

Answer all the Questions. Each question carries equal marks.

1. If  $y = e^{\cos x} \frac{dy}{dx} = -\sin x e^{\cos x}$

- (a)   $-\sin x e^{\cos x}$  (b)   $\sin x e^{\cos x}$  (c)   $\cos x e^{\cos x}$  (d)   $-\cos x e^{\cos x}$

2. If  $y = a^x$  then  $\frac{dy}{dx}$  is

- (a) 0 (b)   $xa^{x-1}$  (c)   $a \log x$  (d)   $y \log a$

3. The solution of  $\frac{dy}{dx} = \frac{x}{y}$  is

- a.   $\log y - \log x$  b.   $\log y + \log x$

c.  $\frac{y^2}{2} = \frac{x^2}{2} + c$  d.   $\frac{y^2}{2} = \frac{x^2}{2} - c$

4.  $e^{\int \frac{2}{x} dx} = \frac{1}{x^2}$

- a.   $x^2$  (b)   $\frac{1}{x^2}$  c.   $e^{x^2}$  d.   $e^{-x^2}$

5.  $\frac{\partial}{\partial x}(x^2y - 2xy^3 + xy^2) = 2xy - 2y^3 + y^2$

- a.   $2xy - 6xy^2 + 2xy$  b.   $2xy - 6xy^2 + 2xy$   c.  $2xy - 2y^3 + y^2$  d.   $2xy - 6y$

6.  $\frac{\partial}{\partial y}(2xy^4 - x^2y) = 8xy^3 - x^2$

- (a)   $2xy^4$  (b)   $8y^3 - x^2$   (c)  $8xy^3 - x^2$  (d)   $8xy^3 - x^2y$

7.  $\frac{\partial}{\partial \theta}(r + \sin \theta - \cos \theta)$

- a.   $\cos \theta - \sin \theta$   b.  $\cos \theta + \sin \theta$  c.   $1 + \cos \theta - \sin \theta$  d.   $1 + \cos \theta + \sin \theta$

8.  $\int \frac{2x}{1+x^2} dx =$

- a.   $\frac{1}{1+x^2}$   b.  $\log(1+x^2)$  c.   $\log(1+x)$  d.   $\frac{1}{1+x}$

9. The general solution of  $\frac{dy}{dx} = e^{x+y}$

- a.   $e^x = e^y + c$   b.  $e^x + e^y = c$  c.   $e^x - e^{-y} = c$  d.   $e^x + e^{-y} = c$

10. The general solution of fourth order differential equation contains ----- arbitrary constants

- a. 5 b. 4 c. 3 d. 0

Department of Mathematics

Marks in Entry level Examination

I B.Sc

S.No	Name of the Student	Group	Marks
1.	Gr. Nagahosika	M.E.CS	13
2.	M. Tyoshika	M.E.CS	11
3.	B. Radha Krishna	M.E.CS	08
4.	K. SaiAmulya	M.E.CS	11
5.	O. Sweetha	M.E.C.S	09
6.	Sk. Sima	M.P.C	10
7.	N. Anukhya	M.P.C	08
8.	N. Anukhya Sai	M.P.C	09
9.	M. Anusha	M.P.C	11
10.	K. Swamy Lakshmi Prayanka	M.P.C	10
11.	K. Kijya	M.P.C	06
12.	M. Jyothika	M.P.C	08
13.	R. Arjali	M.P.C	09
14.	P. Prayanka	M.P.C	09
15.	M. Kumari	M.E.C.S	11
16.	B. Aparna	M.P.C	09
17.	G. prasanthi	M.E.C.S	09
18.	K. Nagalakshmi	M.E.CS	11
19.	P. Indira	M.E.CS	10
20.	B. Sravani	M.E.C.S	12
21.	N. Yamini	M.P.C	11
22.	Sk. Dilnaz	M.E.CS	06
23.	Sk. Shobina	M.E.CS	06
24.	S. Lalitha	M.P.C	08
25.	V. Subhashini	M.P.C	06
26.	G. Sandhyarani	M.P.C	07
27.	N. Nagalakshmi	M.E.CS	07
28.	L. Subanthi	M.E.CS	10
29.	V. Sravani	M.E.CS	11
30.	Sk. Sharmila	M.E.CS	06
31.	P. Teja	M.E.CS	11
32.	K. Prayallika	M.E.CS	07
33.	Sk. Mobina	M.M.CS	08
34.	G. Geethasri	M.M.C.S.	09
35.	R. Anusha	M.E.CS	12
36.	Ch. Ramya	M.S.CS	15

- able to apply the concepts in calculus to solve ODE.
- able develop critical thinking and enhance problem solving skills
- able to develop greater confidence in their problem solving skills

### Curriculum

1.	Derivatives (3hrs)	<ol style="list-style-type: none"> <li>1. Derivative of functions</li> <li>2. Derivative of <math>(uv)</math> and <math>(u/v)</math></li> <li>3. Chain Rule</li> <li>4. Applications of Derivative</li> <li>5. Exercises</li> </ol>
2.	Partial derivatives (1hr)	<ol style="list-style-type: none"> <li>1. Partial derivatives</li> <li>2. Partial derivatives of product of functions and division of functions</li> <li>3. Exercises</li> </ol>
3.	Integration (4hrs)	<ol style="list-style-type: none"> <li>1. Integration of functions</li> <li>2. Integration by parts</li> <li>3. Reduction formulae</li> <li>4. Definite integrals</li> <li>5. Exercises</li> </ol>
4.	Ordinary Differential equations (2hrs)	<ol style="list-style-type: none"> <li>1. Differential Equations</li> <li>2. Order and degree of a Differential equation</li> <li>3. Solving ODE</li> <li>4. Variable and separable method</li> <li>5. Homogeneous Differential Equations</li> <li>6. Non Homogeneous Differential equations</li> <li>7. Exercises</li> </ol>

### Suggested readings

1. Differential equations by Brownson, Mc Grawhill Edition
2. Integral calculus Bharathi Bhawan Publications
3. Differential Calculus Golden Publications

*V.R. Subramanian*

*J. Kavitha*

Department of mathematics.  
Entry level examination

SL.NO	NAME OF THE STUDENT	SECTION	MARKS
1.	A. Swathi	II. B.Sc mpc	14
2.	A. Sireesha	II. B.Sc mpc	12
3.	B. Aswini Bai	II. B.Sc mpc	17
4.	B. sukanya	II. B.Sc mpc	13
5.	B. Sneha ganga Sri Bai	II B.Sc mpc	12
6.	Ch. Nagamani	II B.Sc mpc	19
7.	D. Keerthi	II B.Sc mpc	10
8.	D. Gayathri	II. B.Sc mpc	19
9.	I. Bhargavi	II. B.Sc mpc	19
10.	J. Ujwala	II. B.Sc mpc	13
11.	K. Srilekha	II. B.Sc mpc	14
12.	M. Devika	II. B.Sc mpc	13
13.	M. prameela Rani	II. B.Sc mpc	08
14.	M. Easther Rani	II. B.Sc mpc	10
15.	M. meghana	II. B.Sc mpc	18
16.	N. Aswini ravayana	II. B.Sc mpc	19
17.	P. Sireesha	II. B.Sc mpc	13
18.	P. Anilamma	II. B.Sc mpc	

2020 - 2021

**BRIDGE COURSE**

**Dept. of Food Technology**



**Govt. College for Women (A)**

**Guntur**

**Andhra Pradesh**

# **BRIDGE COURSE**

## **Dept. of Food Technology**

### **Objectives:**

- ✚ To fill the gap between intermediate & UG syllabus
- ✚ To impart over all gist of the course
- ✚ To inculcate curiosity & interest

### **Outcomes:**

- ✚ Fills the gaps between past & present study
- ✚ Facilitates understanding in depth in future
- ✚ Focussed learners
- ✚ Allow teachers to assess the students based on bridge course exam

# Bridge Course in Food Technology

**Program:** 1 Year Food Technology-Microbiology-Biochemistry

**Semester:** I

**Implementation:** Immediately after admission.

**Duration:** 1 Week – 7 hrs

## Syllabus:

- Structure & Functions of plant cells.
- Concept & definitions of Food Technology.
- Functions of foods.
- Food Groups.
- Fermented foods & Unfermented foods.

## Evaluation:

Done through the examination, which is conducted after completing the above syllabus.

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**Bridge Course 2020-2021**

Date	Topic	Progress observed after activity
02-03-2021	Structure of the Plant Cell	Good Response
03-03-2021	Functions of the Plant Cell	
04-03-2021	Concepts and Definitions of Food Technology	
05-03-2021	Functions of the Foods	
06-03-2021	Food Groups, Fermented & Unfermented foods	
08-03-2021	Assessment	Slow Learners were identified

**Enrolled Students 2020-2021:**

Food Technology-Micro biology-Bio chemistry	DOPPALAPUDI PRAVALIKA	NUTHAKKI TEJASWINI
SHAIK AFREEN TABASSUM	SARVEPALLI TEJASWINI	ANKALLA RUPA
DONAPATI ANURADHA	YENIBERA SANDHYA	SARIHADDU VARALAKSHMI
JANJANAM TEJASRI	AMARLAPUDI ANUSHA	DAGGUMALLI SRUJANA
SHAIK TAHIMEEN	SYED TASNEEM FERDOZ	ELUCHURI PRASANTHI
KALVELA NIKHITHA KALPANA	GODAVARTHI MANASA	KOMMAVARAPU PRATHYUSHA
KALISSETTY VIJAYA PRABHAVATHI	SWARNA INDHUMATHI	NOMULA SONIYA
NADIMPALLI SRI JAYASRI	VESHAPOGU NIRMALA JYOTHI	GUDDAPATHALA SATWIKA (23)

2020 – 2021 Bridge Course Marks Date: 08-03-2021

S.No	Name of the Student	Marks (30)	Learning Levels
1.	Amarlapudi Anusha	21	Average
2.	Ankalla Rupa	12	Slow
3.	Daggumalli Srujana	30	Advanced
4.	Donapati Anuradha	16	Average
5.	Doppalapudi Pravalika	13	Slow
6.	Elchuri Prasanthi	26	Advanced
7.	Godavarthi Manasa	24	Average
8.	Guddapathala Satwika	20	Average
9.	Janjanam Tejasri	23	Average
10.	Kalisetty Vijaya Prabhavathi	20	Average
11.	Kalivela Nikhitha Kalpana	15	Slow
12.	Kommavarapu Prathyusha	27	Advanced
13.	Nadimpalli Sri Jaya Sri	27	Advanced
14.	Nomula Soniya	25	Advanced
15.	Sarihaddu Varalakshmi	19	Average
16.	Sarvepalli Tejaswini	16	Average
17.	Shaik Afreen Tabassum	22	Average
18.	Shaik Siddiqha Sulthana	A	A
19.	Shaik Tahimeen	16	Average
20.	Swarna Indhumathi	07	Slow
21.	Syed Tasneem Ferdoz	11	Slow
22.	Veshapogu Nirmala Jyothi	18	Average
23.	Yenibera Sandhya	10	Slow
24.	Nuthakki Tejaswini	18	Average

V. Kavya, 08.03.21

Lecturer in Food technol

date: 08-3-2021

A. Anusha

20411001

21  
30

### Food Technology Simple Test

The test is about Food technology. Answer all questions. All the Best

1. Bennion does not describe fermentation? (1 point)

True

False

2. List out the examples of Functional foods? (2 points)

Soya bean leafy vegetables, coloured fruits etc.

3. Expand the full form of DNA? (1 point)

Deoxyribo nucleic acid.

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

True

False

7. Match the following

(5 points)

- 3 Cereals, Millets and Pulses  
 2 Milk and Animal Products  
 4 Vegetables and Fruits  
 1 Oils, Fats and Nuts

1. Essential fatty acids  
2. Carotenoids & fibre  
3. Energy & Protein  
4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.  
 Pulses & Oils.  
 Vegetables & Fruits.  
 Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True  
 False

10. The Cell was first discovered by (1 point)

Robert Hooke

11. List out some examples in Oils and Fats? (2 points)

Butter, ghee, cooking oil etc.

12. Expand the full form of ATP? (1 point)

Adenosine triphosphate

13. What are the cereal based food products? (2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian Council of Medical Research

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Carotenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Trypsin inhibitors & phytins

18. What are the microorganisms are generally involved in fermentation? (1 point)

Fungi and bacteria

19. The plant cell is mainly made up of?

(1 point)

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

(2 points)

Lactic, acetic acid

08-03-2021

A. Rupa  
Roll NO:- 2

12  
30

### Food Technology Simple Test

The test is about Food technology. Answer all questions. All the Best

1. Bennion does not describe fermentation? (1 point)

True

False

2. List out the examples of Functional foods? (2 points)

Berries, Apple, banana

3. Expand the full form of DNA? (1 point)

Deoxyribonucleic acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

True

False

7. Match the following (5 points)

- 2 Cereals, Millets and Pulses
- 9 Milk and Animal Products
- 1 Vegetables and Fruits
- 4 Oils, Fats and Nuts

- 1. Essential fatty acids
- 2. Carotenoids & fibre
- 3. Energy & Protein
- 4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.
- Pulses & Oils.
- Vegetables & Fruits.
- Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True
- False

10. The Cell was first discovered by (1 point)

Robert hook

11. List out some examples in Oils and Fats? (2 points)

palm - oil, etc.

12. Expand the full form of ATP? (1 point)

Adenosine tri phosphate

13. What are the cereal based food products? (2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian council of medical research

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Cartenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Carbohydrates, proteins.

18. What are the microorganisms are generally involved in fermentation? (1 point)

Bacteria

19. The plant cell is mainly made up of?

(1 point)

Carbohydrates, Cellulose & Lignin.

Cellulose, Ethanol & biofuel.

Chlorophyll, Carotenoid & Cyanobacteria.

Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

(2 points)

Action of bacteria

08-03-2021

20411003

D. Sujana

### Food Technology Simple Test

The test is about Food technology. Answer all questions. All the Best

30  
30

1. Bennion does not describe fermentation? (1 point)

True

False

2. List out the examples of Functional foods? (2 points)

2 whole grains, green leafy vegetables, coloured fruits.

3. Expand the full form of DNA? (1 point)

1 Deoxyribo Nucleic acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

2  4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

True

1  False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

True

1  False

7. Match the following

- 3 Cereals, Millets and Pulses
- 4 Milk and Animal Products
- 2 Vegetables and Fruits
- 1 Oils, Fats and Nuts

- 1. Essential fatty acids
- 2. Carotenoids & fibre
- 3. Energy & Protein
- 4. Calcium, Iron

(5 points)

8. Which food will help in prevention of degenerative diseases?

(1 point)

- Cereals & Millets.
- Pulses & Oils.
- Vegetables & Fruits.
- Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion?

(1 point)

- True
- False

10. The Cell was first discovered by

(1 point)

Robert Hooke

11. List out some examples in Oils and Fats?

(2 points)

Butter, ghee, hydrogenated fats, cooking oils

12. Expand the full form of ATP?

(1 point)

Adenosine triphosphate

13. What are the cereal based food products? (2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian Council of Medical Research

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Carotenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Trypsin Inhibitors & phytins

18. What are the microorganisms are generally involved in fermentation? (1 point)

Bacterial & Fungi

19. The plant cell is mainly made up of?

(1 point)

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

(2 points)

✓ Lactic acid, butyric, acetic & other acid forming

19. The plant cell is mainly made up of?

(1 point)

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

(2 points)

lactic acid, butyric, acetic & other acid forming

08103121

Donapati Anuradha

20411004

### Food Technology Simple Test

The test is about Food technology. Answer all questions. All the Best

16  
30

1. Bennion does not describe fermentation? (1 point)

True

False

2. List out the examples of Functional foods? (2 points)

Pulses, cereals, carbohydrates, milk, egg, meet

3. Expand the full form of DNA? (1 point)

Deoxy ribonucleic acid.

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

True

False

7. Match the following

- 1 Cereals, Millets and Pulses  
1 Milk and Animal Products  
2 Vegetables and Fruits  
4 Oils, Fats and Nuts

1. Essential fatty acids (5 p)  
2. Carotenoids & fibre  
3. Energy & Protein  
4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 p)

- Cereals & Millets.  
 Pulses & Oils.  
 Vegetables & Fruits.  
 Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 p)

- True  
 False

10. The Cell was first discovered by (1 p)

Robert hooke

11. List out some examples in Oils and Fats? (2 points)

oils: coconut oil, palmoil, fats: ghee, but

12. Expand the full form of ATP? (1 point)

Adenosine triphosphate

13. What are the cereal based food products? (2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

India council of medical Research

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Cartenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Toxins like aflatoxins

18. What are the microorganisms are generally involved in fermentation? (1 point)

Lactobacillus, yeasts, enterococcus

19. The plant cell is mainly made up of?

Carbohydrates, Cellulose & Lignin.

Cellulose, Ethanol & biofuel.

Chlorophyll, Carotenoid & Cyanobacteria.

Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation? (2)

Lactobacilli X

08-03-2021

D. Pravalika  
Roll: 20411005

### Food Technology Simple Test

13  
30

The test is about Food technology. Answer all questions. All the Best

1. Bennion does not describe fermentation? (1 point)

True

False

2. List out the examples of Functional foods? (2 points)

cheese, egg, butter etc

3. Expand the full form of DNA? (1 point)

deoxyribo nucleic acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

True

False

7. Match the following

- 2 Cereals, Millets and Pulses
- 4 Milk and Animal Products
- 3 Vegetables and Fruits
- 1 Oils, Fats and Nuts

- 1. Essential fatty acids
- 2. Carotenoids & fibre
- 3. Energy & Protein
- 4. Calcium, Iron

(5 points)

8. Which food will help in prevention of degenerative diseases?

(1 point)

- Cereals & Millets.
- Pulses & Oils.
- Vegetables & Fruits.
- Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion?

(1 point)

- True
- False

10. The Cell was first discovered by

(1 point)

Robert hooke

11. List out some examples in Oils and Fats?

(2 points)

Butter, ghee, lard, etc,

12. Expand the full form of ATP?

(1 point)

Adenosine tri phosphate

13. What are the cereal based food products? (2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian Council of Medical Research

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Carotenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

2Eaxane none, Ocharatoxin A, t2toxin, deoxy-  
nive none and siacetoxyscirporol.

18. What are the microorganisms are generally involved in fermentation? (1 point)

Lactobacillus, lactococcus, pedicococcus,  
leuconostoc, weissella

19. The plant cell is mainly made up of?

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

(1 point)

20. Which bacteria is concerned in fermentation?

(2 points)

STREPTOCOCCUS

f

F. Prasanthe  
20411006

08/3/21

### Food Technology Simple Test

The test is about Food technology. Answer all questions. All the Best

26  
30

1. Bennion does not describe fermentation? (1 point)

True

False

2. List out the examples of Functional foods? (2 points)

Cereals pulses nuts oilseeds fats Tuber

3. Expand the full form of DNA? (1 point)

Deoxy ribonucleic acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

True

False

7. Match the following

- 3 Cereals, Millets and Pulses  
2 Milk and Animal Products  
4 Vegetables and Fruits  
1 Oils, Fats and Nuts

- (5 points)  
1. Essential fatty acids  
2. Carotenoids & fibre  
3. Energy & Protein  
4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.  
 Pulses & Oils.  
 Vegetables & Fruits.  
 Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True  
 False

10. The Cell was first discovered by (1 point)

Robert Hooke

11. List out some examples in Oils and Fats? (2 points)

Ghee, butter, sugar, nuts, jaggery

12. Expand the full form of ATP? (1 point)

Adenosine triphosphate

13. What are the cereal based food products? (2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian council of medical research

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Cartenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Trypsin inhibitors and phytin

18. What are the microorganisms are generally involved in fermentation? (1 point)

(Acetic lactic) Bacteria and fungi

19. The plant cell is mainly made up of?

(1 point)

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

(2 points)

Acetic, lactic, butyric

8-03-2021

G. Manasa

20411007

### Food Technology Simple Test

The test is about Food technology. Answer all questions. All the Best

$\frac{24}{30}$

1. Bennion does not describe fermentation? (1 point)

True

False

2. List out the examples of Functional foods? (2 points)

whole grains, soyabeans, green leafy vegetables

3. Expand the full form of DNA? (1 point)

Deoxyribonucleic acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

True

False

7. Match the following

Energy Cereals, Millets and Pulses  
Calcium Milk and Animal Products  
Carotenoids Vegetables and Fruits  
Essential Oils, Fats and Nuts

- (5 points)
1. Essential fatty acids
  2. Carotenoids & fibre
  3. Energy & Protein
  4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.
- Pulses & Oils.
- Vegetables & Fruits.
- Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True
- False

10. The Cell was first discovered by (1 point)

Robert Hooke

11. List out some examples in Oils and Fats? (2 points)

Butter, ghee, hydrogenated fat cooking.

12. Expand the full form of ATP? (1 point)

Adenosine triphosphate

13. What are the cereal based food products? (2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian council of medical research.

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Cartenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Trypsin and cytokines

18. What are the microorganisms are generally involved in fermentation? (1 point)

Bacteria, fungi

19. The plant cell is mainly made up of?

(1 point)

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

(2 points)

Lactic acid Bacteria.

08-13/21

20411008  
G. Satwika

### Food Technology Simple Test

20  
30

The test is about Food technology. Answer all questions. All the Best

1. Bennion does not describe fermentation? (1 point)

True

False

2. List out the examples of Functional foods? (2 points)

whole grains, vegetables.

3. Expand the full form of DNA? (1 point)

Deoxyribonucleic Acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

True

False

7. Match the following

- 3 Cereals, Millets and Pulses  
2 Milk and Animal Products  
4 Vegetables and Fruits  
3 Oils, Fats and Nuts

- (5 pt)  
1. Essential fatty acids  
2. Carotenoids & fibre  
3. Energy & Protein  
4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 pt)

- Cereals & Millets.  
 Pulses & Oils.  
 Vegetables & Fruits.  
 Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 pt)

- True  
 False

10. The Cell was first discovered by (1 pt)

ROBERT HOOKS

11. List out some examples in Oils and Fats? (2 points)

Butter, ghee, cooking oil

12. Expand the full form of ATP? (1 point)

Adenosine triphosphate

13. What are the cereal based food products? (2 points)
- Carrot, Potato & Ginger.
  - Green leafy vegetables, Water melon & Nuts.
  - Salted biscuits, bread, idli, dosa & dhokla.
  - Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

INDIAN COUNCIL MEDICAL RESEARCH

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Carotenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Toxaphen and Phytin

18. What are the microorganisms are generally involved in fermentation? (1 point)

Bacteria and fungi

19. The plant cell is mainly made up of? (1 point)

Carbohydrates, Cellulose & Lignin.

Cellulose, Ethanol & biofuel.

Chlorophyll, Carotenoid & Cyanobacteria.

Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation? (2 points)

Lactic acetic X

08-03-2021  
J. Tejasri  
20411009

### Food Technology Simple Test

The test is about Food technology. Answer all questions. All the Best

23  
30

1. Bennion does not describe fermentation? (1 point)

- True  
 False

2. List out the examples of Functional foods? (2 points)

Leafy vegetables, coloured fruits

3. Expand the full form of DNA? (1 point)

Deoxy ribonucleic acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

- 4 Calories, 9 Calories & 7 Calories.  
 4 Calories, 6 Calories & 4 Calories.  
 4 Calories, 4 Calories & 9 Calories  
 4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

- True  
 False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

- True  
 False

7. Match the following

3 Cereals, Millets and Pulses

2 Milk and Animal Products

3 4 Vegetables and Fruits

1 Oils, Fats and Nuts

1. Essential fatty acids (3 points)

2. Carotenoids & fibres

3. Energy & Protein

4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

Cereals & Millets.

Pulses & Oils.

Vegetables & Fruits.

Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

True

False

10. The Cell was first discovered by (1 point)

Robert hook

11. List out some examples in Oils and Fats? (2 points)

Butter, ghee, sugar, cheese.

12. Expand the full form of ATP? (1 point)

Adenosin tri phosphate

13. What are the cereal based food products? (2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian Council for Medical Research

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Cartenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Trypsin and Phytin

18. What are the microorganisms are generally involved in fermentation? (1 point)

Bacteria and fungi

19. The plant cell is mainly made up of? (1 point)

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation? (2 points)

The bacteria concerned in fermentation are  
~~acetic, butyric and other acid f~~

08/3/21

K. Vijaya Prabhavathi

### Food Technology Simple Test

20411010

The test is about Food technology. Answer all questions. All the Best

20  
30

1. Bennion does not describe fermentation? (1 point)

True

False

2. List out the examples of Functional foods? (2 points)

Cereals, pulses, nuts, roots and tuber

3. Expand the full form of DNA? (1 point)

Deoxyribose Nucleic Acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

True

False

7. Match the following

- 3 Cereals, Millets and Pulses  
2 Milk and Animal Products  
4 Vegetables and Fruits  
1 Oils, Fats and Nufs

1. Essential fatty acid  
2. Carotenoids & fibre  
3. Energy & Protein  
4. Calcium, Iron

8. Which food will helps in prevention of degenerative diseases?

- Cereals & Millets.  
 Pulses & Oils.  
 Vegetables & Fruits.  
 Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion?

- True  
 False

10. The Cell was first discovered by

Robert Hooke

11. List out some examples in Oils and Fats?

Butter, ghee

12. Expand the full form of ATP?

Adenosine Triphosphate

13. What are the cereal based food products? (2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

~~X~~

14. Expand the full form of ICMR? (1 point)

Indian Council of Medical Research.

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Cartenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

2. Trypsin inhibitors & phytins

18. What are the microorganisms are generally involved in fermentation? (1 point)

Streptococcus, lacticus

19. The plant cell is mainly made up of?

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

✓ lactic, acetic, butyric

08-03-21

K. Nikhitha Kalpana

Roll No: 11

### Food Technology Simple Test

The test is about Food technology. Answer all questions. All the Best

5/30

1. Bennion does not describe fermentation? (1 point)

True

False

2. List out the examples of Functional foods? (2 points)

~~Whole grains, soyabean, green leafy vegetables, coloured fruits and spices.~~

3. Expand the full form of DNA? (1 point)

Deoxyribonucleic acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

True

False

7. Match the following

- 3 Cereals, Millets and Pulses  
4 Milk and Animal Products  
2 Vegetables and Fruits  
1 Oils, Fats and Nuts

1. Essential fatty acids  
2. Carotenoids & fibre  
3. Energy & Protein  
4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.  
 Pulses & Oils.  
 Vegetables & Fruits.  
 Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True  
 False

10. The Cell was first discovered by (1 point)

Robert Hooke

11. List out some examples in Oils and Fats? (2 points)

cotton seeds, sunflower, coconut

12. Expand the full form of ATP? (1 point)

Adenosine triphosphate

13. What are the cereal based food products? (2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian council of medical Research.

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Cartenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Trypsin inhibitors & phytins.

18. What are the microorganisms are generally involved in fermentation? (1 point)

Bacteria and fungi.

19. The plant cell is mainly made up of?

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

(1 point)

20. Which bacteria is concerned in fermentation?

(2 points)

Lactic, acetic, butyric and other acid forming g.

2021

K. Prathyusha

20411012

### Food Technology Simple Test

The test is about Food technology. Answer all questions. All the Best

22  
30

1. Bennion does not describe fermentation? (1 point)
- True
- False

2. List out the examples of Functional foods? (2 points)

Cereals, pulses, nuts, millets, fats

3. Expand the full form of DNA? (1 point)

Deoxyribonucleic acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

- 4 Calories, 9 Calories & 7 Calories.
- 4 Calories, 6 Calories & 4 Calories.
- 4 Calories, 4 Calories & 9 Calories
- 4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

- True
- False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

- True
- False

7. Match the following

- 3 Cereals, Millets and Pulses  
~~2~~ Milk and Animal Products  
~~4~~ Vegetables and Fruits  
1 Oils, Fats and Nuts

- (5 points)  
1. Essential fatty acids  
2. Carotenoids & fibre  
3. Energy & Protein  
4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.  
 Pulses & Oils.  
 Vegetables & Fruits.  
 Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True  
 False

10. The Cell was first discovered by (1 point)

Robert Hooke

11. List out some examples in Oils and Fats? (2 points)

Butter, ghee, sugar, jaggery, nuts

12. Expand the full form of ATP? (1 point)

Adenosine triphosphate

13. What are the cereal based food products? (2 points)
- Carrot, Potato & Ginger.
  - Green leafy vegetables, Water melon & Nuts.
  - Salted biscuits, bread, idli, dosa & dhokla.
  - Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian council of medical research

15. Is nucleus is control center of the cell? (1 point)
- True
  - False

16. What is the Power house of the cell? (1 point)
- Mitochondria.
  - Chlorophyll.
  - Anthocyanins.
  - Carotenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Trypsin inhibitors and phytins

18. What are the microorganisms are generally involved in fermentation? (1 point)

Bacteria and yeast

19. The plant cell is mainly made up of? (1 point)

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation? (2 points)

Acetic, lactic and butyric

## Food Technology Simple Test

08/3/2021  
N. Sri Jayarini  
20411013

The test is about Food technology. Answer all questions. All the Best

1. Bennion does not describe fermentation?

- True  
 False

(1 point)

27  
30

2. List out the examples of Functional foods?

(2 points)

Whole grains, Soyabeans, green leafy vegetables.

3. Expand the full form of DNA?

(1 point)

Deoxyribo Nucleic Acid.

4. How many Calories obtain from 1 gram of CHO, Proteins & fats?

(2 points)

- 4 Calories, 9 Calories & 7 Calories.  
 4 Calories, 6 Calories & 4 Calories.  
 4 Calories, 4 Calories & 9 Calories  
 4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation?

(1 point)

- True  
 False

6. Is Phytochemicals are not non-nutrient compounds?

(1 point)

- True  
 False

7. Match the following

- 3 Cereals, Millets and Pulses  
4 Milk and Animal Products  
2 Vegetables and Fruits  
1 Oils, Fats and Nuts

1. Essential fatty acids  
2. Carotenoids & fibre  
3. Energy & Protein  
4. Calcium, Iron

(5 points)

8. Which food will help in prevention of degenerative diseases?

(1 point)

- Cereals & Millets.  
 Pulses & Oils.  
 Vegetables & Fruits.  
 Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion?

(1 point)

- True  
 False

10. The Cell was first discovered by

(1 point)

Robert hooke

11. List out some examples in Oils and Fats?

(2 points)

Ghee, butter, hydrogenated fats, cooking oils

12. Expand the full form of ATP?

(1 point)

Adenosine tri phosphate

13. What are the cereal based food products? (2 points)
- Carrot, Potato & Ginger.
  - Green leafy vegetables, Water melon & Nuts.
  - Salted biscuits, bread, idli, dosa & dhokla.
  - Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian Council of medical Research.

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Cartenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Yes decrease

18. What are the microorganisms are generally involved in fermentation? (1 point)

Bacteria & fungi

19. The plant cell is mainly made up of?

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

(1 point)

20. Which bacteria is concerned in fermentation?

(2 points)

2 ~~Lactic acid forming groups.~~

03/03/2021

N. Soniya  
20/11/14

### Food Technology Simple Test

The test is about Food technology. Answer all questions. All the Best

25  
30

1. Bennion does not describe fermentation? (1 point)

- True
- False

2. List out the examples of Functional foods? (2 points)

Energy yielding carbohydrates, proteins, cereals, milk, meat, egg, also body building.

3. Expand the full form of DNA? (1 point)

Deoxy ribo Nucleic Acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

- 4 Calories, 9 Calories & 7 Calories.
- 4 Calories, 6 Calories & 4 Calories.
- 4 Calories, 4 Calories & 9 Calories
- 4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

- True
- False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

- True
- False

7. Match the following

- 3 Cereals, Millets and Pulses
- 2 Milk and Animal Products
- 4 Vegetables and Fruits
- 1 Oils, Fats and Nuts

- 1. Essential fatty acids (5 points)
- 2. Carotenoids & fibre
- 3. Energy & Protein
- 4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

Cereals & Millets.

Pulses & Oils.

Vegetables & Fruits.

Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

True

False

10. The Cell was first discovered by (1 point)

Robert Hook

11. List out some examples in Oils and Fats? (2 points)

Butter, ground nut seed oil

12. Expand the full form of ATP? (1 point)

Adenosine Tri phosphate

13. What are the cereal based food products? (2 points)
- Carrot, Potato & Ginger.
  - Green leafy vegetables, Water melon & Nuts.
  - Salted biscuits, bread, idli, dosa & dhokla.
  - Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian Council of Medical Research

15. Is nucleus is control center of the cell? (1 point)
- True
  - False

16. What is the Power house of the cell? (1 point)
- Mitochondria.
  - Chlorophyll.
  - Anthocyanins.
  - Cartenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Microorganisms, undigestible substances

18. What are the microorganisms are generally involved in fermentation? (1 point)

Bacteria and fungi

19. The plant cell is mainly made up of

- Carbohydrates, Cellulose & Lipids.
- Cellulose, Ethanol & Protein.
- Chlorophyll, Carotenes & Cyanobacteria.
- Myxohyphae, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

Lactic acid

## Food Technology Simple Test

Haralokshmi

20411015

19  
30

The test is about Food technology. Answer all questions. All the

1. Bennion does not describe fermentation?

- True  
 False

(1 point)

2. List out the examples of Functional foods?

Fruits: banana, apples, oranges; Vegetables; ~~bread~~; milk.

(2 points)

3. Expand the full form of DNA?

Deoxyribonucleic acid.

(1 point)

4. How many Calories obtain from 1 gram of CHO, Proteins & fats?

(2 points)

- 4 Calories, 9 Calories & 7 Calories.  
 4 Calories, 6 Calories & 4 Calories.  
 4 Calories, 4 Calories & 9 Calories  
 4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation?

(1 point)

- True  
 False

6. Is Phytochemicals are not non-nutrient compounds?

(1 point)

- True  
 False

S. Vasudekshmi  
20411015

19  
30

### Food Technology Simple Test

The test is about Food technology. Answer all questions. All the best

1. Bennion does not describe fermentation?

- True
- False

(1 point)

2. List out the examples of Functional foods?

(2 points)

Fruits: banana, apples, oranges; Vegetables; bread; milk.

3. Expand the full form of DNA?

(1 point)

Deoxyribonucleic acid.

4. How many Calories obtain from 1 gram of CHO, Proteins & fats?

(2 points)

- 4 Calories, 9 Calories & 7 Calories.
- 4 Calories, 6 Calories & 4 Calories.
- 4 Calories, 4 Calories & 9 Calories
- 4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation?

(1 point)

- True
- False

6. Is Phytochemicals are not non-nutrient compounds?

(1 point)

- True
- False

7. Match the following

- 3 Cereals, Millets and Pulses  
1 Milk and Animal Products  
4 Vegetables and Fruits  
2 Oils, Fats and Nuts

- (5 points)  
1. Essential fatty acids  
2. Carotenoids & fibre  
3. Energy & Protein  
4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.  
 Pulses & Oils.  
 Vegetables & Fruits.  
 Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True  
 False

10. The Cell was first discovered by (1 point)

Robert Hooke

11. List out some examples in Oils and Fats? (2 points)

Milk, meat, liver, egg

12. Expand the full form of ATP? (1 point)

Adenosine triphosphate

What are the cereal based food products?  
Carrot, Potato & Ginger.

(2 points)

Green leafy vegetables, Water melon & Nuts.  
Salted biscuits, bread, idli, dosa & dhokla.  
Cakes, cooked rice & multigrain products.

Expand the full form of ICMR?

(1 point)

Indian Council of Medical Research

Is nucleus is control center of the cell?

(1 point)

- True  
 False

What is the Power house of the cell?

(1 point)

- Mitochondria.  
 Chlorophyll.  
 Anthocyanins.  
 Carotenoids.

What are the harmful substances are decreased during fermentation?

(2 points)

Carbohydrates like starch

What are the microorganisms are generally involved in fermentation? (1 point)

yeast and Bacteria

25. The plant cell is mainly made up of?

Cellulose, Cellulose & Lignin

Cellulose, Hemicellulose & Lignin

Chlorophyll, Carotene & Cyanobacteria

Phytochemicals, Chlorophyll & Mitochondria

26. Which bacteria is concerned in fermentation?

*Lactobacillus*

Food Technology Simple Test

S. Tejaswini  
20411016

Test is about Food technology. Answer all questions. All the

Which of the following does not describe fermentation?  
 True  
 False

(1 point)

16  
30

List out the examples of Functional foods?

(2 points)

~~Butter, ghee~~ health and Mind stability

Expand the full form of DNA?

(1 point)

Deoxy Ribo nucleic acid

How many Calories obtain from 1 gram of CHO, Proteins & fats?

(2 points)

- 4 Calories, 9 Calories & 7 Calories.
- 4 Calories, 6 Calories & 4 Calories.
- 4 Calories, 4 Calories & 9 Calories
- 4 Calories, 9 Calories & 4 Calories

The fungi are not concerned in fermentation?

(1 point)

- True
- False

Are Phytochemicals are not non-nutrient compounds?

(1 point)

- True
- False

7. Match the following (5 points)

- 3 Cereals, Millets and Pulses
- 2 Milk and Animal Products
- 4 Vegetables and Fruits
- 1 Oils, Fats and Nuts

- 1. Essential fatty acids
- 2. Carotenoids & fibre
- 3. Energy & Protein
- 4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.
- Pulses & Oils.
- Vegetables & Fruits.
- Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True
- False

10. The Cell was first discovered by (1 point)

Robert hock

11. List out some examples in Oils and Fats? (2 points)

Butter, ghee.

12. Expand the full form of ATP? (1 point)

Adenosine tri phosphate

13. What are the cereal based food products? (2 points)
- Carrot, Potato & Ginger.
  - Green leafy vegetables, Water melon & Nuts.
  - Salted biscuits, bread, idli, dosa & dhokla.
  - Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian Council for Medical Research

15. Is nucleus is control center of the cell? (1 point)
- True
  - False

16. What is the Power house of the cell? (1 point)
- Mitochondria.
  - Chlorophyll.
  - Anthocyanins.
  - Cartenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

toxins

18. What are the microorganisms are generally involved in fermentation? (1 point)

Lacto Bacillus Bacteria & Yeast

19. The plant cell is mainly made up of?

Carbohydrates, Cellulose & Lignin.

Cellulose, Ethanol & biofuel.

Chlorophyll, Carotenoid & Cyanobacteria.

Phytochemicals, Chlorophyll & Mitochondria.

(1 point)

20. Which bacteria is concerned in fermentation?

(2 points)

~~Bacteria~~

2021

## Food Technology Simple Test

20411017

Sk. Aftreen Tabassum

The test is about Food technology. Answer all questions. All the best

22  
30

1. Bennion does not describe fermentation? (1 point)

- True
- False

2. List out the examples of Functional foods? (2 points)

Whole grains, vegetables

3. Expand the full form of DNA? (1 point)

Deoxyribonucleic acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

- 4 Calories, 9 Calories & 7 Calories.
- 4 Calories, 6 Calories & 4 Calories.
- 4 Calories, 4 Calories & 9 Calories
- 4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

- True
- False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

- True
- False

7. Match the following

- 3 Cereals, Millets and Pulses
- 2 Milk and Animal Products
- 4 Vegetables and Fruits
- 3 Oils, Fats and Nuts

- 1. Essential fatty acids
- 2. Carotenoids & fibre
- 3. Energy & Protein
- 4. Calcium, Iron

(5 points)

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.
- Pulses & Oils.
- Vegetables & Fruits.
- Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True
- False

10. The Cell was first discovered by (1 point)

ROBERT HOOK

11. List out some examples in Oils and Fats? (2 points)

Butter, ghee, cooking oil

12. Expand the full form of ATP? (1 point)

Adenosine triphosphate

13. What are the cereal based food products?

Carrot, Potato & Ginger.

(2 points)

Green leafy vegetables, Water melon & Nuts.

Salted biscuits, bread, idli, dosa & dhokla.

Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR?

(1 point)

INDIAN COUNCIL MEDICAL RESEARCH

15. Is nucleus is control center of the cell?

(1 point)

True

False

16. What is the Power house of the cell?

(1 point)

Mitochondria.

Chlorophyll.

Anthocyanins.

Carotenoids.

17. What are the harmful substances are decreased during fermentation?

(2 points)

Trypsin and phytin

18. What are the microorganisms are generally involved in fermentation? (1 point)

Bacteria and fungi

19. The plant cell is mainly made up of?

(1 point)

Carbohydrates, Cellulose & Lignin.

Cellulose, Ethanol & biofuel.

Chlorophyll, Carotenoid & Cyanobacteria.

Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

(2 points)

Lactic, acetic

05/03/20

20411019

Sk. Pahimeen

### Food Technology Simple Test

The test is about Food technology. Answer all questions. All the Best

66  
30

1. Bennion does not describe fermentation?

True

False

(1 point)

2. List out the examples of Functional foods?

(2 points)

Green leafy vegetables X

3. Expand the full form of DNA?

(1 point)

Deoxyribonucleic acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats?

(2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation?

(1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds?

(1 point)

True

False

7. Match the following

- 4 Cereals, Millets and Pulses  
2 Milk and Animal Products  
1 Vegetables and Fruits  
3 Oils, Fats and Nuts

- (5 points)  
1. Essential fatty acids  
2. Carotenoids & fibre  
3. Energy & Protein  
4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.  
 Pulses & Oils.  
 Vegetables & Fruits.  
 Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True  
 False

10. The Cell was first discovered by (1 point)

Robert hook

11. List out some examples in Oils and Fats? (2 points)

Butter, ghee

12. Expand the full form of ATP? (1 point)

Adenosine tri Phosphate

What are the cereal based food products?

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

(2 points)

Expand the full form of ICMR?

(1 point)

Indian council of medical research

Is nucleus is control center of the cell?

(1 point)

- True
- False

What is the Power house of the cell?

(1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Carotenoids.

7. What are the harmful substances are decreased during fermentation?

(2 points)

Bacteria

8. What are the microorganisms are generally involved in fermentation? (1 point)

Bacteria & fungi

19. The plant cell is mainly made up of?

(1 point)

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

(2 points)

~~Aiga~~

S. Indhumathi

20411020

07  
30

## Food Technology Simple Test

The test is about Food technology. Answer all questions. All the Best

1. Bennion does not describe fermentation?

True

False

(1 point)

2. List out the examples of Functional foods?

(2 points)

NO

3. Expand the full form of DNA?

(1 point)

no

4. How many Calories obtain from 1 gram of CHO, Proteins & fats?

(2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation?

(1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds?

(1 point)

True

False

7. Match the following (5 points)

- 1 Cereals, Millets and Pulses
- 2 Milk and Animal Products
- 3 Vegetables and Fruits
- 4 Oils, Fats and Nuts

- 1. Essential fatty acids
- 2. Carotenoids & fibre
- 3. Energy & Protein
- 4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.
- Pulses & Oils.
- Vegetables & Fruits.
- Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True
- False

10. The Cell was first discovered by (1 point)

no

11. List out some examples in Oils and Fats? (2 points)

oil, food, cakes

12. Expand the full form of ATP? (1 point)

no

3. What are the cereal based food products?

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

(2 points)

4. Expand the full form of ICMR?

(1 point)

NO

5. Is nucleus is control center of the cell?

- True
- False

(1 point)

6. What is the Power house of the cell?

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Cartenoids.

(1 point)

17. What are the harmful substances are decreased during fermentation?

(2 points)

NO

18. What are the microorganisms are generally involved in fermentation?

(1 point)

Bacteria and fungi



08-03-21

Tasneem

Roll :- 2041102

### Food Technology Simple Test

11  
3

The test is about Food technology. Answer all questions. All the Best

1. Bennion does not describe fermentation? (1 point)

True

False

2. List out the examples of Functional foods? (2 points)

Fruits and vegetables.

3. Expand the full form of DNA? (1 point)

Deoxyribonucleic acid.

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

True

False

7. Match the following

(5 points)

- 1 Cereals, Millets and Pulses
- 2 Milk and Animal Products
- 4 Vegetables and Fruits
- 3 Oils, Fats and Nuts

- 1. Essential fatty acids
- 2. Carotenoids & fibre
- 3. Energy & Protein
- 4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.
- Pulses & Oils.
- Vegetables & Fruits.
- Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True
- False

10. The Cell was first discovered by (1 point)

Robert hooke.

11. List out some examples in Oils and Fats? (2 points)

Meat products are fats butter ghee and oils

12. Expand the full form of ATP? (1 point)

Adinose tri phosphate.

13. What are the cereal based food products? (2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian Council of medical Research.

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Cartenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Bacteria

18. What are the microorganisms are generally involved in fermentation? (1 point)

Caetobacillus.

19. The plant cell is mainly made up of?

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

(1 point)

20. Which bacteria is concerned in fermentation?

(2 points)

Lactobacillus

2/03/21

20/11/20  
V. Srinivas Kumar

### Food Technology Simple Test

10/10  
100

The test is about Food technology. Answer all questions. All the best

1. Bannion does not describe fermentation? (1 point)

True

False

2. List out the examples of Functional foods? (2 points)

Fruits - berries

vegetables - cauliflower etc.

3. Expand the full form of DNA? (1 point)

Deoxyribo nucleic acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

4 Calories, 9 Calories & 7 Calories.

4 Calories, 6 Calories & 4 Calories.

4 Calories, 4 Calories & 9 Calories

4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

True

False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

True

False

7. Match the following (5 points)
- |          |                             |                          |
|----------|-----------------------------|--------------------------|
| <u>3</u> | Cereals, Millets and Pulses | 1. Essential fatty acids |
| <u>2</u> | Milk and Animal Products    | 2. Carotenoids & fibre   |
| <u>4</u> | Vegetables and Fruits       | 3. Energy & Protein      |
| <u>1</u> | Oils, Fats and Nuts         | 4. Calcium, Iron         |

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.
- Pulses & Oils.
- Vegetables & Fruits.
- Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True
- False

10. The Cell was first discovered by (1 point)

Robert Hooke

11. List out some examples in Oils and Fats? (2 points)

Peanut oil, sesame oil,  
Chickenfat, porkfat

12. Expand the full form of ATP? (1 point)

Adenosine triphosphate

13. What are the cereal based food products? (2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

14. Expand the full form of ICMR? (1 point)

Indian Council of medical Research

15. Is nucleus is control center of the cell? (1 point)

- True
- False

16. What is the Power house of the cell? (1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Cartenoids.

17. What are the harmful substances are decreased during fermentation? (2 points)

Breakdown of carbs like sugars and starch by bacteria and yeast and an ancient technique of preserving food.

18. What are the microorganisms are generally involved in fermentation? (1 point)

Enterococcus lactobacillus

19. The plant cell is mainly made up of?

(1 point)

Carbohydrates, Cellulose & Lignin.

Cellulose, Ethanol & biofuel.

Chlorophyll, Carotenoid & Cyanobacteria.

Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

(2 points)

Lactobacillus, Streptococcus

## Food Technology Simple Test

Sandhya  
Roll: 20411023

The test is about Food technology. Answer all questions. All the

10  
30

1. Bennion does not describe fermentation? (1 point)

- True  
 False

2. List out the examples of Functional foods? (2 points)

No.

3. Expand the full form of DNA? (1 point)

DEOXYNUCLEIC ACID

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

- 4 Calories, 9 Calories & 7 Calories.  
 4 Calories, 6 Calories & 4 Calories.  
 4 Calories, 4 Calories & 9 Calories  
 4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

- True  
 False

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

- True  
 False

Y. Sandhya.

Roll:- 20411023

### Food Technology Simple Test

10  
30

est is about Food technology. Answer all questions. All the

Which of the following does not describe fermentation? (1 point)

- True  
 False

X

List out the examples of Functional foods? (2 points)

No. ✓

Expand the full form of DNA? (1 point)

DEOXYNUCLEIC ACID

4. How many Calories obtain from 1 gram of CHO, Proteins & fats? (2 points)

- 4 Calories, 9 Calories & 7 Calories.  
 4 Calories, 6 Calories & 4 Calories.  
 4 Calories, 4 Calories & 9 Calories  
 4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation? (1 point)

- True  
 False

X

6. Is Phytochemicals are not non-nutrient compounds? (1 point)

- True  
 False

7. Match the following

- 4 Cereals, Millets and Pulses
- 3 Milk and Animal Products
- 1 Vegetables and Fruits
- 2 Oils, Fats and Nuts

- 1. Essential fatty acids
- 2. Carotenoids & fibre
- 3. Energy & Protein
- 4. Calcium, Iron

(5 points)

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.
- Pulses & Oils.
- Vegetables & Fruits.
- Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True
- False

10. The Cell was first discovered by (1 point)

ROBERT HOOKE

11. List out some examples in Oils and Fats? (2 points)

NO

12. Expand the full form of ATP? (1 point)

NO

7. Match the following

- 4 Cereals, Millets and Pulses
- 3 Milk and Animal Products
- 1 Vegetables and Fruits
- 2 Oils, Fats and Nuts

- 1. Essential fatty acids
- 2. Carotenoids & fibre
- 3. Energy & Protein
- 4. Calcium, Iron

(5 points)

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.
- Pulses & Oils.
- Vegetables & Fruits.
- Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True
- False

10. The Cell was first discovered by (1 point)

ROBERT HOOKE

11. List out some examples in Oils and Fats? (2 points)

NO

12. Expand the full form of ATP? (1 point)

NO

What are the cereal based food products?

(2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

4. Expand the full form of ICMR?

(1 point)

Indian Council of ~~micro~~ medical Research

5. Is nucleus is control center of the cell?

(1 point)

- True
- False

16. What is the Power house of the cell?

(1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Carotenoids.

17. What are the harmful substances are decreased during fermentation?

(2 points)

NO

18. What are the microorganisms are generally involved in fermentation? (1 point)

Bacteria and Fungi

19. The plant cell is mainly made up of?

(1 point)

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

(2 points)

LACTO

N. Tejaswini

## Food Technology Simple Test

20411024

18  
30

The test is about Food technology. Answer all questions. All the

1. Bennion does not describe fermentation?

- True
- False

(1 point)

2. List out the examples of Functional foods?

(2 points)

Orange juice

3. Expand the full form of DNA?

(1 point)

Deoxyribonucleic acid

4. How many Calories obtain from 1 gram of CHO, Proteins & fats?

(2 points)

- 4 Calories, 9 Calories & 7 Calories.
- 4 Calories, 6 Calories & 4 Calories.
- 4 Calories, 4 Calories & 9 Calories
- 4 Calories, 9 Calories & 4 Calories

5. The fungi are not concerned in fermentation?

(1 point)

- True
- False

6. Is Phytochemicals are not non-nutrient compounds?

(1 point)

- True
- False

7. Match the following

(5 points)

- 3 Cereals, Millets and Pulses
- 4 Milk and Animal Products
- 2 Vegetables and Fruits
- 1 Oils, Fats and Nuts

- 1. Essential fatty acids
- 2. Carotenoids & fibre
- 3. Energy & Protein
- 4. Calcium, Iron

8. Which food will help in prevention of degenerative diseases? (1 point)

- Cereals & Millets.
- Pulses & Oils.
- Vegetables & Fruits.
- Phytochemicals & Antioxidants.

9. Fermented food products that easily undergo digestion? (1 point)

- True
- False

10. The Cell was first discovered by (1 point)

Robert Hooke

11. List out some examples in Oils and Fats? (2 points)

Butter and Coconut oil

12. Expand the full form of ATP? (1 point)

Adenosine triphosphate

What are the cereal based food products?

(2 points)

- Carrot, Potato & Ginger.
- Green leafy vegetables, Water melon & Nuts.
- Salted biscuits, bread, idli, dosa & dhokla.
- Cakes, cooked rice & multigrain products.

Expand the full form of ICMR?

(1 point)

Indian Council of Medical Research

5. Is nucleus is control center of the cell?

(1 point)

- True
- False

16. What is the Power house of the cell?

(1 point)

- Mitochondria.
- Chlorophyll.
- Anthocyanins.
- Carotenoids.

17. What are the harmful substances are decreased during fermentation?

(2 points)

Mycotoxins, Bacterial toxins

18. What are the microorganisms are generally involved in fermentation? (1 point)

X

19. The plant cell is mainly made up of?

(1 point)

- Carbohydrates, Cellulose & Lignin.
- Cellulose, Ethanol & biofuel.
- Chlorophyll, Carotenoid & Cyanobacteria.
- Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

(2 points)

19. The plant cell is mainly made up of?

(1 point)

Carbohydrates, Cellulose & Lignin.

Cellulose, Ethanol & biofuel.

Chlorophyll, Carotenoid & Cyanobacteria.

Phytochemicals, Chlorophyll & Mitochondria.

20. Which bacteria is concerned in fermentation?

(2 points)

Electronics  
Bridge course  
Academic Year  
2020-21

Government college for women Guntur

Bridge Course-2020-21

Duration: (16/02/2021 to 26/02/2021 (10 days)

S.No.	DAY	Date	Topic
1	Day:1	16/02/21	Class Introduction
2	Day:2	17/02/21	Preliminary Examination on Basic Concepts
3	Day:3	18/02/21	Introduction class Science Branches of Science Physical science Electronics introduction
4	Day:4	19/02/21	Discussion on Basic Physics Quantities, definitions of voltage, current units different terms used in electronics
5	Day:5	20/02/21	Difference between ac and dc (voltages and currents) Different types of resistors
6	Day:6	22/02/21	Different types of capacitors Colour coding of resistors
7	Day:7	23/02/21	Different waveforms and their wave shapes used in circuits Explained about the basic circuits used in electronics
8	Day:8	24/02/21	Explained about diode formation Explained about components and elements difference (UJT, SCR, BJT, FET)
9	Day: 9	25/02/21	Conclusion of the topics-doubts clarification
10	Day: 10	26/02/21	Final Exam

Government College for women Guntur

Bridge Course-2020-21

Duration: (16/02/2021 to 26/02/2021 (10 days)

Attendance Sheet

S.N o.	Name of the Student	Group	16/ 02	17/11 Exam	18/ 02	19/ 02	20/ 02	22/ 02	23/ 02	24/ 02	25/ 02	26/ 02
1	B. Naga Sirisha	MECs	P	a	a	a	P	P	P	a	P	P
2	B. Manthri Bai	MECs	a	P	a	a	P	a	P	P	P	a
3	B. Sowmya	MECs	P	P	P	a	a	P	P	a	P	a
4	B. Likiitha	MECs	P	a	P	P	a	P	P	P	a	a
5	B. Harika Bai	MECs	P	P	P	P	a	a	P	a	P	a
6	B. Srivennala	MECs	a	P	P	a	a	P	P	a	P	a
7	B. Sowmya	MECs	a	a	P	P	P	P	a	P	P	a
8	B. Radhakrishna	MECs	P	P	P	a	P	P	P	a	P	P
9	B. Sravani	MECs	P	P	a	a	P	a	P	P	a	P
10	Ch. Priya	MECs	P	a	P	P	P	a	a	P	a	a
11	Ch. A. Shirley	MECs	P	P	a	a	P	P	P	a	P	a
12	G. L. Prasanna	MECs	P	P	P	a	P	a	P	P	P	P
13	G. Nagattarika	MECs	P	P	P	P	a	P	P	a	P	P
14	G. Sandhya Rani	MECs	a	P	a	P	P	P	P	a	P	a
15	J. Veeramma	MECs	P	P	a	P	P	P	P	a	P	a
16	J. Keerthi	MECs	P	a	a	P	P	P	a	P	P	a
17	J. Veeramma	MECs	P	P	a	P	P	a	P	P	a	a
18	K. Sowshya	MECs	P	a	P	P	P	a	P	P	a	P
19	K. Anuradha	MECs	P	P	P	a	a	P	P	a	P	a
20	K. Anubhya	MECs	P	P	a	P	P	a	P	P	a	P
21	K. Amulya	MECs	a	P	P	P	a	P	P	P	P	a
22	K. N. Lakshmi	MECs	P	P	a	P	a	P	P	P	a	P
23	L. Susanthi	MECs	P	P	a	P	P	P	a	a	P	P
24	M. Deepthi	MECs	a	P	P	P	a	P	P	a	P	a
25	M. Tyoshika	MECs	P	a	P	P	P	a	P	a	P	P
26	M. Vyshnavi	MECs	P	P	P	P	a	a	P	P	a	a
27	M. Sudha	MECs	a	P	P	P	a	P	P	P	a	a
28	M. Usha	MECs	P	a	P	P	P	a	a	P	P	P
29	M. Mallewari	MECs	P	P	a	P	P	P	P	P	a	P
30	N. Naga Lakshmi	MECs	a	P	P	a	P	P	P	a	P	P
31	P. Indira	MECs	P	P	P	P	a	P	a	P	P	a
32	P. Sirisha	MECs	a	P	a	P	a	P	P	P	a	P

Government College for women Guntur

Bridge Course-2020-21

Duration: (16/02/2021 to 26/02/2021 (10 days)

Attendance Sheet

S.No.	Name of the Student	Group	16/02	17/11 Exam	18/02	19/02	20/02	22/02	23/02	24/02	25/02	26/02
33	P. Poojitha	MECs	P	A	P	A	P	P	A	P	P	P
34	P. Teja	MECs	A	P	A	A	P	P	P	a	P	a
35	R. Anusha	MECs	P	P	a	P	a	P	P	P	a	P
36	S. pravallika	MECs	P	a	a	P	P	P	P	a	P	P
37	S. Govardhini	MECs	a	P	P	a	a	P	P	a	P	a
38	S. Prabhavathi	MECs	P	P	P	P	a	a	P	a	P	a
39	S. Ananthalakshmi	MECs	a	a	a	a	P	P	P	P	a	a
40	S. Siva parvathi	MECs	P	P	P	a	a	P	P	a	P	a
41	SK. Athifa	MECs	P	P	a	P	a	P	P	P	a	a
42	SK. Dilna2	MECs	P	P	a	a	P	P	P	a	P	P
43	SK. Shahina	MECs	P	P	a	P	P	P	a	a	P	a
44	S. Venkatasireesha	MECs	a	P	P	a	P	P	a	P	a	a
45	S.S.L. prasanna	MECs	P	P	a	P	P	a	P	P	P	P
46	T. Anusha	MECs	a	a	P	P	a	P	P	P	a	a
47	T.N. Malleswari	MECs	P	P	a	P	P	a	P	a	P	a
48	U. Sravani	MECs	P	P	P	P	P	a	P	P	P	P
49	U. Prashanthi	MECs	a	P	P	a	a	a	P	P	P	P
50	U. Leelavathi	MECs	P	a	P	a	P	P	a	a	P	P
51	M. Kumari	MECs	P	a	P	P	P	P	P	a	P	P
52		MECs										
53		MECs										
54		MECs										
55		MECs										
56	B. Swetha	MPE	P	a	P	a	P	P	P	P	a	P
57	B.A. Jyothi	MPE	P	P	P	P	a	P	P	P	a	a
58	Ch.L. Nagamani	MPE	P	a	P	P	P	P	a	P	P	a
59	Pinky	MPE	a	a	P	P	P	a	a	a	P	a
60	G.C. Lavanya	MPE	P	a	P	a	P	a	P	P	a	a
61	P. Nandini	MPE	P	P	P	P	P	P	P	P	a	a
62	SK. Karishma Begum	MPE	a	a	P	a	a	P	a	P	P	P
63	SK. Naseema	MPE	P	P	P	a	P	P	a	P	P	P
64	S. poojitha	MPE	a	P	P	a	P	P	a	P	P	a

Government college for women Guntur

Bridge Course-2020-21

Duration: (16/02/2021 to 26/02/2021 (10 days)

Course: B.Sc (MECs, MPE)

Max Marks: 25

Preliminary Test

Time : 1 hour

S.No	Name of the Student MECs	Marks in Intermediate 1 <sup>st</sup> Year / 2 <sup>nd</sup> Year		Marks in the exam	Signature of the Student
1	G. Naga Harika	52	50	24	G. Nagaharika
2	B. Radhakrishna	40	48	23	B. Radhakrishna
3	K. Sai Amulya	36	42	16	K. Sai Amulya
4	G. Sandhya Rani	30	32	19	G. Sandhya Rani
5	S. Lakshmi Prasanna	35	45	22	S. Lakshmi Prasanna
6	K. Anusha	40	45	24	K. Anusha
7	P. Sirisha	58	42	23	P. Sirisha
8	B. Naga Sirisha	42	50	25	B. Naga Sirisha
9	S. Pravallika	58	43	19	S. Pravallika
10	Sk. Dilnaz	57	55	23	Sk. Dilnaz
11	Sk. Dilshad	55	52	22	Sk. Dilshad
12	U. Leelavathi	48	53	23	U. Leelavathi
13	K. H. Sushika Saushya	45	50	20	K. H. Saushya
14	S. Sushika L	32	30	20	L. Sushika
15	M. Jyoshika	30	36	23	M. Jyoshika
16	G. Lakshmi prasanna	57	56	24	G. L. prasanna
17	U. Sravani	55	54	23	U. Sravani
18	U. prasanthi	50	45	20	U. prasanthi
19	M. Kumari	46	52	15	M. Kumari
20	N. Nagalakshmi	48	56	19	N. Nagalakshmi
21	B. Sravani	44	53	23	B. Sravani
22	R. Anusha	45	51	24	R. Anusha

Government college for women Guntur

Bridge Course-2020-21

Duration: (16/02/2021 to 26/02/2021 (10 days)

Course: B.Sc (MECs, MPE)

Max Marks: 25

Preliminary Test

Time : 1 hour

S.No	Name of the Student (MPE)	Marks in Intermediate 1 <sup>st</sup> Year / 2 <sup>nd</sup> Year		Marks in the exam	Signature of the Student
23	B. Sweetha	45	50	20	B. Sweetha
24	SK. Kanishma Begam	50	56	25	SK. Kanishma Begam
25	SK. Naseema	55	58	25	SK. Naseema
26					
27	MECs				
28	P. Poojitha	-	-	20	P. Poojitha
29	M. Usha	-	-	22	M. Usha
30	K. Sai Amulya			20	K. Sai Amulya
31	<del>B. Sweetha</del>				
32	N. Nagalakshmi			23	N. Nagalakshmi
33					
34					
35					
36					
37					
38					
39					
40					
41					
42					

Government college for women Guntur

Bridge Course-2020-21

Duration: (16/02/2021 to 26/02/2021 (10 days)

Max Marks: 25

FINAL Test

Time: 1 hour

Section -A

Multiple choice Questions

1. A semiconductor is formed by ..... bonds.

1. Covalent
2. Electrovalent
3. Co-ordinate
4. None of the above

2. A semiconductor has ..... temperature coefficient of resistance.

1. Positive
2. Zero
3. Negative
4. None of the above

3. The most commonly used semiconductor is .....

1. Germanium
2. Silicon
3. Carbon
4. Sulphur

4. A semiconductor has generally ..... valence electrons.

1. 2
2. 3
3. 6
4. 4

5. The resistivity of a pure silicon is about .....

1.  $100 \Omega \text{ cm}$
2.  $6000 \Omega \text{ cm}$
3.  $3 \times 10^5 \Omega \text{ m}$
4.  $6 \times 10^{-8} \Omega \text{ cm}$

6. When a pentavalent impurity is added to a pure semiconductor, it becomes .....

1. An insulator
2. An intrinsic semiconductor
3. p-type semiconductor
4. n-type semiconductor

7. Addition of pentavalent impurity to a semiconductor creates many .....

1. Free electrons
2. Holes
3. Valence electrons
4. Bound electrons

8. A crystal diode has .....

1. one pn junction
2. two pn junctions
3. three pn junctions
4. none of the above

9. A crystal diode has forward resistance of the order of .....

1.  $k\Omega$
2.  $\Omega$
3.  $M\Omega$
4. none of the above

10. The reverse current in a diode is of the order of .....

1. kA
2. mA
3.  $\mu A$
4. A

### Fill in the blanks

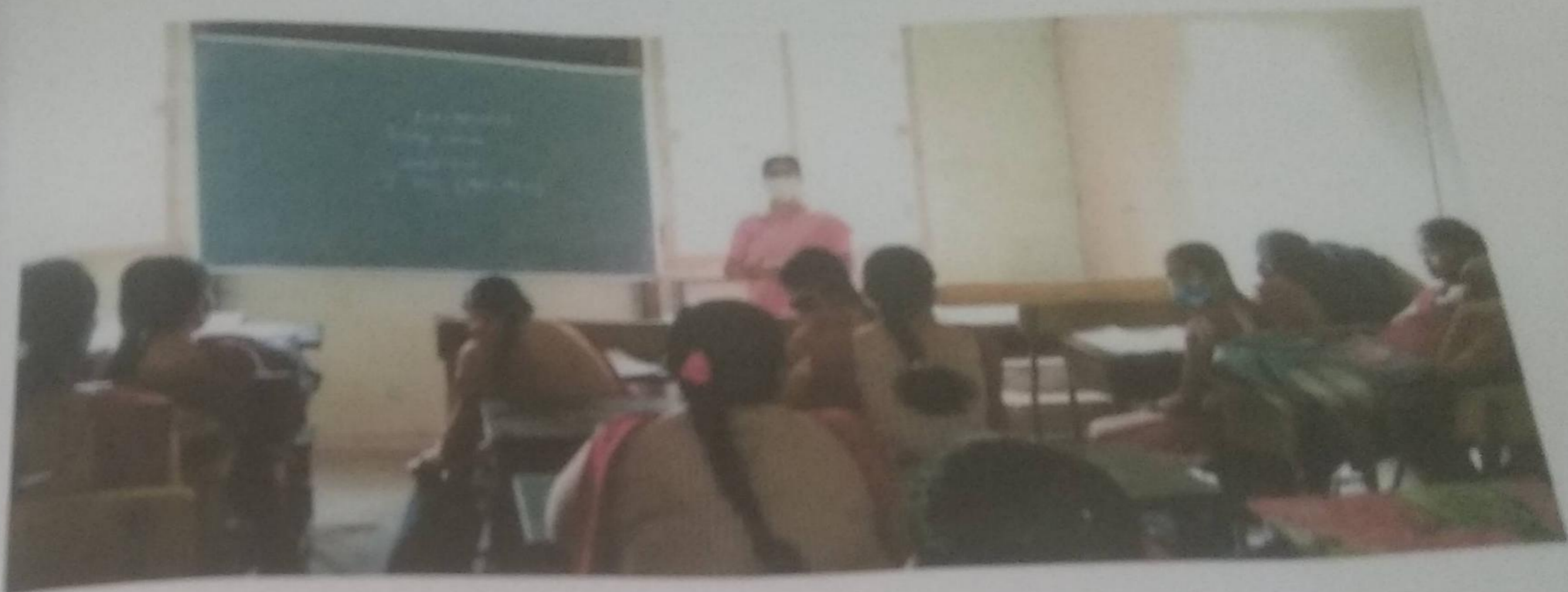
5x2=10

1. A ----- is created when an electron moves from the valence band to the conduction band.
2. The average value of the half-wave rectified output voltage is approximately \_\_\_\_\_ of  $V_p$ .
3. An electron can move to another atom's orbit only while in the \_\_\_\_\_.
4. \_\_\_\_ occurs when a pn junction is first formed.
5. The small amount of ac signal present on the output of a filtering network for a dc power supply is known as \_\_\_\_\_.

Match the following  $5 \times 1 = 5$

- |                      |                                       |
|----------------------|---------------------------------------|
| A. Zener diode       | 1. used in seven segment display      |
| B. Tunnel diode      | 2. used in voltage regulator circuits |
| C. LED               | 3. used is solar energy utilization   |
| D. Photovoltaic cell | 4. used in digital circuits           |

Government College for Women (A) : Guntur  
Department of Physics & Electronics  
Bridge course  
Academic Year 2020-21





M. Tyoshika

23/25

Multiple choice

Section-A

- ① A semi conductor is formed by ~~covalent bonds~~ bonds
- ② A semi conductor has ~~negative~~ temperature coefficient of resistance
- ③ The most commonly used semi conductor is silicon
- ④ A semi conductor has generally ~~4~~ valence electrons
- ⑤ The resistivity of pure silicon is about 600  $\Omega$  cm
- ⑥ When a pentavalent impurity is added to a pure semiconductor it becomes n-type semiconductor
- ⑦ Addition of pentavalent impurity to a semiconductor creates many free electrons
- ⑧ A crystal diode has one p-n junction
- ⑨ A crystal diode has forward resistance of the order of  $\Omega$  (ohms)
- ⑩ The reverse current in a diode is of the order of  $\mu$ A

Section-B

Fill in the blanks:-

- ① A hole is created when an electron moves from the valence band to the conduction band.
- ② The average value of the half-wave rectified outp

Government college for women Guntur

Bridge Course-2020-21

Duration: 15/02/2021 to 25/02/2021 (10 days)

S.No.	DAY	Date	Topic
1	Day:1	15/02/21	Class Introduction
2	Day:2	16/02/21	Preliminary Examination on Basic Concepts
3	Day:3	17/02/21	Introduction class Science Branches of Science Physical science Macro world and Micro World
4	Day:4	18/02/21	Discussion on Basic Physics Quantities, formulae and its units and dimensions Classical laws and its applications
5	Day:5	19/02/21	Sound Acoustic waves, characteristics Resonance
6	Day:6	20/02/21	Different types of Forces Matter and its energy- Relativistic mechanics
7	Day:7	22/02/21	Trigonometry-Differentiation & Integrations
8	Day:8	23/02/21	Types of motions Fundamentals of vibrations and different waveforms
9	Day: 9	24/02/21	Conclusion of the topics-doubts clarification
10	Day: 10	25/02/21	Final Exam

Government college for women Guntur

Bridge Course-2020-21

Duration: 15/02/2021 to 25/02/2021 (10 days)

Max Marks: 25

Preliminary Test

Time: 1 hour

Section -A

Multiple choice Questions

1. The gravitational force acting on a body is defined as weight  $W$ -----  
(a)  $W=mg$  (b)  $W=ag$  (c)  $g=W/m$  (d) none
2. The dimensional formula for Torque is...  
(a)  $ML^2T^2$  (b)  $M^1L^1T^2$  (c)  $M^2L^1T^1$  (d) none
3. A reaction involving atomic nuclei ---  
(a) Periphery (b) Atomic reaction (c) Nuclear reaction (d) none
4. Kepler's third law...  
(a)  $F=ma$  (b)  $T^2 \propto a^3$  (c)  $l = p^2/GM$  (d) None
5. 1 Electron volt...  
(a)  $1.062 \times 10^{-19} \text{ J}$  (b)  $1.062 \times 10^{19} \text{ J}$  (c)  $1.062 \times 10^{-19} \text{ N}$  (d) none
6.  $E=mc^2$ , where  $c$  is  
(a) Velocity of light (b) time dilation (c) rest mass (d) none
7. A vector whose modulus or magnitude is unity is called  
(a) Null vector (b) Parallel Vector (c) Unit Vector (d) Equal vector
8. When an astronaut goes out of his spaceship into the space he will  
(a) free fall on earth (b) continue to move along with the satellite in the same orbit  
(c) go upwards (d) goes spiral to the earth
9. The reference system law of inertia holds good  
(a) Rest mass energy (b) inertia (c) Rest mass (d) none

10. The velocity of light in vacuum..

- (a)  $4 \times 10^8 \text{ m/s}$  (b)  $3 \times 10^8 \text{ m/s}$  (c)  $3 \times 10^9 \text{ m/s}$  (d)  $2 \times 10^8 \text{ m/s}$

Section-B

Fill in the Blanks

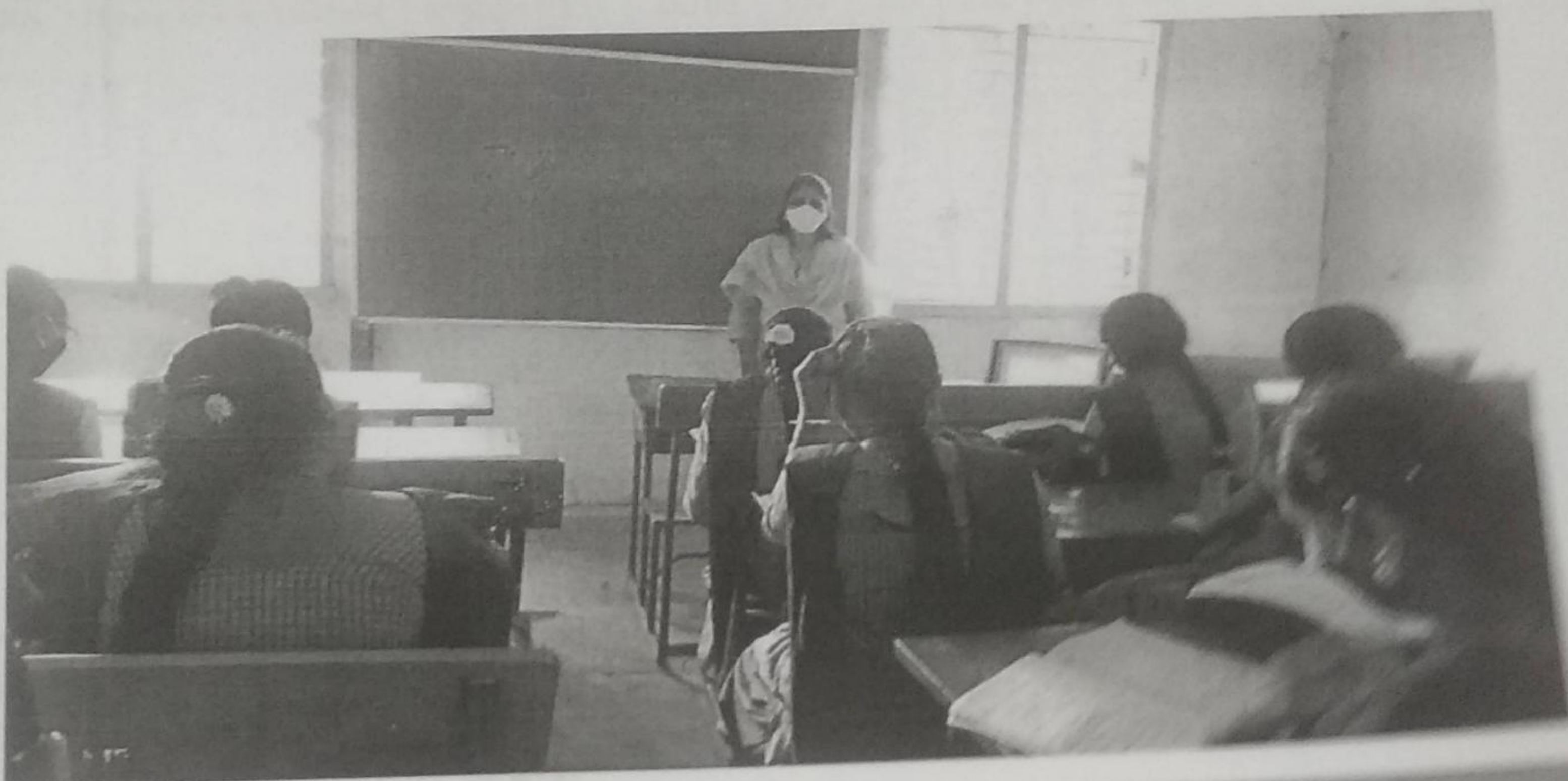
1. Moment of inertia.....
2. The acceleration due to gravity.....
3. The Kinetic energy of a rotating body.....
4. Angular acceleration
5. The Elastic force acting on the mass.....

Section-C

Match the following

- |  |                          |                                |
|--|--------------------------|--------------------------------|
| 1. Kinetic energy  | <input type="checkbox"/> | a. $\frac{1}{2} mv^2$          |
| 2. Path of a particle in motion  | <input type="checkbox"/> | b. binding energy              |
| 3. $F=mg$ , where $g$ is   | <input type="checkbox"/> | c. Trajectory                  |
| 4. The intrinsic property of the body that opposes any change in its state | <input type="checkbox"/> | d. Acceleration due to gravity |
| 5. Energy required to bind a system of particles from separation           | <input type="checkbox"/> | e. $mgh$ or $\frac{1}{2} mv^2$ |
|  | <input type="checkbox"/> | f. inertia                     |

Government College for Women (A) :: Guntur  
Department of Physics & Electronics  
Bridge course  
Academic Year 2020-21



Government college for women Guntur

Bridge Course-2020-21

Duration: 15/02/2021 to 25/02/2021 (10 days)

Attendance Sheet

S.No.	Name of the Student	Group	15/02	16/02 Exam	17/02	18/02	19/02	20/02	22/02	23/02	24/02	25/02
1	A. Poojitha	MPC	P	P	P	A	A	P	A	A	P	P
2	A. Jaya Bhargavi	MPC	P	P	P	P	P	P	A	A	P	P
3	B. Parvathi	MPC	P	P	P	P	P	P	A	P	P	A
4	B. Aparna	MPC	P	P	P	P	P	P	A	P	P	P
5	B. Leelavathi	MPC	P	P	P	P	P	P	P	P	P	P
6	ch. Hanasa	MPC	P	P	P	P	P	P	P	P	P	P
7	D. Haritha	MPC	A	P	P	P	P	P	A	A	P	P
8	G. Karuna Rani	MPC	A	A	A	P	P	A	P	P	P	P
9	G. Srilatha	MPC	A	P	P	P	P	P	A	P	A	P
10	G. Swapna	MPC	P	P	P	P	P	P	A	P	A	P
11	K. Priyanka	MPC	P	P	P	P	P	P	P	P	P	P
12	K. Supriya	MPC	P	P	P	P	P	P	P	P	P	P
13	K. Kezhiya	MPC	P	P	P	P	P	P	P	P	P	P
14	K. Srujana	MPC	A	A	P	A	P	P	A	P	P	P
15	K. Saichakri	MPC	P	P	P	P	P	P	P	P	P	P
16	H. Margaret	MPC	A	P	P	A	P	P	P	P	P	P
17	H. Anusha	MPC	P	P	P	A	P	P	P	P	P	P
18	H. Hepsitha	MPC	P	P	P	A	A	A	P	P	P	P
19	H. Gayathri Pujja	MPC	A	P	P	P	P	P	A	A	P	P
20	N. Yamini	MPC	P	P	P	P	P	P	P	P	P	P
21	N. Neelima	MPC	P	P	P	P	P	P	P	P	P	A
22	N. Anurktha sai	MPC	P	P	P	P	P	P	P	P	P	A
23	N. Anubha	MPC	P	P	P	P	P	P	P	P	P	A
24	K. Soumya Priyanka	MPC	P	P	P	P	P	P	P	P	P	A
25	U. Prasanna Kalshani	MPC	P	P	P	P	P	P	P	P	P	A

Government college for women Guntur

Bridge Course-2020-21

Duration: 15/02/2021 to 25/02/2021 (10 days)

Attendance Sheet

S.No.	Name of the Student	Group	15/02	16/02 Exam	17/02	18/02	19/02	20/02	22/02	23/02	24/02	25/02
1	A. Swathi	MPCs	P	P	P	A	A	P	P	P	A	P
2	A. Sireesha	MPCs	P	P	P	P	P	P	P	A	A	P
3	B. Aswani Bai	MPCs	A	P	P	A	P	P	A	P	P	P
4	B. Sukanya	MPCs	P	A	P	A	A	A	P	P	P	P
5	B. Sneha Gayathri	MPCs	P	A	P	P	P	P	P	P	P	P
6	Ch. Nagamani	MPCs	A	P	A	A	A	A	A	A	P	P
7	D. Keerthi	MPCs	P	P	A	A	P	P	P	P	P	P
8	D. Gayathri	MPCs	P	A	P	P	P	P	A	P	P	P
9	J. Bhargavi	MPCs	P	P	P	P	P	P	A	A	P	P
10	J. Ujwala	MPCs	P	P	A	P	P	P	A	P	A	P
11	K. Srilekha	MPCs	A	A	P	A	A	P	P	P	P	P
12	M. Praseelaraani	MPCs	P	P	A	A	A	P	P	P	P	P
13	M. Esther Rani	MPCs	P	P	A	A	A	P	P	P	P	P
14	M. Sauti Bai	MPCs	A	A	P	P	P	P	A	P	P	P
15	M. Meghana	MPCs	P	P	A	P	P	P	P	P	P	P
16	N. Aswini Narayani	MPCs	P	A	P	P	P	P	P	P	P	P
17	P. Sindha	MPCs	P	P	P	P	P	P	P	P	P	P
18	P. Adimma	MPCs	A	P	P	P	P	P	P	P	P	A
19	R. Mary Parvathi	MPCs	A	P	P	P	P	P	P	P	A	P
20	Sr. Sabitha	MPCs	P	P	P	P	P	P	P	A	P	P
21	T. Lakshmi	MPCs	P	P	P	P	P	P	A	A	P	P
22	V. Durga Bhavani	MPCs	P	P	P	P	P	P	A	A	A	P
23	V. Swathi	MPCs	P	P	P	P	P	P	A	A	A	P

Government college for women Guntur  
 Bridge Course  
 15/02/2021 to 25/02/2021 (10 days)

Attendance Sheet

S.No.	Name of the Student	Group	15/02	16/02 Exam	17/02	18/02	19/02	20/02	22/02	23/02	24/02	25/02
1	B. Swetha	MPE	A	A	A	P	P	P	P	A	A	A
2	B. Ananda Jayathi	MPE	P	P	P	A	P	P	P	P	P	A
3	Ch. Lalitha Nayamani	MPE	A	A	A	P	P	P	P	P	P	A
4	C. Pinky	MPE	P	P	A	A	P	P	P	A	A	A
5	C. chenchullavanya	MPE	P	P	P	P	P	A	A	P	P	P
6	P. Nandini	MPE	A	A	A	P	P	P	A	A	P	P
7	sk. Karichma Begum	MPE	P	P	P	P	P	P	P	A	A	P
8	SK. Naseema	MPE	P	P	P	P	A	P	P	A	A	P
9	S. Pojitha	MPE	P	P	P	A	A	P	P	P	A	P
10												

15/01

## Introduction to computers

### What Is a Computer?

A computer is a "box" that you put some "stuff" in, the box does "stuff" with it, and then the box has some way of showing the world what it has done. The stuff you put into a computer is called *data*, and gets into the computer using the *input*. Data is simply a form of information. You can put data into a computer by your keyboard, a mouse, a trackpad, a camera, an infrared sensor; anything that will give the computer more information about the world around it. Based on what information the computer has gotten, it can decide to do stuff with it. What the computer does with information is known as *processing*. A computer will process information differently based on what kind of data it has gotten. It decides how to process using a set of instructions it has, called a *program*. Once the computer has done some processing, there should be a way to show the world what it has done. This is usually done through a screen, but can also be done with a speaker, LEDs, a laser, a robotic arm; all of these are called *outputs*.

A basic computer consists of three major components; input/output, the processor, and memory.

Input and output provide a way to interact with a computer:

- Keyboard
- Mouse
- Display
- Power Button
- Camera

The processor, or CPU, is the part that does processing. The CPU can be said to manipulate data:

- Encryption and Decryption (This makes your data secure.)
- Math
- Logic

The memory gives your computer a place to store information that it might need in order to process data well. The processor can be told to use the memory by specifying it as the input or output. Some things that might be stored in memory might be:

- Photos from a Camera (A camera is an input)
- A Program
- A Text Document

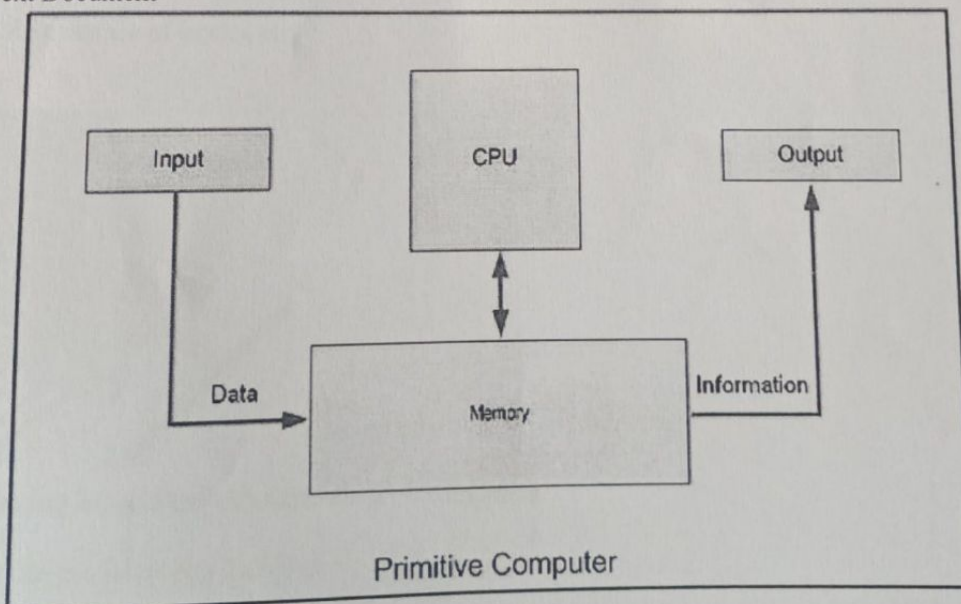


Figure 1

The way components inside a computer fit together helps describe how the computer works. Data comes through the Input, and is sent to the CPU. The CPU processes the data, normally based on the data or a program which is in memory; for example, in modern computers, When you press the power button on your computer, there is some data (a program) that is automatically sent to the processor from memory. When a CPU is finished processing some data, the result can be sent back to memory or it is sent to the output.

## Applications of computers

### Business

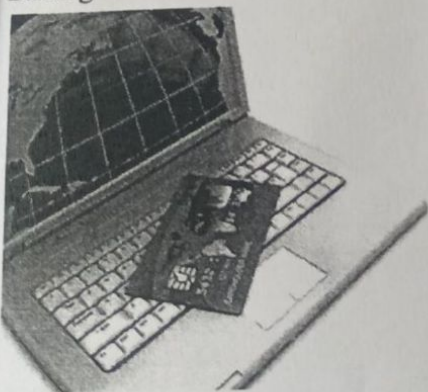


A computer has high speed of calculation, diligence, accuracy, reliability, or versatility which has made it an integrated part in all business organizations.

Computer is used in business organizations for –

- Payroll calculations
- Budgeting
- Sales analysis
- Financial forecasting
- Managing employee database
- Maintenance of stocks, etc.

### Banking

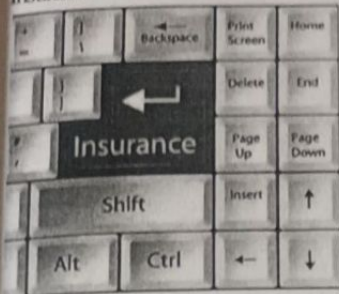


Today, banking is almost totally dependent on computers.

Banks provide the following facilities –

- Online accounting facility, which includes checking current balance, making deposits and overdrafts, checking interest charges, shares, and trustee records.
- ATM machines which are completely automated are making it even easier for customers to deal with banks.

#### Insurance



Insurance companies are keeping all records up-to-date with the help of computers. Insurance companies, finance houses, and stock broking firms are widely using computers for their concerns.

Insurance companies are maintaining a database of all clients with information showing –

- Procedure to continue with policies
- Starting date of the policies
- Next due installment of a policy
- Maturity date
- Interests due
- Survival benefits
- Bonus

#### Education



The computer helps in providing a lot of facilities in the education system.

- The computer provides a tool in the education system known as CBE (Computer Based Education).
- CBE involves control, delivery, and evaluation of learning.
- Computer education is rapidly increasing the graph of number of computer students.

- There are a number of methods in which educational institutions can use a computer to educate the students.
- It is used to prepare a database about performance of a student and analysis is carried out on this basis.

#### Marketing

In marketing, uses of the computer are following –



- **Advertising** – With computers, advertising professionals create art and graphics, write and revise copy, and print and disseminate ads with the goal of selling more products.
- **Home Shopping** – Home shopping has been made possible through the use of computerized catalogues that provide access to product information and permit direct entry of orders to be filled by the customers.

#### Healthcare

Computers have become an important part in hospitals, labs, and dispensaries. They are being used in hospitals to keep the record of patients and medicines. It is also used in scanning and diagnosing different diseases. ECG, EEG, ultrasounds and CT scans, etc. are also done by computerized machines.

Following are some major fields of health care in which computers are used.



- **Diagnostic System** – Computers are used to collect data and identify the cause of illness.
- **Lab-diagnostic System** – All tests can be done and the reports are prepared by computer.
- **Patient Monitoring System** – These are used to check the patient's signs for abnormality such as in Cardiac Arrest, ECG, etc.
- **Pharma Information System** – Computer is used to check drug labels, expiry dates, harmful side effects, etc.

- **Surgery** – Nowadays, computers are also used in performing surgery.

#### Engineering Design

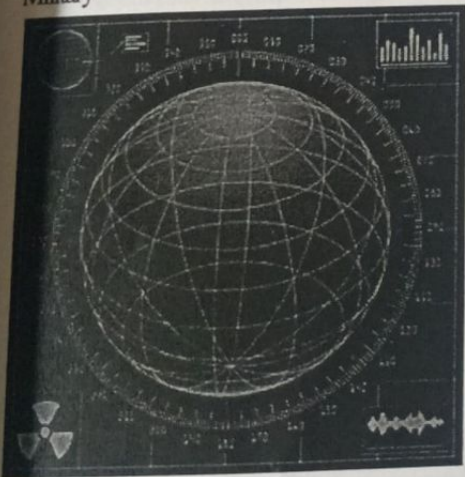
Computers are widely used for Engineering purpose.

One of the major areas is CAD (Computer Aided Design) that provides creation and modification of images. Some of the fields are –



- **Structural Engineering** – Requires stress and strain analysis for design of ships, buildings, bridges, airplanes, etc.
- **Industrial Engineering** – Computers deal with design, implementation, and improvement of integrated systems of people, materials, and equipment.
- **Architectural Engineering** – Computers help in planning towns, designing buildings, determining a range of buildings on a site using both 2D and 3D drawings.

#### Military



Computers are largely used in defence. Modern tanks, missiles, weapons, etc. Military also employs computerized control systems. Some military areas where a computer has been used are –

- Missile Control
- Military Communication
- Military Operation and Planning
- Smart Weapons

### Communication

Communication is a way to convey a message, an idea, a picture, or speech that is received and understood clearly and correctly by the person for whom it is meant. Some main areas in this category are –



- E-mail
- Chatting
- Usenet
- FTP
- Telnet
- Video-conferencing

### Government

Computers play an important role in government services. Some major fields in this category are –



- Budgets
- Sales tax department
- Income tax department
- Computation of male/female ratio
- Computerization of voters lists
- Computerization of PAN card
- Weather forecasting

## Impact on computers

Development of science and technology has a direct effect on our daily lives as well as our social life. Computers and ICT have brought various changes in our lives and society. It has not only affected and reflected on an individual but also organization and society. With rapid advance growth and development in technology since the very first computer, we have seen a quantum leap in changes made that has affected us both in our present lives and future. It is really important to understand the impact of computer technology on society.

The computer and Technology have been widely considered as one of the greatest inventions of a 21<sup>st</sup> century, but it is also often blamed for many problems and even tragic events. The use of personal and home computers has increased exponentially since the 1980s. Computers are used in wide range of fields, It is almost impossible to find an office or an organization that doesn't use computers. It is used in different fields like education, hospitals, hotels, offices etc. Despite the positive, this technology brings, negative side effects do exist.

### Positive Impact of computer Technology on Society

- The work can be done in very less time
- A Huge amount of information can be stored in relatively small space.
- Greater access to resources
- Document secrecy
- Error free result

### Negative Impact of computer Technology on Society

- Initial setup cost is highly expensive
- Data piracy and accidents
- Increased unemployment
- Fast changing computer technology
- Illiteracy of computing and computers
- Computer crime

# Bridge course

2020-21

Name	Group	Course	3/2	4/2	5/2	6/2	8/2	9/2	10/2	11/2
ADAPALA SWATHI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	X
ANKALA SIREESHA	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	Y	X	A	X	X	X	X	X
BHUKYA ASWANIBAI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	a	X	X	Y	X	X	X	X
BOLLEPOGU SUKANYA	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	A	Y	X	X
BONDILI SNEHA GANGASRIBAI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	X
CHENNAM NAGAMANI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	Y	X	Y	X	A	Y	X	A
DARLA KEERTHI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	X
DONTABOYINA GAYATHRI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	X
IMADABATHINI BHARGAVI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	X
JANGA UJWALA	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	Y	X	Y	X	Y	X	Y	A
KANCHARLA SHANMUKHI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	Y	Y	X	X	A	Y	X	X
KONDAPATURI SRILEKHA	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	X
MANCHARLA SRI LAKSHMI DEVAKI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	A	X	X	X	X
MANDULA PRAMEELA RANI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	Y
MOPARTHI ESTHER RANI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	A	X	X	X	X	X	X	X
MUDAVATH SANTHI BAI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	A	X	X	X	X	X	X	X
MUDRABOINA MEGHANA	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	A	X	X	X	X
NUGGU ASWINI NARAYANA	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	Y	X	X	X	X	X	X	A
PILLUTLA SIRISHA	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	A
PRATTIPATI ADIMMA	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	A	X	X
PUNURI DIVYA KRISMAS	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	X
RAMAVATHU GOWRIBAI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	A
SALAVADI MERY PAVANI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	A	X	X	X	X	A
SANI ANUSHA	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	A
SHAIK SABIHA	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	A
TELAGATHOTI BHUMIKA	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	A
UPPUTHOLLA LAKSHMI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	A
UTUKURI DURGABHAVANI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	A	X	X	X	X	X	X	X
YADDANAPUDI CHAITANYA DEEPIKA	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	X	X	X	A
YETHIRAJULA SWATHI	I - [MPCs]	B.Sc., (Maths, Physics, Computer Science)	X	X	X	X	A	X	X	X
AKKALA LEELA MADHAVI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	A	X	X	X
ATHIRAJU RAJESWARI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	A	X	X	X

BADETI TEJASWINI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	A	X	X	X	A
BAKKA BHAVANA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	A	X	X	X	X	X	A
BUDHALA JYOTHI RATHNAM	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	A
CHADALAVADA SIRISHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	A	X	X	X	X	X	A	X
CHILUKA VANDANA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	A	X	X	X	A	A
CHINTA RAMYA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	X
CHINTARALA NIRMALA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	A	X	X	X	X	X	A
CHITTAJALLU MERY PRIYANKA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	A	X	X	X	A	X	X	A
DARA SUBHASHINI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	A	A
DHARMAVARAPU ANITHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	A	A	A	X	X	X	X	X
GANNA BHAGYALAKSHMI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	X
GUDALA ANUSHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	X
GUMMA THIRUPATHAMMA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	A
GUMMADI PRIYANKA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	A	X	X	X	X	X	X	X
GURRAMKONDA MERI KUMARI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	A	X	X	A	X	X	X
KAKARLAMUDI KEERTHI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	A	X
KALUVAKOLLU ANITHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	A	X	X	X	A	X	X	X
KARYAMSETTI PRASANNA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	A
KATTEBOINA NAGASAI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	A	X	X	A	X	X	X	X
KAVURI MARIYAMMA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	X
KOLLURI JYOTHI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	A	X	X	X	A	X	X	X
KONDETI SOWMYA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	A	X	X
KOPANATHI TEJASWI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	X
KOPPULA HEPHZIBAH	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	A	X	X	A	X	X	X	X
KOTHAPALLI SAMEENA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	X
KURRA MADHAVI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	X
KURUVA NAGAMANI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	X
MADDALI LAKSHMI PRIYA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	A	X	X	A	X	X
MALAPATI ANUSHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	A	X	X	A	X	X
MUNAGALA NANDINI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	A	X	A	X	X	X	X	X
NENAVATH NAGA LAKSHMI BAI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	X
OBULAPURAM SAI SINDHU	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	A	X	X	X	X	X	X
OBULAPURAM SWETHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	X
PAGIDIPALA MEGHANA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	X
PARLAPALLI ARUNA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	A	A	X	A	X	X	X	X
PULI GANGA BHAVANI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	A
PULICHERLA LAKSHMI PRASANNA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	A	X	X	X	X	X	X	X
SANGAVARAPU NAGAMMA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	A	X
SHAIK ASMA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	A	X	X	X	A
SHAIK AYESHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	X	X	X	X	X	X	X	A

Handwritten signature or initials in blue ink.



BAMMANA BOINA KAVYA SREE	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	0	X	X	X	X	X
CHINTHALACHERUVU SANTHAKUMARI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	0	X	X	X	X	X
DHANYASI SUPRIYA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
DOGIPARTHI MEGHANA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	0	X	X	X	X	X
DOPPALAPUDI MOUNIKA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	0	X	X	X
EPURI ANJALI KUMARI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
GOTTIPATI GEETAHSRI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
KOKKILIGADDA KAVYA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
KONDAPATURI SIRISHA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	0	X	X	0	X	X	X
KORRAPATI SIRISHA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	0	X
MEDIDA KEJIYA RANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
MEKALA MADHURI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
MOHAMMAD PARVEEN SULTANA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	0	0	X	0	X	X	X
NOORBHASHA KARISHMA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
PANTHAGANI SOWJANYA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
PODILI NAGAMANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	0	X	X	X	X	X	X
SHAIK ASMA FARHEEN	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
SHAIK AYESHA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	0	X	X	X	X	X	0
SHAIK MOBINA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	0	X	X	X	X	0
SHAIK NAZMA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
SHAIK NEHA AFRIN	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
THANGIRALA SUSMITHA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
TURAKA PRIYA DURGA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	0	X	X	X	X	X	X
VEMU PAVANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
JAMMULA NAGAMANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	0	X	X	X	X	X	X
EMADABATHULA BHAVANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	0	X	X	X	X	X	X
BURADAGUNTA DAYA RANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	X	X	X	X	X
THOKALA KOTESWARI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	0	0	X	X	0
DHUPATI ESTHERU RANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	X	X	X	0	X	X	X	X
ALLADI LAKSHMI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	X	X	X	0	X	X	X	X
BAILADUGULA VENKATA PRATHYUSHA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	X	X	X	X	X	X	X	X
BANDARU SRILEKHA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	X	X	X	0	X	X	X	0
BANDI RASHMI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	X	X	0	0	X	X	X	X
BURSU MOUNIKA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	X	X	X	X	X	X	X	X
CHALAMCHARLA NEELIMA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	X	X	0	X	X	X	X	X
CHAND ANJALI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	X	X	X	X	X	X	X	X
DEVALLA SUDHA RANI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	X	X	X	X	X	X	X	X
DUNNA SIVA SWATHI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	X	X	X	X	X	X	X	X
ELIJALA SUMA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	X	X	X	X	X	X	X	X

# Bridge course

2020-21

Name	Group	Course	Marks	Inwords
ADAPALA SWATHI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	10	Ten
ANKALA SIREESHA	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	12	Twelve
BHUKYA ASWANIBAI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	11	eleven
BOLLEPOGU SUKANYA	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	18	Eighteen
BONDILI SNEHA GANGASRIBAI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	15	fiveteen
CHENNAM NAGAMANI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	16	sixteen
DARLA KEERTHI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	12	Twelve
DONTABOYINA GAYATHRI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	17	Seventeen
IMADABATHINI BHARGAVI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	10	Ten
JANGA UJWALA	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	18	Eighteen
KANCHARLA SHANMUKHI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	11	eleven
KONDAPATURI SRILEKHA	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	15	fiveteen
MANCHARLA SRI LAKSHMI DEVAKI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	17	seventeen
MANDULA PRAMEELA RANI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	16	Sixteen
MOPARTHI ESTHER RANI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	10	Ten
MUDAVATH SANTHI BAI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	11	eleven
MUDRABOINA MEGHANA	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	18	Eighteen
NUGGU ASWINI NARAYANA	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	16	Sixteen
PILLUTLA SIRISHA	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	10	Ten
PRATTIPATI ADIMMA	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	17	Seventeen
PUNURI DIVYA KRISMAS	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	12	twelve
RAMAVATHU GOWRIBAI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	16	Sixteen
SALAVADI MERY PAVANI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	15	fiveteen
SANI ANUSHA	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	16	Sixteen
SHAIK SABIHA	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	12	Twelve
TELAGATHOTI BHUMIKA	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	11	eleven
UPPUTHOLLA LAKSHMI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	18	Eighteen
UTUKURI DURGABHAVANI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	15	fiveteen
YADDANAPUDI CHAITANYA DEEPIKA	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	15	fiveteen
YETHIRAJULA SWATHI	I - [MPCs]	B.Sc., (Maths,Physics,Computer Science)	10	Ten
AKKALA LEELA MADHAVI	I - [MSTAT]	B.Sc., (Maths,Statistics,Computer Science)	18	Eighteen
ATHIRAJU RAJESWARI	I - [MSTAT]	B.Sc., (Maths,Statistics,Computer Science)	12	Twelve

BADETI TEJASWINI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	12	Twelve
BAKKA BHAVANA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	13	Thirteen
BUDHALA JYOTHI RATHNAM	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	10	Ten
CHADALAVADA SIRISHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	20	Twenty
CHILUKA VANDANA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	19	nineteen
CHINTA RAMYA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	15	fifteen
CHINTARALA NIRMALA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	16	Sixteen
CHITTAJALLU MERY PRIYANKA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	12	Twelve
DARA SUBHASHINI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	11	Eleven
DHARMAVARAPU ANITHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	14	fourteen
GANNA BHAGYALAKSHMI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	16	Sixteen
GUDALA ANUSHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	20	Twenty
GUMMA THIRUPATHAMMA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	19	nineteen
GUMMADI PRIYANKA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	20	Twenty
GURRAMKONDA MERI KUMARI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	10	Ten
KAKARLAMUDI KEERTHI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	13	thirteen
KALUVAKOLLU ANITHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	16	Sixteen
KARYAMSETTI PRASANNA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	20	Twenty
KATTEBOINA NAGASAI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	19	nineteen
KAVURI MARIYAMMA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	18	Eighteen
KOLLURI JYOTHI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	17	Seventeen
KONDETI SOWMYA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	14	fourteen
KOPANATHI TEJASWI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	13	thirteen
KOPPULA HEPHZIBAH	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	15	fifteen
KOTHAPALLI SAMEENA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	17	seventeen
KURRA MADHAVI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	20	Twenty
KURUVA NAGAMANI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	10	Ten
MADDALI LAKSHMI PRIYA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	20	Twenty
MALAPATI ANUSHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	15	fifteen
MUNAGALA NANDINI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	17	Seventeen
NENAVATH NAGA LAKSHMI BAI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	15	fifteen
OBULAPURAM SAI SINDHU	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	14	fourteen
OBULAPURAM SWETHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	16	Sixteen
PAGIDIPALA MEGHANA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	18	Eighteen
PARLAPALLI ARUNA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	17	Seventeen
PULI GANGA BHAVANI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	20	Twenty
PULICHERLA LAKSHMI PRASANNA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	12	Twelve
SANGAVARAPU NAGAMMA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	14	fourteen
SHAIK ASMA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	16	Sixteen
SHAIK AYESHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	20	Twenty

SHAIK MUNNI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	10	Ten
SHAIK RIZWANA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	19	NINETEEN
TATIKONDA VENKATA SAI HIMASRI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	14	fourteen
THOKALA RAMADEVI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	12	Twel
VADITHE GOWRI BAI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	13	Thirteen
VARIKALLU NAGAYAMUNA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	15	fifteen
DEMULA KAVYA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	17	seventeen
VUYURI MEGHANA SRAVANTHI	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	18	eighteen
YETUKURI NAGASWETHA	I - [MSTAT]	B.Sc., (Maths, Statistics, Computer Science)	19	NINETEEN
BALAGANI NAGA SIRISHA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	16	sixteen
BANAVATH MANTHRI BAI	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	12	Twel
BATTULA SOWMYA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	13	Thirteen
BELLAPU SAI SRI VENKATA LIKITHA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	17	seven TEEN
BHUKYA HARIKA BAI	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	18	eighteen.
BIRUDU SRIVENNELA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	12	Twel
BOLLAVULA SRAVANI	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	14	fourTEEN
BOLLIBOINA RADHAKRISHNA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	20	Twenty
BUGULU SRAVANI	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	14	fourTEEN
BURRI RANI	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	19	NINETEEN
CHELLA PRIYA DARSHINI	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	16	sixTEEN
CHIKKALA ARCHANA SHIRLY SINAI	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	13	Thirteen
GALLA LAKSHMI PRASANNA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	20	Twenty
GARLAPATI NAGAHARIKA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	11	leven
GUNTURU SANDHYA RANI	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	12	Twel
JAVISETTI VEERAMMA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	11	leven
JOLAPURI KEERTHI	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	18	eighteen
JONNALAGADDA VEERAMMA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	17	svINTEEN
KANDEPI HRUTHIKA SOWSHYA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	16	sixTEEN
KANJULA ANURADHA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	20	Twenty
KATHIRA ANUHYA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	12	Twel
KOLIKAPOGU PRAVALLIKA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	14	fourTEEN
KOLLIPURI RAJYALAKSHMI PRASANNA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	13	Thirteen
KOMIRISETTY SAI AMULYA	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	11	leven
KURRA NAGALAKSHMI	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	17	svINTEEN
LELLA SUSANTHI	I - [MECs]	B.Sc., (Maths, Electronics, Computer science)	14	fourTEEN

		science)		
MANNEM DEEPTHI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	15	Fifteen
MARLAPATI JYOSHIKA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	10	Ten
MATLAPUDI VYSHNAVI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	11	Eleven
MEDA HARITA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	16	Sixteen
MEDI SUDHA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	12	Twelve
MIKKILI USHA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	13	Thirteen
MODI KUMARI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	19	Nineteen
MOTAKATLA MALLESWARI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	15	Fifteen
NALI NAGALAKSHMI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	16	Sixteen
PALAPARTHI INDIRA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	18	Eighteen
PASUPULETI SIRISHA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	14	Fourteen
PENUMUDI POOJITHA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	17	Seventeen
POGIRI TEJA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	12	Twelve
RAMAVATHU ANUSHA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	10	Ten
SADARBOYINA PRAVALLIKA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	13	Thirteen
SALLURI GOVARDHANI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	11	Eleven
SANE PRABHAVATHI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	19	Nineteen
SANI ANANTHA LAKSHMI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	14	Fourteen
SANI SIVA PARVATHI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	19	Nineteen
SHAIK ATHIFA BEGUM	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	18	Eighteen
SHAIK DILNAZ	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	15	Fifteen
SHAIK DILSHAD	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	10	Ten
SHAIK SHAHINA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	12	Twelve
SHAIK SHARMILA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	11	Eleven
SIVANGULA VENKATASIRISHA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	15	Fifteen
SADAGUDI SRI LAKSHMI PRASANNA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	16	Sixteen
THOTA ANUSHA	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	18	Eighteen
THOTA NAGAMALLESWARI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	16	Sixteen
ULLAMGULA SRAVANI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	15	Fifteen
ULLANGULA PRASANTHI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	18	Eighteen
UPPUHOLLA LEELAVATHI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	13	Thirteen
VEMULA SRAVANI	I - [MECs]	B.Sc.,(Maths, Electronics, Computer science)	19	Nineteen
ADAPA VENKATA GOWTHAMI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	10	Ten

BAMMANA BOINA KAVYA SREE	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	10	Ten
CHINTHALACHERUVU SANTHAKUMARI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	15	Fifteen
DHANYASI SUPRIYA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	16	Sixteen
DOGIPARTHI MEGHANA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	12	Twelve
DOPPALAPUDI MOUNIKA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	13	Thirteen
EPURI ANJALI KUMARI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	19	Nineteen
GOTTIPATI GEETAHSRI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	15	Fifteen
KOKKILIGADDA KAVYA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	16	Sixteen
KONDAPATURI SIRISHA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	18	Eighteen
KORRAPATI SIRISHA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	14	Fourteen
MEDIDA KEJIYA RANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	17	Seventeen
MEKALA MADHURI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	12	Twelve
MOHAMMAD PARVEEN SULTANA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	10	Ten
NOORHASHA KARISHMA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	13	Thirteen
PANTHAGANI SOWJANYA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	19	Nineteen
PODILI NAGAMANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	14	Fourteen
SHAIK ASMA FARHEEN	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	19	Nineteen
SHAIK AYESHA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	18	Eighteen
SHAIK MOBINA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	10	Ten
SHAIK NAZMA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	12	Twelve
SHAIK NEHA AFRIN	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	11	Eleven
THANGIRALA SUSMITHA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	15	Fifteen
TURAKA PRIYA DURGA	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	16	Sixteen
VEMU PAVANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	18	Eighteen
JAMMULA NAGAMANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	10	Ten
EMADABATHULA BHAVANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	12	Twelve
BURADAGUNTA DAYA RANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	14	Fourteen
THOKALA KOTESWARI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	16	Sixteen
DHUPATI ESTHERU RANI	I - [MCsMM]	B.Sc., (Maths, Computers, Multimedia)	10	Ten
ALLADI LAKSHMI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	18	Eighteen
BAILADUGULA VENKATA PRATHYUSHA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	13	Thirteen
BANDARU SRILEKHA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	19	Nineteen
BANDI RASHMI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	15	Fifteen
BURSU MOUNIKA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	16	Sixteen
CHALAMCHARLA NEELIMA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	18	Eighteen
CHAND ANJALI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	19	Nineteen
DEVALLA SUDHA RANI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	16	Sixteen
DUNNA SIVA SWATHI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	15	Fifteen

ELIJALA SUMA SAGARIKA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	12	Twelve
GALI PRAVALLIKA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	10	Ten
GONGATI VENKATA LAKSHMI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	18	Eighteen
JAKKULA KAVITHA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	11	eleven
KONANKI SANDHYA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	2	Two
KOPURI SRAVANI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	15	Fifteen
KUNDURTHI ASHABI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	12	Twelve
KUNDURTHI SAI DURGA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	19	nineteen
MANDE SUPRIYA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	17	seventeen
MUNAGA LAVANYA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	10	Ten
NARALA VYSHNAVIE	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	19	nineteen
PODILI SUREKHA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	16	sixteen
PRATIGANTAM DEVIKA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	13	thirteen
PULAGARA MOUNIKA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	15	fifteen
SEELAM KIRANMAI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	11	eleven
SHAIK JUBEDA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	12	Twelve
SHAIK TAHERA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	10	Ten
SOUPATI ROSHINI	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	14	fourteen
SYED ASMA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	15	fifteen
TUMMALAKUNTA ABHINAYA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	10	Ten
SIRIMELLA VENKATA SIVA LEELA	I - [MCcCs]	B.Sc., (Maths, Cloud Computing, Computers)	16	sixteen
AMBATI SRI NAGAMALLESWARI	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	12	Twelve
ANGULURI SWATHI	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	11	eleven
CHAITANYA THUPAKULA	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	14	fourteen
DASARI DIVYA	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	14	fourteen
DEGALA RATNA KUMARI	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	16	sixteen
DERANGULA HANUMA SHANMUKHA KRISHNA SRI	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	17	seventeen
E SRILEKHA	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	19	nineteen
GUDIPUDI LAKSHMI THIRUPATHAMMA	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	14	fourteen
INDLA ABHINAYA	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	13	thirteen
KALUPUKURI RADHIKA	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	18	Eighteen
KAMISSETTY ANUSHA	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	17	seventeen
KARAKAVALASA APOORVA SAI JAHAVI	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	19	nineteen
KATARI HARIKA	I - [CsStDs]	B.Sc., (Data Science, Statistics, Computer Science)	12	Twelve

		Science)		
KOMMERA KOTESWARI	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	18	Eighteen
KORRAPATI SWATHI	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	17	Seventeen
MALAPATI KALPANA	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	14	fourteen
NEERAJA PADMANABHUNI	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	16	Sixteen
NOMULA MARIYAMMA	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	10	Ten
PERAVALI SRAVYA	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	15	fifteen
POLISSETTY SAI MADHURI	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	18	eighteen
SHAIK GUDIPUDI SABIRA	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	16	sixteen
SHAIK SHARMILA	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	17	Seventeen,
SHAIK THABASSUM	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	18	Eighteen
SOMU ANITHA	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	14	fourteen
SUNKARI VIJAYAMERY	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	20	twenty
SYED MUSKAN	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	12	Twelve
THUTIPALLI RAJYA LAKSHMI	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	17	Seventeen
YARRAM SIREESHA	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	18	Eighteen
YERRAKULA KAVYA	I - [CsStDs]	B.Sc.,(Data Science,Statistics,Computer Science)	19	ninteen
BANDLA SAI PREETHI	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	20	Twenty
BATHULA VENKATA MOUNIKA	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	16	Sixteen
BHUKYA SUPRIYA	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	17	seventeen
CHILAKA JHANSI	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	14	fourteen
CHUNDRU NAVYA JYOTHI	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	20	Twenty
DASARIPALLI SRAVANA SANDHYA	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	20	twenty
DIVYA MEKALA	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	19	Ninteen
DONTHIBOYANA JAYA SINDHU	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	13	Thirteen
JONNALAGADDA PRAVALLIKA	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	14	fourteen
KAKI HEMEEMA	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	18	Eighteen
KATHIRA SINDHU	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	17	Seventeen
KATTA SIRISHA	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	17	seventeen
MUDAVATHU JYOTHI BAI	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	14	fourteen
NAMBURI HIMA BINDU	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	18	Eighteen
PASUPULETI NAGA LAKSHMI	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	19	ninken
ADAPALA PRIYANKA	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	18	eighteen
PUSHPARAJ VARSHA	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	18	Eighteen.

SHAIK NAZEEMA	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	20	Twenty
TEJASWINI CHELLI	I - [MULTIMEDIA]	B.VOC.,(MULTIMEDIA & ANIMATION)	19	nineteen
ARATI VEMULA KOMALI	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	15	fifteen
DOREDLA SAGARAMMA	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	18	eighteen
ETUKALA LALITHA	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	14	fourteen
ETUKURI INDRANI	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	17	seventeen
JATAVATH RAJESWARI	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	18	eighteen
KUMBHA PARIMALA	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	17	seventeen
MAKKE TULASI DEVI	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	19	nineteen
MEDARAPALLI PRIYANKA	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	18	eighteen
MULA SRAVANI	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	17	seventeen
PATRA SRAVANI	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	16	sixteen
PAVULURI MALLESWARI	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	19	nineteen
PENDYALA PRANITHA PRIYANKA	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	20	Twenty
POTNURU PRATHYUSHA	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	20	Twenty
SANA NANDINI	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	18	eighteen
THOTA POOJITHA	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	17	seventeen
VIKKURTHI KARUNA	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	18	eighteen
SYED AFRIN	I - [SOFT.DEVEL]	B.VOC.,(SOFTWARE DEVELOPMENT)	19	nineteen.

2021-March Bridge Course

I B<sub>1</sub> (Mb..E..C)

29

10/3/21  
 P  
 P  
 A  
 P  
 P  
 P  
 P  
 P  
 A  
 P  
 Chemical Bridge

S.No.	Name of the student	01/03/21	3/3/21	6/3/21	8/3/21	9/3/21	10/3	11/3
1	A. Asha					P	P	a
2	A. Srisisha	P	P	P	P	P	P	P
3	B. Sravani	P			P	P	P	P
4	B. Angel Rani	P	P	P	P	P	P	P
5	Ch. Alekya	P	P	P	P	P	P	P
6	Ch. Tyothi	a	P	P	P	P	P	P
7	D. Zenith Grace							
8	K. Kavya Chandrika	P	P	P	P	P	P	P
9	M. Lavanya	P	P	P	P	P	P	P
10	P. Keerthi Priya	P	a	P	P	P	P	P
11	sk. Nagu Nisha	P	P	P	P	P	P	P
12	sd. Tasneem Kaur	P	P	P	P	P	P	P
13	T. Harshini	P	P	P	P	P	P	P
14	U. Nagashivani	P	P	P	P	P	P	P
15	v. Prasanna	a	P	a	a	a	a	P
		<u>ML</u>	<u>ML</u>	<u>ML</u>	<u>ML</u>	<u>ML</u>	<u>ML</u>	<u>ML</u>

I B<sub>2</sub> (Mb.Z.C)

1.	v. Thisupathamma	P	P	P	P	<del>P</del>	P	a
2.	ch. Alice Mary	P	P	P	P	P	a	a
3.	K. Buleab	P	P	P	P	P	a	a
4.	R. Anusha	P	P	P	P	P	a	a
5.	y. Gurusalakshmi	P	P	P	P	P	P	P
6.	M. Rahelamma	P	P	P	P	P	P	P
7.	E. Maheswari	a	P	P	P	P	a	P
8.	A. Durga Bai	P	P	P	P	P	P	P
9.	Guna Mallika	P	P	P	P	a	P	P
10.	P. Supria	P	P	P	P	P	P	P
11.	ch. Megana	P	P	P	a	P	P	P
12.	B. Tejarasalakshmi	P	P	P	P	P	P	P
13.	T. Madhusri	P	P	P	a	a	P	P
14.	sd. Rabiya Basi	P	P	P	a	a	P	P
15.	K.R. Tyothi	P	P	P	P	a	a	P

Atomic structure  
Periodic table

Evolution of man

Chemical bonding

Biomolecules

Hybridization

Bio. Tech.  
Pharmaceuticals

Enzyme

B<sub>6</sub>

	1/3	2/3	6/3	8/3	9/3	10/3	11/3
1. T. Swarnalatha.	a	P	a	a	a	P	a.
2. M. Ramya.	a	P	a	P	P	a	P
3. B. Josh Mary.	a	a	a	a	a	P	P
4. M. Bhargavi Devi	P	P	P	P	P	P	P
5. keziaah	P	P	P	a	a	P	a.
6. P. Raji	a	a	a	a	a	a	a.
7.	<del>a</del>	<del>a</del>	<del>a</del>	<del>a</del>	<del>a</del>	<del>a</del>	<del>a</del>

I A<sub>1</sub>

1. M. Anusha	P	P	P	P	P	P	P
2. S. Sandhya	P	P	a	P	P	P	P
3. K. Supriya.	P	P	P	a	P	P	P
4. A. Jaya Bhargani	P	P	P	P	P	P	P
5. S. sivanjali	P	P	a	a	P	P	P
6. G. Mounika.	P	a	a	P	a	P	P
7. P. kokila.	P	P	P	P	a	P	P
8. M. komali	P	P	P	P	a	P	P
9. N. Thansi	P	P	P	P	P	P	P
10. G. karunakani	P	P	P	P	P	P	P

Total No. of students Attended the bridge course: 46

Incharge of Department

*[Signature]*

**HEAD OF THE DEPARTMENT  
DEPARTMENT OF CHEMISTRY  
Govt. College for Women, GUNTUR.**

*[Signature]*

Principal

**PRINCIPAL  
GOVT. COLLEGE FOR WOMEN (A)  
GUNTUR.**

I B<sub>1</sub>

max. marky : 20

1) A. Asha	15
2) A. Sivisha	16
3) B. Sravani	10
4) B. Angel Rani	12
5) CH. ARKYA	11
6) CH. Jyothi	14
7) D. Zenith Grace	17
8) K. Kavya	08
9) M. Lavanya	09
10) P. Keerthi	13
11) SK. Vaghen Nisha	08
12) SD. Janeem Kousar	04
13) T. Harshini	07
14) D. Naga Shivani	11
15) V. Prabha	12

II B<sub>2</sub>

1) V. Thiru pathamma	17
2) CH. Alice Mary	08
3) K. Buela	06
4) R. Anvsa	07
5) Y. Gvula Lakshmi	03
6) M. Rahelamma	14
7) E. maheswari	15
8) A. Durgabai	17
9) Gvnamalika	19
10) P. SU Priya	20
11) CH. Meghara	19
12) B. Tilakshmi	14
13) T. mahvi	12
14) SD. Rabia	15
15) K. R. Jyothi	17

B6 max marks: 20

1) T. Swarna latna	17
2) M. Ramya	16
3) B. Jobhi ma	12
4) M. Bhagavi	11
5) S. Keziah	08
6) P. Raji	11

I A 1

1) M. Anusua	20
2) S. SANDHYA	12
3) K-SUPRIYA	14
4) A. Jata Bhagavi	13
5) S. Vivanjali	11
6) G. Mounika	12
7) P. Kokila	11
8) M. Komai	10
9) N. Jhansi	09
10) G. Karuna Rani	20

*blu*

HEAD OF THE DEPARTMENT  
DEPARTMENT OF CHEMISTRY  
Govt. College for Women, GUNTUR.


*V.R. Jothamma*  
PRINCIPAL  
GOVT. COLLEGE FOR WOMEN (A)  
GUNTUR.

Government College for Women(A),Guntur  
Department of Chemistry  
Ist sem Bridge course syllabus (2020-21)

<b>Unit-1</b>	12 h
Atomic Structure-Atomic Number, Atomic weight, Mass number, Quantum numbers,Periodic table-Introduction,Elements, Electronic configuration. Expression of concentration, mole concept, Oxidation numbers.	3h
<b>Unit-II</b>	3h
Chemical bonding-Types of bonding with examples.Valence bond theory,VSEPR Theory.	
<b>Unit-III</b>	6h
Organic chemistry- IUPAC nomenclature, classification, Hybridisation, Bond cleavage, reagents, Inductive effect, electromeric effect, mesomeric effect, hyperconjugation.	



**HEAD OF THE DEPARTMENT**  
**DEPARTMENT OF CHEMISTRY**  
Govt. College for Women, GUNTUR



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GUNTUR.


Govt. College for Women (A)


Department of Chemistry

1-B.Sc. (MPC)-1-Semester, Pre-Bridge Course Test

1.	What is atomic number of neutral atom? A) No. of neutrons B) No. of orbitals C) No. of protons D) No. of electrons	( )
2.	The mass of an electron is A) 1/1000 of a proton B) 1/1000 of a neutron C) 1/1850 of a proton D) Same as that of proton or neutron	( )
3.	The metal present in chlorophyll is A) Magnesium B) Iron C) Manganese D) Cobalt	( )
4.	The copper metal can be obtained from the following ore A) Hematite B) Dolomite C) Malachite D) Bauxite	( )
5.	What is the formula weight of $\text{CaCO}_3$ (Wt. of Ca=40, C=12, O=16) A) 64 B) 36 C) 100 D) 50	( )
6.	Which of the following is a not a carboxylic acid? A) Acetic acid B) Adipic acid C) Picric acid D) Citric acid	( )
7.	Number of double bonds present in naphthalene are A) 4 B) 3 C) 6 D) 5	( )
8.	The outer electronic structure of chromium ( $Z = 24$ ) is A) $4s^1 3d^5$ B) $4s^2 3d^4$ C) $4s^0 3d^6$ D) $4s^2 3d^5$	( )
9.	In isothermal change the factor that is constant is a) volume b) temperature c) pressure d) weight	( )
10.	An aqueous solution of $\text{NH}_4\text{Cl}$ is A) Acidic B) Amphoteric C) Neutral D) Alkaline	( )
11.	Which of following is a liquid metal? A) Nickel B) Palladium C) Mercury D) Cadmium	( )

12.	The metal present in haemoglobin is A) Magnesium                      B) Iron C) Manganese                      D) Cobalt	( )
13.	Number of protons and neutrons present in Carbon-13 nucleus respectively are A) 6 and 6                              B) 6 and 7 C) 7 and 5                              D) 7 and 6	( )
14.	The aluminum metal can be obtained from the following ore A) Hematite                              B) Dolomite C) Malachite                              D) Bauxite	( )
15.	An aqueous solution of $\text{Na}_2\text{CO}_3$ is A) Acidic                      B) Amphoteric                      C) Neutral                      D) Alkaline	( )
16.	$\text{CH}_3\text{CHCl}_2$ and $\text{ClCH}_2\text{CH}_2\text{Cl}$ show which type of isomerism A) Functional                      B) Chain                      C) Position                      D) Metamerism	( )
17.	The acid produced by ants is called A) Acetic acid                      B) Formic acid                      C) Citric acid                      D) Lactic acid	( )
18.	Which of the following is sweetest in nature? A) Glucose                              B) Fructose C) Sucrose                              D) Lactose	( )
19.	Number of electrons present in $\text{Na}^+$ ion are A) 11                                      B) 10 C) 12                                      D) 9	( )
20.	The ozone layer restricts A) Visible light                              B) Infrared radiation C) X-rays and gamma rays                      D) Ultraviolet radiation	( )

  
**HEAD OF THE DEPARTMENT**  
**DEPARTMENT OF CHEMISTRY**  
 Govt. College for Women, GUNTUR.

  
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**Govt. College for Women(A), Guntur**  
**Dept. of History & Tourism**  
**Departmental Activities 2020-21**  
**Bridge course**

<b>Objective:</b>	Just to introduce the curriculum for the newly joined students
<b>Date :</b>	17-09-2020 to 22-09-2020
<b>Time :</b>	Daily one hour for one week
<b>Participants:</b>	Students and faculty of History & Tourism Department
No.of students	60
No.of faculty	3
Other participants	0
<b>Description in brief:</b>	The Department of History& TTM of our college is going to conduct Bridge course for 1st year B.A students from 17.6.19 to 22.6.19. In the duration of Bridge course student's response is good. Students are actively participated in the class room activity. Students will learn the key skills of historian, such as critical thinking and reading, referencing and academic writing.
<b>Outcome:</b>	At the conclusions of this course it is expected that students will be able to. 1. Use critical thinking to analyze and discuss current news topics. 2. Participate in group discussions covering academic topics. 3. Identify geographical, political regions and countries of the world. 4. Assert their own critical thinking skills. 5. Recognize and understand critical history concepts. 6. Identify and describe major developmental theme and events. 7. Comprehend and utilize standard historical analyses

conventions.

**Evidence:**



**GOVERNMENT COLLEGE FOR WOMEN**

**GUNTUR**

**NAAC Accredited 'B++' Grade (AUTONOMOUS)**

**1 B.A ECONOMICS (2021-22)**

**Bridge Course Syllabus**

**I Unit - Choice as fundamental problems of economics –Concept of Demand –  
Determinants of Demand - Concept of Supply**

**II Unit – Production – Determinants of Production - Factors of Production -  
concepts of cost – Concepts of Revenue**

**III Unit – Classification of Market – Perfect competition Market – Imperfect  
Competitive market – prices of Factors.**

class	Name of the Student	Group	Date & class										cl	
			3/2/21	4/2/21	19/2/21	20/2/21	21/2/21	24/2/21	25/2/21	22/2/21	23/2/21	21/5/21		21/5/21
LBACHED	Gr. Naga Sravya		P	P	P	P	P	P	A	P	P	P		
"	Sk. Rajiya Begum		P	P	P	A	P	P	P	P	P	P		
"	B. Parvathi Bai		P	P	P	P	P	P	P	P	P	P		
"	B. Sravani bai		P	P	P	P	P	P	A	P	P	P		
"	B. Swarna latha		P	P	A	P	P	P	P	P	P	P		P
"	T. Akhila		P	P	P	A	P	P	P	P	P	P		(H)
"	k. Lakshmi Prasanna		P	A	P	P	P	P	P	P	P	P		
"	B. Priskilla		P	P	A	P	P	P	A	A	P	P		
"	Y. Aswini		P	P	P	A	P	P	P	P	P	P		
"	k. Mariya Rani		P	A	A	P	P	P	P	A	P	P		

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class	Name of the Student	Group	Date / class											
			3/2/21	5/2/21	17/2/21	19/2/21	22/2/21	24/2/21	25/2/21	27/2/21	1/3/21	2/3/21		
IBACE)	Md. Zaveriya	MPC	P	P	P	P	P	P	A	P	P	P	P	IB
	Sk. Tabasum	Vocational	P	A	P	A	P	P	P	P	A	P	P	
	D. Sireesha	MPC	P	P	A	P	P	A	P	P	P	P	P	
	J. Lalitha	Vocational	P	P	P	P	A	P	P	P	A	P	P	
"	A. Namdhini	MPC	P	A	P	P	P	P	P	P	A	P	P	
IBAPPEP)	G. Meenakshi	MPC	P	P	A	P	P	P	P	P	P	P	P	IB
	P. Vidya	BIPC	P	P	P	P	A	P	P	P	P	P	P	
	v. Tejaswini	MPC	P	A	P	P	P	P	A	P	P	P	P	
	I. Sri devi	Vocational	P	P	A	P	P	P	P	P	P	P	P	
"	B. Naga Lakshmi	MPC	P	P	P	A	P	P	P	P	P	P	P	

## BRIDGE COURSE - 2020-21

Name of the Lecturer : Sh. Haseena

Class : IBA HEP

class	Name of the Student	Group	Date			Topic					Progress observed after activity	
			3/21	5/21	8/21	20/21	22/21	23/21	25/21	27/21		2/3/21
IBA (HEP)	G. Naga Sravya	Vocational										They came know
	Sk. Rajiya begum	MPC										Economic wants
	B. Parvathi bai	Vocational										Student gain knowledge
	B. Sravani bai	Vocational										different types
	B. Swarna latha	BiPC										of Economics
	T. Akhila	MPC										Free goods
	K. Lakshmi Prasanna	MPC										student know the
	B. Priskilla	Vocational										who are consumer
	Y. Ashwini	MPC										& who are <sup>Producer</sup> <del>consumer</del>
K. Mariya Rani	MPC										Student know the	
												knowledge about
												Markets

Name of the Lecturer : M. Sudhakara Rao  
 class : IBA CE, PEP

class	Name of the Student	Group	Date				Topic					Progress observed after activity		
			21/2	22/2	23/2	24/2	25/2	26/2	27/2	28/2	29/2			
IBACE)	Md. Zaveriya	MPC												They came know
"	Sk. Tabasum	Vocational												Economic wants
"	D. Sireesha	MPC												Student gain knowledge
"	J. Lalitha	Vocational												different types of Econom
"	A. Nandhini	MPC												of free goods
IBA(PEP)	G. Meenakshi	MPC	wants											Student know the
"	P. Vidya	BIPC												who are consumers &
"	V. Tejaswini	MPC	Commodities & goods											Producer
"	J. Sridevi	Vocational	Consumer & producer											Student know the
"	B. Naga Lakshmi	MPC	what is market											knowledge about markets

**GOVERNMENT COLLEGE FOR WOMENP**

**GUNTUR**

**NAAC Accredited 'B++' Grade (AUTONOMOUS)**

**1 B.A ECONOMICS (2021-22)**

**Bridge Course Question Paper**

**Maximum Marks : 20**

**I Answer the following All Questions**

**10X2=20M**

1. Economics definition ?
2. Explain the meaning of Wants?
3. Concept of demand ?
4. Write about the Factor of production?
5. Discuss the Supply Function?
6. Explain the concepts of cost ?
7. Explain the Revenue Concept ?
8. Consumer surplus ?
9. Determinants of Demand?
10. Pricing factor?

**GOVERNMENT COLLEGE FOR WOMEN**

**GUNTUR**

**NAAC Accredited 'B++' Grade (AUTONOMOUS)**

**1 B.A ECONOMICS (2021-22)**

**Bridge Course Test Result**

**I. B.A (HEP)**

**Name of the Faculty: Sk. Haseena**

<b>S.NO</b>	<b>Name of the Student</b>	<b>Total Mark</b>	<b>Obtained Marks</b>
1	G. Naga Sravani	20	19
2	Sk. Rajiya begum	20	20
3	B. Paravthi Bai	20	18
4	B. Sravani Bai	20	16
5	B. SwarnaLatha	20	18
6	T. Akhila	20	20
7	K. Lakshmi Prasanna	20	18
8	B. Priskilla	20	18
9	Y. Ashaswini	20	18
10	K. Marya Rani	20	16

**GOVERNMENT COLLEGE FOR WOMEN**

**GUNTUR**

**NAAC Accredited 'B++' Grade (AUTONOMOUS)**

**1 B.A ECONOMICS (2021-22)**

**Bridge Course Test Result**

**I. B.A (CE, PEP)**

**Name of the Faculty: M. Sudhakara Rao**

<b>S.NO</b>	<b>Name of the Student</b>	<b>Total Mark</b>	<b>Obtained Marks</b>
1	Md. Zaveriya	20	20
2	Sk. Tabasum	20	20
3	D. Sireesha	20	18
4	J. Lalitha	20	20
5	A.Nandhini	20	18
6	G. Meenakshi	20	20
7	P. Vidya	20	20
8	V. Tejeswini	20	18
9	I.Sridevi	20	18
10	B. Nagalakshmi	20	20

**GOVERNMENT COLLEGE FOR WOMEN**

**GUNTUR**

**NAAC Accredited 'B++' Grade (AUTONOMOUS)**

**1 B.A Financial Economics(2021-22)**

**Bridge Course Syllabus**

**I Unit** - Choice as fundamental problems of economics – Micro Economics -  
Concept of Demand – Determinants of Demand - Concept of Supply

**II Unit** – Production – Banking Sector- Money - Factors of Production -  
concepts of cost – Concepts of Revenue

**III Unit** – Classification of Market – Perfect competition Market – Imperfect  
Competitive market – prices of Factors.

Class	Name of the Student	Group	Date & class											
			7/1/21	8/1/21	9/1/21	10/1/21	11/1/21	12/1/21	13/1/21	14/1/21	15/1/21	16/1/21	17/1/21	18/1/21
ISAT (P)	Sk. Gulshan	MPC	P	P	P	P	P	P	P	P	P	P	P	P
"	P. Adarsha	Vocational	P	P	P	P	P	P	P	P	P	P	P	P
"	P. Hrika	BIPC	P	P	P	P	P	P	P	P	P	P	P	P
"	T. Pooja Sreejithi	Vocational	P	P	P	P	P	P	P	P	P	P	P	P
"	V. Hemalatha	Vocational	P	P	P	P	P	P	P	A	P	P	P	P
"	Sk Ratija	MPC	P	P	P	P	P	P	P	P	P	P	P	P
"	v. Blessy	MPC	P	P	P	P	P	P	P	P	A	P	P	P

BRIDGE COURSE - 2020-21

61

Name of the Lecturer: Dr. R. Prasanna Josphen.  
Class : I BA (E)

class	Name of the Student	Group	Rate	Topic	Progress observed after activity
IBA(E)	SK. Gulshan	MPC	3/20/21		
"	P. Addustha	Vocational	5/20/21		Students know the what is Macroeconomics
"	P. Harika	BIPC	14/2		Students improve the knowledge about
"	T. Pooja Sravanthi	Vocational	20/20/21		Difference between
"	V. Hemalatha	Vocational	22/20/21		Micro & Macroeconomics
"	SK. Rafiya	MPC	24/20/21		Students know the topic about Demand.
"	V. Blessy	MPC	25/20/21		
"			1/15/21		
"			16/2/21		

**GOVERNMENT COLLEGE FOR WOMEN**

**GUNTUR**

**NAAC Accredited 'B++' Grade (AUTONOMOUS)**

**1 B.A Financial Economics (2021-22)**

**Bridge Course Question Paper**

**Maximum Marks : 20**

**I Answer the following All Questions**

**10X2=20M**

1. Explain Micro Economics meaning ?
2. Determinants of Demand?
3. Different between micro and macro?
4. Types of Banks?
5. Money Functions?
6. Production Function?
7. Supply Function?
8. Concepts of Cost?
9. Concepts of Revenue?
10. Classification of Market?

**GOVERNMENT COLLEGE FOR WOMEN**

**GUNTUR**

**NAAC Accredited 'B++' Grade (AUTONOMOUS)**

**1 B.A ECONOMICS (2021-22)**

**Bridge Course Test Result**

**I. B.A (FE)**

**Name of the Faculty: Dr. R. Prasanna Josphen**

<b>S.NO</b>	<b>Name of the Student</b>	<b>Total Mark</b>	<b>Obtained Marks</b>
<b>1</b>	Sk. Gulshan	20	20
<b>2</b>	P. Haddustha	20	20
<b>3</b>	P. Harika	20	18
<b>4</b>	T. Pooja Sravanthi	20	20
<b>5</b>	V. Hemalatha	20	18
<b>6</b>	Sk. Rafiya	20	20
<b>7</b>	V. Blessy	20	20

**GOVERNMENT COLLEGE FOR WOMEN (A)  
GUNTUR**

**BRIDGE COURSE REGISTER**

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**DEPT OF POLITICAL SCIENCE**

**YEAR 2020 - 2021**

**ACADEMIC YEAR 2020-21**

ACADEMIC YEAR 2020-21

DEPARTMENT OF POLITICAL SCIENCE

BRIDGE COURSE

NAME OF THE LECTURER: B. Nageswararao , M.Padmaja

CLASS: II B.A. (HEP)

Sl. No.	Year	Name of the Department	Date	Title	Activity conducted	No. of students enrolled
1.	2020-21	Political Science	16-11-20	National movement	Interactive Session	57
2.			17.11.20	Features of Indian Constitution	ICT	57
3.			18.11.20	Fundamental Rights	Lecture	57
4.			19.11.20	Directive Principles of State Policy	Lecture	57
5.			20.11.20	President of India	Interactive Session	57
6.			21.11.20	Exam for Bridge course	Exam	57

## SYLLABUS FOR BRIDGE COURSE

Chapter I – Constitutional Development in India during British rule

Chapter II – Constituent Assembly

Chapter III – Fundamental Rights

Chapter IV – President of India

Chapter V- Parliament

**GOVERNMENT COLLEGE FOR WOMEN**

**GUNTUR**

**NAAC Accredited 'B++' Grade (AUTONOMOUS)**

**II B.A POLITICAL SCIENCE (2021-22)**

**Bridge Course Question Paper**

**Maximum Marks : 20**

**I Answer the following All Questions**

**10X2=20M**

1. Dyarchy
2. Preamble
3. Constituent Assembly
4. Secular
5. Republic
6. Right to life
7. Gandhian principles
8. Impeachment
9. Zero hour
10. Quorm

## BA II--BRIDGE COURSE ATTENDANCE 2020-21

### Cominicative English

S.no	Name of the Student	16-11-20	17-11-20	18-11-20	19-11-20	20-11-20	21-11-20
1	Md.Zaveriya	P	P	P	P	P	P
2	A.Nandini	P	P	P	P	P	P
3	J.Naga lalitha Sri	P	P	P	P	P	P
4	T.Poojitha	P	P	P	P	P	P
5	G.Meena	P	P	P	P	P	P
6	N.Poojitha	P	P	P	P	P	P
7	Ch.Vani	P	P	P	P	P	P
8	Sk.Tabasum	P	P	P	P	P	P
9	T.Vani	P	P	P	P	P	P
10	Sk.Shabana	P	P	P	P	P	P

### Financial Economics

S.no	Name of the Student	16-11-20	17-11-20	18-11-20	19-11-20	20-11-20	21-11-20
1	V.Padmavathi	P	P	P	P	P	P
2	SK.Rafiya	P	P	P	P	P	P
3	T.Pooja Sravanthi	P	P	P	P	P	P
4	P.Harika	P	P	P	P	P	P
5	p.Addustha	P	P	P	P	P	P
6	Sk.Gulshan	P	P	P	P	P	P
7	J.Pavani	P	P	P	P	P	P
8	V.Blessy	P	P	P	P	P	P
9	G.Sri Kasthuri	P	P	P	P	P	P
10	V.Hemalatha	P	P	P	P	P	P

### Psychology

S.no	Name of the Student	16-11-20	17-11-20	18-11-20	19-11-20	20-11-20	21-11-20
1	G.Meenakshi	P	P	P	P	P	P
2	P.Vidhya	P	P	P	P	P	P
3	B.Naga Lakshmi	P	P	P	P	P	P
4	V.Tejaswini	P	P	P	P	P	P
5	Sk.Teja	P	P	P	P	P	P
6	M.Karuna	P	P	P	P	P	P
7	I.Sridevi	P	P	P	P	P	P
8	B.Sanjeevamani	P	P	P	P	P	P
9	G.Sowmya	P	P	P	P	P	P
10	N.Nandini	P	P	P	P	P	P
11	S.Sowjanya	P	P	P	P	P	P
12	K.Dharani	P	P	P	P	P	P

### Political science

S.no	Name of the Student	16-11-20	17-11-20	18-11-20	19-11-20	20-11-20	21-11-20
1	N.Venkata Lakshmi	P	P	P	P	P	P
2	G.Naga Sravya	P	P	P	P	P	P
3	G.Sailaja	P	P	P	P	P	P
4	S.Sushma	P	P	P	P	P	P
5	Y.Aswini	P	P	P	P	P	P
6	M.Krishnaveni	P	P	P	P	P	P

7 K.Kalpana	P	P	P	P	P	P
8 K.Sujitha	P	P	P	P	P	P
9 V.Niharika	P	P	P	P	P	P
10 Y.Anupama	P	P	P	P	P	P
11 K.Megana	P	P	P	P	P	P
12 M.Divya	P	P	P	P	P	P
13 B.Sanjeevamani	P	P	P	P	P	P
14 I.Jesika	P	P	P	P	P	P
15 P.Durga Lakshmi	P	P	P	P	P	P
16 D.Lakshmi Prasana	P	P	P	P	P	P
17 Y.Vasavi	P	P	P	P	P	P
18 A.Toni Mercy	P	P	P	P	P	P
19 B.Bujji	P	P	P	P	P	P
20 K.Ratna Manjari	P	P	P	P	P	P
21 K.Lakshmi Prasana	P	P	P	P	P	P
22 Sk.Roshini	P	P	P	P	P	P
23 SK.Rajiya Begum	P	P	P	P	P	P
24 R.Sireesha	P	P	P	P	P	P
25 Sk.Farheen	P	P	P	P	P	P

## BRIDGE COURSE EXAM -M 2020-21

Cominicative English	
S.no	Name of the Student
1	Md.Zaveriya 18
2	A.Nandini 17
3	J.Naga lalitha Sri 14
4	T.Poojitha 16
5	G.Meena 17
6	N.Poojitha 18
7	Ch.Vani 16
8	Sk.Tabasum 17
9	T.Vani 16
10	Sk.Shabana 16

Financial Economics	
S.no	Name of the Student
1	V.Padmavathi 15
2	SK.Rafiya 17
3	T.Pooja Sravanthi 18
4	P.Harika 16
5	p.Addustha 18
6	Sk.Gulshan 17
7	J.Pavani 15
8	V.Blessy 17
9	G.Sri Kasthuri 18
10	V.Hemalatha 18

Psychology	
S.no	Name of the Student
1	G.Meenakshi 19
2	P.Vidhya 18
3	B.Naga Lakshmi 19
4	V.Tejaswini 16
5	Sk.Teja 17
6	M.Karuna 19
7	I.Sridevi 18
8	B.Sanjeevamani 12
9	G.Sowmya 17
10	N.Nandini 16
11	S.Sowjanya 18
12	K.Dharani 18

Political science	
S.no	Name of the Student
1	N.Venkata Lakshmi 17
2	G.Naga Sravya 15
3	G.Sailaja 16
4	S.Sushma 18
5	Y.Aswini 17
6	M.Krishnaveni 18

7 K.Kalpana	15
8 K.Sujitha	15
9 V.Niharika	18
10 Y.Anupama	16
11 K.Megana	18
12 M.Divya	16
13 B.Sanjeevamani	15
14 I.Jesika	17
15 P.Durga Lakshmi	18
16 D.Lakshmi Prasana	16
17 Y.Vasavi	17
18 A.Toni Mercy	16
19 B.Bujji	18
20 K.Ratna Manjari	15
21 K.Lakshmi Prasana	17
22 Sk.Roshini	18
23 SK.Rajiya Begum	16
24 R.Sireesha	18
25 Sk.Farheen	15

**NAME OF THE LECTURER: D. Naga Chandrika**  
**CLASS: II B.A. (PEP)**

Sl. No.	Year	Name of the Department	Date	Title	Activity conducted	No. of students enrolled
1.	2020-2021	Psychology	16.11.20	Importance of Psychology	Interactive Session	12
2.			17.11.20	Usage of Psychology and its branches		15
3.			18.11.20	Importance of social psychology	Lecture	13
4.			19.11.20	Great personalities in social psychology and their contribution	Lecture	16
5.			20.11.20	How to understand other People	Interactive Session	11
6.			21.11.20	Exam For Bridge Course	Exam	16

**Feedback:** Students got the awareness on the branch of Psychology that is social psychology and they also identified that in this course they learnt different aspects regarding to society i.e how they attribute the people ,how attitudes forms etc.

### 3. Correlation Method

There are many problems in psychology which cannot be studied experimentally. Every researcher faces ethical issues. We do not feel free to assign subjects at random to conditions that might damage them physically or psychologically. For example, cigarette manufacturers frequently claim that there is no direct evidence showing that cigarette smoking causes lung cancer or heart disease in humans. They are right as the researchers are loath to randomly assign humans to 'smoking' and 'non-smoking' conditions in order to demonstrate to skeptics that smoking cigarettes endangers life. Instead, they see if people who smoke are more frequently diagnosed with lung cancer or heart disease than people who do not smoke. Without the experimental method, the demonstration of casual relationships generally requires a great deal of patience and effort and is often costly.

Studies in which the investigator is looking for a relationship between two variables which can be measured but which cannot be controlled are called correlational studies. When one variable causes another, the two will inevitably be correlated. For example, if we hypnotize children

**PROFORMA FOR BRIDGE COURSE FOR THE  
ACADEMIC YEAR 2020-2021  
DEPARTMENT OF SOCIOLOGY**

NAME OF THE LECTURER: Dr.V.Naveen Kumar

CLASS: II B.A. (SHT)

S.No	Year	Name of the Department	Date	Topics	Activity conducted	No. of students enrolled
1.	2020-21	Sociology	16.11.20	Introduction with Students and Introduction with subject	Interactive Session	10
2			17.11.20	Importance and History of Sociology	Lecture	10
3			18.11.20	August Comte	Lecture	08
4			19.11.20	Herbert Spencer	Lecture	12
5			20.11.20	Karl Marx	Lecture	10
6			21.11.20	Emile Durkheim,	Lecture	12
7			23.11.20	Max Weber	Lecture	09
8			24.11.20	Exam For Bridge Course	Exam	10

*Naveen*

I B.A (SHT) Sociology  
Question Paper

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1. ఏ విప్లవం తరువాత సమాజ శాస్త్రం ఏర్పడింది ?
2. పరిణామ వాదం విశ్వవ్యాప్తం కావటానికి ఎంతగానో కృషి చేసింది ఎవరు ?
3. ప్రకార్య వాదం వేటిని దర్శిస్తుంది ?
4. ICSSR ను వివరించండి?
5. సామాజిక కృషి అంటే ఏమిటి ?
6. ప్రవర్తన రీతులను రూపొందించిన శాస్త్రవేత్త ఎవరు ?
7. సామాజిక పర్యవేక్షణ ముఖ్య లక్షణం ఏమిటి ?
8. M.N.శ్రీనివాసన్, మార్ ల పై ప్రచురించిన రచన ఏది ?
9. దత్తాంశ సేకరణకు ఉపయోగించే పద్ధతులను తెలపండి ?
10. ఒక సామాజిక యూనిట్ కు సంబంధించిన సమగ్ర అధ్యనాన్ని విమంతులు ?

## व्याकरण

ब्रिज कोर्स आरम्भ में शिक्षा से वंचित से छात्रों के लिए एन्सीई आरटी द्वारा तैयार किया गया था। इसके जरिए दाखिला देने वाले छात्र चरित गति से उस कक्षा तक की पढ़ाई पूरा करते हैं। ब्रिज कोर्स को इस हिसाब से बनाया गया है कि छात्र फास्ट ट्रैक लर्निंग के तहत उस कक्षा तक की पढ़ाई कम समय में पूरा कर सकें।

## व्याकरण

### 1. लिंग

#### परिभाषा :

शब्द के जिस रूप से व्यक्ति या वस्तु की जाति का बोध हो, उसे लिंग कहते हैं। जैसे - मोर, मामा और ग्रन्थ तीनों पुल्लिंग हैं, जबकि मोरनी, मामी और पुस्तक - तीनों स्त्रीलिंग हैं।  
हिन्दी में दो ही लिंग हैं - पुल्लिंग और स्त्रीलिंग।

#### लिंग - भेद संबंधी नियम :

हिन्दी में तीन प्रकार के शब्द हैं। पहले, जो शारीरिक रूप से पुरुष जाति के हैं। दूसरे, शारीरिक लक्षणों से ही स्त्री - जाति के हैं। तीसरे, जिनमें पुरुष या स्त्री जैसा कुछ नहीं है, जैसे - पहाड़, नदी, कंकड़, पुस्तक, कलम आदि। तीसरे प्रकार के शब्दों का लिंग-निर्णय परम्परा के आधार पर होता है। लम्बे समय से जो शब्द पुल्लिंग के रूप में प्रयुक्त होते आ रहे हैं, उन्हें पुल्लिंग मान लिया जाता है। जिन्हें स्त्रीवाची मान लिया गया है, उन्हें उसी कोटि में रख दिया जाता है। वास्तव में उन्हें पुल्लिंग या स्त्रीलिंग मानने का कोई वैज्ञानिक आधार नहीं है। इसलिए सभी नियमों के अपवाद पाए जाते हैं। इनकी परम्पराओं में प्राप्त होने वाले कुछ नियम इस प्रकार हैं -

#### प्राणिवाचक संज्ञाओं का लिंग-निर्णय :

सामान्यतः पुरुषत्व का बोध कराने वाली संज्ञाएँ पुल्लिंग कहलाती हैं तथा स्त्रीत्व का बोध कराने वाली संज्ञाएँ 'स्त्रीलिंग' कहलाती हैं। किन्तु कुछ संज्ञाएँ नित्य पुल्लिंग के रूप में प्रचलित हैं तथा कुछ संज्ञाएँ नित्य स्त्रीलिंग के रूप में प्रचलित हैं। जैसे -

नित्य पुल्लिंग शब्द: कौआ, खरगोश, पक्षी, पशु, मच्छर, उल्लू, कीड़ा इत्यादि।

नित्य स्त्रीलिंग शब्द: संतान, मछली, गिलहरी, कोयल, बुलबुल, मक्खी इत्यादि।

उभयलिंगी शब्द: कुछ शब्द पुल्लिंग और स्त्रीलिंग - दोनों रूप में प्रचलित हैं; यदि वे स्त्री के लिंग प्रयुक्त हों तो स्त्रीलिंग कहलाते हैं तथा पुरुष के लिंग प्रयुक्त हों तो पुल्लिंग कहलाते हैं। जैसे - डॉक्टर, मंत्री, प्रधानमंत्री, राष्ट्रपति, अध्यक्ष, मैनेजर इत्यादि।

अप्राणिवाचक संज्ञाओं का लिंग - निर्णय:

अप्राणिवाचक संज्ञाओं में पाया जाने वाले कुछ नियम इस प्रकार हैं -

पुल्लिंग:

देशों के नाम - प्रायः पुल्लिंग होते हैं। जैसे - अमेरिका, इंग्लैण्ड, चीन, जापान, भारत, पाकिस्तान आदि।

पर्वतों के नाम - हिमालय, कैलाश, आशवली, विंध्याचल, सहाद्रि आदि।

अनाजों के नाम - गेहूँ, चावल, चना, जौ, मटर, बाजरा आदि।

अपवाद - मक्का, सरसों, अरहर, मूँगा आदि।

पेड़ों के नाम - पीपल, जामुन, नीम, केला, अमरुद, संतरा, बरगद, नींबू आदि।

अपवाद - इमली, चम्पा, बेकाइन आदि।

धातुओं के नाम - सोना, पीतल, ताँबा, कौसा, लोहा आदि।

अपवाद - चाँदी।

ग्रहों के नाम - मंगल, शनि, चन्द्र, सूर्य, शुक्र आदि।

अपवाद - पृथ्वी।

दिनों के नाम - सोम, मंगल, बुध, गुरु, शुक्र आदि।

मासों के नाम - मार्च, अप्रैल, चैत्र, आषाढ़, वैशाख, दिसंबर आदि।

अपवाद - जनवरी, फरवरी, मई, जुलाई।

समुद्रों के नाम - हिन्द महासागर, प्रशान्त महासागर, अन्ध महासागर,

अरब महासागर आदि।

समुद्रों के नाम - हिन्दुमहासागर, प्रशान्तमहासागर, अन्धमहासागर, अरब महासागर आदि।

- आ, - आव, - आवा, - पा, - पन, - न, - त्व आदि प्रत्ययों वाली भाववाचक संज्ञाएँ प्रायः

पुंलिंगा होती हैं। जैसे -

- |     |                                 |
|-----|---------------------------------|
| आव  | - बहाव, फैलाव, रुकाव।           |
| पन  | - बचपन, लड़कपन, शीथापन, अपनापन। |
| आवा | - चढ़ावा, दिशावा, पहनावा।       |
| त्व | - कवित्व, महत्त्व, तत्त्व।      |
| पा  | - बड़ापा, मोटापा।               |
| ना  | - हँसना, रोना, जीना, पीना।      |
| आश् | - विकार, विस्तार।               |
| आप  | - मिलाप, संताप, परित्राप।       |
| आश  | - उल्लाश, हाश।                  |

बहुमूल्य पदार्थों के नाम भी पुल्लिंग के रूप में जाने जाते हैं।  
जैसे - हीरा, माणिक्य, मोती, जवाहरात, नगीना आदि।

(अपवाद - मणि)

प्रायः द्रव पदार्थ भी पुल्लिंग हैं। जैसे - तेल, दूध, पानी आदि।

(अपवाद - शराब)

वर्णमाला के अधिकांश वर्ण पुल्लिंग होते हैं। जैसे - क, ख, ग, च, छ, य, र, ल, व आदि।

(अपवाद - इ, ई, ऊ)

प्रायः मोटी, बढ़ती, बड़ौता और शरी - शरकम वस्तुएँ पुल्लिंग रूप में जानी हैं। जैसे - गट्ठर, गड्डा आदि।

संस्कृत के पुल्लिंग और नपुंसक लिंग शब्द पुल्लिंग के रूप में प्रचलित हैं। जैसे - मनुष्य, बालक, मधु, देव, मुनि, मित्र, राजा, फल, गृह, पुष्प आदि।

(अपवाद - वायु, अग्नि, विजय, पशजय, ऋतु, आत्मा अपदि शब्द)

संस्कृत में पुल्लिंग है, लेकिन हिन्दी में स्त्रीलिंग के रूप में प्रचलित हैं।)

अधिकांश अकारण शब्द पुल्लिंग होते हैं। जैसे - जंगल, पहाड़, मोहन, मन आदि।

(अपवाद - दूध, मैना, लता)

स्त्रीलिंग :

इकारान्त शब्द प्रायः स्त्रीलिंग होते हैं। जैसे - नदी, बोली, मिठाई, टोपी, शेटी, चिट्ठी, पोथी, खेती आदि।

(अपवाद - दुही, घी, पानी, मोती)

भाषाओं के नाम प्रायः स्त्रीलिंग होते हैं। जैसे - मराठी, गुजराती, हिन्दी, कश्मीरी, असमिया, गुजराती, रूसी आदि।

नदियों के नाम - गंगा, यमुना, अश्वती, कृष्णा, गोदावरी आदि।

तिथियों के नाम - प्रथमा, द्वितीया, चतुर्थी।

- आई, ति, -ता, -ज, -आवट, -आइट इत्यादि प्रत्यय वाली भाववाचक संज्ञाएँ प्रायः स्त्रीलिंग होती हैं, जैसे -

आई - भरपाई, खटाई, मलाई, भलाई, भफाई आदि।

ति - कृति, सम्मति आदि।

इमा - महिमा, कालिमा, लालिमा आदि।

ता - मिठाया, खाटाया आदि।

आस - मिठास

आइट - चिकनाइट, गहमाइट, वनराइट आदि।

इया प्रत्यय वाले या - इया से समाप्त होने वाले शब्द प्रायः स्त्रीलिंग होते हैं। जैसे चिहिया, दुहिया, बहिया आदि।

1. (आ) प्रत्यय जोड़ने से लिंग - परिवर्तन

पुल्लिंग स्त्रीलिंग

अनुप - अनुजा

पुत्र - पुत्रिका

सदस्य - सदस्यिका

लुट - लुटी

(डोब्य - डोब्यिका)

बाप - बापिका

- ई - प्रत्यय के योग से (अ, आ का ई' राना)

पुंजि - पुंजिनी  
 किअर - किअरी  
 लडका - लडकी  
 बटा - बटी  
 पुत्र - पुत्री  
 पुहा - पुहिया  
 बटा - बटिया  
 दधि - दधिन  
 सुनार - सुनारि  
 अर - अरनी  
 मार - मारनी  
 सिह - सिंहनी  
 मार - मारनी  
 शील - शीलनी  
 लपट्टी - लपट्टिनी  
 हंस - हंसनी  
 अर्ध - अर्धिनी  
 जल - जलनी  
 सेट - सेटनी  
 इशर - इशरनी  
 हंस - हंसनी  
 पापी - पापिनी  
 मार - मारनी  
 पापी - पापिनी

पंडित - पंडिताईन  
 लाल - लालाईन  
 दाता - दाती  
 बियाता - बियाती  
 भागत - भागती  
 खलारा - मादा खलारा  
 अडिया - मादा अडिया  
 गायक - गायिक  
 गुण - गुणअडिन

ईय प्रकार स्पष्ट होता है कि हिन्दी  
 में लिंग - निवारण के कुछ नियम  
 तो बनाये जाये हैं, किन्तु उनके भी  
 अपवाद सामने आते हैं। अतः (इन्हीं)  
 में लिंग - निवारण परम्परा से  
 भी जा सकती है।

- |                        |                     |                       |            |
|------------------------|---------------------|-----------------------|------------|
| 1. K. Nagalakshmi      | B. Com (Computer)   | I <sup>st</sup> year. |            |
| 2. K. Naga Gouthami    | B. Com (Comp.)      | "                     | 22/10/2021 |
| 3. K. Sunitha          | "                   | "                     |            |
| 4. J. Supriya          | "                   | "                     |            |
| 5. Sk. Nageena         | "                   | "                     |            |
| 6. Y. Lahari           | "                   | "                     |            |
| 7. Sd. Aia             | B. Com (Banking)    | I <sup>st</sup> year  |            |
| 8. N. Sivi Vani        | B. Com (Banking)    | I <sup>st</sup> year. |            |
| 9. J. Naga Sunitha     | B. Com (General)    | I <sup>st</sup> year. |            |
| 10. S. Alekhya         | B. Sc (MPCS)        | I <sup>st</sup> year. |            |
| 11. Ch. Sukanya        | B. Sc [M.S.CS]      | I <sup>st</sup> year  |            |
| 12. M. Pujitha         | BSC (MPCS)          | I year                |            |
| B. B. Sravani          | B. Sc (M.S.CS)      | I year                |            |
| M. Chinmai Nayaki      | B. Sc (M.S.CS)      | I year                |            |
| 15. Sowmya             | B. SC Biotechnology |                       | 18-11-2021 |
| 16. K. Praveena        | B. SC (BTBC)        | I <sup>st</sup> year  |            |
| 17. Sd. Arvesa Jaha    | B. Sc (BTBC)        | I <sup>st</sup> year. |            |
| 18. Sk. Shakula        | B. SC (MZO)         | I <sup>st</sup> year. |            |
| 19. K. Rajeswari       | B. SC (MZO)         | I <sup>st</sup> year. |            |
| 20. T. Vijayalakshmi   | B.A (HEP)           | I <sup>st</sup> year. |            |
| 21. B. Sunitha         | B.S.C [B.Z.C]       | I <sup>st</sup> Year  |            |
| 22. N. Swapna          | B.S.C [B.Z.C]       | I <sup>st</sup> Year  |            |
| 23. P. Priya Sri       | B.S.C [B.Z.C]       | I <sup>st</sup> year. |            |
| 24. R. Harika          | B.A (F.E)           | I <sup>st</sup> year. |            |
| 25. Sk. Keshava        | Bsc Food Science    | I <sup>st</sup> year. |            |
| 26. Sk. Shabaraz       | BSC Food Technology | I <sup>st</sup> year  |            |
| 27. G. Pushpalatha     | BA [F.E]            | I <sup>st</sup> year  |            |
| 28. Neelam Lavanya     | BA (TTM)            | I <sup>st</sup> year  |            |
| 29. Sk. Savah Sathana  | BA (TTM)            | I <sup>st</sup> year. |            |
| 30. M. Anusha          | B.A [TTM]           | I <sup>st</sup> year. |            |
| 31. N. Meeky Kumari    | BA (HEP)            | I <sup>st</sup> year  |            |
| 32. C. Veda Virajitha  | BA (TTM)            | I <sup>st</sup> year  |            |
| 33. Sd. Rajya Tharunam | BA (HEP)            | I <sup>st</sup> Year. |            |
| 34. M. Vasudha         | BSC. Food Science   | I <sup>st</sup> year  |            |
| 35. V. Sravani         | BA (HEP)            | I <sup>st</sup> year  |            |
| 36. M. Mercy Star.     | B.A [HEP]           | I <sup>st</sup> year. |            |

1. SK. NIPOLAN B.Sc (Data Science)
2. SK. Shaila Bharu B.Sc (Data Science)
3. K. Mounika B.Sc cloud
4. CH. Aruna M.ECS
5. J. Bhavani B.Sc (cloud)
6. M. Jhanu Lakshmi B.Sc (cloud)
7. B. Ishwarya B.Sc (Multimedia) 18.12.202
8. Y. Vinuthi B.Sc M.ECS
9. Akhila Shaik B.Sc (Multimedia)
10. Hd. Ramesha Rasat B.Sc (Multimedia)
11. M. Theresa B.Sc (Multimedia)
12. SK. Sajida B.Sc (Mec's)
13. E. Naveena B.Sc (Data Science)
14. G. Harika B.Sc (MECS)
15. B. Gayathri B.Sc (cloud computing)
16. M. Deepthi B.Sc (Multimedia)
17. M. Lahari B.Sc (Biotechnology)

K. Vijaya Kumar

V.R. Jagan

## Syllabus for the Bridge Course

(1) Biodiversity : salient features of invertebrates & vertebrates, their classification

(2) organization of animal kingdom  
① symmetry, ② coelome features etc.

(3) Animal Body systems and their importance

(4) Development Biology

(5) cell str. & functions

(6) Basic principles of genetics

(7) Principles of Agriculture (to AgriTech-chem-zoo students)

### Time Table for Bridge Course

<u>Date</u>	<u>class</u>	<u>Topic</u>	<u>Teacher</u>	<u>Students attended</u>
6.2.2021	I <sup>st</sup> hour	Biodiversity	MHR	-
8.2.2021	I <sup>st</sup> hour	Animal kingdom - Symmetry	MHR	-
9.2.2021	II <sup>nd</sup> hour	Animal diversity - Development biology	Pratap	-
10.2.2021	I <sup>st</sup> hour	Cell structures & functions	MHR	-
11.2.2021	I <sup>st</sup> hour	Principles of agriculture & Examination pattern	MHR & Pratap	-

# WOMEN, GUNTUR REGISTER

Number of students attended

1. V. preethi (Agrot)
2. Sk. Valsema (BZC (E.H))
3. Sk. Rukshona "
4. Sk. Khadijama "
5. N. Tejaswini BZC, ch. 2
6. N. Tejavabaleshmi MZC
7. Ch. Megana MZC
8. J. Anurha BZC (E.H)
9. J. Anjali "
10. A. Nandikeswari "
11. T. Krishawani Agrot
12. E. Nagabekshmi "
13. B. Alina Bai "
14. Durga Bai B'och. 2c
15. Sk. Shemanz BZC (E.H)
16. B. Ankhita "
17. J. Havi'a "
18. K. Han'kelwan "
19. T. Madhuri MZC
20. Jishna "
21. E. Beula "
22. Ananya Sai "
23. B. Manjub Bai Agre Teh
24. Ch. Dhenevri "
25. G. Hemadaha "
26. K. Mounica "
27. M. Indu "
28. St. Anifa "
29. K. Sapriya "
30. B. Eastura Rani BZC (E.H)
31. B. Syaloni Bai "
32. P. chaitanya "
33. N. Sivakumari "

# WOMEN, GUNTUR REGISTER

Number of student attended

1. J. Anurha BZC TM

2. J. Anjali Devi "

3. G. Sivaksha "

4. G. Maryasi "

5. M. Nagalakshmi "

6. P. Chaitanya "

7. P. padmaja "

8. B. Aruna Bai (Agnatoh)

9. B. Manjula Bai "

10. G. Buela "

11. K. Supriya "

12. M. Indu "

13. S.K. Arifa "

14. P. Dharani "

15. V. preethi "

16. T. varalakshmi MZC

17. Madhuri "

18. Divya Bai "

19. Suralakshmi "

20. Suresani "

21. Elizabeth Rani "

22. S.K. Vasanth BZC (E.M)

23. Y. Meghana "

24. S.K. Rukhsana "

25. S.K. Shemenoz "

26. B Ankhita "

27. M. G. Tulsi "

28. J. Avila "

29. S.K. Karishma "

30. N. Triveni BZC 100

31. K. Hanikeshwari "

32. A. Mini Alamy "

33. N. Tejalaxmi BZC-200

34. G. Mahala "

35. Ch. Meenakshi "

36. M. Ranga "

37. Ch Anurha "

38. G. Suvamalka MZC

39. Sd. Rabiya "

# WOMEN, GUNTUR REGISTER

Number of students attended

1. K. A. Jyothi M.ZC

2. R. Gunamallika "

3. A. Durgeba " "

4. R. Malguri " "

5. K. Beek " "

6. B. Tejavoralakshmi "

7. Ch. Anurha (Biochem)

8. N. Tejaswini " "

9. M. Ramya " "

10. S. Indumathi " "

11. Ch. Meemathi " "

12. J. Anjali BZC (EM)

13. P. Padmaja " "

14. A. Nandiswari " "

15. N. Sivakumar " "

16. Sk. Vasema BZC (EM)

17. A. Sivika " "

18. A. Sneha Bai " "

19. A. Minibhary " "

20. Ch. Ramana " "

21. D. Madhvi " "

22. D. Bhargavi " "

23. G. Shiny " "

24. Hebsiba " "

25. J. Havila " "

26. K. I. Pujitha " "

27. K. Surekha " "

28. M. Sagarika " "

29. M. Harichandana BZC (EM)

30. M. Sridevi BZC (EM)

31. T. Krishaveni AgriTech

32. E. Nagalakshmi " "

33. R. Lakshmi " "

34. B. Sneha Bai " "

35. J. Sandhya " "

36. R. Komali " "

37. N. Anitha " "

38. V. Preethi " "

39. K. Drakshayani " "

40. R. Beela " "

41. M. Indra " "



Based on the performance in the class & in the examination the following students were identified as slow learners. This is done on the small test conducted for 20 marks (I B.Sc B2C (I.H))

1. B. Snavani Bai 8/20
2. B. Sin 10/20
3. G. Prilakshmi 6/20
4. M. Nagalakshmi 6/20
5. N. Sivakumari Ab
6. P. Lakshmi Turupalkamma 5/20
7. P. Mounica 8/20
8. V. Mounica 14/20

### I BSC (M2C)

1. P. Elizabeth Rani - 6/20
2. E. Suman Rani - 8/20
3. K. R. Jyothi - 8/20
4. Y. Suvulakshmi - 8/20
5. M. Bhavya - 10/20
6. E. Maheswari - 8/20
7. M. Rehelamma - 5/20
8. M. L. Kumma - Ab

### I B.Sc (Agro Tech.)

1. B. Manjula Bai 7/20
2. B. Swapna Bai 7/20
3. N. Anilka - 6/20
4. T. Krishnaveni - 10/20
5. V. Venela - 6/20
6. SK. Anifa - 8/20
7. D. Malamma - 6/20
8. B. Nagamani Bai 10/20