	7.0	WBAT411T	LANGUAGE COMMUNICATION	11	29	40	A+	2	9.0
WBAT312(B)T	LABORATORY MANAGEMENT	9	17	26	B	2	6.0	WBAT412(A)T	BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES	9	15	24	C	2	5.0
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	7	21	28	B+	2	7.0	WBAT413(A)P	EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE	10	19	29	B+	2	7.0
	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT								
BSC-WBAT501T	BASIC CHEMICAL ENGINEERING	11	16	27	B+	2	7.0								
BSC-WBAT502T	EQUIPMENT AND UTILITIES	11	17	28	B+	2	7.0								
BSC-WBAT503T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I	10	18	28	B+	2	7.0								
BSC-WBAT504T	MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES	8	15	23	C	2	5.0								
BSC-WBAT505T	MARKETING OF ALCOHOLIC BEVERAGES	11	21	32	A	2	8.0								
BSC-WBAT506T	WASTE TREATMENT I	9	22	31	A	2	8.0								
BSC-WBAT507P	PRACTICAL COURSE -I	11	17	28	B+	2	7.0								
BSC-WBAT508P	PRACTICAL COURSE -II	11	18	29	B+	2	7.0								
BSC-WBAT509P	PRACTICAL COURSE -III	11	17	28	B+	2	7.0								
BSC-WBAT510T	SCIENTIFIC WRITING AND COMMUNICATION	7	14	21	D	2	4.0								
BSC-WBAT511Pr	SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE	9	23	32	A	2	8.0								

	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT601T	BREWING AND ALCOHOL TECHNOLOGY	11	21	32	A	2	8.0
BSC-WBAT602T	SENSORY EVALUATION OF WINE, BEER ANDALCOHOL	11	22	33	A	2	8.0
BSC-WBAT603T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II	9	21	30	A	2	8.0
BSC-WBAT604T	MATURATION AND AGING OF ALCOHOLICBEVERAGES	11	20	31	A	2	8.0
BSC-WBAT605T	ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES	9	19	28	B+	2	7.0
BSC-WBAT606T	WASTE TREATMENT II	8	17	25	B	2	6.0
ACUG-J	ACTIVE PARTICIPATION IN EXCURSION TOURS/STUDY TOURS AND EXPERIENTIAL LEARNING ACTIVITIES	-	-	-	SA	-	-
BSC-WBAT607P	PRACTICAL COURSE -I	11	18	29	B+	2	7.0
ACUG-K	SURVEY REPORT	-	-	-	SA	-	-
BSC-WBAT608P	PRACTICAL COURSE -II	12	15	27	B+	2	7.0
BSC-WBAT609P	PRACTICAL COURSE III	11	14	25	B	2	6.0
BSC-WBAT610T	ENZYME TECHNOLOGY	9	14	23	C	2	5.0
BSC-WBAT611Pr	WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION	10	16	26	B	2	6.0
ACUG-A	COMPLETION OF SKILL-BASED CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE	-	-	-	SA	-	-

SGPA(1) : 6.39 (2):6.64 (3):5.69 (4):6.00 (5):6.82 (6):6.91 TOTAL CREDITS : 140/140 GRADE POINTS:893 TOT.MARKS : 1934/3600 (53.72%)

CGPA :6.41 FINAL GRADE :B+ ADD ON CR : 9/8 Result : Pass

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

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

Eligibility No.

PRN No. SU00001796

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	12	17	29	B+	2	7.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	11	18	29	B+	2	7.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	8	17	25	B	2	6.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	11	14	25	B	2	6.0
BSC-WBAT103T	BASIC BOTANY	10	16	26	B	2	6.0	BSC-WBAT203T	PLANT PHYSIOLOGY	12	18	30	A	2	8.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	11	15	26	B	2	6.0	BSC-WBAT204T	APPLIED BOTANY	12	17	29	B+	2	7.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	8	15	23	C	2	5.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	11	14	25	B	2	6.0
BSC-WBAT106T	COMPUTER APPLICATIONS	12	16	28	B+	2	7.0	BSC-WBAT206T	METABOLIC PATHWAYS	11	14	25	B	2	6.0
BSC-WBAT107T	BASIC OENOLOGY	12	22	34	A	2	8.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	11	18	29	B+	2	7.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	12	24	36	A	2	8.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE-II	11	14	25	B	2	6.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	10	28	38	A+	2	9.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	11	21	32	A	2	8.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	12	22	34	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	13	26	39	A+	2	9.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	9	23	32	A	2	8.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	12	26	38	A+	2	9.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	13	29	42	A+	2	9.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	12	20	32	A	2	8.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
WBAT301T	FERMENTATION TECHNOLOGY I	12	21	33	A	2	8.0	WBAT401T	FERMENTATION TECHNOLOGY II	12	17	29	B+	2	7.0
WBAT302T	YEAST TECHNOLOGY	9	23	32	A	2	8.0	WBAT402T	FRUIT AND FORTIFIED WINES	12	25	37	A+	2	9.0
WBAT303T	BREWING TECHNOLOGY	12	18	30	A	2	8.0	WBAT403T	WINE TECHNOLOGY I	9	19	28	B+	2	7.0
WBAT304T	ALCOHOLE TECHNOLOGY	11	24	35	A	2	8.0	WBAT404T	WINE TECHNOLOGY II	12	19	31	A	2	8.0
WBAT305T	APPLIED BIOCHEMISTRY	11	18	29	B+	2	7.0	WBAT405T	BUSINESS MANAGEMENT	12	20	32	A	2	8.0
WBAT306T	VINEYARD MANAGEMENT I	11	22	33	A	2	8.0	WBAT406T	VINEYARD MANAGEMENT II	11	17	28	B+	2	7.0
WBAT307P	PRACTICAL'S COURSE I	12	28	40	A+	2	9.0	WBAT407P	PRACTICAL'S COURSE I	12	27	39	A+	2	9.0
WBAT308P	PRACTICAL'S COURSE II	12	21	33	A	2	8.0	WBAT408P	PRACTICAL'S COURSE II	10	22	32	A	2	8.0
WBAT309P	PRACTICAL'S COURSE III	11	24	35	A	2	8.0	WBAT409P	PRACTICAL'S COURSE III	8	24	32	A	2	8.0
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	6	17	23	C	2	5.0	WBAT410T	ENVIRONMENTAL AWARENESS	Ab	27	27	F	0	0.0
WBAT311T	ENGLISH/HINDI COMMUNICATION	9	28	37	A+	2	9.0	WBAT411T	LANGUAGE COMMUNICATION	12	24	36	A	2	8.0
WBAT312(B)T	LABORATORY MANAGEMENT	12	23	35	A	2	8.0	WBAT412(A)T	BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES	13	20	33	A	2	8.0
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	12	26	38	A+	2	9.0	WBAT413(A)P	EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE	14	29	43	A+	2	9.0
	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT		SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT501T	BASIC CHEMICAL ENGINEERING	10	15	25*	B	2	6.0	BSC-WBAT601T	BREWING AND ALCOHOL TECHNOLOGY	7	25	32	A	2	8.0
BSC-WBAT502T	EQUIPMENT AND UTILITIES	7	15	22*	C	2	5.0	BSC-WBAT602T	SENSORY EVALUATION OF WINE, BEER ANDALCOHOL	7	21	28	B+	2	7.0
BSC-WBAT503T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I	8	18	26*	B	2	6.0	BSC-WBAT603T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II	8	25	33	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	7	22	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	7	21	28	B+	2	7.0
BSC-WBAT506T	WASTE TREATMENT I	9	21	30*	A	2	8.0	BSC-WBAT606T	WASTE TREATMENT II	9	17	26	B	2	6.0
BSC-WBAT507P	PRACTICAL COURSE -I	11	15	26*	B	2	6.0	BSC-WBAT607P	PRACTICAL COURSE -I	7	21	28	B+	2	7.0
BSC-WBAT508P	PRACTICAL COURSE -II	6	16	22*	C	2	5.0	BSC-WBAT608P	PRACTICAL COURSE -II	6	22	28	B+	2	7.0
BSC-WBAT509P	PRACTICAL COURSE -III	12	14	26*	B	2	6.0	ACUG-K	SURVEY REPORT	-	-	-	SA	-	-
BSC-WBAT510T	SCIENTIFIC WRITING AND COMMUNICATION	8	26	34*	A	2	8.0	BSC-WBAT609P	PRACTICAL COURSE III	7	9	16	F	0	0.0
BSC-WBAT511Pr	SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE	7	16	23*	C	2	5.0	BSC-WBAT610T	ENZYME TECHNOLOGY	9	15	24	C	2	5.0
								BSC-WBAT611Pr	WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION	7	6	13	F	0	0.0
								ACUG-A	COMPLETION OF SKILL-BASED CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE	-	-	-	SA	-	-

SGPA(1) : 7.14 (2):7.14 (3):7.92 (4) :- (5):6.45 (6) :- TOTAL CREDITS : 134/140 GRADE POINTS:978 TOT.MARKS : 2175/3600 (60.42%)
CGPA :_____ FINAL GRADE :_____ ADD ON CR : 8/8 Result : Fail
The student has completed mandatory add-on credits for this programme.

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

Eligibility No.

PRN No. SU00001792

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

	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT601T	BREWING AND ALCOHOL TECHNOLOGY	10	21	31	A	2	8.0
BSC-WBAT602T	SENSORY EVALUATION OF WINE, BEER ANDALCOHOL	8	21	29	B+	2	7.0
BSC-WBAT603T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II	9	23	32	A	2	8.0
BSC-WBAT604T	MATURATION AND AGING OF ALCOHOLICBEVERAGES	9	23	32	A	2	8.0
BSC-WBAT605T	ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES	10	21	31	A	2	8.0
BSC-WBAT606T	WASTE TREATMENT II	8	21	29	B+	2	7.0
ACUG-J	ACTIVE PARTICIPATION IN EXCURSION TOURS/STUDY TOURS AND EXPERIENTIAL LEARNING ACTIVITIES	-	-	-	SA	-	-
BSC-WBAT607P	PRACTICAL COURSE -I	10	14	24	C	2	5.0
ACUG-K	SURVEY REPORT	-	-	-	SA	-	-
BSC-WBAT608P	PRACTICAL COURSE -II	9	19	28	B+	2	7.0
BSC-WBAT609P	PRACTICAL COURSE III	9	16	25	B	2	6.0
BSC-WBAT610T	ENZYME TECHNOLOGY	10	14	24	C	2	5.0
BSC-WBAT611Pr	WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION	9	17	26	B	2	6.0
ACUG-A	COMPLETION OF SKILL-BASED CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE	-	-	-	SA	-	-

SGPA(1) : 6.25 (2):5.59 (3):5.62 (4):6.15 (5):7.00 (6):6.82 TOTAL CREDITS : 140/140 GRADE POINTS:871 TOT.MARKS : 1906/3600 (52.94%)

CGPA :6.24 FINAL GRADE :B+ ADD ON CR : 9/8 Result : Pass

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

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

Eligibility No.

PRN No. SU00001809

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	11	21	32*	A	2	8.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	11	25	36	A	2	8.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	8	14	22	C	2	5.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	7	15	22	C	2	5.0
BSC-WBAT103T	BASIC BOTANY	9	14	23	C	2	5.0	BSC-WBAT203T	PLANT PHYSIOLOGY	11	24	35	A	2	8.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	11	14	25	B	2	6.0	BSC-WBAT204T	APPLIED BOTANY	12	25	37	A+	2	9.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	9	16	25	B	2	6.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	11	23	34	A	2	8.0
BSC-WBAT106T	COMPUTER APPLICATIONS	11	18	29	B+	2	7.0	BSC-WBAT206T	METABOLIC PATHWAYS	11	21	32	A	2	8.0
BSC-WBAT107T	BASIC OENOLOGY	10	20	30	A	2	8.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	11	24	35	A	2	8.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	11	24	35*	A	2	8.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE-II	11	20	31	A	2	8.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	10	22	32	A	2	8.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	8	17	25	B	2	6.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	9	23	32	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	13	23	36	A	2	8.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	9	17	26	B	2	6.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	12	18	30	A	2	8.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	12	18	30	A	2	8.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	12	22	34	A	2	8.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
WBAT301T	FERMENTATION TECHNOLOGY I	12	16	28	B+	2	7.0	WBAT401T	FERMENTATION TECHNOLOGY II	8	17	25	B	2	6.0
WBAT302T	YEAST TECHNOLOGY	10	25	35	A	2	8.0	WBAT402T	FRUIT AND FORTIFIED WINES	10	23	33	A	2	8.0
WBAT303T	BREWING TECHNOLOGY	12	24	36	A	2	8.0	WBAT403T	WINE TECHNOLOGY I	9	21	30	A	2	8.0
WBAT304T	ALCOHOLE TECHNOLOGY	12	28	40	A+	2	9.0	WBAT404T	WINE TECHNOLOGY II	8	18	26	B	2	6.0
WBAT305T	APPLIED BIOCHEMISTRY	11	18	29	B+	2	7.0	WBAT405T	BUSINESS MANAGEMENT	10	17	27	B+	2	7.0
WBAT306T	VINEYARD MANAGEMENT I	13	21	34	A	2	8.0	WBAT406T	VINEYARD MANAGEMENT II	10	22	32	A	2	8.0
WBAT307P	PRACTICAL'S COURSE I	12	21	33	A	2	8.0	WBAT407P	PRACTICAL'S COURSE I	6	17	23	C	2	5.0
WBAT308P	PRACTICAL'S COURSE II	11	24	35	A	2	8.0	WBAT408P	PRACTICAL'S COURSE II	7	16	23	C	2	5.0
WBAT309P	PRACTICAL'S COURSE III	14	24	38	A+	2	9.0	WBAT409P	PRACTICAL'S COURSE III	9	22	31	A	2	8.0
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	13	24	37	A+	2	9.0	WBAT410T	ENVIRONMENTAL AWARENESS	13	16	29	B+	2	7.0
WBAT311T	ENGLISH/HINDI COMMUNICATION	11	28	39	A+	2	9.0	WBAT411T	LANGUAGE COMMUNICATION	12	28	40	A+	2	9.0
WBAT312(B)T	LABORATORY MANAGEMENT	10	21	31	A	2	8.0	WBAT412(A)T	BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES	10	20	30	A	2	8.0
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	10	22	32	A	2	8.0	WBAT413(A)P	EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE	11	20	31	A	2	8.0
	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT		SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT501T	BASIC CHEMICAL ENGINEERING	11	20	31	A	2	8.0	BSC-WBAT601T	BREWING AND ALCOHOL TECHNOLOGY	7	26	33	A	2	8.0
BSC-WBAT502T	EQUIPMENT AND UTILITIES	11	19	30	A	2	8.0	BSC-WBAT602T	SENSORY EVALUATION OF WINE, BEER ANDALCOHOL	8	22	30	A	2	8.0
BSC-WBAT503T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I	11	29	40	A+	2	9.0	BSC-WBAT603T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II	9	26	35	A	2	8.0
BSC-WBAT504T	MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES	12	24	36	A	2	8.0	BSC-WBAT604T	MATURATION AND AGING OF ALCOHOLICBEVERAGES	8	24	32	A	2	8.0
BSC-WBAT505T	MARKETING OF ALCOHOLIC BEVERAGES	11	26	37	A+	2	9.0	BSC-WBAT605T	ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES	7	24	31	A	2	8.0
BSC-WBAT506T	WASTE TREATMENT I	11	14	25	B	2	6.0	BSC-WBAT606T	WASTE TREATMENT II	9	20	29	B+	2	7.0
BSC-WBAT507P	PRACTICAL COURSE -I	11	15	26*	B	2	6.0	BSC-WBAT607P	PRACTICAL COURSE -I	7	22	29	B+	2	7.0
BSC-WBAT508P	PRACTICAL COURSE -II	12	21	33	A	2	8.0	BSC-WBAT608P	PRACTICAL COURSE -II	9	19	28	B+	2	7.0
BSC-WBAT509P	PRACTICAL COURSE -III	11	17	28	B+	2	7.0	ACUG-K	SURVEY REPORT	-	-	-	SA	-	-
BSC-WBAT510T	SCIENTIFIC WRITING AND COMMUNICATION	11	23	34*	A	2	8.0	BSC-WBAT609P	PRACTICAL COURSE III	7	9	16	F	0	0.0
BSC-WBAT511Pr	SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE	12	24	36	A	2	8.0	BSC-WBAT610T	ENZYME TECHNOLOGY	11	15	26	B	2	6.0
								BSC-WBAT611Pr	WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION	9	6	15	F	0	0.0
								ACUG-A	COMPLETION OF SKILL-BASED CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE	-	Ab	-	F	-	-

SGPA(1) : 6.86 (2):7.68 (3):8.15 (4):7.15 (5):7.73 (6) :- TOTAL CREDITS : 136/140 GRADE POINTS:1022 TOT.MARKS : 2215/3600 (61.53%)
CGPA :_____ FINAL GRADE :_____ ADD ON CR : 6/8 Result : Fail

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

Eligibility No.

PRN No. SU00001799

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	10	17	27*	B+	2	7.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	11	14	25	B	2	6.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	9	14	23	C	2	5.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	6	14	20	D	2	4.0
BSC-WBAT103T	BASIC BOTANY	10	16	26	B	2	6.0	BSC-WBAT203T	PLANT PHYSIOLOGY	10	19	29	B+	2	7.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	10	19	29*	B+	2	7.0	BSC-WBAT204T	APPLIED BOTANY	10	17	27	B+	2	7.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	9	14	23*	C	2	5.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	10	16	26	B	2	6.0
BSC-WBAT106T	COMPUTER APPLICATIONS	8	14	22	C	2	5.0	BSC-WBAT206T	METABOLIC PATHWAYS	10	15	25	B	2	6.0
BSC-WBAT107T	BASIC OENOLOGY	8	14	22	C	2	5.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	10	17	27	B+	2	7.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	9	14	23*	C	2	5.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE-II	10	14	24	C	2	5.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	10	15	25*	B	2	6.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	6	14	20	D	2	4.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	12	19	31	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	11	17	28	B+	2	7.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	7	15	22	C	2	5.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	10	14	24	C	2	5.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	10	15	25	B	2	6.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	11	16	27*	B+	2	7.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	Ab	-	F	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
WBAT301T	FERMENTATION TECHNOLOGY I	9	14	23	C	2	5.0	WBAT401T	FERMENTATION TECHNOLOGY II	8	15	23	C	2	5.0
WBAT302T	YEAST TECHNOLOGY	9	14	23	C	2	5.0	WBAT402T	FRUIT AND FORTIFIED WINES	9	15	24	C	2	5.0
WBAT303T	BREWING TECHNOLOGY	9	14	23	C	2	5.0	WBAT403T	WINE TECHNOLOGY I	8	20	28	B+	2	7.0
WBAT304T	ALCOHOLE TECHNOLOGY	9	14	23	C	2	5.0	WBAT404T	WINE TECHNOLOGY II	7	20	27	B+	2	7.0
WBAT305T	APPLIED BIOCHEMISTRY	8	14	22	C	2	5.0	WBAT405T	BUSINESS MANAGEMENT	9	14	23	C	2	5.0
WBAT306T	VINEYARD MANAGEMENT I	6	19	25	B	2	6.0	WBAT406T	VINEYARD MANAGEMENT II	9	23	32	A	2	8.0
WBAT307P	PRACTICAL'S COURSE I	9	14	23	C	2	5.0	WBAT407P	PRACTICAL'S COURSE I	6	14	20	D	2	4.0
WBAT308P	PRACTICAL'S COURSE II	9	14	23	C	2	5.0	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	7	14	21	D	2	4.0
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	9	15	24*	C	2	5.0	WBAT410T	ENVIRONMENTAL AWARENESS	7	15	22	C	2	5.0
WBAT311T	ENGLISH/HINDI COMMUNICATION	12	18	30	A	2	8.0	WBAT411T	LANGUAGE COMMUNICATION	10	23	33	A	2	8.0
WBAT312(B)T	LABORATORY MANAGEMENT	7	15	22	C	2	5.0	WBAT412(A)T	BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES	9	14	23	C	2	5.0
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	7	19	26	B	2	6.0	WBAT413(A)P	EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE	10	15	25	B	2	6.0
	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT		SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT501T	BASIC CHEMICAL ENGINEERING	12	19	31	A	2	8.0	BSC-WBAT601T	BREWING AND ALCOHOL TECHNOLOGY	8	19	27	B+	2	7.0
BSC-WBAT502T	EQUIPMENT AND UTILITIES	12	16	28	B+	2	7.0	BSC-WBAT602T	SENSORY EVALUATION OF WINE, BEER ANDALCOHOL	9	17	26	B	2	6.0
BSC-WBAT503T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I	9	24	33	A	2	8.0	BSC-WBAT603T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II	8	23	31	A	2	8.0
BSC-WBAT504T	MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES	11	22	33	A	2	8.0	BSC-WBAT604T	MATURATION AND AGING OF ALCOHOLICBEVERAGES	9	23	32	A	2	8.0
BSC-WBAT505T	MARKETING OF ALCOHOLIC BEVERAGES	12	19	31	A	2	8.0	BSC-WBAT605T	ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES	9	24	33	A	2	8.0
BSC-WBAT506T	WASTE TREATMENT I	10	21	31*	A	2	8.0	BSC-WBAT606T	WASTE TREATMENT II	9	18	27	B+	2	7.0
BSC-WBAT507P	PRACTICAL COURSE -I	12	16	28	B+	2	7.0	BSC-WBAT607P	PRACTICAL COURSE -I	8	14	22	C	2	5.0
BSC-WBAT508P	PRACTICAL COURSE -II	10	15	25	B	2	6.0	ACUG-K	SURVEY REPORT	-	-	-	SA	-	-
BSC-WBAT509P	PRACTICAL COURSE -III	12	18	30	A	2	8.0	BSC-WBAT608P	PRACTICAL COURSE -II	9	14	23	C	2	5.0
BSC-WBAT510T	SCIENTIFIC WRITING AND COMMUNICATION	7	17	24*	C	2	5.0	BSC-WBAT609P	PRACTICAL COURSE III	9	8	17	F	0	0.0
BSC-WBAT511Pr	SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE	10	23	33	A	2	8.0	BSC-WBAT610T	ENZYME TECHNOLOGY	10	15	25	B	2	6.0
								BSC-WBAT611Pr	WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION	8	16	24	C	2	5.0
								ACUG-A	COMPLETION OF SKILL-BASED CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE	-	-	-	SA	-	-

SGPA(1) : 5.80 (2):5.93 (3):5.31 (4):5.62 (5):7.36 (6) :- TOTAL CREDITS : 138/140 GRADE POINTS:834 TOT.MARKS : 1844/3600 (51.22%)
CGPA :_____ FINAL GRADE :_____ ADD ON CR : 6/8 Result : Fail

Seat No. 2202522 Name : WAGHMODE GURUNATH BALASAHEB Eligibility No. PRN No. SU00001813
Mother's Name : SUNANDA

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	11	14	25	B	2	6.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	12	14	26	B	2	6.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	10	21	31*	A	2	8.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	8	14	22*	C	2	5.0
BSC-WBAT103T	BASIC BOTANY	10	15	25	B	2	6.0	BSC-WBAT203T	PLANT PHYSIOLOGY	12	18	30	A	2	8.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	10	16	26*	B	2	6.0	BSC-WBAT204T	APPLIED BOTANY	10	14	24	C	2	5.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	9	15	24*	C	2	5.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	10	15	25	B	2	6.0
BSC-WBAT106T	COMPUTER APPLICATIONS	10	17	27	B+	2	7.0	BSC-WBAT206T	METABOLIC PATHWAYS	10	14	24	C	2	5.0
BSC-WBAT107T	BASIC OENOLOGY	10	14	24	C	2	5.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	10	14	24	C	2	5.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	12	14	26*	B	2	6.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE-II	12	14	26	B	2	6.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	10	15	25	B	2	6.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	9	15	24	C	2	5.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	12	19	31	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	11	20	31	A	2	8.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	9	18	27	B+	2	7.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	11	15	26	B	2	6.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	13	15	28	B+	2	7.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	13	14	27	B+	2	7.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
WBAT301T	FERMENTATION TECHNOLOGY I	8	14	22	C	2	5.0	WBAT401T	FERMENTATION TECHNOLOGY II	7	14	21	D	2	4.0
WBAT302T	YEAST TECHNOLOGY	9	17	26	B	2	6.0	WBAT402T	FRUIT AND FORTIFIED WINES	9	15	24	C	2	5.0
WBAT303T	BREWING TECHNOLOGY	8	14	22	C	2	5.0	WBAT403T	WINE TECHNOLOGY I	10	17	27	B+	2	7.0
WBAT304T	ALCOHOLE TECHNOLOGY	8	14	22	C	2	5.0	WBAT404T	WINE TECHNOLOGY II	7	15	22	C	2	5.0
WBAT305T	APPLIED BIOCHEMISTRY	7	14	21*	D	2	4.0	WBAT405T	BUSINESS MANAGEMENT	9	15	24	C	2	5.0
WBAT306T	VINEYARD MANAGEMENT I	6	17	23	C	2	5.0	WBAT406T	VINEYARD MANAGEMENT II	9	20	29	B+	2	7.0
WBAT307P	PRACTICAL'S COURSE I	8	14	22	C	2	5.0	WBAT407P	PRACTICAL'S COURSE I	6	17	23	C	2	5.0
WBAT308P	PRACTICAL'S COURSE II	8	14	22	C	2	5.0	WBAT408P	PRACTICAL'S COURSE II	12	17	29	B+	2	7.0
WBAT309P	PRACTICAL'S COURSE III	6	15	21	D	2	4.0	WBAT409P	PRACTICAL'S COURSE III	10	17	27	B+	2	7.0
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	12	15	27	B+	2	7.0	WBAT410T	ENVIRONMENTAL AWARENESS	13	17	30	A	2	8.0
WBAT311T	ENGLISH/HINDI COMMUNICATION	10	20	30	A	2	8.0	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	17	26	B	2	6.0
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	9	18	27	B+	2	7.0	WBAT413(A)P	EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE	11	18	29	B+	2	7.0
	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT								
BSC-WBAT501T	BASIC CHEMICAL ENGINEERING	12	15	27	B+	2	7.0								
BSC-WBAT502T	EQUIPMENT AND UTILITIES	12	17	29	B+	2	7.0								
BSC-WBAT503T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I	12	23	35	A	2	8.0								
BSC-WBAT504T	MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES	10	19	29	B+	2	7.0								
BSC-WBAT505T	MARKETING OF ALCOHOLIC BEVERAGES	12	24	36	A	2	8.0								
BSC-WBAT506T	WASTE TREATMENT I	8	18	26*	B	2	6.0								
BSC-WBAT507P	PRACTICAL COURSE -I	12	15	27	B+	2	7.0								
BSC-WBAT508P	PRACTICAL COURSE -II	12	17	29	B+	2	7.0								
BSC-WBAT509P	PRACTICAL COURSE -III	12	17	29	B+	2	7.0								
BSC-WBAT510T	SCIENTIFIC WRITING AND COMMUNICATION	12	20	32*	A	2	8.0								
BSC-WBAT511Pr	SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE	12	23	35	A	2	8.0								

	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT601T	BREWING AND ALCOHOL TECHNOLOGY	11	21	32	A	2	8.0
BSC-WBAT602T	SENSORY EVALUATION OF WINE, BEER ANDALCOHOL	10	16	26	B	2	6.0
BSC-WBAT603T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II	11	23	34	A	2	8.0
BSC-WBAT604T	MATURATION AND AGING OF ALCOHOLICBEVERAGES	10	19	29	B+	2	7.0
BSC-WBAT605T	ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES	10	21	31	A	2	8.0
BSC-WBAT606T	WASTE TREATMENT II	8	20	28	B+	2	7.0
BSC-WBAT607P	PRACTICAL COURSE -I	11	19	30	A	2	8.0
ACUG-J	ACTIVE PARTICIPATION IN EXCURSION TOURS/STUDY TOURS AND EXPERIENTIAL LEARNING ACTIVITIES	-	-	-	SA	-	-
BSC-WBAT608P	PRACTICAL COURSE -II	9	15	24	C	2	5.0
ACUG-K	SURVEY REPORT	-	-	-	SA	-	-
BSC-WBAT609P	PRACTICAL COURSE III	10	14	24	C	2	5.0
BSC-WBAT610T	ENZYME TECHNOLOGY	12	15	27	B+	2	7.0
BSC-WBAT611Pr	WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION	9	15	24	C	2	5.0
ACUG-A	COMPLETION OF SKILL-BASED CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE	-	-	-	SA	-	-

SGPA(1) : 6.36 (2):5.95 (3):5.46 (4):6.31 (5):7.27 (6):6.73 TOTAL CREDITS : 140/140 GRADE POINTS:885 TOT.MARKS : 1930/3600 (53.61%)

CGPA :6.35 FINAL GRADE :B+ ADD ON CR : 9/8 Result : Pass

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

Seat No. 2202660 Name : WALKE OMKAR DNYANESHWAR Eligibility No. PRN No. SU00001815
Mother's Name : ALKA

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	10	15	25	B	2	6.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	8	15	23	C	2	5.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	6	14	20	D	2	4.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	9	14	23	C	2	5.0
BSC-WBAT103T	BASIC BOTANY	8	15	23	C	2	5.0	BSC-WBAT203T	PLANT PHYSIOLOGY	11	17	28	B+	2	7.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	10	18	28*	B+	2	7.0	BSC-WBAT204T	APPLIED BOTANY	10	20	30	A	2	8.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	11	14	25	B	2	6.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	10	18	28	B+	2	7.0
BSC-WBAT106T	COMPUTER APPLICATIONS	11	17	28	B+	2	7.0	BSC-WBAT206T	METABOLIC PATHWAYS	9	15	24	C	2	5.0
BSC-WBAT107T	BASIC OENOLOGY	9	14	23*	C	2	5.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	9	15	24	C	2	5.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	11	16	27*	B+	2	7.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE-II	10	14	24	C	2	5.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	8	17	25	B	2	6.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	10	14	24	C	2	5.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	11	18	29	B+	2	7.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	11	19	30	A	2	8.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	7	14	21	D	2	4.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	11	16	27	B+	2	7.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	12	14	26	B	2	6.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	11	14	25	B	2	6.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
WBAT301T	FERMENTATION TECHNOLOGY I	11	15	26	B	2	6.0	WBAT401T	FERMENTATION TECHNOLOGY II	8	14	22	C	2	5.0
WBAT302T	YEAST TECHNOLOGY	11	20	31	A	2	8.0	WBAT402T	FRUIT AND FORTIFIED WINES	9	17	26	B	2	6.0
WBAT303T	BREWING TECHNOLOGY	11	15	26	B	2	6.0	WBAT403T	WINE TECHNOLOGY I	9	21	30	A	2	8.0
WBAT304T	ALCOHOLE TECHNOLOGY	9	23	32	A	2	8.0	WBAT404T	WINE TECHNOLOGY II	7	17	24	C	2	5.0
WBAT305T	APPLIED BIOCHEMISTRY	10	14	24*	C	2	5.0	WBAT405T	BUSINESS MANAGEMENT	9	15	24	C	2	5.0
WBAT306T	VINEYARD MANAGEMENT I	10	19	29	B+	2	7.0	WBAT406T	VINEYARD MANAGEMENT II	9	21	30	A	2	8.0
WBAT307P	PRACTICAL'S COURSE I	11	16	27	B+	2	7.0	WBAT407P	PRACTICAL'S COURSE I	6	17	23	C	2	5.0
WBAT308P	PRACTICAL'S COURSE II	11	17	28	B+	2	7.0	WBAT408P	PRACTICAL'S COURSE II	6	19	25	B	2	6.0
WBAT309P	PRACTICAL'S COURSE III	10	19	29	B+	2	7.0	WBAT409P	PRACTICAL'S COURSE III	7	16	23	C	2	5.0
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	13	14	27	B+	2	7.0	WBAT410T	ENVIRONMENTAL AWARENESS	13	17	30	A	2	8.0
WBAT311T	ENGLISH/HINDI COMMUNICATION	10	18	28	B+	2	7.0	WBAT411T	LANGUAGE COMMUNICATION	10	29	39	A+	2	9.0
WBAT312(B)T	LABORATORY MANAGEMENT	6	24	30*	A	2	8.0	WBAT412(A)T	BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES	9	15	24	C	2	5.0
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	19	29	B+	2	7.0
	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT								
BSC-WBAT501T	BASIC CHEMICAL ENGINEERING	13	19	32	A	2	8.0								
BSC-WBAT502T	EQUIPMENT AND UTILITIES	13	18	31	A	2	8.0								
BSC-WBAT503T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I	12	26	38	A+	2	9.0								
BSC-WBAT504T	MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES	12	21	33	A	2	8.0								
BSC-WBAT505T	MARKETING OF ALCOHOLIC BEVERAGES	13	23	36	A	2	8.0								
BSC-WBAT506T	WASTE TREATMENT I	13	24	37	A+	2	9.0								
BSC-WBAT507P	PRACTICAL COURSE -I	13	18	31	A	2	8.0								
BSC-WBAT508P	PRACTICAL COURSE -II	13	20	33	A	2	8.0								
BSC-WBAT509P	PRACTICAL COURSE -III	13	19	32	A	2	8.0								
BSC-WBAT510T	SCIENTIFIC WRITING AND COMMUNICATION	12	23	35*	A	2	8.0								
BSC-WBAT511Pr	SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE	12	24	36	A	2	8.0								

	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT601T	BREWING AND ALCOHOL TECHNOLOGY	10	23	33	A	2	8.0
BSC-WBAT602T	SENSORY EVALUATION OF WINE, BEER ANDALCOHOL	10	19	29	B+	2	7.0
BSC-WBAT603T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II	12	25	37	A+	2	9.0
BSC-WBAT604T	MATURATION AND AGING OF ALCOHOLICBEVERAGES	10	23	33	A	2	8.0
BSC-WBAT605T	ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES	12	23	35	A	2	8.0
BSC-WBAT606T	WASTE TREATMENT II	10	21	31	A	2	8.0
ACUG-J	ACTIVE PARTICIPATION IN EXCURSION TOURS/STUDY TOURS AND EXPERIENTIAL LEARNING ACTIVITIES	-	-	-	SA	-	-
BSC-WBAT607P	PRACTICAL COURSE -I	10	18	28	B+	2	7.0
ACUG-K	SURVEY REPORT	-	-	-	SA	-	-
BSC-WBAT608P	PRACTICAL COURSE -II	11	17	28	B+	2	7.0
BSC-WBAT609P	PRACTICAL COURSE III	10	14	24	C	2	5.0
BSC-WBAT610T	ENZYME TECHNOLOGY	12	14	26	B	2	6.0
BSC-WBAT611Pr	WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION	10	17	27	B+	2	7.0
ACUG-A	COMPLETION OF SKILL-BASED CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE	-	-	-	SA	-	-

SGPA(1) : 5.84 (2):6.05 (3):6.92 (4):6.31 (5):8.18 (6):7.27 TOTAL CREDITS : 140/140 GRADE POINTS:946 TOT.MARKS : 2028/3600 (56.33%)

CGPA :6.76 FINAL GRADE :A ADD ON CR : 9/8 Result : Pass

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

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

Eligibility No.

PRN No. SU00001805

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	13	16	29	B+	2	7.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	13	22	35	A	2	8.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	12	18	30	A	2	8.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	10	14	24	C	2	5.0
BSC-WBAT103T	BASIC BOTANY	13	18	31	A	2	8.0	BSC-WBAT203T	PLANT PHYSIOLOGY	11	18	29	B+	2	7.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	11	15	26	B	2	6.0	BSC-WBAT204T	APPLIED BOTANY	12	19	31	A	2	8.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	12	14	26*	B	2	6.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	11	19	30	A	2	8.0
BSC-WBAT106T	COMPUTER APPLICATIONS	12	20	32	A	2	8.0	BSC-WBAT206T	METABOLIC PATHWAYS	11	15	26	B	2	6.0
BSC-WBAT107T	BASIC OENOLOGY	12	25	37	A+	2	9.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	11	18	29	B+	2	7.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	9	21	30	A	2	8.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE-II	12	18	30	A	2	8.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	12	23	35	A	2	8.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	11	23	34	A	2	8.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	11	24	35	A	2	8.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	13	25	38	A+	2	9.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	11	25	36	A	2	8.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	12	21	33	A	2	8.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	10	28	38	A+	2	9.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	13	24	37	A+	2	9.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
WBAT301T	FERMENTATION TECHNOLOGY I	11	19	30	A	2	8.0	WBAT401T	FERMENTATION TECHNOLOGY II	13	24	37	A+	2	9.0
WBAT302T	YEAST TECHNOLOGY	13	28	41	A+	2	9.0	WBAT402T	FRUIT AND FORTIFIED WINES	13	28	41	A+	2	9.0
WBAT303T	BREWING TECHNOLOGY	11	20	31	A	2	8.0	WBAT403T	WINE TECHNOLOGY I	14	25	39	A+	2	9.0
WBAT304T	ALCOHOLE TECHNOLOGY	10	27	37	A+	2	9.0	WBAT404T	WINE TECHNOLOGY II	13	26	39	A+	2	9.0
WBAT305T	APPLIED BIOCHEMISTRY	11	21	32	A	2	8.0	WBAT405T	BUSINESS MANAGEMENT	13	16	29	B+	2	7.0
WBAT306T	VINEYARD MANAGEMENT I	12	23	35	A	2	8.0	WBAT406T	VINEYARD MANAGEMENT II	11	22	33	A	2	8.0
WBAT307P	PRACTICAL'S COURSE I	11	29	40	A+	2	9.0	WBAT407P	PRACTICAL'S COURSE I	13	28	41	A+	2	9.0
WBAT308P	PRACTICAL'S COURSE II	11	28	39	A+	2	9.0	WBAT408P	PRACTICAL'S COURSE II	12	30	42	A+	2	9.0
WBAT309P	PRACTICAL'S COURSE III	13	25	38	A+	2	9.0	WBAT409P	PRACTICAL'S COURSE III	14	25	39	A+	2	9.0
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	13	18	31	A	2	8.0	WBAT410T	ENVIRONMENTAL AWARENESS	13	19	32	A	2	8.0
WBAT311T	ENGLISH/HINDI COMMUNICATION	13	28	41	A+	2	9.0	WBAT411T	LANGUAGE COMMUNICATION	10	24	34	A	2	8.0
WBAT312(B)T	LABORATORY MANAGEMENT	12	17	29	B+	2	7.0	WBAT412(A)T	BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES	12	19	31	A	2	8.0
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	12	30	42	A+	2	9.0	WBAT413(A)P	EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE	13	29	42	A+	2	9.0
	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT								
BSC-WBAT501T	BASIC CHEMICAL ENGINEERING	14	22	36	A	2	8.0								
BSC-WBAT502T	EQUIPMENT AND UTILITIES	14	19	33	A	2	8.0								
BSC-WBAT503T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I	13	29	42	A+	2	9.0								
BSC-WBAT504T	MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES	14	25	39	A+	2	9.0								
BSC-WBAT505T	MARKETING OF ALCOHOLIC BEVERAGES	14	23	37	A+	2	9.0								
BSC-WBAT506T	WASTE TREATMENT I	14	24	38	A+	2	9.0								
BSC-WBAT507P	PRACTICAL COURSE -I	14	28	42	A+	2	9.0								
BSC-WBAT508P	PRACTICAL COURSE -II	14	31	45	O	2	10.0								
BSC-WBAT509P	PRACTICAL COURSE -III	14	28	42	A+	2	9.0								
BSC-WBAT510T	SCIENTIFIC WRITING AND COMMUNICATION	13	23	36*	A	2	8.0								
BSC-WBAT511Pr	SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE	13	25	38	A+	2	9.0								

	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT601T	BREWING AND ALCOHOL TECHNOLOGY	14	27	41	A+	2	9.0
BSC-WBAT602T	SENSORY EVALUATION OF WINE, BEER ANDALCOHOL	12	24	36	A	2	8.0
BSC-WBAT603T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II	12	23	35	A	2	8.0
BSC-WBAT604T	MATURATION AND AGING OF ALCOHOLICBEVERAGES	12	29	41	A+	2	9.0
BSC-WBAT605T	ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES	12	25	37	A+	2	9.0
ACUG-I	CURRICULAR/EXTRACURRICULAR/CULTURAL ACTIVITIES AT COLLEGE LEVEL	-	-	-	SA	-	-
BSC-WBAT606T	WASTE TREATMENT II	13	25	38	A+	2	9.0
ACUG-J	ACTIVE PARTICIPATION IN EXCURSION TOURS/STUDY TOURS AND EXPERIENTIAL LEARNING ACTIVITIES	-	-	-	SA	-	-
BSC-WBAT607P	PRACTICAL COURSE -I	14	30	44	A+	2	9.0
BSC-WBAT608P	PRACTICAL COURSE -II	13	28	41	A+	2	9.0
BSC-WBAT609P	PRACTICAL COURSE III	13	20	33	A	2	8.0
BSC-WBAT610T	ENZYME TECHNOLOGY	13	22	35	A	2	8.0
BSC-WBAT611Pr	WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION	12	22	34	A	2	8.0
ACUG-A	COMPLETION OF SKILL-BASED CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE	-	-	-	SA	-	-

SGPA(1) : 7.70 (2):7.50 (3):8.46 (4):8.54 (5):8.82 (6):8.55 TOTAL CREDITS : 140/140 GRADE POINTS:1159 TOT.MARKS : 2549/3600 (70.81%)

CGPA :8.26 FINAL GRADE :A+ ADD ON CR : 8/8 Result : Pass

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

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

Eligibility No.

PRN No. SU00001812

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	12	20	32	A	2	8.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	12	24	36	A	2	8.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	10	21	31	A	2	8.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	12	17	29	B+	2	7.0
BSC-WBAT103T	BASIC BOTANY	12	16	28	B+	2	7.0	BSC-WBAT203T	PLANT PHYSIOLOGY	11	20	31	A	2	8.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	11	19	30	A	2	8.0	BSC-WBAT204T	APPLIED BOTANY	11	22	33	A	2	8.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	10	20	30	A	2	8.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	12	22	34	A	2	8.0
BSC-WBAT106T	COMPUTER APPLICATIONS	10	23	33	A	2	8.0	BSC-WBAT206T	METABOLIC PATHWAYS	10	14	24	C	2	5.0
BSC-WBAT107T	BASIC OENOLOGY	11	20	31	A	2	8.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	10	25	35	A	2	8.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	11	15	26	B	2	6.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE-II	12	20	32	A	2	8.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	9	23	32	A	2	8.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	12	24	36	A	2	8.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	11	28	39	A+	2	9.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	12	23	35	A	2	8.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	10	22	32	A	2	8.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	12	25	37	A+	2	9.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	12	23	35	A	2	8.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	13	19	32	A	2	8.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
WBAT301T	FERMENTATION TECHNOLOGY I	13	16	29	B+	2	7.0	WBAT401T	FERMENTATION TECHNOLOGY II	12	25	37	A+	2	9.0
WBAT302T	YEAST TECHNOLOGY	12	25	37	A+	2	9.0	WBAT402T	FRUIT AND FORTIFIED WINES	13	23	36	A	2	8.0
WBAT303T	BREWING TECHNOLOGY	13	24	37	A+	2	9.0	WBAT403T	WINE TECHNOLOGY I	12	25	37	A+	2	9.0
WBAT304T	ALCOHOLE TECHNOLOGY	12	30	42	A+	2	9.0	WBAT404T	WINE TECHNOLOGY II	13	27	40	A+	2	9.0
WBAT305T	APPLIED BIOCHEMISTRY	11	20	31	A	2	8.0	WBAT405T	BUSINESS MANAGEMENT	13	24	37	A+	2	9.0
WBAT306T	VINEYARD MANAGEMENT I	14	25	39	A+	2	9.0	WBAT406T	VINEYARD MANAGEMENT II	11	25	36	A	2	8.0
WBAT307P	PRACTICAL'S COURSE I	13	23	36	A	2	8.0	WBAT407P	PRACTICAL'S COURSE I	13	26	39	A+	2	9.0
WBAT308P	PRACTICAL'S COURSE II	13	29	42	A+	2	9.0	WBAT408P	PRACTICAL'S COURSE II	12	27	39	A+	2	9.0
WBAT309P	PRACTICAL'S COURSE III	14	22	36	A	2	8.0	WBAT409P	PRACTICAL'S COURSE III	11	27	38	A+	2	9.0
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	13	21	34	A	2	8.0	WBAT410T	ENVIRONMENTAL AWARENESS	10	21	31	A	2	8.0
WBAT311T	ENGLISH/HINDI COMMUNICATION	10	29	39	A+	2	9.0	WBAT411T	LANGUAGE COMMUNICATION	13	30	43	A+	2	9.0
WBAT312(B)T	LABORATORY MANAGEMENT	12	21	33	A	2	8.0	WBAT412(A)T	BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES	13	25	38	A+	2	9.0
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	12	29	41	A+	2	9.0	WBAT413(A)P	EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE	14	29	43	A+	2	9.0
	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT								
BSC-WBAT501T	BASIC CHEMICAL ENGINEERING	13	24	37	A+	2	9.0								
BSC-WBAT502T	EQUIPMENT AND UTILITIES	13	26	39	A+	2	9.0								
BSC-WBAT503T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I	13	30	43	A+	2	9.0								
BSC-WBAT504T	MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES	14	26	40	A+	2	9.0								
BSC-WBAT505T	MARKETING OF ALCOHOLIC BEVERAGES	13	28	41	A+	2	9.0								
BSC-WBAT506T	WASTE TREATMENT I	14	28	42	A+	2	9.0								
BSC-WBAT507P	PRACTICAL COURSE -I	13	26	39	A+	2	9.0								
BSC-WBAT508P	PRACTICAL COURSE -II	14	32	46	O	2	10.0								
BSC-WBAT509P	PRACTICAL COURSE -III	13	25	38	A+	2	9.0								
BSC-WBAT510T	SCIENTIFIC WRITING AND COMMUNICATION	13	14	27	B+	2	7.0								
BSC-WBAT511Pr	SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE	13	25	38	A+	2	9.0								

	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT601T	BREWING AND ALCOHOL TECHNOLOGY	14	27	41	A+	2	9.0
BSC-WBAT602T	SENSORY EVALUATION OF WINE, BEER ANDALCOHOL	12	20	32	A	2	8.0
BSC-WBAT603T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II	13	22	35	A	2	8.0
BSC-WBAT604T	MATURATION AND AGING OF ALCOHOLICBEVERAGES	12	25	37	A+	2	9.0
BSC-WBAT605T	ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES	12	26	38	A+	2	9.0
ACUG-I	CURRICULAR/EXTRACURRICULAR/CULTURAL ACTIVITIES AT COLLEGE LEVEL	-	-	-	SA	-	-
BSC-WBAT606T	WASTE TREATMENT II	13	26	39	A+	2	9.0
ACUG-J	ACTIVE PARTICIPATION IN EXCURSION TOURS/STUDY TOURS AND EXPERIENTIAL LEARNING ACTIVITIES	-	-	-	SA	-	-
BSC-WBAT607P	PRACTICAL COURSE -I	14	28	42	A+	2	9.0
BSC-WBAT608P	PRACTICAL COURSE -II	13	27	40	A+	2	9.0
BSC-WBAT609P	PRACTICAL COURSE III	12	22	34	A	2	8.0
BSC-WBAT610T	ENZYME TECHNOLOGY	13	23	36	A	2	8.0
BSC-WBAT611Pr	WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION	13	20	33	A	2	8.0
ACUG-A	COMPLETION OF SKILL-BASED CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE	-	-	-	SA	-	-

SGPA(1) : 7.80 (2):7.70 (3):8.46 (4):8.77 (5):8.91 (6):8.55 TOTAL CREDITS : 140/140 GRADE POINTS:1173 TOT.MARKS : 2580/3600 (71.67%)

CGPA :8.37 FINAL GRADE :A+ ADD ON CR : 8/8 Result : Pass

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

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

Eligibility No.

PRN No. SU00001810

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	13	27	40	A+	2	9.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	12	28	40	A+	2	9.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	11	23	34	A	2	8.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	12	19	31	A	2	8.0
BSC-WBAT103T	BASIC BOTANY	12	22	34	A	2	8.0	BSC-WBAT203T	PLANT PHYSIOLOGY	13	22	35	A	2	8.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	12	17	29	B+	2	7.0	BSC-WBAT204T	APPLIED BOTANY	12	27	39	A+	2	9.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	12	18	30	A	2	8.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	12	27	39	A+	2	9.0
BSC-WBAT106T	COMPUTER APPLICATIONS	12	27	39	A+	2	9.0	BSC-WBAT206T	METABOLIC PATHWAYS	12	26	38	A+	2	9.0
BSC-WBAT107T	BASIC OENOLOGY	12	18	30	A	2	8.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	12	23	35	A	2	8.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	13	18	31	A	2	8.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE-II	12	24	36	A	2	8.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	13	27	40	A+	2	9.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	12	25	37	A+	2	9.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	12	27	39	A+	2	9.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	13	27	40	A+	2	9.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	12	30	42	A+	2	9.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	12	27	39	A+	2	9.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	13	23	36	A	2	8.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	13	21	34	A	2	8.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
WBAT301T	FERMENTATION TECHNOLOGY I	9	16	25	B	2	6.0	WBAT401T	FERMENTATION TECHNOLOGY II	13	24	37	A+	2	9.0
WBAT302T	YEAST TECHNOLOGY	8	26	34	A	2	8.0	WBAT402T	FRUIT AND FORTIFIED WINES	10	20	30	A	2	8.0
WBAT303T	BREWING TECHNOLOGY	9	18	27	B+	2	7.0	WBAT403T	WINE TECHNOLOGY I	13	23	36	A	2	8.0
WBAT304T	ALCOHOLE TECHNOLOGY	9	27	36	A	2	8.0	WBAT404T	WINE TECHNOLOGY II	14	27	41	A+	2	9.0
WBAT305T	APPLIED BIOCHEMISTRY	8	21	29	B+	2	7.0	WBAT405T	BUSINESS MANAGEMENT	12	21	33	A	2	8.0
WBAT306T	VINEYARD MANAGEMENT I	6	27	33	A	2	8.0	WBAT406T	VINEYARD MANAGEMENT II	10	27	37	A+	2	9.0
WBAT307P	PRACTICAL'S COURSE I	9	22	31	A	2	8.0	WBAT407P	PRACTICAL'S COURSE I	14	27	41	A+	2	9.0
WBAT308P	PRACTICAL'S COURSE II	9	22	31	A	2	8.0	WBAT408P	PRACTICAL'S COURSE II	14	30	44	A+	2	9.0
WBAT309P	PRACTICAL'S COURSE III	6	23	29	B+	2	7.0	WBAT409P	PRACTICAL'S COURSE III	12	23	35	A	2	8.0
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	9	20	29	B+	2	7.0	WBAT410T	ENVIRONMENTAL AWARENESS	13	22	35	A	2	8.0
WBAT311T	ENGLISH/HINDI COMMUNICATION	10	19	29	B+	2	7.0	WBAT411T	LANGUAGE COMMUNICATION	11	29	40	A+	2	9.0
WBAT312(B)T	LABORATORY MANAGEMENT	8	20	28	B+	2	7.0	WBAT412(A)T	BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES	10	21	31	A	2	8.0
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	7	28	35	A	2	8.0	WBAT413(A)P	EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE	11	23	34	A	2	8.0
	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT								
BSC-WBAT501T	BASIC CHEMICAL ENGINEERING	13	25	38	A+	2	9.0								
BSC-WBAT502T	EQUIPMENT AND UTILITIES	13	19	32	A	2	8.0								
BSC-WBAT503T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I	12	28	40	A+	2	9.0								
BSC-WBAT504T	MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES	13	25	38	A+	2	9.0								
BSC-WBAT505T	MARKETING OF ALCOHOLIC BEVERAGES	13	29	42	A+	2	9.0								
BSC-WBAT506T	WASTE TREATMENT I	12	22	34	A	2	8.0								
BSC-WBAT507P	PRACTICAL COURSE -I	13	24	37	A+	2	9.0								
BSC-WBAT508P	PRACTICAL COURSE -II	13	26	39	A+	2	9.0								
BSC-WBAT509P	PRACTICAL COURSE -III	13	26	39	A+	2	9.0								
BSC-WBAT510T	SCIENTIFIC WRITING AND COMMUNICATION	12	24	36*	A	2	8.0								
BSC-WBAT511Pr	SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE	13	24	37	A+	2	9.0								

	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT601T	BREWING AND ALCOHOL TECHNOLOGY	10	25	35	A	2	8.0
BSC-WBAT602T	SENSORY EVALUATION OF WINE, BEER ANDALCOHOL	10	26	36	A	2	8.0
BSC-WBAT603T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II	12	25	37	A+	2	9.0
BSC-WBAT604T	MATURATION AND AGING OF ALCOHOLICBEVERAGES	10	24	34	A	2	8.0
BSC-WBAT605T	ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES	9	25	34	A	2	8.0
ACUG-I	CURRICULAR/EXTRACURRICULAR/CULTURAL ACTIVITIES AT COLLEGE LEVEL	-	-	-	SA	-	-
BSC-WBAT606T	WASTE TREATMENT II	9	25	34	A	2	8.0
ACUG-J	ACTIVE PARTICIPATION IN EXCURSION TOURS/STUDY TOURS AND EXPERIENTIAL LEARNING ACTIVITIES	-	-	-	SA	-	-
BSC-WBAT607P	PRACTICAL COURSE -I	10	21	31	A	2	8.0
BSC-WBAT608P	PRACTICAL COURSE -II	13	26	39	A+	2	9.0
BSC-WBAT609P	PRACTICAL COURSE III	11	18	29	B+	2	7.0
BSC-WBAT610T	ENZYME TECHNOLOGY	11	22	33	A	2	8.0
BSC-WBAT611Pr	WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION	11	17	28	B+	2	7.0
ACUG-A	COMPLETION OF SKILL-BASED CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE	-	-	-	SA	-	-

SGPA(1) : 8.30 (2):8.57 (3):7.38 (4):8.46 (5):8.73 (6):8.00 TOTAL CREDITS : 140/140 GRADE POINTS:1151 TOT.MARKS : 2519/3600 (69.97%)

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

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

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

Eligibility No.

PRN No. SU00001811

CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT101T	BASIC MICROBIOLOGY I	11	22	33	A	2	8.0	BSC-WBAT201T	BASIC MICROBIOLOGY II	11	20	31	A	2	8.0
BSC-WBAT102T	INDUSTRIAL MICROBIOLOGY I	9	20	29	B+	2	7.0	BSC-WBAT202T	INDUSTRIAL MICROBIOLOGY II	12	14	26	B	2	6.0
BSC-WBAT103T	BASIC BOTANY	10	18	28	B+	2	7.0	BSC-WBAT203T	PLANT PHYSIOLOGY	12	19	31	A	2	8.0
BSC-WBAT104T	PLANT DEVELOPMENT AND ANATOMY	11	15	26	B	2	6.0	BSC-WBAT204T	APPLIED BOTANY	12	22	34	A	2	8.0
BSC-WBAT105T	BASIC BIOCHEMISTRY I	9	20	29	B+	2	7.0	BSC-WBAT205T	BASIC BIOCHEMISTRY II	11	20	31	A	2	8.0
BSC-WBAT106T	COMPUTER APPLICATIONS	11	25	36	A	2	8.0	BSC-WBAT206T	METABOLIC PATHWAYS	12	18	30	A	2	8.0
BSC-WBAT107T	BASIC OENOLOGY	10	19	29	B+	2	7.0	BSC-WBAT207T	INTRODUCTION TO BEER, WINE AND ALCOHOL TECHNOLOGY	10	21	31	A	2	8.0
BSC-WBAT108T	SENSORY EVALUATION OF WINE I	12	15	27	B+	2	7.0	BSC-WBAT208T	SENSORY EVALUATION OF WINE-II	11	20	31	A	2	8.0
BSC-WBAT109P	PRACTICAL'S IN MICROBIOLOGY	11	18	29	B+	2	7.0	BSC-WBAT209P	PRACTICAL'S IN MICROBIOLOGY	12	25	37	A+	2	9.0
BSC-WBAT110P	PRACTICAL'S IN BOTANY	12	25	37	A+	2	9.0	BSC-WBAT210P	PRACTICAL'S IN BOTANY	12	24	36	A	2	8.0
BSC-WBAT111P	PRACTICAL'S IN BIOCHEMISTRY AND COMPUTER APPLICATION	9	21	30	A	2	8.0	BSC-WBAT211P	PRACTICAL'S IN BIOCHEMISTRY	12	19	31	A	2	8.0
BSC-WBAT112P	PRACTICAL'S IN OENOLOGY	12	20	32	A	2	8.0	BSC-WBAT212P	PRACTICAL'S IN WINE TECHNOLOGY	12	19	31	A	2	8.0
UGAC-01	DEMOCRACY, ELECTION AND GOVERNANCE	-	-	-	SA	-	-	UGAC-02	PHYSICAL EDUCATION	-	-	-	SA	-	-
CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT	CODE	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
WBAT301T	FERMENTATION TECHNOLOGY I	12	21	33	A	2	8.0	WBAT401T	FERMENTATION TECHNOLOGY II	12	25	37	A+	2	9.0
WBAT302T	YEAST TECHNOLOGY	13	23	36	A	2	8.0	WBAT402T	FRUIT AND FORTIFIED WINES	12	23	35	A	2	8.0
WBAT303T	BREWING TECHNOLOGY	12	16	28	B+	2	7.0	WBAT403T	WINE TECHNOLOGY I	12	25	37	A+	2	9.0
WBAT304T	ALCOHOLE TECHNOLOGY	12	25	37	A+	2	9.0	WBAT404T	WINE TECHNOLOGY II	13	24	37	A+	2	9.0
WBAT305T	APPLIED BIOCHEMISTRY	11	20	31	A	2	8.0	WBAT405T	BUSINESS MANAGEMENT	13	19	32	A	2	8.0
WBAT306T	VINEYARD MANAGEMENT I	14	22	36	A	2	8.0	WBAT406T	VINEYARD MANAGEMENT II	11	28	39	A+	2	9.0
WBAT307P	PRACTICAL'S COURSE I	12	22	34	A	2	8.0	WBAT407P	PRACTICAL'S COURSE I	12	24	36	A	2	8.0
WBAT308P	PRACTICAL'S COURSE II	12	25	37	A+	2	9.0	WBAT408P	PRACTICAL'S COURSE II	13	25	38	A+	2	9.0
WBAT309P	PRACTICAL'S COURSE III	14	21	35	A	2	8.0	WBAT409P	PRACTICAL'S COURSE III	10	26	36	A	2	8.0
WBAT310T	CRITICAL THINKING AND SCIENTIFIC TEMPER	12	22	34	A	2	8.0	WBAT410T	ENVIRONMENTAL AWARENESS	10	20	30	A	2	8.0
WBAT311T	ENGLISH/HINDI COMMUNICATION	11	19	30	A	2	8.0	WBAT411T	LANGUAGE COMMUNICATION	12	29	41	A+	2	9.0
WBAT312(B)T	LABORATORY MANAGEMENT	12	20	32	A	2	8.0	WBAT412(A)T	BIOPHYSICAL AND BIOCHEMICAL TECHNIQUES	11	21	32	A	2	8.0
WBAT313(B)P	PRACTICAL'S IN LABORATORY MANAGEMENT	12	26	38	A+	2	9.0	WBAT413(A)P	EXERCISES IN BIOPHYSICAL AND BIOCHEMICAL TECHNIQUE	12	22	34	A	2	8.0
	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT								
BSC-WBAT501T	BASIC CHEMICAL ENGINEERING	13	23	36	A	2	8.0								
BSC-WBAT502T	EQUIPMENT AND UTILITIES	13	25	38	A+	2	9.0								
BSC-WBAT503T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES I	13	29	42	A+	2	9.0								
BSC-WBAT504T	MICROBIAL SPOILAGE AND DEFECTS INALCOHOLIC BEVERAGES	14	26	40	A+	2	9.0								
BSC-WBAT505T	MARKETING OF ALCOHOLIC BEVERAGES	13	27	40	A+	2	9.0								
BSC-WBAT506T	WASTE TREATMENT I	14	19	33	A	2	8.0								
BSC-WBAT507P	PRACTICAL COURSE -I	13	22	35	A	2	8.0								
BSC-WBAT508P	PRACTICAL COURSE -II	14	30	44	A+	2	9.0								
BSC-WBAT509P	PRACTICAL COURSE -III	13	26	39	A+	2	9.0								
BSC-WBAT510T	SCIENTIFIC WRITING AND COMMUNICATION	12	14	26	B	2	6.0								
BSC-WBAT511Pr	SUMMER INDUSTRIAL INTERNSHIP/PROJECT (BREWERY/DISTILLERY/VITICULTURE PROJECT) REPORT WRITING AND PRE	13	24	37	A+	2	9.0								

	SUBJECT NAME	CIE	ESE	TOT	GR	CR	PT
BSC-WBAT601T	BREWING AND ALCOHOL TECHNOLOGY	13	27	40	A+	2	9.0
BSC-WBAT602T	SENSORY EVALUATION OF WINE, BEER ANDALCOHOL	11	25	36	A	2	8.0
BSC-WBAT603T	HEALTH BENEFITS OF ALCOHOLIC BEVERAGES-II	13	28	41	A+	2	9.0
BSC-WBAT604T	MATURATION AND AGING OF ALCOHOLICBEVERAGES	12	25	37	A+	2	9.0
BSC-WBAT605T	ALCOHOLIC BEVERAGES: LAWS ANDREGULATORY POLICIES	12	24	36	A	2	8.0
BSC-WBAT606T	WASTE TREATMENT II	12	23	35	A	2	8.0
ACUG-J	ACTIVE PARTICIPATION IN EXCURSION TOURS/STUDY TOURS AND EXPERIENTIAL LEARNING ACTIVITIES	-	-	-	SA	-	-
BSC-WBAT607P	PRACTICAL COURSE -I	13	28	41	A+	2	9.0
ACUG-K	SURVEY REPORT	-	-	-	SA	-	-
BSC-WBAT608P	PRACTICAL COURSE -II	13	28	41	A+	2	9.0
BSC-WBAT609P	PRACTICAL COURSE III	12	19	31	A	2	8.0
BSC-WBAT610T	ENZYME TECHNOLOGY	13	22	35	A	2	8.0
BSC-WBAT611Pr	WINTER INDUSTRIAL INTERNSHIP/PROJECT (DISTILLERY/WINERY) REPORT WRITING ANDPRESENTATION	12	22	34	A	2	8.0
ACUG-A	COMPLETION OF SKILL-BASED CERTIFICATE PROGRAMME ORGANIZED BY ANY DEPARTMENT OF THE COLLEGE	-	-	-	SA	-	-

SGPA(1) : 7.36 (2):7.89 (3):8.15 (4):8.46 (5):8.45 (6):8.45 TOTAL CREDITS : 140/140 GRADE POINTS:1140 TOT.MARKS : 2467/3600 (68.53%)

CGPA :8.13 FINAL GRADE :A ADD ON CR : 9/8 Result : Pass

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