



SPICES -2K19 CLUB

AY:2019-2020

DEPARTMENT OF CIVIL ENGINEERING

GOKARAJU RANGARAJU INSTITUTE OF ENGINEERING AND TECHNOLOGY (Autonomous)



GOKARAJU RANGARAJU

Institute of Engineering and Technology

(Autonomous)

Department of CIVIL Engineering

SPICES -2K19 CLUB

Date : 20.07.2019

Venue : GRIET-Hall 2

Time : 10.00AM to 1.00PM



Report by: Department of CIVIL Engineering

HOD, civil Coordinator



GOKARAJU RANGARAJU INSTITUTE OF ENGINEERING AND TECHNOLOGY

Department of CIVIL Engineering <u>SPICES -2K19 CLUB</u>

Spices, a concept unique to engineering, gives a rare opportunity of to the students to experiment with their culinary skills.

Its just not the competition about the state and the flavour but it tries to bring out the presentation talent of the student.

This competition held annually and prize are awarded to the winners, who are selected by a panel of judges. The judges take into consideration not only the taste, but also the nutritious values of the recipe and the way the students present the dishes.

Nearly 100 participants (including students & faculty) have joined hands together to make this event a huge success. Around 33 teams have showcased the recipe, which have been prepared on spot in a given stipulated time. The participation of students and faculty from various departments is really appreciable.

SPICES Poster – 2019





Winners Spices 2k19: students

First prize:

Roll No.	Roll No. Name of the student		Name of Dish
18241A01B6	Mr. T. Vigna Sai		
18241A01B5	Mr. T. Someshwar Reddy	II-Civil	Alu Milk Mushroom
18241A01B7	Mr. T. Sri Sai		curry





Alu, Mushroom, onion, mirchi, oil, milk, curd, gararn masala, salt, coriander leaves, turmeric powder, garlic paste.

Cooking:

- 1. Boil mushrooms and alu
- 2. Cut them to small pieces. Take curd in bowl add chopped onion blended properly.
- 3. In pan add oil, onions, mirchi and turmeric powder fry it, then add alu and mushrooms cook for 4min .
- 4. After that add blended paste in pan and cook for 8-10mins. Add required amount of milk, leave it on low flame. Finally add garam masala and required salt.

Second prize:

Roll No.	Name of the Student	Year &branch	Name of Dish
16241A05W5	Mr. Naveen		
18241A01Z8	Ms. Nikila	IV-CSE	Choco cake, Bread Bonda
18241A0567	Ms. Riya		





To make a double boiler, take a tea pan and fill it 50% with water. Heat water on high flame for 2 minutes. Once water is hot, add another pan on top of this tea pan. Add Chocolate in this top Pan and let it melt with the steam of water. Once it melts, we are ready to move ahead.

- 1. After 30 seconds, Butter and Chocolate are ready.
- 2. Add Egg in butter and chocolate mixture and mix well with the help of hand mixer.
- 3. Now add Sugar and All-Purpose-Flour and mix well again with hand mixer. Add maida for lava cake
- 4. Mix well and make sure that there are no lumps left in the mixture.
- 5. Mixture is ready. It would take about total of 8 minutes to each this point. Lava cake paste is ready.
- 6. Keep the Sieve or idli stand depends on what you are using on the base of cooker and switch on the stove on high flame. We are using a sieve. Add a sieve in cooker for baking lava cake
- 7. Now, keep the cake mould on top of Sieve and close the cooker lid. Bake lava cake for 7 minutes in cooker. Make sure that you have removed the cooker whistle.
- 8. After baking it for 7 minutes on high flame, switch off the stove and keep it aside for 5 minutes. Do NOT open the cooker lid yet. After 5 minutes, lets open the cooker.
- 9. At this time, the molten lava cake is ready.

Third prize:

Roll No.	Name of the student	Year &branch	Name of Dish
18241A01B5 18241A01B6 18241A01B7	Mr. Md. Ameer Sohail Mr. K.Pavan Mr. M. Karthik	II-Civil	Bhel Puri Sandwich





Bread slices, Tomatoes, Lemon, onion, murmuras, chatpata mixtures, yogurt, Grinded Indian spices, Ghee.

Cooking:

- 1. Take murmuras and make them wet after making them wet, add grinded Indian spices and chopped vegetables, coriander and mint to it.
- 2. Now take bread slices and toast them in a medium flame by using ghee.
- 3. Make sure that bread slices become crunchy while toasting.
- 4. Now take yogurt chutney on the slices of bread. Then after if want can also add slices of cheese on it.
- 5. Then stuff the bhelpuri mixture on the slice of bread, add small quantity of yogurt chutney to it.
- 6. Close with another slice of bread to it. bhelpuri sandwich ready

Winners Spices 2k19: Faculty

ID No.	Name of the Faculty	Branch	Name of Dish
1402	Mrs. K. Ramya saree	Mechanical	Raw jackfruit millets biryani





Raw jackfruit millets biryani.

Ingredients: 1kg raw jackfruit sliced, 1kg millets, Salt according to taste, Garam masala,200ml of coconut milk, Red chilli powder according to taste, Green chillies-4 to5, Onions chopped-3, Onions chopped and roasted in gee -2, Oil -3 table spoons, Ghee - 2 table spoon, Curd -3 table spoon,Lemon's-2, Coriander and mint leaves chopped to one cup Garam masala 2spoons. Pinch of haldhi.

Soak: 1) raw jack fruit over night by adding lemon ,curd, garam masala ,ginger and garlic paste ,salt ,100ml of coconut milk ,chilli powder and mix it well and keep a side .

2) wash and soak millets 2hours before in water

Cooking:-

1)In a curry pan add oil gee and spices and then add half spoon ginger garlic paste and the onions half cup fry them well the add soaked jack fruit and fry a bit let it cook for 20mints or keep in pressure cooker for 4whistells (add any more spices if needed).

2)In a rice cooker add oil gee, spices 1spoon ginger garlic paste and onions one cup ,salt ,mint leaves let them fry and add millets(drain the water) the mix well and add water (1.5 cup of water for 1cup of millets) and let it cook for 4whistels.

3)take a pot, Greece it with ghee on all sides keep layers of jackfruit and millets cooked for every layer add Fry onions and coriander. And at last close the lead and keep the pot on medium flame for 10mints

4)Serve hot with some Rita on the side.

Runners Spices 2k19: Faculty

ID No.	Name of the Faculty	Branch	Name of Dish
816 1151	Mrs. Bh. Saroja Rani Mrs. IVSSS. Nagamani	Chemistry	Raggi oats and jaggery Sabudan bajji Dry frits jaggery Planner and dry coconut kajjikayalu Palm tree laddu





Palm tree laddu

2 cups tightly packed fresh grated coconut,1/2 cup palm jaggery,2 tbsp water,1/4 tsp cardamom powder,1 tsp cacao powder (optional)

- 1. Heat the pan. Add palm jaggery and water to the pan. Jaggery will melt slowly, stir the mixture often so that it will not be burnt.
- 2. Let the mixture boil on high flame for around 7 8 minutes. Jaggery syrup should be thick by now.
- 3. Add grated fresh coconut and mix it thoroughly.
- 4. Coconut will start releasing its water. Stir it in regular intervals till it starts leaving the side. For me, it took around 18 min on medium flame. Final coconut mixture should be a little dry so that ladoos can be formed. Add cardamom powder before switching off the stove.
- 5. Keep the cooked mixture aside for sometime. Take the lukewarm mixture and form ladoos with it. Approximately the given quantity yields 12 medium sized ladoos.

Jaggery vada

1 cup whole urad dal (black gram dal, minappappu),salt to taste,oil for deep frying,1 cup grated jaggery, add water, cook to prepare a syrup that is sticky on touch,1 1/2 cups water

Soak whole black gram dal in water for 2 hours.

- 2. Strain the water, and grind the dal to a paste sprinkling little water and salt. Use small portions of dal to grind batch wise as its easier to grind into a soft paste. Beat till fluffy.
- 3. Heat water, add the jaggery and let it melt and form a syrup which is sticky to touch. While the jaggery is forming a syrup, deep fry the vadas.
- 4. Immediately dip these fried vadas into the jaggery syrup. Let them sit in this syrup till the next batch of vadas are deep-fried. Remove them onto a serving plate and drop the next batch of vadas into the syrup.
- 5.Drizzle some left over syrup over vadas before serving and serve hot while the crust is still crisp.



GOKARAJU RANGARAJU INSTITUTE OF ENGINEERING AND TECHNOLOGY

Department of CIVIL

SPICES – 2K19

GRIET is back with its annual 'MEGA CHEF CONTEST' the SPICES -2K19 open for all students and faculty. SPICES is not only a competition of culinary skills and delightful taste, but a mixture of nutrient values, flavors, colors, textures and aromas.

GRIET invites all of you to showcase your skills to be held on

Event date: 20th July 2019 (Time: 10 am to 1 pm)

Venue: Annapurna Annaprasadam Shed (beside Canteen), GRIET.

Rules and Regulations:

- Maximum Team members: 3
- Registration fee: Rs100/- per team
- > Food type sweets/snacks/Breakfast items / confectionery/Deserts(only Vegetarian and without fire)
- > Team will be provided space only.
- All preliminary processes should be done in space allocated in shed only.
- > Participants should produce a hard copy of recipe and its nutritive values on the day of event.
- Limited Registrations.

Judgment criteria is based on presentation, taste, nutritive values and clean way of preparing and presentation of the dish prepared.

Winning recipes will be published in college website.

For further details please contact

Dean Student Affairs

FacultyCo-Ordinator's: G. Swetha -9701701839,I. Chandana-8919839029, P.V.V.S.S.R. Krishna -8897373636

Student Co-Ordinator's: P.Shashank -7032531053, R.Nikita -9963466106,

P.Tharun -8497935296, V.Sushrutha -9581542525

SPICES-19 COOTHIROLON

Dt: 15th July 2019

To The principal GRIET Bachupally Hyderabad

Sub: Permission to organize SPICES 2019 event on 20th July, 2019.

Respected sir,

We, the students of civil department, request you to allow us to organize SPICES event on this Saturday i.e., on 20th July of 2019. So please grant us permission to organize the event in Annapuma and place to keep a help desk for registrations near 3rd block. ALIIM2

Thank you.

only is the

Yours sincerely HOD Department of Civil Engineering

SPICES -2K19 CLUB, GRIET

Students from civil department of GRIET form a club to organize SPICES in the college:

CIVIL Department

4th Year

NAME OF THE	ROLL NUMBER	PHONE NO.
STUDENT		
Ch.Sai Bharadwaj reddy	16241A0108	9908769696

3rd year

NAME OF THE	ROLL NUMBER	PHONE NO.
STUDENT		
N.Tejaswi	17241A0195	7989187731
M. Akhila	17241A0187	7675862126
P. Shashank	17241A01A0	7032531053
D. Bhaswanth	17241A0170	9985246347
L. Chandra Vamsi reddy	17241A0186	7981672150
K. Dhiran Yadav	17241A0179	7997800141
H. Sharavani	17241A0176	8374729900
R. Nikita	17241A0147	9963466106
B. Lohith	17241A0102	7780741416
S.Murali Krishna	17241A01A7	9985892556
Harsh Vardhan Sharma	17241A0118	9985066645

2nd year

NAME OF THE STUDENT	ROLL NUMBER	PHONE NO.
R.Tharun	18241A0147	8497935296
N.Sahithi	18241A0141	9849374488
K . Deepika	18241A0178	7386122560
V. Sushrutha	18241A01B9	9581542525
R. Adarsh	18241A01A5	9133930643



GOKARAJU RANGARAJU INSTITUTE OF ENGINEERING AND TECHNOLOGY

Department of CIVIL

SPICES - 2K19

CIRCULAR:

GRIET is organizing the annual event Spices-2k19 for all Students and Faculty on 20th July 2019.

We invite you to actively participate in the event and make it a grand success.

The registrations are open from 16th July 2019.

Spot Registrations are open on 20th July 2019(9 AM-10 AM).

For further details, please contact:

Mrs. G. Swetha -9701701839,

Mrs. I. Chandana-8919839029,

Mr. P.V.V.S.S.R. Krishna -8897373636

Student Co-Ordinator's:

P. Shashank -7032531053,

R. Nikita -9963466106

P. Tharun -8497935296,

V. Sushrutha -9581542525

SPICES-19 CO-OHINOLON

Dt: 15th July 2019

To
The Head of the Department
Civil dept
GRIET
Bachupally

Sub: Permission to organize SPICES 2019 event on 20th July, 2019.

Respected sir,

We, the students of civil department, request you to allow us to organize SPICES event on this Saturday i.e., on 20th July of 2019. So please grant us permission to make arrangements and announcements and provide us attendance for this week i.e., from 15.07.19 to 20.07.19.

Thank you.

Yours sincerely

III Year

D Bhaswanth 17241A0170

P Shashank 17241A01A0

L Chandra Vamsi Reddy 17241A0186

S Murali Krishna 17241A01A7

M Akhila 17241A0187

N Tejaswi 17241A0195

H Sharavani 17241A0176

Harshavardhana Sharma 17241A0118

K Dhiran Yadav 17241A0179

B Lohith 17241A0102

R Nikitha 17241A0147

II year

V Sushrutha 18241A01B9

K Deepika 18241A0178

Adarsh Reddy 18241A01A5

N Sahithi 18241A0141

P Tharun 18241A0146

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Dt: 19th July 2019 G.R.I.E.T

To The principal GRIET Bachupally Hyderabad

Sub: Permission to use PODIUM for SPICES 2019 event on 20th July, 2019.

Respected sir,

We, the Coordinators of civil department, request you to allow us to use podium and mike which is in Hall-1 for conducting SPICES event on this Saturday i.e., on 20th July of 2019 at Hall-2. So please grant us permission to use Podium with the Mic in Hall-2.

Thank you.

Yours sincerely

Department of Civil Engineering

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Institute of Engineering and Technology (Autonomous)



EXCELLENCE OF CULINARY SKILLS

has participated in of Civil Engineering, Gokaraju Rangaraju Institute of Engineering and Technology, hyderabad, Telangana, on 20th July 2019. This is to certify that Prof./Dr. 2552 200 may A. Romyasree "SPICES-2019" organized by Dec-

Convener

Principal

Director



Institute of Engineering and Technology

(Autonomous)



EXCELLENCE OF CULINARY SKILLS

has participated in "SPICES-2019" organized by Department of Civil Engineering, Gokaraju Rangaraju This is to certify that Prof./Dr./Mrs. IV

Institute of Engineering and Technology, Hyderabad, Telangana, on 20th July 2019.

Director

J. Bewen

Nizampet Road, Bachupally, Kukatpally, Hyderabad - 500090, Telangana State, India

Web: www.griet.ac.in, Email: info@griet.ac.in



Institute of Engineering and Technology

(Autonomous)



EXCELLENCE OF CULINARY SKILLS

This is to certify that Mr./Ms.

in "SPICES-2019" organized by Departing of Civil Engineering, Gokaraju Rangaraju

has participated

Institute of Engineering and Technology, Hyderabad, Telangana, on 20th July 2019.

J. Boneso

Nizampet Road, Bachupally, Kukatpally, Hyderabad - 500090, Telangana State, India

Web: www.griet.ac.in, Email: info@griet.ac.in



Institute of Engineering and Technology (Autonomous)



EXCELLENCE OF CULINARY SKILLS

This is to certify that Mr./Ms. 7. View Sai

in "SPICES-2019" organized by Department Civil Engineering, Gokaraju Rangaraju

has participated

Institute of Engineering and Technology, Hyderabad, Telangana, on 20th July 2019.

Convener

T. (Bower)

Director



Institute of Engineering and Technology (Autonomous)



CERTIFICATE OF APPRECIATION

This is to certify that Mr./Ms./Mrs. PV.V.S.S.R. Housha has organized "SPICES-

2019" conducted by Department of Civil Engineering, Gokaraju Rangaraju Institute of

Engineering and Technology, Hyder and Telangana, on 20th July 2019

Convener

J. Remes

Director



Institute of Engineering and Technology (Autonomous)



CERTIFICATE OF APPRECIATION

This is to certify that Mr./Ms./Mrs. ② /ak:**

2019" conducted by Department of Commoning, Gokaraju Rangaraju Institute of

has organized "SPICES-

Engineering and Technology, Hyderabad, Telangana, on 20th July 2019

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J. Rovers

Director



Gokaraju Rangaraju Institute of Engineering and Technology

(Autonomous)



has organized "SPICES-This is to certify that Mr./Ms./Mrs. A. lejaswi

2019" conducted by Department and Engineering, Gokaraju Rangaraju Institute of

Engineering and Technology, Hyderabad, Telangana, on 20th July 2019

T. Ranges

Auuthy Director



Institute of Engineering and Technology

(Autonomous)



EXCELLENCE OF CULINARY SKILLS

This is to certify that Mr./Ms. M. AKhila

has participated in

"SPICES-2019" organized by Deparrate of Civil Engineering, Gokaraju Rangaraju

Institute of Engineering and Technology, Hyderabad, Telangana , on 20th July 2019.

7. Rower

Director

Nizampet Road, Bachupally, Kukatpally, Hyderabad - 500090, Telangana State, India

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(Autonomous) Institute of Engineering and Technology



CERTIFICATE OF PARTICIPATION IN CULINARY SKILLS

This is to certify that Mr. Mrs. Mrs.

in "SPICES-2019" organized by Department of Civil Engineering, Gokaraju Rangaraju Institute

of Engineering and Technology. Telangana, on 20th guly 2019.

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Nizampet Road. Bachupally, Kubatpally, Hydorabad - 500090

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(Autonomous) Institute of Engineering and Technology



CERTIFICATE OF PARTICIPATION IN CULINARY SKILLS

This is to certify that We. Ms. Mrs.

of Engineering and Technology Telangana, on 20th July 2019.

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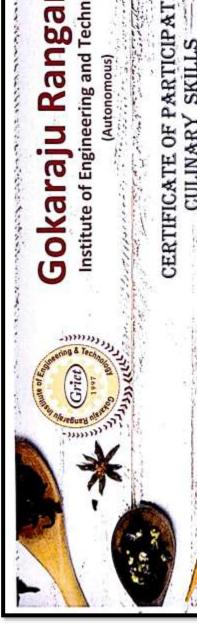
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(Autonomous) Institute of Engineering and Technology



CULINARY SKILLS CERTIFICATE OF PARTICIPATION IN

. Mrs. Henolotha has participated This is to certify that Mr. 1711s. 1711rs. in "SPICES-2019" organized by Department of Civil Engineering, Gobaraju Rangaraju Institute

of Engineering and Technology Technology, Telangana, on 20th July 2019.

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Institute of Engineering and Technology

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CERTIFICATE OF PARTICIPATION IN CULINARY SKILLS ---

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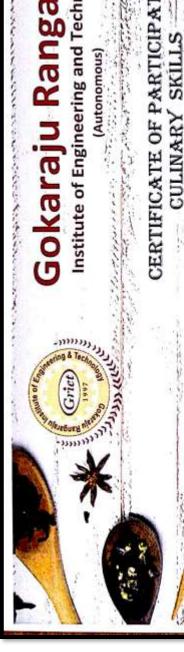
1. Mrs. Suma

in "SPICES-2019" organized by Department of Civil Engineering, Gobaraju Rangaraju Institute

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of Engineering and Technology, Hydord of Cangana, on 20th July 2019.

Principal



(Autonomous) Institute of Engineering and Technology



CERTIFICATE OF PARTICIPATION IN CULINARY SKILLS ---

This is to certify that Mr. Ms. Mrs.

Phogya

in "SPICES-2019" organized by Depression | Besit Engineering, Gokaraju Rangaraju Institute

Jana, on 20th July 2019.

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(Autonomous) Institute of Engineering and Technology



CERTIFICATE OF PARTICIPATION IN CULINARY SKILLS

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in "SPICES-2019" organized by Department of Civil Engineering. Gobaraju Rangaraju Institute

of Engineering and Technology, Hydered of Pelangana, on 20th galy 2019,

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Idangana State, India Web: www.grlet.ac.in, Email: info@grlet.ac.in A STATE OF THE PARTY OF THE PAR

Ugampet Road. Bachupally, Kubatpally, Hydonabad - 500090,

List of Students and Faculty Participants

S.No	Roll No	Name of the student	Department	Year & Section	Bill No	Signature
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Gokaraju Rangaraju Institute of Engineering and Technology (Autonomous) Bachupally, Kukatpally, Hyderabad – 500 090, India SPICES 2019 Participants List

Department:

S.No	Roll No	Name of the student	Department	Year & Section	Bill No	Signature
17.	16241001BT	Sri Sai				- W. (C)
	185	Someshwar	CEB	T T		Dudy:
	IBG	Vigna Sai				C. Ding
19.	18241A0127	K. Hasshitha				Heat
	128	·Jyathika	CGA	1	576	AMAMORO
	157	Barya	-			Hotel.
19.	16241B0505	Naveen				
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23.	KAHHARIAFA	Meghana Supriya Sulfiel	11	W.		Meslianer
	60	. Supriya	14	1		ay
		Sulfiel				

Bill No Signature Year & Department Name of the student S.No Roll No Section nech mech FII 37514145FT · NE sama TI 1864 Lotitha 25. 17851104AC Ram Charan Sathya Teja team-24 町山 1+ ece 16 est W ECC Rohithe 1624140432 Rohitha cse 15 Bheyan 16 OSUT Bhavana 3rd year and year 4th Year 22 -IT auil-3. ERE 1 ECE-2 9-188 CSG-ta 30 - CE 63- EEE I7-2 8 Mech - 1. 22 71.5 . 7 "

> CSE-8 EFE-3 ECE-3 CE-33 IT-24 man - 1



Gokaraju Rangaraju Institute of Engineering and Technology (Autonomous) Bachupally, Kukatpally, Hyderabad – 500 090, India SPICES 2019 Participants List

Date: 20 4 19.

S.No	ID No	Name of the Faculty	Department	Bill No	Signature
	ID NO	Romya Mam	Mechanical	1601	1.00
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Department of CIVIL Engineering SPICES -2K19 CLUB, GRIET

IRG for spices-19

Number of student registration -55 Number of faculty registration -9	Rs. 100 per head Rs. 100 per head	Rs. 5500 Rs. 900
Total	Ks. 100 per nead	Rs. 6400

Expenditure for spices-19

So.no.	content	Bill amount (Rupees)
1	Prize amount	3800
2	Gas pipes	210
3	Servants	200
4	Flowers	100
5	Gas filling	100
6	Certificates	1212
7	Posters, invitation cards	1800
8	Stickers	300
9	Match boxs & candles	30
10	Xerox	350
11	Gifts, Table papers etc	800
	TOTAL	8902

Sponsored Items – Kitchen Aprons, Water Bottles, Tissue Papers

Total Expenditures as per above table is Rs. 8902 /-

Spices'19 IRG form Student and faculty Registered is Rs. 6400/-

Balance amount collected from Civil Department is Rs. 2502/-

Remaining amount to be received is Rs. 0 (Zero)

No. of Students Registere

SE-9. (E-36

Gokaraju Rangaraju Institute of Engineering and Technology

(Autonomous)
Bachupally, Kukatpally, Hyderabad – 500 090, India

SPICES 2019 Participants List

Date:

Department: CIVIL

S.No	Roll No	Name of the student	Department	Year & Section	Bill No	Signature
1	18241A05Q6	M. Nikhil	CSE-E	I	1526	120
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2.	1624 IAOSRO	M. Mkunazini	CSE-E	V	1527	
		Shirdesh	li x	194	"	
3·	16241A0175	Sanderp. 4	Civil-B	Æ	1528	furt
	174				tr.	ierry
	160	Harshith - B	" *		- b	nel
4.	18241-10184	T. Prashanth	CE-B	IV	1509	li.
		Vishruth	C.		1/	w.
_		Animesh		<u> </u>	· ·	N.
5.	18241A0187	T. Skisai	CE-B	Ú	1530	MATTER
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	Bs	Somethuar	Ŋ	4		8000
6.	1824140191	Vikam	C€ - B	II c	15.71	- 17
	1624140176	Arun	tr	x :	"	
	190	Amiz	. "		' '	
才·	16.241A0184	Necroi	C€-B	· JT .	1533	
7.0	STEAMENTS - C	Trivikiam	CG-A	N	19	
	-1	Kalyan	C€-A-	4	v	
8	1824110197	Kishore	€-B	重	1533	kert
		Rahui	tr .	1	72	ary
de .		Ritheun Reddy	0	12		100

S.No	Roll No	Name of the student	Department	Year & Section	Bill No	Signature
9.	1824110193	Montesh	C€-B	R	1534	- 4
1.	188	Karthik Y M	er	1.	11	
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dis	1110	Prathymin				
10	1824140163	Anusha	CE-8	V	1535	Die
10	170	Vennela	V ·	h	1/	very
	182	Srilekha	6 '	1	v	wineh
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11.	1824140189	-Amee Sohail	C∈ B	đ	1536	(Smerson
		Pavan	n.	1	ty.	Parlais
		M. Karthik	•	-	,	Sortuil
		h.111-111	CE-B	6	153#	
12.	1894140192		CE-R	11		OK.
200	173	-Harshini		A	9	1
	173	Manaca	1,			
13.	1824110187	Manvitha	C€ -8	Í	1538	
	179		(M	1	ts.	
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14.	16241A05D6	Deepak	1	- 4	12.2	
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18.	18341248		IT-A	6,	1543	Tager
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Sertion !!



Gokaraju Rangaraju Institute of Engineering and Technology (Autonomous) Bachupally, Kukatpally, Hyderabad – 500 090, India SPICES 2019 Participants List

Date:

Department:

S.No	Roll No	Name of the student	Department	Year & Section	Bill No	Signature
19	1624110211	Keuthana	A-TL	M	1544	Posite -
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	214	Varsha	"	- /	2	range
23	18241219	Savicetha	IF-A	T.	1548	-
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26.	17341A0553	Vamshi	CSE-A	র্যা	1551	
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S.No	Roll No	Name of the student	Department	Year & Section	Bill No	Signatur
27	17241A0107	Rahul Sharadibi	CE-A		1552	- 11
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	101	sai kiran	19	/		
28.	1-7241A0120	Avinash	CG-A	rti	1553	Shirt
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32.	17241ADIRI	Ashraf	(E-R	lit	1558	Auf
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	17 24 IAO17	G. H. Sai Pinya	CE-B	11	71	Silvip
	172 4140197	Shyni Banjana	CE-B	55	,,	Sacripa
33-	18241-10207	Akshilh	EEE-A	15	-1509	,,,,,,
	211	Disat sharan	((p-A	6	,	
	219	J. Chailnanya	ECE-A	14	"	
34.	1824110223	K. Nasendia	EEE-A	п́	1560	
77.	239	P. Saisharan	"	1.	11	
	220	K. Akshay	. "	V.	4	E.
35.	1824140140	Naveen	Cf-A	Æ	1561	Mab
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Gokaraju Rangaraju Institute of Engineering and Technology (Autonomous) Bachupally, Kukatpally, Hyderabad – 500 090, India

SPICES 2019 Participants List

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16 JUI AOI DI	Pavous	C€-A	Ø	15-63	
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S.No	Roll No	Name of the student	Department	Year & Section	Bill No	Signature
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Gokaraju Rangaraju Institute of Engineering and Technology

(Autonomous) Bachupally, Kukatpally, Hyderabad – 500 090, India SPICES 2019 Participants List

Date:

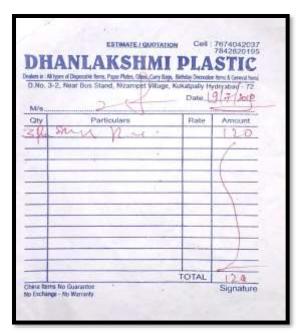
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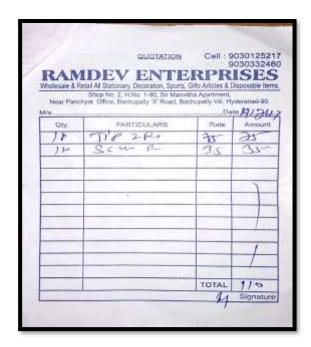
S.No	Roll No	Name of the student	Department	Year & Section	Bill No	Signature
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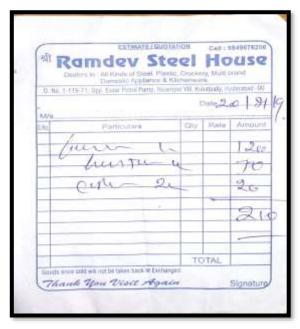
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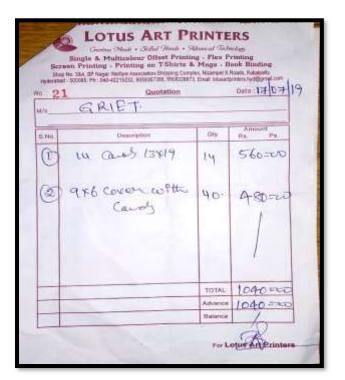


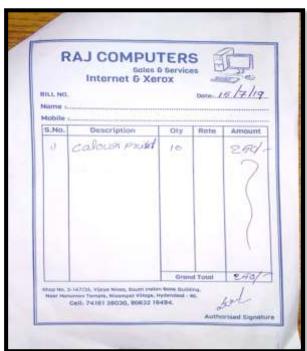
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