"Dissemination of Education for Knowledge, Science, and Culture" -Shikshanmaharshi Dr. Bapuji Salunkhe

Shri Swami Vivekanand Shikshan Sanstha, Kolhapur

Padinabhushan Dr. Vasantraodada Patill Mahavidyalaya, Tasyaon

Organizer

Department of Botany

Title of the Course:

CERTIFICATE COURSE

IN



Type of Course Unit:

Compulsory

(From 02/11/2020 to 07/12/2021)

Language of Instruction: English

Duration: One Month

Course Co-ordinator: Dr. S. K. Khade

Intake Capacity: 71

Dr.N.A.Kulkarni Professor and Head Department of Botany P.D.V.P.College,Tasgaon Date: 01/11/2020

To,

The Principal

P.D.V.P.College, Tasgaon

Subject: Permission to start add-on course.

Respected Sir,

We are going to start first add-on course on "Fruit Processing and Preservation." The duration of the course is from From 02/11/2020 to 08/12/2020. Kindly permit us to conduct the course.

Thanking You,

Yours faithfully

(Dr.N.A.Kulkarni)

HEAD

PADMABHUSHAN DR. VASANTRAO DADA PATIL MAHAVIDYLAYA, TASGAON, DAST, SANGA

Padmabhushan Dr. Vasantraodada Patil Mahavidyalaya, Tasgaon Department of Botany

NOTICE

FRUIT PROCESSING AND PRESERVATION

Date: 30/10/2020

All the following faculties of the department are hereby informed you that you are all are appointed as the member of 'Board of studies' for 'FRUIT PROCESSING AND PRESERVATION.' This is to inform you all that a meeting of all the members has been arranged on 01/11/2020 at 11.00 am. Kindly attend the same without fail.

The agenda of the meeting will as bellow.

- 1. Making the time-table.
- 2. Finalizing the syllabus.
- 3. Syllabus distribution.
- 4. Organizing a workshop.
- 5. Inviting the external faculties.

Sr. No.	Name of the Teacher	Signature
1.	Dr. S. K. Khade	Mac
2.	Dr. A. P. Inamdr	Alka
3.	Dr. Y. S. Andoji	YS. Andoji
4.	Ms. Vaishali Patil	VSPatil

(Dr.N.A.Kulkarni)

Padmabhushan Dr. Vasantraodada Patil Mahavidyalaya, **Tasgaon Department of Botany**

NOTICE

"Fruit Processing and Preservation."

'BOARD OF STUDIES'

Date: 30/10/2020

Sr. No.	Name of the Teacher	Signature	
1.	Dr. S. K. Khade	Antian	
2.	Dr. A. P. Inamdr	AVa	
3.	Dr. Y. S. Andoji	Y.S. Andor	
4.	Ms. Vaishali Patil	VSPatil	

(Dr.N.A.Kulkarni)

HEAD

DEPARTMENT OF BOTANY

PADMABHUSHAN DR. VASANTRAO DADA PATIL

LIAHAVIDYLAYA, TASGAON, DAST, SANGLI

Padmabhushan Dr. Vasantraodada Patil Mahavidyalaya, Tasgaon Department of Botany

NOTICE

"Fruit Processing and Preservation."

MINUTES OF THE MEETING

Date: 30/10/2020

A meeting of members of 'Board of studies' for "Fruit Processing and Preservation." has been arranged on 01/12/2019 at 11.00 am. Following are the minutes of the meeting.

- 1. Making the time-table.
- 2. Finalizing the syllabus.
- 3. Syllabus distribution.
- 4. Organizing a workshop.
- 5. Inviting the external faculties.

Sr. No.	Name of the Teacher	Signature
1.	Dr. S. K. Khade	Amal
2.	Dr. A. P. Inamdr	Alea
3.	Dr. Y. S. Andoji	Y.S. Andoj
4.	Ms. Vaishali Patil	VSPAFIL

(Dr.N.A.Kulkarni)

HEAD
DEPARTMENT OF BOTANY
MABHUSHAN DR. VASANTRAO DADA PATIL
AHAVIDYLAYA, TASGAON, DAST, SANCLI

LEARNING OUTCOMES (knowledge, skills and competence):

Knowledge of vegetable and fruit properties important for their quality and preservation. Mastering the handling, preservation and processing fruit and vegetable technologies. Ability to implement, modify and manage lines and facilities of treatment, storage and processing of fruit and vegetables. Development of products based on fruits and vegetables. Capacity to apply analytical techniques for quality evaluation fruits and vegetables and their products.

CONTENTS

- 1. Market, production and consumption of fruits and vegetables.
- 2. Chemical composition and structure of fruits and vegetables.
- 3. Biochemical phenomena associated with the maturation and postharvest.
- 4. Minimal processed products.
- 5. Preservation by chilling and controlled atmosphere.
- 6. Processed products. Raw materials and finished products quality. Production diagrams. Equipment and facilities. Fermented, frozen and thermally processed products. Table olives. Tomato, pepper, beans, peas and fruits preserves. Fruit juices and beverages, pulps and concentrates. Jams and jellies. Dehydration of fruits and vegetables.

DEMONSTRATION OF THE CONTENTS COHERENCE WITH THE COURSE UNIT'S LEARNING OUTCOMES

The study of the chemical composition and structure of fruits and vegetables, as well as biochemical and postharvest microbiological phenomena, will enable the development of a deep understanding and sensitivity about the fruit and vegetable properties as well as of other influential factors influential in their quality, either as fresh products or as raw materials for processing.

In order to give the student the ability to implement and manage lines of treatment, storage and processing of fruits and vegetables, as well as to assess the their quality, a set of products will be studied, and to each of these will be given prominence to standards of quality, operations and equipment, and will be performed by students the necessary analytical techniques

TEACHING METHODOLOGIES

The lessons of the course will be taught in blocks of theoretical and practical classes. In the lectures theoretical concepts and case studies will be presented and discussed with students. The practical classes will consist in laboratory and pilot plant ones, in which students, individually or in groups, will execute analythical techniques and test the production of various products, and also of study visits to treatment, storage and processing facilities of fruits and vegetables.

CONTENTS

- 1 Production and processing scenario of Fruits and vegetables in India and world-scope of fruit and vegetable processing industry in India- present status, constraints and prospective.
- 2 Overview of Principles of preservation- Drying /dehydration-processtypes pretreatments required-factors affecting rate of dehydration-Reconstitution -coefficient of rehydration.
- 3 Freezing-process-types of freezing-changes during cold storage-thawing; Canning of fruits and vegetables-process-unit operations.
- 4 Contraction -types of concentration-changes during concentration.
- 5 Chemical preservation-different types of chemicals used in processing of Fruits and vegetables-Preservation by Sulphur dioxide and Sodium benzoate- safe limits of usage.
- 6 Hurdle concept- Intermediate moisture foods.
- 7 Irradiation- process-principle and application in fruit and vegetable Industry-safe doses of usage.
- 8 Processing Technology of Jam What is Jam?-Ingredients and their role in quality of Jam- Processing of Jam (flowcharts)-Tests for end point determination-Problems in Jam making.
- 9 Pectin-properties-theories –Olsen's theory ,Spencer's theory , Hinton's theory, Fibril theory. Processing of Jam(flowcharts)-Tests for end point determination-Problems in Jam making.
- 10 Jelly and Marmalades Jelly- Difference between Jam and Jelly-Processing of Jelly-End point determination-Failure of Jellies to set- Cloudy or foggy Jellies-Formation of crystals- Syneresis. & Marmalades-what is a

marmalade-types-Jam marmalade-Jelly marmalade-Problem in marmalade making.

- 11 Fruit preserves and candied fruits-What are fruit preserves?-Preparation of fruits preserves-problems in making; Candied fruits-Preparation of candied fruits; Glazed fruit-preparation. Glazed fruit-preparation, Crystallized fruit-preparation-problems in preparation of preserves and candied fruit.
- 12 Chutneys-Preparation of chutney; Pickles-Types of Pickling-Pickling with salt-Dry salting-Brining.& Pickling with Vinegar and fermentation Saurkraut -Role of lactic acid bacteria in pickling; Pickling with oil –pickling with mixture of salt, oil and spices-Problems/ spoilage in pickles.
- 13 Sauces and Ketchups- what are sauces –difference between sauce and a ketchup-classification of sauces-thick and thin sauces-processing of Tomato sauce/ketchup-Preparation of soya sauce(thin sauce)-problems in making of sauces.
- 14 Processing Technology of Fruit Beverage-Unit operations involved in preparation of fruit beverage. Equipment used in the preparation of beverages pulping-Screw type juice extractors-Burning machines-rollers-Taglith press by CFTRI. Basket press-Rack and cloth press-Hydraulic press-Deaerators-Sietzfilters-Flash pasteurizers.
- 15. Types of Beverages-Processing technology of Beverages-Flow charts of Juice-examples-RTS –Nectar. & Processing of Beverages like Cordial-flow chart; Squash-flow chart; Crush-flow chart. & Processing of Syrups- natural and synthetic- rose syrup –almond syrup fruit syrup. Fruit juice concentrate. & Fruit juice concentrate -Fruit juice powder- Lemon Barley water- Carbonated beverages.
- 16. Processing technology of Fruit Cheese- Processing of fruit cheese-guava

- cheese- Processing of Fruit leather- mango leather. & Fruit toffeepreparation of banana toffee-Processing of Fruit Butter.
- 17. Processing technology of vegetable wafers- potato wafers- preparation types of peeling- discolorations- slicing-Drying-Frying-Salting-packing.
- 18. Vegetable Papads-Processing of Papads-preparation-equipment used for preparation- packing.
- 19. Processing of Soups- preparation of tomato soup-packing/canning preparation of soup powders-technology and equipment required.
- 20. Fermented products from fruits and vegetables –Vinegar –types of vinegar-methods of vinegar production-Quick method-Orleans slow process-Generator process problem in vinegar production.
- 21. Fermented fruit beverages Wine- types of wines-equipment required preparation- problems. & Sparkling clear wines-Champagne and Cider; Fortified wines-Sherry, vermouths; orange wine, Perry ,Tokay, Port.
- 22. Cashew wine/ Brandy (Feni), Neera, Toddy, Arrack and different distilled spirits –their source and alcohol percentages.

Syllabus: Fruits and Vegetable Processing

Week	Theory	Practical
1	Admission	
1	Introduction - Definition and scope of preservation. History and development of food preservation industry with special reference to India. Different types of spoilages in fresh fruits and vegetables. General principles and methods of Food preservation.	Spoilage of fruits and vegetables. Industrial visit in fruits and vegetables processing industry.
2	Definition of Fruits and vegetables, Difference in between fruits and vegetable, Fruits and vegetables as available in different parts of the	Identifications of Fruits and vegetables.

	country, their preservation, season of maturity. Constituents of food, importance of fruits & Vegetables in the diet.	
3	Selection of raw materials including fruits and vegetables for Preparation of various products. Spices and other constituents, their properties, condiments and other additives and ingredients, and their flavouring and preservative properties	Identification of spices and food additives used in fruits and vegetable processing.
4	Study of various equipments: usage, care/maintenance and precautions	Study of common food processing equipments
		such as pulper, sealers,
		juice extracting machines,
		autoclaves, corking
		machines etc.
5	a. Refrigeration and other methods for storing perishables.b. Various methods of	a. Storage of fresh fruits and vegetable. Methods and containers used in
	drying: sun drying, cabinet drying	fresh fruits and vegetable
	and solar drying.	preservation
	c. Study of various types of containers like Glass, Tin-merits and demerits of each-	b. Sun drying & dehydration and its merits and demerits.
	scope for new types of containers/	Principles involved
	packaging materials, such as plastic	preservation by drying method.
	pouches, tetra pack, PET bottle and	Treatment prior to
	cartons. Understanding the label its	drying. Mechanical Dehydration-
	importance, and labeling	Types of Dryers.
	requirements	c. Practical demonstration
		5. 1 1 delicai dell'iolisti diloli

	of sealing pouching machine. Examination of the tetra pack
Examination	

CERTIFICATE COURSE IN

"FRUIT PROCESSING AND PRESERVATION."

SYLLABUS

- 1. Introduction Definition and scope of preservation. History and development of food preservation industry with special reference to India. Different types of spoilages in fresh fruits and vegetables.
- 2. General principles and methods of food preservation.
- 3. Definition of Fruits and vegetables, Difference in between fruits and vegetable, Fruits and vegetables as available in different parts of the country, their preservation, season of maturity.
- 4. Constituents of food, importance of fruits & Vegetables in the diet.
- 5. Selection of raw materials including fruits and vegetables for Preparation of various products.
- 6. Spices and other constituents, their properties, condiments and other additives and ingredients, and their flavoring and preservative properties.
- 7. Study of various equipments: usage, care/maintenance and precautions.
- 8. Refrigeration and other methods for storing perishables.
- 9. Various methods of drying: sun drying, cabinet drying and solar drying.
- 10. Study of various types of containers like Glass, Tin-merits and demerits of each-scope for new types of containers/ packaging

materials, such as plastic pouches, tetra pack, PET bottle and cartons. Understanding the label its importance, and labeling requirements.

- 11. Review what you have been learning.
- 12. Final Assessment.

"FRUIT PROCESSING AND PRESERVATION."

TIME - TABLE

Sr. No.	Date	Time	Theory /Practical	Details	Name of the Resource Person
1	02/11/ 2020	9.30 am to 10.30 am	(T)	Introduction - Definition and scope of preservation.	Dr. N.A.Kulkarni
2	03/11/2020	10.30 to 11.30 am	(P)	History and development of food preservation industry with special reference to India.	_"_
3	04/11/2020	9.30 am to 10.30 am	(T)	Different types of spoilages in fresh fruits and vegetables. General principles and methods of food preservation.	Dr.S.K.Khade
4	05/11/ 2020	10.30 to 11.30 am	(P)	Identifications of Fruits and vegetables.	_"_
5	06/11/ 2020	9.30 am to 10.30 am	(T)	Selection of raw materials including fruits and vegetables for Preparation of various products.	Dr.A.A.Inamdr
6	07/11/ 2020	10.30 to 11.30 am	(P)	Spoilage of fruits and vegetables.	_"_
7	09/11/ 2020	9.30 am to 10.30 am	(T)	Spices and other constituents, their properties, condiments and other additives and ingredients, and their flavoring and preservative properties.	Dr.Y.S.Andoji
8	10/11/2020	10.30 to 11.30 am	(P)	Identification of spices and food additives used in fruits and vegetable processing.	_"_
9	11/11/ 2020	9.30 am to 10.30 am	(T)	Study of various equipments: usage, Care/maintenance and precautions.	Miss. Reshma Chavan
10	12/11/ 2020	10.30 to 11.30 am	(P)	Study of common food processing equipments such as pulper, sealers, juice extracting	-" -

				machines, autoclaves, corking machines etc.	
11	13/11/ 2020	9.30 am to 10.30 am	(T)	Refrigeration and other Methods for storing perishables.	Dr. N.A.Kulkarni
12	14/11/ 2020	10.30 to 11.30 am	(P)	Storage of fresh fruits and vegetable. Principles involved preservation by drying method.	_"_
13	16/11/ 2020	9.30 am to 10.30 am	(T)	Various methods of Drying: sun drying, cabinet drying and solar drying.	Dr.S.K.Khade
14	17/11/ 2020	10.30 to 11.30 am	(P)	Methods and containers used in fresh fruits and vegetable preservation	_"_
15	18/11/ 2020	9.30 am to 10.30 am	(T)	Study of various types of containers like Glass, Tin-merits and demerits of each-scope for new types of containers/ packaging materials, such as plastic pouches, tetra pack, PET bottle and cartons.	Miss. Sujan Patil
16	19/11/ 2020	10.30 to 11.30 am	(P)	Sun drying & dehydration and its merits and demerits.	-"-
17	20/11/ 2020	9.30 am to 10.30 am	(T)	Local Marketing Techniques.	Miss. Rutuja More
18	21/11/ 2020	10.30 to 11.30 am	(P)	Treatment prior to drying. Mechanical Dehydration.	-"-
19	23/11/2020	9.30 am to 10.30 am	(T)	National Marketing Techniques.	Miss. Reshma Chavan
20	24/11/ 2020	10.30 to 11.30 am	(P)	Types of Dryers. Practical demonstration of sealing pouching machine	_"_
21	25/11/ 2020	9.30 am to 10.30 am	(T)	Inter National Marketing Techniques.	Dr.A.A.Inamdr Dr.Y.S.Andoji
22	26/11/ 2020	10.30 to 11.30 am	(P)	Principles of Import and Exports.	_"_
23	27/11/ 2020	9.30 am to 10.30 am	(T)	Understanding the label its importance, and labeling requirements.	Miss. Vaishali Patil
24	28/11/ 2020	10.30 to 11.30 am	(P)	Advertisement of the Products.	-"-
25	30/11/ 2020	9.30 am to 10.30 am	(T)	Designing of Advertisement of the Products.	Dr.Y.S.Andoji
26	01/12/	10.30 to	(P)	Industrial visit in fruits and	-"-

	2020	11.30 am		vegetables processing industry.	
27	02/12/	9.30 am	(T)	Industrial visit in fruits and	Dr. N.A.Kulkarni
	2020	to 10.30		vegetables processing industry.	Dr.S.K.Khade
		am			Dr.A.A.Inamdr
					Dr.Y.S.Andoji
					Miss. Reshma
					Chavan
					Miss. Sujan Patil
					Miss. Rutuja More
28	03/12/	10.30 to	(P)	Industrial visit in fruits and	-"-
	2020	11.30 am		vegetables processing industry.	
29	04/12/	9.30 am	(T)	Review what you have been	Dr. N.A.Kulkarni
	2020	to 10.30		learning	Dr.S.K.Khade
		am			Dr.A.A.Inamdr
					Dr.Y.S.Andoji
					Miss. Reshma
					Chavan
					Miss. Sujan Patil
					Miss. Rutuja More
30	07/12/	10.30 to	(P)	Final Assessment	Dr. N.A.Kulkarni
	2020	11.30 am			Dr.S.K.Khade
					Dr.A.A.Inamdr
					Dr.Y.S.Andoji
					Miss. Reshma
					Chavan
					Miss. Sujan Patil
					Miss. Rutuja More

Padmabhushan Dr. Vasantraodada Patil Mahavidyalaya, Tasgaon

Department of Botany

NOTICE

TO ALL THE STUDENTS PARTICIPATED IN CERTIFICATE COURSE IN FRUIT PROCESSING AND PRESERVATION

Date: 30/10/2020

This is to inform you all that a written test of 50 marks and assessment of the project work has been arranged on 01/11/2020 at 11.00 am. Kindly attend the same without fail.

(Dr.N.A.Kulkarni)

HEAD

DEPARTMENT OF BOTANY
PADMABHUSHAN DR. VASANTRAO DADA PATIL
MAHAVIDYLAYA, TASGAON, DAST, SANGLI

"Dissemination of Education for Knowledge, Science, and Culture"

- Shikshanmaharshi Dr. Bapuji Salunkhe

Shri Swami Vivekanand Shikshan Sanstha, Kolhapur Padmabhushan Dr.Vasantraodada Patil Mahavidyalaya, Tasgaon

DEPARTMENT OF BOTANY

"FRUIT PROCESSING AND PRESERVATION."

TEST QUESTION PAPER

Marks 50 (Each question carry 2 marks)
Date: 07/12/2020

1. The temperatures used for canning foods ranges from
a) 0-20 degree C
b) 20-60 degree C
c) 60-100 degree C
d) 100-121 degree C
2. In the high-temperature short-time (HTST) method of pasteurization,
milk is exposed to a temperature of
a) 132 degree F
b) 145 degree F
c) 161 degree F
d) 120 degree F
3. Sterilization occurs at high temperatures for long periods of time.
a) True
b) False
4. Which of the following microorganism survive at -9 to -17 degree C?
a) Salmonella

b) Staphylococci
c) Bacilli
d) Clostridium
5. Which of the following microorganism is eliminated in canned foods?
a) Mycobacterium tuberculosis
b) Coxiella burnetii
c) Clostridium botulinum
d) Lactobacillus
6. Phosphatase enzyme present in milk is destroyed in which of the
following processes?
a) Sterilization
b) Canning
c) Dehydration
d) Pasteurization
7. Jellies and jams are rarely affected by bacterial action.
a) True
b) False
8. Which chemical is used to inhibit mold growth in bread?
a) benzoic acid
b) nitrates
c) sorbic acid
d) lactic acid
9. Acetic acid and lactic acid are used for
a) curing meats
b) preservation of color
c) preservation of pickles
d) inhibiting mold growth
10. Which of the following method is used for treatment of water used for

the depuration of shellfish?

- a) Chemicals
- b) Radiation
- c) Low temperature
- d) Osmotic pressure
- 11. Which of the following is a factor that affects the storage stability of food?
- a. Type of raw material used
- b. Quality of raw material used
- c. Method/effectiveness of packaging
- d. All of the mentioned
- 12. Which of the following sentence is true with respect to food storage/preservation?
- a. Each food type has a potential storage life
- b. The mechanical abuse that food has received during storage/distribution does not affects its storage stability
- c. All of the mentioned
- d. None of the mentioned
- 13. Choose the true statement.
- a. Food storage and preservation is observed to be better/easier in parts of the world that have civilizations prevalent there
- b. Proteins are held in an emulsion state in a water system

c.	Fats are in colloidal state
d.	All of the mentioned
14.	Statement 1: Foods of plant origin can be used as additives for food preservation. Statement 2: Dry fruits and seeds are the most important higher plant structures used as food
a.	True, False
b.	True, True
c.	False, False
d.	False, True
15.	Which of the following statement with respect to food preservation is true?
a.	Leafy vegetables perish fast due to their high moisture content
b.	Cereals have the highest requirements of moisture and soil types
c.	Cereal can be grown with less labour and yield of food is high
d.	All of the mentioned
16.	Cereals are the major source of food in the world.
a.	True
b.	False
c.	May be True or False
d.	Can't say

17.	Cereals are a major source of carbohydrates.
a.	True
b.	False
c.	May be True or False
d.	Can't say
18.	Statement 1: Majority of the fish have more proteins than water. Statement 2: Whole milk has more water than fat.
a.	True, False
b.	True, True
C.	False, False
d.	False, True
19.	Statement 1: Nuts can be classified as high-fat, high-protein and high-carbohydrate. Statement 2: Cashew nuts come under the high-carbohydrate category.
a.	True, False
b.	True, True
C.	False, False
d.	False, True
20.	Statement 1: Are almonds high-fat or high-protein nuts?

a.	High-fat, False
b.	High-fat, True
c.	High-protein, False
d.	High-protein, True
21.	Statement 1: The stomach of a goat or a sheep has an enzyme called rennin which is used to make cottage/curd cheese. Statement 2: Certain sea-foods such as shrimps and lobsters can destroy vitamin B-12 in the body if eaten raw due to the presence of an enzyme called thiaminase.
a.	True, False
b.	True, True
c.	False, False
d.	False, True
22.	Bacteria and yeast can
a.	Grow with or without air
b.	Need humid/warm conditions to grow
c.	Need more moisture than molds
d.	All the mentioned statements can be used to fill the blanks

Statement 2: Tiny fat globules in water are called butter.

23.	Which of the following fact is correct with respect to the food preservation industry?
a.	Majority of high quality foods in the world are the highly perishable food items
b.	More people with more than adequate standard of living exist and hence the demand for safe preserved food is growing
C.	Food preservation market is going to boom as more people are shifting to areas where there is more industrial growth and hence they expect a better standard of living which includes safer food
d.	All of the mentioned
24.	Statement 1: Shelf stable foods are considered non-perishable at room temperatures. Statement 2: Protected from light also includes food items that are wrapped in an aluminium foil.
a.	True, False
b.	True, True
C.	False, False
d.	False, True
25.	Dry storage means at a temperature aboutand humidity below
a.	20, 50%
b.	100, 50%

- c. 20, 50-100%
- d. 100, 50-100%

ATTENDANCE Department of Botany

List of the Students B.Sc.III Botany

2020-2021

28	NEW	Sund S	Rute (Lute)	BOOM	1	,	Hotel	Pury	de .	Same N
1 6	NOTE:	Sub -	Ruth	MAN	wow.	1. The state of th	1	1	and the	Mallen
18	WANT	20	Care of	WA THE	W. Ok. Ok. Ok. Ok. Ok. Ok. Ok. Ok. Ok. Ok	Apply 1	Tatil	Perty	De la constantina della consta	Salukon Saukon
2	DAHD	1	Butil	Way A	Brank	Apple September 1	मन्या मन्या	Purtuy	add of	SALLY BOTT
•	DAM	Jano.	ans	Made	1	ì	मुक्स मुक्स मुक्स	Peutry	det	Company of
20	DAHII	- Jane	Blatel	MANA	Mande	Sept 198	Patil	Pertuga	date	MONTH IN
20	DRHI	1	Guth	Book	THE WAR	allog	Protie	Putya Putyy	1	Wally on Wall
20 20	DALI	雪	ANTI	TO TO TO TO	Sister Contract of the Contrac	Mortal	中村	putya	de	Under La
Mobile No.	9860472719	7057327839	9075066323	7057572990	9422530804	9562863371	9307418183	7666568788	9325161877	7972847112
Name of the Students	Patil Dhanaji Vikas	More Omkar Dinkar	Patil Aditya Shrikant	Dalavi Aarti Rajendra	Mane Ankita Adikrao	Jadhav Jyoti Ajinkya	Patil Divya Arjun	Patil Rutuja Shivaji	Mane Pratibha Manik	Kulkarni Vaishnavi
Sr. No. Gender	M	Σ	Σ	[T4	г	TT.	H	IT	[I	i.
Sr. No.	1	2	3	4	2	9	7	8	6	10

le le		Kylbe	· Paragraphic	T A SOLIT	STATE OF THE PARTY	40HA		Amach	Remoter Brown	1	1	五	Mes
120	1		Brederick	Men Andri	南	Harakely	1	Moran	Some S	AND STATE OF THE PARTY OF THE P	爾	1	Sepa Sepa
5/2		Wilk	Budget Jaropros	1	歌風	Moudt	Blighor	Apoch	3	The state of	属	HA.	Suepa
是	The state of the s	Wine.	Jandonsky	圖	3	Starte	Sydime	Amodi	(Streeting)	THE BEST	南	埔	Sept.
= 1/2	The state of the s	RHOX	- American	MRA!	京西 ある ある おっちゃん	Hadle startly tradely tradely tonder	Johnse alyalnoe alyalnoe alyalnoe by almos alyalnos	1	1	ANT TON	南	旗	Separ
計	THE STATE OF THE S	1	Jundani	WE ST	35,2	proff	Malme	Amod	Sandy Bracky Broke	Tan Marie	画	博	Section 1
是	The state of the s	Britar	Sandary .	1	1	1 1	and photo	Amori	Show by	1	爾	西	1
3/2	in the	RUYOK	Sandowt O	E.	STATE OF THE PERSON OF THE PER	aprious	at palmos	Back	D. James	Total !	園	图	Mehr
	7798117149	8329639490	9359781969	8308683202	9284166344	8080020423	8806493649	7666838014	7066082819	8855990310	8080374252	9765068341	7499097305
Suresh	Sayyad Alisha Hamid	Hivare Rupali Vitthal	Nalawade Vaishnavi Manik	Patil Anuradha Anandrao	Suryavanshi Pooja Hanmant	Mohite Vedanti Dilip	Yalamar Dipali Lalaso	Mali Ashwini Ramchandra	Madane Komal Sarjerao	Gaikawad Purva Vijay	Patil Dipali Ramchandra	Patil Shubhangi Suresh	Snehal Subhash Dhanawade
	IT.	H	대	T.	tr'	ī	ГT	[T	[Li	IT.	F	ഥ	대
	11	12	13	14	15	16	17	18	19	20	21	22	23

Department of Botany

List of the Students B.Sc.III Botany

2020-2021

-1	5	1	3	1			R	6.	11	. 5
19-	Patri	Jung Jung	Redi	TRANS	1	1	Agti	Party of the same	A A	Wallen.
18-11	DOW	3/	Buty	TO BE	Now W	To The Party	-1	1	la Company	(MON)
17-11	DAM	4	Bedis	THE TAX	Brong	May	Thati	Proper	No.	Way Land ALLIVOR
16-11	DALI	Simo	Butil	Talada de	N. Vandy	ALL LAND	Hatil.	Purtui	date	_
11-11 12-11 13-11 14-11 16-11 17-11 18-11 19-11	DRAU	1	ari	TRATER	1	j	Protil	Reuty	date	TOWN IN UNBOUND MADELLE
13-11	patit	20	B. E.	TO BEE	Xiange .	Total Sept		Purtue	date	Mach
12-11	DRU	AND O	Bat	Book	WOLE .	and a	Agin Agin	Putya Putyy	1	Jan Ilani
= 2	Davi	型	Barker (TOPACK	S. S	No. Tak	Thorth o	Putria	a	Land O. Hard
Mobile No.	9860472719	7057327839	9075066323	7057572990	9422530804	9562863371	9307418183	7666568788	9325161877	7972847112
Name of the Students	Patil Dhanaji Vikas	More Omkar Dinkar	Patil Aditya Shrikant	Dalavi Aarti Rajendra	Mane Ankita Adikrao	Jadhav Jyoti Ajinkya	Patil Divya Arjun	Patil Rutuja Shivaji	Mane Pratibha Manik	Kulkarni Vaishnavi
Sr. No. Gender	Σ	M	M	т.	F	ъ	Ţ,	Ţ,	표	F
Sr. No.	1	2	3	4	2	9	7	8	6	10

學學	Star Aligna	Nok I	Burdeet Buckert Budge	THE	かれ あれ かる	goods confide tooks tonky tooks posted	9	Good Know Know	Brown (Chamber Chamber	Total Talled	河南河	HT - HT	sport hope had
	The Part of the Pa	Wine	Brack Brack	ES ES	E STATE OF THE PARTY OF THE PAR	t, stockly 4		Amoli 7	Broken Charles	Tanagario (西南	村城	1 /20 1/2
मिन सिंह सिंह कि	of Mills	- Briek	Chardent Charden	ARCHI (MRGI'I	ANTE BARE BARE	while bouled	Jalmae alfamos	And -	- Salant	And to A supple	國國	मिष्ठं मिष्ठं	Lock Locked
	Mar All	Miran	Salvada	- W	1	Hadule	x allegan	i Amodi	Churche Benedry Combus	1	图图	\$ 1FB	1
学	7798117149	8329639490 Suyar	9359781969 Outlook	8308683202 MCA	9284166344 AMES	8080020423 Kenthile	8806493649	7666838014 Feat	7066082819 Dang	8855990310	8080374252 天村	9765068341 国山	7499097305
Suresh	Sayyad Alisha 779 Hamid	Rupali	Nalawade 93: Vaishnavi Manik		Suryavanshi Pooja 928 Hanmant	Mohite Vedanti 800 Dilip	Yalamar Dipali 88 Lalaso	Mali Ashwini 76 Ramchandra	al	d Purva	Dipali handra	Patil Shubhangi 97 Suresh	Subhash
	ī	IT4	T.	H	ъ	īт.	[T	[II	[Li	П	IT.	H	T.
	11	12	13	14	15	16	17	18	19	20	21	22	23

Department of Botany

List of the Students B.Sc.III Botany

2020-2021

Gender Name of the Mo	kas	More Omkar Dinkar	Patil Aditya 9075 Shrikant	Æ	ita		Patil Divya Arjun 9307	Patil Rutuja Shivaji 76665	-	Kulkarni Vaishnavi 79728
Mobile No.	9860472719	7057327839	9075066323	7057572990	9422530804	9562863371	9307418183	7666568788	9325161877	7972847112
20-112	DANI DANI	and the second	Set John	Trange of the state of the stat	100 M 250 M	action where	中越中越	Putya Putya Putya Putya	1	January Co. Marsi
1 23-11	2 Datil	The state of the s		THE NOW	E Visign	solles solles	मन्ये प्रवधा प्रवधा	Peuting	date	Unady 10 Many
11-12	DALL	1	Quetin Querin	TRATE	4	I	Patil	Rechy	A A	(June)
125-11	Datio	- American	Gulle.	- Wald	Y YOU'S		中山江西山	Puteni	X Ag	- Warr
11-92	Date	I'me	and and ach	MA	T WANTED	See May	Patil	Rupe	00	TOWN LAND
11-6	200	100	Rok	TATE	t do to	of the last	1	1	Jan San	· Own
28-1	SES.	- Janes	arie	TANTO	4 1	1	Hati	R. A.	A A	Osad.

1/3	de la	RYBE	The state of the s		STATE OF THE PARTY	HAMP	-0	Amad	Kendy Brake	1	1	THE STATE OF	Page
-		Niok	No Cook	TO TO	多	Hyrap	1			South of the	河	1	The Day
1/2		Wink	Dong week	1	- TO THE PARTY NAMED IN COLUMN TO THE PARTY N	Mond	-Off dwor	Mondi	3	To Bar	属	HIGH.	metro
2/8		Siene.	Janopast	靈	教養	Market.	Malme	March	Christing Christing	Salt Mary	南	其	No.
雪岩	THE PERSON NAMED IN COLUMN TO PERSON NAMED I	Briox	The party	MAN!	かる かるようかん	grade touchy tooky touchy strataly	Drahnor alyahror alyahror alyahror alyahror	1	1	100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 × 100 ×	層	旗	1/epop
常等等	THE STATE OF THE S	1	Sandowsky.	WE ST	35.2	Darl.	Malme	Andi	Shock Ognoria	Transport of	面	惠	Berg
3/8	Mor	Britae	Christant.	1	I	Hashyle	Mahama	Amali	Same of the same o	1	南	那	1
द्वेष	The state of	RUYOK	Barolowk	E.	AND THE PERSON NAMED IN COLUMN TO PERSON NAM	spendy 2	a Ladmok	Aspedi.	Dang &	Town the second	園	图	meter)
	7798117149	8329639490	9359781969	8308683202	9284166344	8080020423	8806493649	7666838014	7066082819	8855990310	8080374252	9765068341	7499097305
Suresh	Sayyad Alisha Hamid	Hivare Rupali Vitthal	Nalawade Vaishnavi Manik	Patil Anuradha Anandrao	Suryavanshi Pooja Hanmant	Mohite Vedanti Dilip	Yalamar Dipali Lalaso	Mali Ashwini Ramchandra	Madane Komal Sarjerao	Gaikawad Purva Vijav	Patil Dipali Ramchandra	Patil Shubhangi Suresh	Snehal Subhash Dhanawade
	IT.	[H	īr.	ш	T-	[I	H	[T	[L	H	H	H	ГT
	11	12	13	14	15	16	17	18	19	20	21	22	23

Department of Botany

List of the Students B.Sc.III Botany 2020-2021

7-12	3	DAGE	- Silver	Shirt	WA TON	William St.	May	Pratil	Purtug	De la constantina della consta	morning
30-11 1-12 2-12 3-12 4-12 7-12	2	DAHI	1	Buty Buty July Buth	BANK THE	Broke	Jack Jack	田城 中越 牙机 早城 中越 阳城	Putena	Joseph .	MANUAN
3-12	2	DARLÜ	Smo	Ruti	Mode	1	J	丹如	Putya Putya Putya Putya	CA CA	Treatuago (made of the contraction of the contracti
2-12	2	DAULU DAULU DAULU	J	Rutio	TO SEE	Mary	soules rectles moder	Ratil	Purtul	date	MANAMARA
1-12	182	DARU	The state of	Qui auti	Book	WOLF .	Alleg	Postile	Putul	1	Mullon
30-11	2	DRUND	Sal	Qut.	Trende	Service .	Mortal	中越	putria	d	Malliam
Mobile No.		9860472719	7057327839	9075066323	7057572990	9422530804	9562863371	9307418183	7666568788	9325161877	7972847112
Name of the	Students	Patil Dhanaji Vikas	More Omkar Dinkar	Patil Aditya Shrikant	Dalavi Aarti Rajendra	Mane Ankita Adikrao	Jadhav Jyoti Ajinkya	Patil Divya Arjun	Patil Rutuja Shivaji	Mane Pratibha Manik	Kulkarni Vaishnavi
Sr. No. Gender		Σ	Σ	Σ	Ţ.	H	H	ī	[II	T	F
Sr. No.		1	2	3	4	2	9	7	8	6	10

		Nink.		THE THE	かる。ある。	Karlife partly Fauly trackly Porch	Stalmor Whydron Bylamore abyalmore alyanor	i Apred (1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	THE STATE OF THE PARTY OF THE P	属	H	Mes
1/3		Mibae	Sampary.		3	15moles	Wholm Bridge	Amod!	Christian Company	- And	南	H.	18 B
स्ति ।	A P	Brook	Annahaman .	E E	3	Sanfrof	Bromog	1	1	A. 101-10	爾	惠	De la
司	1	1	The last	THE STATE OF THE S	惠	strock.	Malme	though.	Change Brown Towns	Salar B. Cotton	面	五	and a
7/3	A STATE OF THE PARTY OF THE PAR	Nikor	Sandard .	1	1	Solute	and the same	Bonoli	The state of the s	1	廊	图	1
36	· A	Rayox	Sandand	· 1	E	a president	a talmox	Assoli Assoli	Samo?	Trans.	園	图	See See
	7798117149	- 1	9359781969			8080020423	8806493649	7666838014	7066082819	8855990310	8080374252	9765068341	7499097305
Suresh	Sayyad Alisha Hamid	Rupali	Nalawade Vaishnavi Manik		Suryavanshi Pooja Hanmant	edanti	Yalamar Dipali	Mali Ashwini Ramchandra	Madane Komal Sarierao	Gaikawad Purva Vijav	Patil Dipali Ramchandra	Patil Shubhangi Suresh	Snehal Subhash
	H	H	ī	[II4	IT.	ET.	[T	(II	T	F	ĮŢ.	[II4	[I
	-	12	13	14	15	16	17	18	19	20	21	22	23

ATTENDANCE

					1		11-1	=	-10
Sr. No.	Roll No.	Gender	Name of the Students	Mobile No.	122	12	200 000	12	2
1	5651	H	Salunkhe Rutuja Bharat	9028225265	Rutuel.	Pustab.	1	Rudgas.	1.
2	2995	н	Shelke Anuja Anil	8605508780	druga.	Arwia	Anuja Anuja	_	Anuga
3	5653	H	Shinde Prachi Ankush	7219623436	Hirale Founde Flunds Flunds Flunds	Funde	3 Winde	5 Winds	Things.
4	5654	(14	Shintre Gautami Shrikant	8057572990	655.	_	1		8:55
2	2655	t.	Sutar Namrata Kumar	7821991549	Nomania	Namanage	Nammer	News	Name of the second
9	2656	īŦ	Sutar Vaishnavi Vitthal	7666288500	Vaishing. Vaishins Vaishing.	Vaishuis	Vaishvis.	Voishous.	Vaiduig
7	2657	н	Valekar Komal Maruti	7758881938	Mond	Remay	Remay	Remark	1
8	2658	(T	Vitekar Shreya Chandrakant	9067110531	Wileter Wilder Quiteler Wiltelen, Sulter,	Bartelan	Quitelar.	S.W. telano	S. Helan
6	5659	t-	Yadav Anjana Ananda	9307992096	Yachoh	Ladors	y adday &	Yodar Yadar YadarH.	1
10	5723	H	Bhosale Ankita Dipak	7872847112	Phylipag.	国基	Braing B	BANGER (BANGER	1
11	2660	T.	Yadav Mayuri Sunil	7028777466	mayor Mayor Mayor	Mayari	import.	١	Marini-

				10101				Ì	-
Sr.	Roll No.	Gender	Name of the Students	Mobile No.	1-12	102	10-11-02	1	200
1	5651	Ľ.	Salunkhe Rutuja Bharat	9028225265	Rutual.	Pushed	1	Rudgas.	(
2	5652	H	Shelke Anuja Anil	8605508780	Aniga	Anuja	Louis Anya Anya	Annia	Anuga.
3	5653	IT.	Shinde Prachi Ankush	7219623436	Aincle	Funde Flinde Flinde Flinde	Finde	4 Winds	Thinge.
4	5654	tr.	Shintre Gautami Shrikant	8057572990	655.	0.88		13	85.8
S	5655	(I.	Sutar Namrata Kumar	7821991549	Nomania	Namonage	Namana	Nautoria	Amount
9	9595	i.	Sutar Vaishnavi Vitthal	7666288500	Vaishwig.	Vaishvis. Vaishvis	Vaishvis Veichaus	Veichau	Vaishnig
7	2657	(IL	Valekar Komal Maruti	7758881938	(Sund)	Rond	Remail	Remark	1
8	2658	Ţ.	Vitekar Shreya Chandrakant	9067110531	Wheter Ohteen Quitelar Wiltelan, Wiltern	Britch	Quitelar.	S.W. telonic	S.W. Jehan.
6	8999	t.	Yadav Anjana Ananda	9307992096	Yacdel	Ladons	Yodar Yadar YadarH.	YadavH.	1
10	5723	(II.	Bhosale Ankita Dipak	7872847112	Ankiler A	THE PRINCE	British 18	BANGER BANGER	1
11	2660	Ţ.	Yadav Mayuri Sunil	7028777466	Moudani	Mayor Mayoring Mayor	May	1	Maybo.

	17-11 18-11	Rudyas	Anuja Anuja	Frinde Flinde Flinde Flinde	- 8:55	Newsork Hamanak	Voieshaws Vaishnig	(Kennel)	Q. W. telan, E. W. telan.	YoldovA.	(Anylog -	Mario
	11-11-11-11		. Anuia.	of Think	980	Namada	Vacshvis	Remay	Wileton Birteton Burtelon Wileton	Yodovik Yodovik. Yodovik.	Brisigh B	Mayer Mayer May Ind
		(H	Kowja.	J. Pund	388	Nonnover	Vaishvis. Vaishvis	Rond	Bistom	Lador	国	Mayor
1	2/2	Rutual.	druga.	Hirole	688	Nomanda	Vaishing	(Samet)	Q.W. letters	Macdon	Bukilen .	Maurin
707-0707	Mobile No.	9028225265	8605508780	7219623436	8057572990	7821991549	7666288500	7758881938	9067110531	9307992096	7872847112	7028777466
	Name of the Students	Salunkhe Rutuja Bharat	Shelke Anuja Anil	Shinde Prachi Ankush	Shintre Gautami Shrikant	Sutar Namrata Kumar	Sutar Vaishnavi Vitthal	Valekar Komal Maruti	Vitekar Shreya Chandrakant	Yadav Anjana Ananda	Bhosale Ankita Dipak	Yadav Mayuri Sunil
	Gender	F	F	н	н	F	F	П	T.	н	F	T.
	Roll No.	5651	292	2653	5654	2655	9595	2657	8595	8995	5723	2660
	Sr. No.	1	2	3	4	S	9	7	8	6	10	11

-				1707-0707	-				
Sr.	Roll No.	Gender	Name of the Students	Mobile No.	19-11	20-11 21-11 22-11	7-17		1-12
1	5651	H	Salunkhe Rutuja Bharat	9028225265	Rubuel.	- 1	3 1	Rudgas.	1.
2	292	F	Shelke Anuja Anil	8605508780	Anuja	Anuja	Louis Annia Annia	Anuja	Aningo
3	2653	F	Shinde Prachi Ankush	7219623436	Dinche	Hinde Funde Flinde Flinds	3 Tunde	4 Winds	Thing
4	5654	ī.	Shintre Gautami Shrikant	8057572990	655.	0.88.	980	1	83.8
2	5655	H	Sutar Namrata Kumar	7821991549	Nomand	Nonnandel	Nomada	Nemark	N-mala Ki
9	2656	H	Sutar Vaishnavi Vitthal	7666288500	vaishig.	Vaiching. Vaishins Vaishing.	Vaishig	Veichauf	Vaidmi
7	5657	(T	Valekar Komal Maruti	7758881938	Same?	Remay	Remal	Remer	1
8	8595	tr.	Vitekar Shreya Chandrakant	9067110531	Sultern Butch Quitcher, Buitcher,	Bistehm	Quitelar.	S.W. Pelan,	S. Hebari
6	5659	tr.	Yadav Anjana Ananda	9307992096	Yackok	Yadart Yadart Yadart.	yaday.	Yordouth:	1
10	5723	tr.	Bhosale Ankita Dipak	7872847112	Ankited Artitud	到基	Britigh 8	Baylor B	1
11	2660	F	Yadav Mayuri Sunil	7028777466	Mayuni	Mayori Mayori Mayori	May	1	Marini

				1					
Sr. No.	Roll No.	Roll No. Gender	Name of the Students	Mobile No.	11-92 11-52	100		1-05 11-80 11-20	30-11
1	5651	F	Salunkhe Rutuja Bharat	9028225265	Rutual.	02	3 !	Ruduas.	
2	2652	F	Shelke Anuja Anil	8605508780	Amila	Anuja Anuja Anuja	Anuja	Anuja	Anuja
3	2653	гı	Shinde Prachi Ankush	7219623436	Hinde	First Funde Flinde Flinds	(Flunde	1 Winde	Thirds.
4	5654	H	Shintre Gautami Shrikant	8057572990	655.	9.55	280	1	8:53
2	5655	F	Sutar Namrata Kumar	7821991549	Nomania	Namanaget	Named	Harrand	Namarak
9	9595	F	Sutar Vaishnavi Vitthal	7666288500	Vaishing.	Vaishuis Vaishuis Vaishuis	Vaishvig	Veichauf	Varidanig
7	2657	F	Valekar Komal Maruti	7758881938	Manuel .	Rend	Remal	Renel .	1
8	2658	F	Vitekar Shreya Chandrakant	9067110531	SWHERTS (SWHERT) Quitelers (SWHERT, SWHERT)	Birtelan	Quitelan.	S. Jitelam,	S. W. Actor.
6	5659	Œ,	Yadav Anjana Ananda	9307992096	Macdon	YodarA YadarA. YadarA:	Yadar A.	Yordouth:	1
10	5723	F	Bhosale Ankita Dipak	7872847112	British British	THE PERIOD	Britigh 8	(Applied	1
11	2660	iz.	Yadav Mayuri Sunil	7028777466	Mayori Mayorin Mayori	Mayori	Mayuni	1	Marini.

Sest	Sr. Bo	III N.		L	2020-2021	1				
5651 F Salunkhe Rutuja Bharat 9028252655 Rufugal.	-	NO.	cender		Mobile No.	1	2-12	3-12	4-12	711
5652 F Shelke Anuja Anil 8605508780 Anuya Anuya Anuya Anuya 5653 F Shinde Prachi Ankush 7219623436 Anuya Anuya Anuya Anuya 5654 F Shrikant 8057572990 Ass.: Ass.: Ass. Anuya Anuya Anuya 5656 F Sutar Vaishnavi Vitthal 7666288500 Vaishus	Ŋ	651	t.	Salunkhe Rutuja Bharat	9028225265	D. 4 10 l.	1	2	27.0	5
F Shinde Prachi Ankush 7219623436 Ahircle Aninde Alainche Alinde Ankita Dipak 77219623436 Ahircle Anidam Ananda 8057572990 G.S. C.S. G.S. G.S. Aninde Alich Anidam Ananda 9307992096 yeeled Akital Anidam Anidam 7728881938 (Anidated Anidam Anidam Anidam Anidam 7728881938 (Anidated Anidam Anidam Anidam Anidam Anidam Anidam 772847112 (Anidated Anidam Anidam Anidam Anidam Anidam Anidam Anidam Anidam 772847112 (Anidated Anidam Anida		259	E.	Shelke Anuja Anil	8605508780	A CONTRACTOR				
F Sutar Vaishnavi Vitthal 7821991549 Less-Louis Vacishuis Remarks Rema	56	553	ĹĬ.	Shinde Prachi Ankush	7219623436	Tainsole	Thursday.	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	of winds	A E
F Sutar Vaishnavi Vitthal 7666288500 Vaichus Namonto Manadat Namonto Manadat Namonto Manadat Namonto Manadat Namonto Marchael Namonto Marchael Marchael Manadat Noteshari Natara Shreya 9067110531 Quitector Q	56	54	iz.	Shintre Gautami	8057572990	ASE.	Ge.	S C	1 Amaria	TAME OF THE PARTY
F Sutar Vaishnavi Vitthal 7666288500 F Valekar Komal Maruti 7758881938 F Vitekar Shreya 9067110531 Chandrakant	56	55	CE.	Sutar Namrata Kumar	7821991549	Noment		Nommild	Manage	D WENT
F Valekar Komal Maruti 7758881938 F Vitekar Shreya 9067110531 Chandrakant 9307992096 F Radav Anjana Ananda 9307992096 F Bhosale Ankita Dipak 7872847112 F Yadav Mayuri Sunil 7028777466	565	92	íz.	Sutar Vaishnavi Vitthal	7666288500	Va ishing.	Varishuis	Vaishvis.	Veichauf	1
F Vitekar Shreya 9067110531 Chandrakant 9307992096 F Bhosale Ankita Dipak 7872847112 F Yadav Mayuri Sunil 7028777466	565	1		Valekar Komal Maruti	7758881938	1		Remal	Remark	1
F Bhosale Ankita Dipak 7872847112 Ankita Archard Archard Arkita Arkita Archard Arkita Arkita Archard Arkita Arkita Arkita Archard Arkita Arkit	565	8		Vitekar Shreya Chandrakant	9067110531	Q.W. tetrn	Bistom	Quitelor.	S.W. telono,	S. J.
F Yadav Mayuri Sunil 7028777466 Mayuri Mayari	5656			Yadav Anjana Ananda		Yachol	Yadar	yaday.	YadavA:	1
Adda Mayuri Sunil 7028777466 Mayuri Mayari Mayuri	5660	+		3hosale Ankita Dipak	7872847112	Ankilos			(Ashira	1
		-			7028777466	Proupri	Mayari	Maying	1	NO BALL

Padmabhushan Dr. Vasantraodada Patil Mahavidyalaya, Tasgaon

DEPARTMENT OF BOTANY

"FRUIT PROCESSING AND PRESERVATION."

Mark list of the students participated in Test and project

Total Marks: 100

Date: 08/12/2020

Sr.No.	Class	Name	Test	Project	Total
			(50)	(50)	(100)
1.	B.Sc.III	Patil Dhanaji Vikas	42	42	84
2.	B.Sc.III	More Omkar Dinkar	44	45	89
3.	B.Sc.III	Patil Aditya Shrikant	45	47	92
4.	B.Sc.III	Dalavi Aarti Rajendra	44	46	90
5.	B.Sc.III	Mane Ankita Adikrao	45	46	91
6.	B.Sc.III	Jadhav Jyoti Ajinkya	42	46	88
7.	B.Sc.III	Patil Divya Arjun	44	42	86
8.	B.Sc.III	Patil Rutuja Shivaji	48	42	90
9.	B.Sc.III	Mane Pratibha Manik	42	46	88
10.	B.Sc.III	Kulkarni Vaishnavi Suresh	44	42	86
11.	B.Sc.III	Sayyad Alisha Hamid	45	42	87
12.	B.Sc.III	Hivare Rupali Vitthal	46	42	88
13.	B.Sc.III	Nalawade Vaishnavi Manik	42	45	87
14.	B.Sc.III	Patil Anuradha Anandrao	44	43	87
15.	B.Sc.III	Suryavanshi Pooja Hanmant	45	44	89
16.	B.Sc.III	Mohite Vedanti Dilip	43	42	85
17.	B.Sc.III	Yalamar Dipali Lalaso	41	41	82
18.	B.Sc.III	Mali Ashwini Ramchandra	42	46	88
19.	B.Sc.III	Madane Komal Sarjerao	44	45	89
20.	B.Sc.III	Gaikawad Purva Vijay	45	45	89
21.	B.Sc.III	Patil Dipali Ramchandra	42	47	89
22.	B.Sc.III	Patil Shubhangi Suresh	44	42	86
23.	B.Sc.III	Snehal Subhash Dhanawade	48	42	90
24.	B.Sc.III	Pol Ruthvik	42	46	88
25.	B.Sc.II	Salunkhe Rutuja Bharat	45	42	87
26.	B.Sc.II	Shelke Anuja Anil	45	42	87

27. B.Sc.II	Shinde Prachi Ankush	46	42	88
28. B.Sc.II	Shintre Gautami Shrikant	42	45	87
29. B.Sc.II	Sutar Namrata Kumar	45	43	88
30. B.Sc.II	Sutar Vaishnavi Vitthal	45	44	89
31. B.Sc.II	Valekar Komal Maruti	43	42	85
32. B.Sc.II	Vitekar Shreya Chandrakant	41	41	82
33. B.Sc.II	Yadav Anjana Ananda	42	46	88
34. B.Sc.II	Bhosale Ankita Dipak	44	46	90
35. B.Sc.II	Yadav Mayuri Sunil	45	46	91

Head HEAD

DEPARTMENT OF BOTANY

ADMARHUSHAN DR. VASANTRAO DADA PATIL
MAHAVIDYLAYA, TASGAON, DAST. SANGLI