

St. Aloysius College, Mangaluru (Autonomous)

B.Voc in Food Processing and Engineering . Sem - III RESULT SHEET October - 2017

RegNo	Sub1	Sub2	Sub3	Sub4	Sub5	Sub6	Sub7	Sub8	Sub9	Sub10	Result
1611001	BV 131.3 Soft Skills Int(30):26 Exam(70/25): 45 Total(100/35) :71	BV 132.3 Health Safety and Environment Int(30):22 Exam(70/25): 45 Total(100/35) :67	BV 133.3 Fundamentals of Indian Constitution Int(30):15 Exam(70/25): 37 Total(100/35) :52	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):14 Exam(70/25): 45 Total(100/35) :59	BV 135.3 Food Engineering and Instrumentation Int(30):14 Exam(70/25): 45 Total(100/35) :59	BV 136.3 Introduction to Dairy Technology Int(30):18 Exam(70/25): 54 Total(100/35) :72	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 9 Pract Ext(40/14): 32 Pract Tot(50/18):41 Total(50/18):41	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 8 Pract Ext(40/14): 23 Pract Tot(50/18):31 Total(50/18):31	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 7 Pract Ext(40/14): 32 Pract Tot(50/18):39 Total(50/18):39	BV 140.3 Industrial Visit Exam(50/18): 38 Total(50/18) :38	Max Tot: 800 Awarded: 529 Aggregate: 66.13 Result: PASS
1611002	BV 131.3 Soft Skills Int(30):24 Exam(70/25): 48 Total(100/35) :72	BV 132.3 Health Safety and Environment Int(30):26 Exam(70/25): 59 Total(100/35) :85	BV 133.3 Fundamentals of Indian Constitution Int(30):19 Exam(70/25): 47 Total(100/35) :66	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):20 Exam(70/25): 58 Total(100/35) :78	BV 135.3 Food Engineering and Instrumentation Int(30):21 Exam(70/25): 53 Total(100/35) :74	BV 136.3 Introduction to Dairy Technology Int(30):18 Exam(70/25): 58 Total(100/35) :76	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 8 Pract Ext(40/14): 33 Pract Tot(50/18):41 Total(50/18):41	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 9 Pract Ext(40/14): 31 Pract Tot(50/18):40 Total(50/18):40	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 7 Pract Ext(40/14): 31 Pract Tot(50/18):38 Total(50/18):38	BV 140.3 Industrial Visit Exam(50/18): 38 Total(50/18) :38	Max Tot: 800 Awarded: 608 Aggregate: 76 Result: PASS
1611003	BV 131.3 Soft Skills Int(30):24 Exam(70/25): 59 Total(100/35) :83	BV 132.3 Health Safety and Environment Int(30):21 Exam(70/25): 39 Total(100/35) :60	BV 133.3 Fundamentals of Indian Constitution Int(30):15 Exam(70/25): 33 Total(100/35) :48	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):16 Exam(70/25): 47 Total(100/35) :63	BV 135.3 Food Engineering and Instrumentation Int(30):16 Exam(70/25): 46 Total(100/35) :62	BV 136.3 Introduction to Dairy Technology Int(30):16 Exam(70/25): 53 Total(100/35) :69	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 8 Pract Ext(40/14): 30 Pract Tot(50/18):38 Total(50/18):38	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 7 Pract Ext(40/14): 25 Pract Tot(50/18):32 Total(50/18):32	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 6 Pract Ext(40/14): 28 Pract Tot(50/18):34 Total(50/18):34	BV 140.3 Industrial Visit Exam(50/18): 38 Total(50/18) :38	Max Tot: 800 Awarded: 527 Aggregate: 65.88 Result: PASS
1611004	BV 131.3 Soft Skills Int(30):27 Exam(70/25): AB F Total(100/35) :27 F	BV 132.3 Health Safety and Environment Int(30):22 Exam(70/25): 53 Total(100/35) :75	BV 133.3 Fundamentals of Indian Constitution Int(30):16 Exam(70/25): 37 Total(100/35) :53	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):17 Exam(70/25): 47 Total(100/35) :64	BV 135.3 Food Engineering and Instrumentation Int(30):13 Exam(70/25): 41 Total(100/35) :54	BV 136.3 Introduction to Dairy Technology Int(30):18 Exam(70/25): 54 Total(100/35) :72	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 9 Pract Ext(40/14): 31 Pract Tot(50/18):40 Total(50/18):40	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 9 Pract Ext(40/14): 24 Pract Tot(50/18):33 Total(50/18):33	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 7 Pract Ext(40/14): 28 Pract Tot(50/18):35 Total(50/18):35	BV 140.3 Industrial Visit Exam(50/18): 37 Total(50/18) :37	Max Tot: 800 Awarded: 490 Aggregate: 61.25 Result: FAIL

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RegNo	Sub1	Sub2	Sub3	Sub4	Sub5	Sub6	Sub7	Sub8	Sub9	Sub10	Result
1611006	BV 131.3 Soft Skills Int(30):24 Exam(70/25): 48 Total(100/35) :72	BV 132.3 Health Safety and Environment Int(30):26 Exam(70/25): 56 Total(100/35) :82	BV 133.3 Fundamentals of Indian Constitution Int(30):18 Exam(70/25): 45 Total(100/35) :63	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):15 Exam(70/25): 46 Total(100/35) :61	BV 135.3 Food Engineering and Instrumentation Int(30):17 Exam(70/25): 43 Total(100/35) :60	BV 136.3 Introduction to Dairy Technology Int(30):16 Exam(70/25): 54 Total(100/35) :70	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 7 Pract Ext(40/14): 28 Pract Tot(50/18):35 Total(50/18):35	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 8 Pract Ext(40/14): 27 Pract Tot(50/18):35 Total(50/18):35	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 8 Pract Ext(40/14): 24 Pract Tot(50/18):32 Total(50/18):32	BV 140.3 Industrial Visit Exam(50/18): 39 Total(50/18) :39	Max Tot: 800 Awarded: 549 Aggregate: 68.63 Result: PASS
1611007	BV 131.3 Soft Skills Int(30):26 Exam(70/25): 55 Total(100/35) :81	BV 132.3 Health Safety and Environment Int(30):25 Exam(70/25): 53 Total(100/35) :78	BV 133.3 Fundamentals of Indian Constitution Int(30):16 Exam(70/25): 31 Total(100/35) :47	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):19 Exam(70/25): 52 Total(100/35) :71	BV 135.3 Food Engineering and Instrumentation Int(30):17 Exam(70/25): 52 Total(100/35) :69	BV 136.3 Introduction to Dairy Technology Int(30):17 Exam(70/25): 58 Total(100/35) :75	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 7 Pract Ext(40/14): 32 Pract Tot(50/18):39 Total(50/18):39	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 8 Pract Ext(40/14): 32 Pract Tot(50/18):40 Total(50/18):40	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 8 Pract Ext(40/14): 33 Pract Tot(50/18):41 Total(50/18):41	BV 140.3 Industrial Visit Exam(50/18): 40 Total(50/18) :40	Max Tot: 800 Awarded: 581 Aggregate: 72.63 Result: PASS
1611008	BV 131.3 Soft Skills Int(30):24 Exam(70/25): 49 Total(100/35) :73	BV 132.3 Health Safety and Environment Int(30):24 Exam(70/25): 63 Total(100/35) :87	BV 133.3 Fundamentals of Indian Constitution Int(30):16 Exam(70/25): 40 Total(100/35) :56	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):18 Exam(70/25): 56 Total(100/35) :74	BV 135.3 Food Engineering and Instrumentation Int(30):23 Exam(70/25): 55 Total(100/35) :78	BV 136.3 Introduction to Dairy Technology Int(30):18 Exam(70/25): 58 Total(100/35) :76	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 9 Pract Ext(40/14): 31 Pract Tot(50/18):40 Total(50/18):40	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 9 Pract Ext(40/14): 33 Pract Tot(50/18):42 Total(50/18):42	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 7 Pract Ext(40/14): 34 Pract Tot(50/18):41 Total(50/18):41	BV 140.3 Industrial Visit Exam(50/18): 40 Total(50/18) :40	Max Tot: 800 Awarded: 607 Aggregate: 75.88 Result: PASS
1611009	BV 131.3 Soft Skills Int(30):26 Exam(70/25): 49 Total(100/35) :75	BV 132.3 Health Safety and Environment Int(30):24 Exam(70/25): 60 Total(100/35) :84	BV 133.3 Fundamentals of Indian Constitution Int(30):16 Exam(70/25): 42 Total(100/35) :58	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):19 Exam(70/25): 48 Total(100/35) :67	BV 135.3 Food Engineering and Instrumentation Int(30):22 Exam(70/25): 48 Total(100/35) :70	BV 136.3 Introduction to Dairy Technology Int(30):18 Exam(70/25): 52 Total(100/35) :70	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 7 Pract Ext(40/14): 27 Pract Tot(50/18):34 Total(50/18):34	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 9 Pract Ext(40/14): 28 Pract Tot(50/18):37 Total(50/18):37	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 7 Pract Ext(40/14): 31 Pract Tot(50/18):38 Total(50/18):38	BV 140.3 Industrial Visit Exam(50/18): 39 Total(50/18) :39	Max Tot: 800 Awarded: 572 Aggregate: 71.5 Result: PASS

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RegNo	Sub1	Sub2	Sub3	Sub4	Sub5	Sub6	Sub7	Sub8	Sub9	Sub10	Result
1611010	BV 131.3 Soft Skills Int(30):27 Exam(70/25): 39 Total(100/35) :66	BV 132.3 Health Safety and Environment Int(30):22 Exam(70/25): 46 Total(100/35) :68	BV 133.3 Fundamentals of Indian Constitution Int(30):18 Exam(70/25): 34 Total(100/35) :52	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):13 Exam(70/25): 47 Total(100/35) :60	BV 135.3 Food Engineering and Instrumentation Int(30):15 Exam(70/25): 44 Total(100/35) :59	BV 136.3 Introduction to Dairy Technology Int(30):16 Exam(70/25): 53 Total(100/35) :69	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 8 Pract Ext(40/14): 29 Pract Tot(50/18):37 Total(50/18):37	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 9 Pract Ext(40/14): 24 Pract Tot(50/18):33 Total(50/18):33	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 6 Pract Ext(40/14): 29 Pract Tot(50/18):35 Total(50/18):35	BV 140.3 Industrial Visit Exam(50/18): 38 Total(50/18) :38	Max Tot: 800 Awarded: 517 Aggregate: 64.63 Result: PASS
1611011	BV 131.3 Soft Skills Int(30):28 Exam(70/25): 56 Total(100/35) :84	BV 132.3 Health Safety and Environment Int(30):26 Exam(70/25): 59 Total(100/35) :85	BV 133.3 Fundamentals of Indian Constitution Int(30):17 Exam(70/25): 47 Total(100/35) :64	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):17 Exam(70/25): 49 Total(100/35) :66	BV 135.3 Food Engineering and Instrumentation Int(30):20 Exam(70/25): 50 Total(100/35) :70	BV 136.3 Introduction to Dairy Technology Int(30):18 Exam(70/25): 57 Total(100/35) :75	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 6 Pract Ext(40/14): 34 Pract Tot(50/18):40 Total(50/18):40	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 8 Pract Ext(40/14): 28 Pract Tot(50/18):36 Total(50/18):36	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 7 Pract Ext(40/14): 32 Pract Tot(50/18):39 Total(50/18):39	BV 140.3 Industrial Visit Exam(50/18): 37 Total(50/18) :37	Max Tot: 800 Awarded: 596 Aggregate: 74.5 Result: PASS
1611012	BV 131.3 Soft Skills Int(30):26 Exam(70/25): 59 Total(100/35) :85	BV 132.3 Health Safety and Environment Int(30):25 Exam(70/25): 56 Total(100/35) :81	BV 133.3 Fundamentals of Indian Constitution Int(30):14 Exam(70/25): 51 Total(100/35) :65	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):18 Exam(70/25): 51 Total(100/35) :69	BV 135.3 Food Engineering and Instrumentation Int(30):19 Exam(70/25): 47 Total(100/35) :66	BV 136.3 Introduction to Dairy Technology Int(30):17 Exam(70/25): 54 Total(100/35) :71	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 8 Pract Ext(40/14): 29 Pract Tot(50/18):37 Total(50/18):37	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 7 Pract Ext(40/14): 28 Pract Tot(50/18):35 Total(50/18):35	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 7 Pract Ext(40/14): 33 Pract Tot(50/18):40 Total(50/18):40	BV 140.3 Industrial Visit Exam(50/18): 37 Total(50/18) :37	Max Tot: 800 Awarded: 586 Aggregate: 73.25 Result: PASS
1611013	BV 131.3 Soft Skills Int(30):28 Exam(70/25): 53 Total(100/35) :81	BV 132.3 Health Safety and Environment Int(30):26 Exam(70/25): 60 Total(100/35) :86	BV 133.3 Fundamentals of Indian Constitution Int(30):18 Exam(70/25): 44 Total(100/35) :62	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):19 Exam(70/25): 52 Total(100/35) :71	BV 135.3 Food Engineering and Instrumentation Int(30):20 Exam(70/25): 56 Total(100/35) :76	BV 136.3 Introduction to Dairy Technology Int(30):18 Exam(70/25): 58 Total(100/35) :76	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 6 Pract Ext(40/14): 32 Pract Tot(50/18):38 Total(50/18):38	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 9 Pract Ext(40/14): 28 Pract Tot(50/18):37 Total(50/18):37	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 8 Pract Ext(40/14): 34 Pract Tot(50/18):42 Total(50/18):42	BV 140.3 Industrial Visit Exam(50/18): 38 Total(50/18) :38	Max Tot: 800 Awarded: 607 Aggregate: 75.88 Result: PASS

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RegNo	Sub1	Sub2	Sub3	Sub4	Sub5	Sub6	Sub7	Sub8	Sub9	Sub10	Result
1611014	BV 131.3 Soft Skills Int(30):22 Exam(70/25): 49 Total(100/35) :71	BV 132.3 Health Safety and Environment Int(30):24 Exam(70/25): AB F Total(100/35) :24 F	BV 133.3 Fundamentals of Indian Constitution Int(30):7 Exam(70/25): AB F Total(100/35) :7 F	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):9 Exam(70/25): AB F Total(100/35) :9 F	BV 135.3 Food Engineering and Instrumentation Int(30):12 Exam(70/25): 36 Total(100/35) :48	BV 136.3 Introduction to Dairy Technology Int(30):12 Exam(70/25): 51 Total(100/35) :63	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 3 Pract Ext(40/14): 28 Pract Tot(50/18):31 Total(50/18):31	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 5 Pract Ext(40/14): 22 Pract Tot(50/18):27 Total(50/18):27	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 6 Pract Ext(40/14): 30 Pract Tot(50/18):36 Total(50/18):36	BV 140.3 Industrial Visit Exam(50/18): 37 Total(50/18) :37	Max Tot: 800 Awarded: 353 Aggregate: 44.13 Result: FAIL
1611015	BV 131.3 Soft Skills Int(30):24 Exam(70/25): 52 Total(100/35) :76	BV 132.3 Health Safety and Environment Int(30):23 Exam(70/25): 52 Total(100/35) :75	BV 133.3 Fundamentals of Indian Constitution Int(30):16 Exam(70/25): 42 Total(100/35) :58	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):15 Exam(70/25): 45 Total(100/35) :60	BV 135.3 Food Engineering and Instrumentation Int(30):19 Exam(70/25): 49 Total(100/35) :68	BV 136.3 Introduction to Dairy Technology Int(30):16 Exam(70/25): 51 Total(100/35) :67	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 7 Pract Ext(40/14): 28 Pract Tot(50/18):35 Total(50/18):35	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 9 Pract Ext(40/14): 24 Pract Tot(50/18):33 Total(50/18):33	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 6 Pract Ext(40/14): 28 Pract Tot(50/18):34 Total(50/18):34	BV 140.3 Industrial Visit Exam(50/18): 38 Total(50/18) :38	Max Tot: 800 Awarded: 544 Aggregate: 68 Result: PASS
1611018	BV 131.3 Soft Skills Int(30):23 Exam(70/25): 52 Total(100/35) :75	BV 132.3 Health Safety and Environment Int(30):20 Exam(70/25): 56 Total(100/35) :76	BV 133.3 Fundamentals of Indian Constitution Int(30):15 Exam(70/25): 34 Total(100/35) :49	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):19 Exam(70/25): 50 Total(100/35) :69	BV 135.3 Food Engineering and Instrumentation Int(30):17 Exam(70/25): 47 Total(100/35) :64	BV 136.3 Introduction to Dairy Technology Int(30):18 Exam(70/25): 54 Total(100/35) :72	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 9 Pract Ext(40/14): 32 Pract Tot(50/18):41 Total(50/18):41	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 9 Pract Ext(40/14): 24 Pract Tot(50/18):33 Total(50/18):33	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 7 Pract Ext(40/14): 31 Pract Tot(50/18):38 Total(50/18):38	BV 140.3 Industrial Visit Exam(50/18): 38 Total(50/18) :38	Max Tot: 800 Awarded: 555 Aggregate: 69.38 Result: PASS
1611019	BV 131.3 Soft Skills Int(30):21 Exam(70/25): AB F Total(100/35) :21 F	BV 132.3 Health Safety and Environment Int(30):9 Exam(70/25): 56 Total(100/35) :65	BV 133.3 Fundamentals of Indian Constitution Int(30):0 Exam(70/25): AB F Total(100/35) :0 F	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):5 Exam(70/25): 33 Total(100/35) :38	BV 135.3 Food Engineering and Instrumentation Int(30):8 Exam(70/25): 31 Total(100/35) :39	BV 136.3 Introduction to Dairy Technology Int(30):15 Exam(70/25): 48 Total(100/35) :63	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 4 Pract Ext(40/14): 26 Pract Tot(50/18):30 Total(50/18):30	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 4 Pract Ext(40/14): 20 Pract Tot(50/18):24 Total(50/18):24	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 6 Pract Ext(40/14): 32 Pract Tot(50/18):38 Total(50/18):38	BV 140.3 Industrial Visit Exam(50/18): 37 Total(50/18) :37	Max Tot: 800 Awarded: 355 Aggregate: 44.38 Result: FAIL

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RegNo	Sub1	Sub2	Sub3	Sub4	Sub5	Sub6	Sub7	Sub8	Sub9	Sub10	Result
1611020	BV 131.3 Soft Skills Int(30):26 Exam(70/25): 45 Total(100/35) :71	BV 132.3 Health Safety and Environment Int(30):22 Exam(70/25): 60 Total(100/35) :82	BV 133.3 Fundamentals of Indian Constitution Int(30):16 Exam(70/25): 40 Total(100/35) :56	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):16 Exam(70/25): 47 Total(100/35) :63	BV 135.3 Food Engineering and Instrumentation Int(30):14 Exam(70/25): 45 Total(100/35) :59	BV 136.3 Introduction to Dairy Technology Int(30):17 Exam(70/25): 49 Total(100/35) :66	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 8 Pract Ext(40/14): 27 Pract Tot(50/18):35 Total(50/18):35	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 8 Pract Ext(40/14): 29 Pract Tot(50/18):37 Total(50/18):37	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 6 Pract Ext(40/14): 29 Pract Tot(50/18):35 Total(50/18):35	BV 140.3 Industrial Visit Exam(50/18): 37 Total(50/18) :37	Max Tot: 800 Awarded: 541 Aggregate: 67.63 Result: PASS
1611021	BV 131.3 Soft Skills Int(30):24 Exam(70/25): AB F Total(100/35) :24 F	BV 132.3 Health Safety and Environment Int(30):26 Exam(70/25): AB F Total(100/35) :26 F	BV 133.3 Fundamentals of Indian Constitution Int(30):9 Exam(70/25): AB F Total(100/35) :9 F	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):12 Exam(70/25): 40 Total(100/35) :52	BV 135.3 Food Engineering and Instrumentation Int(30):12 Exam(70/25): 34 Total(100/35) :46	BV 136.3 Introduction to Dairy Technology Int(30):18 Exam(70/25): 53 Total(100/35) :71	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 5 Pract Ext(40/14): 22 Pract Tot(50/18):27 Total(50/18):27	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 3 Pract Ext(40/14): 16 Pract Tot(50/18):19 Total(50/18):19	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 6 Pract Ext(40/14): 33 Pract Tot(50/18):39 Total(50/18):39	BV 140.3 Industrial Visit Exam(50/18): 37 Total(50/18) :37	Max Tot: 800 Awarded: 350 Aggregate: 43.75 Result: FAIL
1611022	BV 131.3 Soft Skills Int(30):27 Exam(70/25): 60 Total(100/35) :87	BV 132.3 Health Safety and Environment Int(30):28 Exam(70/25): 66 Total(100/35) :94	BV 133.3 Fundamentals of Indian Constitution Int(30):22 Exam(70/25): 59 Total(100/35) :81	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):23 Exam(70/25): 54 Total(100/35) :77	BV 135.3 Food Engineering and Instrumentation Int(30):24 Exam(70/25): 56 Total(100/35) :80	BV 136.3 Introduction to Dairy Technology Int(30):21 Exam(70/25): 61 Total(100/35) :82	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 9 Pract Ext(40/14): 34 Pract Tot(50/18):43 Total(50/18):43	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 8 Pract Ext(40/14): 33 Pract Tot(50/18):41 Total(50/18):41	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 8 Pract Ext(40/14): 31 Pract Tot(50/18):39 Total(50/18):39	BV 140.3 Industrial Visit Exam(50/18): 38 Total(50/18) :38	Max Tot: 800 Awarded: 662 Aggregate: 82.75 Result: PASS
1611023	BV 131.3 Soft Skills Int(30):28 Exam(70/25): 55 Total(100/35) :83	BV 132.3 Health Safety and Environment Int(30):26 Exam(70/25): 62 Total(100/35) :88	BV 133.3 Fundamentals of Indian Constitution Int(30):22 Exam(70/25): 45 Total(100/35) :67	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):26 Exam(70/25): 57 Total(100/35) :83	BV 135.3 Food Engineering and Instrumentation Int(30):24 Exam(70/25): 58 Total(100/35) :82	BV 136.3 Introduction to Dairy Technology Int(30):21 Exam(70/25): 63 Total(100/35) :84	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 9 Pract Ext(40/14): 32 Pract Tot(50/18):41 Total(50/18):41	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 8 Pract Ext(40/14): 33 Pract Tot(50/18):41 Total(50/18):41	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 8 Pract Ext(40/14): 34 Pract Tot(50/18):42 Total(50/18):42	BV 140.3 Industrial Visit Exam(50/18): 38 Total(50/18) :38	Max Tot: 800 Awarded: 649 Aggregate: 81.13 Result: PASS

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RegNo	Sub1	Sub2	Sub3	Sub4	Sub5	Sub6	Sub7	Sub8	Sub9	Sub10	Result
1611024	BV 131.3 Soft Skills Int(30):19 Exam(70/25): 42 Total(100/35) :61	BV 132.3 Health Safety and Environment Int(30):20 Exam(70/25): 53 Total(100/35) :73	BV 133.3 Fundamentals of Indian Constitution Int(30):11 Exam(70/25): 27 Total(100/35) :38	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):6 Exam(70/25): 29 Total(100/35) :35	BV 135.3 Food Engineering and Instrumentation Int(30):6 Exam(70/25): 30 Total(100/35) :36	BV 136.3 Introduction to Dairy Technology Int(30):14 Exam(70/25): 47 Total(100/35) :61	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 5 Pract Ext(40/14): 30 Pract Tot(50/18):35 Total(50/18):35	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 7 Pract Ext(40/14): 25 Pract Tot(50/18):32 Total(50/18):32	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 6 Pract Ext(40/14): 29 Pract Tot(50/18):35 Total(50/18):35	BV 140.3 Industrial Visit Exam(50/18): 37 Total(50/18) :37	Max Tot: 800 Awarded: 443 Aggregate: 55.38 Result: PASS
1611025	BV 131.3 Soft Skills Int(30):24 Exam(70/25): AB F Total(100/35) :24 F	BV 132.3 Health Safety and Environment Int(30):14 Exam(70/25): 68 Total(100/35) :82	BV 133.3 Fundamentals of Indian Constitution Int(30):8 Exam(70/25): AB F Total(100/35) :8 F	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):7 Exam(70/25): 44 Total(100/35) :51	BV 135.3 Food Engineering and Instrumentation Int(30):15 Exam(70/25): 42 Total(100/35) :57	BV 136.3 Introduction to Dairy Technology Int(30):12 Exam(70/25): 43 Total(100/35) :55	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 5 Pract Ext(40/14): 29 Pract Tot(50/18):34 Total(50/18):34	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 7 Pract Ext(40/14): 19 Pract Tot(50/18):26 Total(50/18):26	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 6 Pract Ext(40/14): AB F Pract Tot(50/18):6 F Total(50/18):6 F	BV 140.3 Industrial Visit Exam(50/18): 36 Total(50/18) :36	Max Tot: 800 Awarded: 379 Aggregate: 47.38 Result: FAIL
1611026	BV 131.3 Soft Skills Int(30):25 Exam(70/25): 35 Total(100/35) :60	BV 132.3 Health Safety and Environment Int(30):16 Exam(70/25): 53 Total(100/35) :69	BV 133.3 Fundamentals of Indian Constitution Int(30):8 Exam(70/25): 28 Total(100/35) :36	BV 134.3 Introduction to Bakery and Confectionery Processing Int(30):13 Exam(70/25): 45 Total(100/35) :58	BV 135.3 Food Engineering and Instrumentation Int(30):13 Exam(70/25): 47 Total(100/35) :60	BV 136.3 Introduction to Dairy Technology Int(30):14 Exam(70/25): 47 Total(100/35) :61	BV 137.3P Practical Introduction to Bakery and Confectionery Processing Pract Int(10): 8 Pract Ext(40/14): 32 Pract Tot(50/18):40 Total(50/18):40	BV 138.3P Practical Food Engineering and Instrumentation Pract Int(10): 7 Pract Ext(40/14): 9 F Pract Tot(50/18):16 F Total(50/18):16 F	BV 139.3P Practical Introduction to Dairy Technology Pract Int(10): 6 Pract Ext(40/14): 27 Pract Tot(50/18):33 Total(50/18):33	BV 140.3 Industrial Visit Exam(50/18): 36 Total(50/18) :36	Max Tot: 800 Awarded: 469 Aggregate: 58.63 Result: FAIL

Place: Mangaluru
Date: 11-12-2017

Dr. A. M. Narahari
Registrar (Evaluation)

Rev Dr Praveen Martis S J
Principal