



UO No. 1077343

UNIVERSITY OF CALICUT

CONSOLIDATED GRADE CARD

ES XII RESULTS PUBLISHED : 01/08/2023
PROGRAMME : B.Sc HOTEL MANAGEMENT & CATERING SCIENCE
COLLEGE : YUVAKSHETRA INSTITUTE OF MANAGEMENT STUDIES, EZHAKKAD, MUNDUR
NAME OF CANDIDATE : JOYAL JOSEPH REGISTER NUMBER : YVAUSCT053

C	Course Code	Course Title	Credit	Grade	Point	Credit Point	R	Month	P
T							S	&	F
							I	Year	F
SEMESTER - I									
A	ENG1A01	TRANSACTIONS: ESSENTIAL ENGLISH LANGUAGE SKILLS	3	B	6	18	R	11/2020	P
A	ENG1A02	WAYS WITH WORDS: LITERATURES IN ENGLISH	3	C	5	15	R	11/2020	P
A	FRE1A07(3)	COMMUNICATIVE SKILLS IN FRENCH	4	A	8	32	R	11/2020	P
B	BSH/C1B01	INTRODUCTION TO HOSPITALITY INDUSTRY	4	P	4	16	R	11/2020	P
C	BSH/C1C01	SALES AND MARKETING	3	B+	7	21	R	11/2020	P
C	BSH/C1C02	TRAVEL AND TOURISM	3	B+	7	21	R	11/2020	P
Total			20			123			
E	AUDIE01	ENVIRONMENTAL STUDIES	4				R	11/2020	P
Semester Grade Point Average (SGPA) : 6.150						Grade : B			
SEMESTER - II									
A	ENG2A03	WRITING FOR ACADEMIC AND PROFESSIONAL SUCCESS	4	A	8	32	R	04/2021	P
A	ENG2A04	ZEITGEIST - READINGS ON CONTEMPORARY CULTURE	4	A+	9	36	R	04/2021	P
A	FRE 2A 08 (3)	TRANSLATION AND COMMUNICATION IN FRENCH	4	O	10	40	R	04/2021	P
B	BSH2B02	ACCOMMODATION OPERATION	4	B	6	24	R	04/2021	P
B	BSH2B02 (P)	ACCOMMODATION OPERATION (PRACTICAL)	2	B	6	12	R	04/2021	P
C	BSH/C2C03	EVENT MANAGEMENT	3	B+	7	21	R	04/2021	P
C	BSH/C2C04	MANAGEMENT PRINCIPLES AND PRACTICES	3	B	6	18	R	04/2021	P
Total			24			183			
E	AUD2E02	DISASTER MANAGEMENT	4				R	04/2021	P
Semester Grade Point Average (SGPA) : 7.625						Grade : A			
SEMESTER - III									
A	A11	BASIC NUMERICAL METHODS	4	P	4	16	R	11/2021	P
A	A12	PROFESSIONAL BUSINESS SKILLS	4	C	5	20	R	11/2021	P
B	BSH3B03	FOOD AND BEVERAGE PRODUCTION-I	3	B+	7	21	R	11/2021	P
B	BSH3B04	FOOD AND BEVERAGE SERVICE-I	3	B+	7	21	R	11/2021	P
B	BSH3B03 (P)	FOOD AND BEVERAGE PRODUCTION -I (PRACTICAL)	3	A+	9	27	R	11/2021	P
B	BSH3B04 (P)	FOOD AND BEVERAGE SERVICE-I (PRACTICAL)	3	A+	9	27	R	11/2021	P
C	BSH/C3C05	NUTRITION HYGIENE AND SANITATION	3	C	5	15	R	11/2021	P
C	BSH/C3C06	FACILITY PLANNING	3	A	8	24	R	11/2021	P
Total			26			171			
E	AUD3E03	HUMAN RIGHTS	4				R	11/2021	P
Semester Grade Point Average (SGPA) : 6.577						Grade : B+			
SEMESTER - IV									
A	A13	ENTREPRENEURSHIP DEVELOPMENT	4	C	5	20	R	04/2022	P
A	A14	BANKING AND INSURANCE	4	P	4	16	R	04/2022	P
B	BSH4B05	FOOD AND BEVERAGE SERVICE-II	3	A	8	24	R	04/2022	P
B	BSH4B06	FOOD AND BEVERAGE PRODUCTION-II	3	P	4	12	R	04/2022	P
B	BSH4B05 (P)	FOOD AND BEVERAGE SERVICE-II (PRACTICAL)	3	B+	7	21	R	04/2022	P
B	BSH4B06 (P)	FOOD AND BEVERAGE PRODUCTION-II (PRACTICAL)	3	B+	7	21	R	04/2022	P
C	BSH/C4C07	HOTEL LAWS	3	B+	7	21	R	04/2022	P
C	BSH/C4C08	HUMAN RESOURCE MANAGEMENT	3	B+	7	21	R	04/2022	P
Total			26			159			
E	AUD4E06	GENDER STUDIES	4				R	04/2022	P
Semester Grade Point Average (SGPA) : 6.115						Grade : B			

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SEMESTER - V									
B	BSH5B07	FRONT OFFICE OPERATION	3	B	6	18	R	11/2022	P
B	BSH5B08	ACCOMMODATION MANAGEMENT	3	B+	7	21	R	11/2022	P
B	BSH5B09	ROOMS DIVISION MANAGEMENT	3	A	8	24	R	11/2022	P
B	BSH/C5B10	FOOD AND BEVERAGE MANAGEMENT	3	B+	7	21	R	11/2022	P
B	BSH5B07 (P)	FRONT OFFICE OPERATION - PRACTICAL	2	A+	9	18	R	11/2022	P
D	BSH/C5D02	BASICS IN CULINARY	3	A	8	24	R	11/2022	P
Total			17			126			

Semester Grade Point Average (SGPA) : 7.412 **Grade : B+**

SEMESTER - VI									
B	BSH6B12	COMPREHENSIVE SELF-STUDY	2	C	5	10	R	04/2023	P
B	BSH6B13	PROJECT REPORT AND VIVA	2	B+	7	14	R	04/2023	P
B	BSH6B11	INDUSTRIAL EXPOSURE TRAINING AND REPORT	3	A	8	24	R	04/2023	P
Total			7			48			

Semester Grade Point Average (SGPA) : 6.857 **Grade : B+**

Completed Extra Credit Activity : CUSSP with Credit 4

Total Credits reckoned for CGPA : 120

Total Credit Acquired in Audit Courses and Extra Credit Activity : 20

Overall Credit Acquired : 140

Total Credit points reckoned for CGPA : 810

Cumulative Grade Point Average (CGPA): 6.750 (Six Point Seven Five Zero) - Letter Grade : B+
CGPA in Percentage : 67.50 %

Formulae for CGPA% : $CGPA\% = (CGPA/10) * 100$

Eligibility for Higher Studies : CGPA Letter grade 'P' or above

Category	CGPA	Grade	CGPA %	Credits
COMMON COURSE(S) : English	7.214	B+	72.14 %	14
COMMON COURSE(S) : French	9.000	A+	90.00 %	8
COMMON COURSE(S) : Other than Language	4.500	C	45.00 %	16
CORE COURSES - HOTEL MANAGEMENT & CATERING SCIENCE	6.836	B+	68.36 %	55
COMPLEMENTARY COURSE(S) - CATERING SCIENCE & HOTEL MANAGEMENT	6.875	B+	68.75 %	24
OPEN COURSE - Basics in culinary	8.000	A	80.00 %	3

P : Passed F : Failed Ab : Absent
 R : Regular S : Supplementary I : Improvement Credit Point = Credit x Grade Point

SGPA = Total Credit Points in Semester / Total Credits CGPA = Total Credit Points / Total Credits (reckoned for CGPA)

C-T : Course Type A : Common B : Core C : Complementary D : Open E : Audit

Marks (%)	Below 35	35 to below 45	45 to below 55	55 to below 65	65 to below 75	75 to below 85	85 to below 95	95 and above
Grade	F	P	C	B	B+	A	A+	O
Grade Point	0	4	5	6	7	8	9	10
Grade Range	0 to below 3.5	3.5 to below 4.5	4.5 to below 5.5	5.5 to below 6.5	6.5 to below 7.5	7.5 to below 8.5	8.5 to below 9.5	9.5 and above
Class	Failure	Third Class	Second Class	First Class	First Class	First Class with Distinction	First Class with Distinction	First Class with Distinction

Pass Requirements : 'P' Grade or above in each course

Issued on : 09/08/2023



[Signature]
Controller of Examinations

Checked by *[Signature]*

Section Officer *[Signature]*

AR/DR/JR (Exams)