



**REPORT  
ON  
ENTREPRENEURSHIP PROJECT**

**Paper Code: BCom (COM-SEC-HC-3054-A)**

**Paper Name: Entrepreneurship**

To stand out in this competitive world, a student is required to hone many skills and abilities which is not a one-day job. A student needs to carve out these skills by practicing every day and this takes a long time. This skill will be helpful not just in schools and colleges but also in building a entrepreneurial (professional career).

Ultimately, strong entrepreneurial skill can help to gain confidence and invaluable traits in the business world. On the other hand, a lack of entrepreneurial skills can limit potential, or even be the downfall of the business.

To enhance the skills and knowledge of the students, an entrepreneur skill development project was given to B.COM 3<sup>rd</sup> Semester students.

The course coordinators were: Amit K. Rabha and Dhananjay Rabha.  
A total of 58 students completed the project on entrepreneurship.

**The objectives of the project are:**

1. Opportunity identification.
2. Marketing aspects.
3. To developed entrepreneurial and activity oriented skills.
4. Knowledge related to supporting schemes.
5. To make aware about entrepreneurial culture among the students.

**The outcome of the project was:**

1. They have learned who is an entrepreneur.
2. To become an entrepreneur what skills is required
3. How a product is to be marketed.
4. Through this project they have learned about self employment opportunities.
5. Through this project they have learned the treats and challenges that have to be face by an entrepreneur.

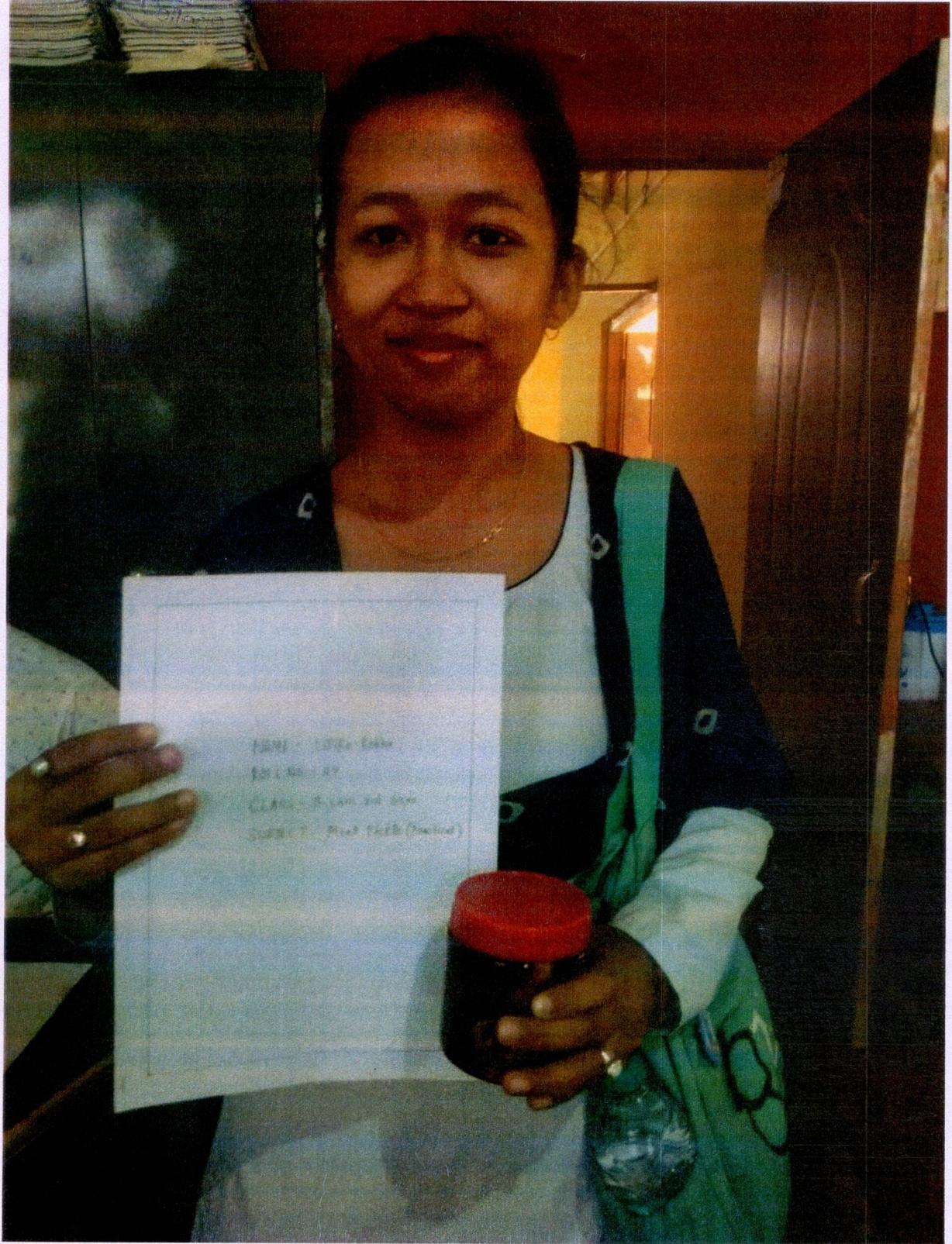
*Dhananjay Rabha,*  
*Asst. Professor.*





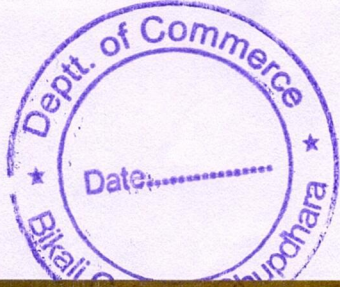
*Handwritten signature or mark.*





W





W



**PROJECT ON**  
**ON**  
**ENTREPRENEURSHIP**



**SUBMITTED BY-**

NAME: SARMILA RABHA

CLASS: B.Com 3<sup>rd</sup> SEM

GU ROLL NO: UC-221-095-0003

REG. NO: 22030888

BIKALI COLLEGE, DHUPDHARA

*Sarmila Rabha*  
*2020*




HAND MADE  
SOAP



## Introduction

Handmade soaps are crafted from all natural ingredients that are 100% healthy for use on all skin types and designed to lock in moisture. Natural handmade soaps offer aromatherapy therapeutic benefits.

Typically handmade soaps are made of pure essential oils, vegetable oils and butters that are rich in antioxidants, vitamins and nutrients that are essential to healthy skin. Pure essential oils are also added during the process to give the natural aroma and therapeutic effects.





## (a) Advantages of handmade soap :-

### 1/ It is made without chemicals and synthetics:-

Most commercial soaps aren't true soaps at all. Often manufactured with synthetic ingredients, they're similar to detergents. These may include parabens, petrochemicals, phthalates, triclosan, and phosphorus, which irritate and dry the skin. Scientists even link some of these ingredients to hormone disruption and cancer.

Botanical paper works soaps has natural shea butter, clays, mineral colorants, and oils.

### 2/ It is not harmful to waterways:-

The natural ingredients in most handmade soaps are biodegradable. Meanwhile, the synthetic ingredients in commercial soaps, such as phosphorus, drain into rivers and lakes and harm fish and other living things.

### 3/ It moisturizes your hands better and longer with glycerin:-

A type of fat naturally found in plants,



glycerin organically hydrates and keeps the skin soothed. Many commercial soap companies remove the glycerin from their products to increase their shelf life. If the soap label says body wash or body bar, it may be a detergent.

4/ gts often vegan and not tested on animals :-

Many handmade soaps contain no animal fats, milk, or honey products, so they are vegan-friendly. The small businesses that make them usually don't test on animals, so they are most likely cruelty-free.

5/ It comes from small businesses :-

Purchasing handmade soap from local businesses means supporting community members. Commercial soap companies often make their products in factories with machines, not people.

6/ gts packaging is often sustainable :-

You'll usually see handmade soap packaged without plastics, whereas many commercial soaps are in single-use plastic bottles or heavily printed, glossy boxes.



(b) varieties of my handmade soap :-

- (i) neem leaves soap
- (ii) lemon peel's soap
- (iii) raw turmeric's soap



## (c) process of making my handmade soap -

- (i) First of all of removing the lemon peel or neem leaves or raw turmeric which I am using for making my soap and put in blender.
- (ii) Add 3 tablespoons of distilled water and blend for about 5 minutes.
- (iii) I filter my raw turmeric or neem leaves or lemon peel extract using a cheese cloth.
- (iv) Squeeze out the extract and keep the lemon peel extract aside and move on to the next step.
- (v) Take 200 grams of melt and pour base soap and cut to cubes.
- (vi) put the cubes into a heat resistant cup and melt using the double boil method.
- (vii) when it has melted remove the cup from the water bath.
- (viii) while the melted soap is still hot add 3 tablespoons of lemon peel extract and mix it.



(ix) After mixing pour into the soap moulds.

(x) Keep the moulds in the fridge for about an hour for the soap to harden.

(xi) when the soap has hardened remove from the fridge and from the soap moulds.

And then,  
now the soap is ready for using.



## (d) Marketing handmade soap with a personalized plan

Step 1:- prioritize your marketing efforts:

The reason it always feels like your marketing efforts are all over the place is because they probably are! No matter what the gurus are saying, you need to figure out where your marketing efforts are and which ones take priority.

The first step of marketing your handmade soap is to prioritize where you should spend your time, money and energy. As a general rule, I recommend soap makers focus marketing methods in their own house, first and foremost. What do I mean by "your own house"? That's all the marketing avenues that fall under your control, including your website, your email newsletter, and your blog. You don't want to waste all that effort on building someone else's house!

In order of priority, you'll want to focus marketing your handmade soap and cosmetics in these places:-



a/ your Email newsletter

b/ A blog or other form of content marketing

c/ various organic social media posting

d/ various paid advertising

Step 2: Strategize my marketing efforts -

The first thing you want to do is set goals for each marketing method you are using. For each one, aim for one to three goals or objectives you have for using that form of marketing. For instance, your blog goals might be to :-

\* Sell your handmade soap and cosmetics

\* Tell your brand's story and share a unique point of view

\* Help your customers make the most of your products.

This will make it crystal clear what you should focus on when tackling marketing your handmade soap and cosmetics.

Next, quantify each goal. So, instead of "sell your handmade soap," your goal may



turn into " Sell 100 bars of handmade soap every month." This is one area where I'm all for SMART goals ( Specific, measurable, Achievable, Relevant, and Timeboxed.)

Step 3: put my marketing in motion: -

Create a marketing schedule so that you know exactly what you need to do to execute your plan and market my handmade soap easily. As they say, if it isn't scheduled, it won't get done. Does this mean you need to schedule down to the minute? Nope!

Figure out what method of scheduling works for you everyone is different. Here in modern soapmaking land, I rotate between time boxing, day-to-day scheduling, and priority task management. Basically, it breaks down to how busy I am and how well I'm managing my mental health.

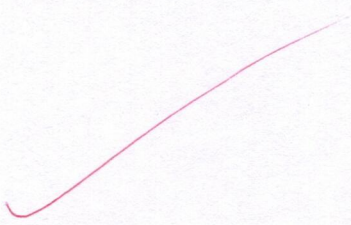
When I am not super busy and have a good handle on what's going on, I timebox. This means I set up my schedule with specific blocks of time for specific types of tasks on my calendar.

When I'm starting to feel burned out, I schedule on a day-to-day basis using Google



Calendar. That means I'm operating more on a schedule. Certain tasks must be done by certain days.

When I'm absolutely overwhelmed use priority task management. This is my last ditch effort to keep functioning as a small biz owner. I always have a running list of prioritized tasks loaded in my to-do list and I complete tasks in order of priority. NO if's, and's or but's.





**PROJECT ON**  
**ON**  
**ENTREPRENEURSHIP**



**SUBMITTED BY-**

NAME: GITANJALI BORO

CLASS: B.Com 3<sup>rd</sup> SEM

GU ROLL NO: UC-221-095-0007

REG. NO: 22030612

BIKALI COLLEGE, DHUPDHARA

*Gitanjali Boro*  
21/11/2023



HEALTHY  
DRIED  
BANANA  
CHIPS



# Introduction

Banana chips are thinly sliced bananas either lengthwise or crosswise. The slices are deep fried in hot oil and packed in tightly sealed pouches. They come in sweetened or salted flavours and others with banana essence. The product is crispy, golden yellow in color with a characteristic flavour and aroma of banana. With the innumerable banana plantations scattered in the Philippines, Royce Food Corporation established its banana chips plant in 1990. The plant has a production capacity of 30 containers per month. The company sees a consistent growth in the demand for its banana chips and sales fueled by nutrition findings that processed banana chips is a healthy snack.

Our banana chips comes in different flavours, either as sweetened, honeydipped, unsweetened, salted, or as cinnamon flavoured, it also comes in



different cuts like wholes, Halves, Quartered, Broken, fines, Diagonal Cut, and Diced bananas. Potato and Banana chips are popular processed food items leading to substantial value-addition. Chips are extremely popular amongst all age groups and that they are made up of various materials. This industry is extremely large and is dominated mainly by local manufactures. Easy availability, freshness and competitive price are the most features. These products are often manufactured in any a part of the country but this note envisages.

### Advantages of Banana Chips:

It also provides magnesium, vitamin A, iron, phosphorus, and potassium in small quantities. These nutrients benefit your eyes and may prevent high blood pressure. Like most foods, this snack supplies your body with energy. A serving provides about 165 calories.



Convenient, portable snack that doesn't expire quickly, dried banana chips may appeal to you. They're always ripe, and you won't have to worry about fruit flies. However, you might wonder if this food is really as healthy as it may seem.

### Health Benefits of Dried Banana Chips :

The good news is that these chips deliver several valuable nutrients. For example, a one-third cup serving contains around one gram of protein and another gram of fiber. It also provides magnesium, vitamin A, iron, phosphorus, and potassium in small quantities. These nutrients benefit your eyes and may prevent high blood pressure. Like most foods, this snack supplies your body with energy. A serving provides about 165 calories. Approximately 58 percent of these calories come from fat. Bananas contain relatively little



Protein, so the energy may not last as long as you'd like.

## Disadvantages of Eating Dried Bananas

This food also has multiple negative aspects that you shouldn't overlook. Each serving delivers around 10 grams of fat consists of the more harmful saturated variety, and you'll also consume a small amount of sodium. Nonetheless, dried banana chips contain less sugar and sodium than many ready-to-eat snacks.

## Comparison of Dried and Fresh Bananas

Fresh bananas offer equivalent nutrition in several ways. They supply similar amounts of calories, protein, sugar, iron, and various vitamins. On the other hand, these bananas contain more fiber and slightly less sodium. Dieters appreciate the fact that they're nearly fat-free.

Dried banana chips represent a



Comparatively healthy snack or dessert if you eat them in moderation and remember to brush your teeth afterward. However, fresh bananas allow you to gain the same nutritional benefits without increasing your fat intake. Both foods provide healthier alternatives to Candy, Pastries and Corn chips.

### Health Benefits :

1. Moderates Blood Sugar Levels : Bananas are rich in pectin, a type of fibre that gives the flesh its spongy structured form. Unripe bananas contain resistant starch, which acts like soluble fibre and escapes digestion. Both pectin and resistant starch may moderate blood sugar levels.

2. Improves Digestive Health : Dietary fibre has been linked to many health benefits, including improved digestion. A medium-sized banana has about 3 grams of fibre, making bananas a fairly good fibre source. Bananas are fairly rich in fibre and resistant



starch, which may feed the friendly gut bacteria and safeguard against Colon cancer.

3. May Aid Weight Loss : Bananas have several attributes that should make them a weight-loss-friendly-food. For starters, bananas have relatively few calories. An average banana has just over 100 calories, yet it is also very nutritious and filling. Eating more fibre from vegetables and fruits like bananas has repeatedly been linked to lower body weight and weight loss. Furthermore, unripe bananas are packed with resistant starch, so they tend to be very filling and may reduce the appetite.

4. SUPPORT Heart Health : Potassium is a mineral that is essential for heart health, especially blood pressure control. Bananas are a great dietary source of potassium. One medium-sized banana contains 9% of the RDI. A potassium-rich diet can help lower blood pressure, and people who eat plenty of potassium have up to a



27%. lower risk of heart disease. Furthermore, bananas contain a decent amount of magnesium, which is also important for heart.

5. Unripe Bananas May Improve Insulin Sensitivity : Insulin resistance is a major risk factor for many of the world's most serious diseases, including type 2 diabetes. Since unripe bananas are a great source of resistant starch, they may help improve insulin sensitivity.

6. May Improve Kidney Health : Potassium is essential for blood pressure control and healthy kidney function. As a good dietary source of potassium, bananas may be especially beneficial for maintaining healthy kidneys. A study notes that those who eat bananas 4-6 times a week are almost 50% less likely to develop kidney disease than those who don't eat this fruit.



# Processing :

1. Fruit Selection : Good quality, green cooking bananas are preferred which are devoid of any visible microbial infection or mechanical blemishes. Over 90% of bananas produced in India are consumed domestically as fresh fruit.
2. Washing : The selected bananas are taken and washed with clean water properly to remove the external impurities. The fruits' surface can be sanitized with 100 ppm water.
3. Peeling and slicing : Using a hand peeler banana are peeled and immediately sliced cross wise into thin, ~~no~~ long slices of about 0.5 - 0.6 cm.
4. Drying : Drying has a significant effect on the deep frying. Reducing the food moisture content by drying can reduce oil absorption during frying by up to 54%.
5. Frying : Frying is a complex operation process where the fruit slices are immersed in hot vegetable oil. The



frying process reduces the initial moisture content of dried slices (75%) to 4%; the ideal moisture content of freshly prepared fried chips. The slices are fried in edible oil such as coconut oil while any refined vegetable oil such as sunflower oil can also be used. When the chips transform to a light-yellow colour, they are drained from the frying pan. At around  $170^{\circ}\text{C}$ , the required frying time is around 10 minutes. The banana chips can be centrifuged at atmospheric pressure, to remove the excess oil.

6. Salting & Packing: The prepared chips are mixed with salt and spices in a mixer. The mixture of salt and other flavouring mix at the ratio of 2:1 @ 8 gm / 100 gm is usually added to the fried chips. After salting and spicing, the chips can be packed and stored.



## Marketing of Banana chips :

As the shelf life of a ~~very~~ ripe banana is very low, it is an excellent item for preservation too. The snack food market in India is reported to be growing at 7-8% annually. The conventional banana chips industry worth around 750 crores. The main target people are the young ones who like to eat chips very much but it can prefer also to the adult and old ages. Its target market is the different snack zone specifically on school canteens, non-school canteens like grocery and stores around the ~~provide~~ ~~Province~~, moreover on terminals for ~~pasalubong~~ ~~purposes~~. Banana chips from Nagasaki are pretty famous for their unique texture and taste unlike Kerala Banana chips.



**PROJECT ON**  
**ON**  
**ENTREPRENEURSHIP**



**SUBMITTED BY-**

NAME: ANUMUTI RABHA

CLASS: B.Com 3<sup>rd</sup> SEM

GU ROLL NO: UC-221-095-0006

REG. NO: 22030487

BIKALI COLLEGE, DHUPDHARA

*A. Rabha*  
17/11/2023





CA  
1784  
2023



# INTRODUCTION

Tapioca is a staple food for millions of people in tropical countries. It provides only carbohydrate food value, and is low in protein, vitamins, and minerals. In other countries, it is used as a thickening agent in various manufacturing manufactured foods.

- \* Etymology and Origin
- \* Production
- \* Biodegradable products
- \* Laundry
- \* Chemical properties
- \* Food microbiology
- \* Nutritional value



\* Etymology and origin :- Tapioca is derived from the word tipi'oka, its name is the Tupi language spoken by natives when portuguese first arrived in the Northeast Region of Brazil around 1500. This Tupi word is translated as sediment or coagulant and refers to the cured like starch sediment that is obtained in the extraction process.

\* Production :- The cassava plant has either red or green branches with blue spindles on them. The root of the green branched variant required treatment to remove linamarin, a cyanogenic glycoside occurring naturally in the plant, which otherwise may be converted into cyanide (also called mamakassa) is a Paralytic disease associated with several weeks of almost exclusive consumption of insufficiently processed bitter cassava.

\* Biodegradable products :- Tapioca root can be used to manufacture biodegradable bags



developed from a by tapioca resin of the plant as a viable plastic substitute. The product is renewable, reusable and recyclable. Other tapioca resin products include gloves, caps and aprons.

\* Laundry :- Tapioca starch, used commonly for starching shirts and garments before ironing may be sold in bottles of natural gum starch to be dissolved in water or in spray cans.

\* Chemical properties :- The low amylose and low residual content combined with the high molecular weight of its amylose, make tapioca a useful starting material for modification into a variety of specialty products. Tapioca starch applications in specialty products have become increasingly popular. The effects of ~~additions~~ additives on thermal transitions and physical and chemical properties can affect the quality and storage stability of tapioca based product.



\* Food microbiology :- When roots are sold to processing factories they must be processed within 24 hours of harvest to ensure raw material freshness and prevent microflora growth. This would be observed as brown black discolorations in a freshly broken root. All process water streams contain some amount of sulfur dioxide to control the growth of microbes.

\* Nutritional value :- Dried tapioca pearls are 11% water and 89% carbohydrates, with no protein or fat. In a 100 gram reference amount, dried tapioca supplies 358 calories and no or only ~~trace~~ trace amounts of dietary minerals and vitamins.



## Nutrition facts

Amount Per 100 grams

Calories 120

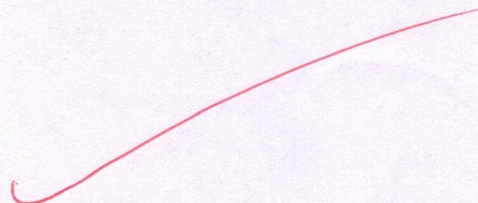
	% Daily Value *
Total Fat 3.9g	6%
Saturated fat 1g	3%
Cholesterol 1mg	0%
Sodium 145mg	6%
Potassium 92mg	2%
Total Carbohydrate 22g	7%
Dietary fiber 0g	0%
Sugar 15g	
Protein 2g	4%
Vitamin C	0% Calcium 7%
Iron	0% Vitamin D 0%
Vitamin B6	0% Cobalamin 3%
Magnesium	1%

\* Percent daily values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie need.



## Benefits of tapioca pearls:

### \* Tapioca Health Benefits

- It's low in allergens. you won't find any common allergens such as nuts, grains, grains and coconut.
  - It's easy on your gut. Tapioca starch is gluten free, so it's a good choice if you have celiac disease...
  - It's a heart-healthy choice. Tapioca contains no saturated fat.
  - Tapioca is a staple food for millions of people in tropical countries. It provides only carbohydrate food value, and is low in protein, vitamins, and minerals.
- 



## Process of making Tapioca Khurma

- \* First of all we will peel the tapioca starch
- \* After that we will wash tapioca 2, 3 times.
- \* After washing 2, 3 times, we will boil the tapioca in cooker.
- \* After that I will leave the tapioca for you to boil in the cooker.
- \* After that we will let the tapioca cool for a while.
- \* After it ~~cools~~ cools down, we cut the tapioca into medium sized pieces and thinly slice them.
- \* After cutting the tapioca into small pieces we will heat the oil in a pan





\* After that we will wait for the oil to heat up.

\* After the oil is heated, we will put the tapioca in the pan.

\* After adding tapioca, we will mix a little salt water and add it to the oil.

\* After adding salt water, we will keep frying the tapioca until it becomes crunchy.

\* After that we will take out the tapioca from oil

\* ~~we~~ After that we will make the tapioca by taking sugar in the quantity that we want after grinding.

\* After that we will put the sugar powder on top of the tapioca.

\* After that our ~~steer~~ crunchy tapioca lhurma was made.





# Gauhati University

22/66

n-Jun)

## ENTREPRENEURSHIP (Skill Enhancement)

SL	Roll No	Student Name	Program	Dept./College	Reg. No	Signature
1	UC-221-095-0001	JANAK RABHA	BCom Honors	BIKALI COLLEGE	22030644	Janak Robh
2	UC-221-095-0002	SONIYA DAIMARY	BCom Honors	BIKALI COLLEGE	22030903	Soniya Daimi
3	UC-221-095-0003	SARMILA RABHA	BCom Honors	BIKALI COLLEGE	22030888	Sarmila Rabh
4	UC-221-095-0004	LIPIKA RABHA	BCom Honors	BIKALI COLLEGE	22030701	Lipika Pabha
5	UC-221-095-0005	CLERINA D SANGMA	BCom Honors	BIKALI COLLEGE	22030570	Clerina D San
6	UC-221-095-0006	ANUMUTI RABHA	BCom Honors	BIKALI COLLEGE	22030487	Anumuti K
7	UC-221-095-0007	GITANJALI BORO	BCom Honors	BIKALI COLLEGE	22030612	Gitanjali B
8	UC-221-095-0008	SMITA DUTTA	BCom Honors	BIKALI COLLEGE	22030899	Smita Dutta
9	UC-221-095-0009	HIMADRI RABHA	BCom Honors	BIKALI COLLEGE	22030627	Himadri Robh
10	UC-221-095-0010	BHUMITA BRAHMA	BCom Honors	BIKALI COLLEGE	22030532	Bhumita Brai
11	UC-221-095-0011	JOYKRISHNA BORO	BCom Honors	BIKALI COLLEGE	22030666	Joykrishna B
12	UC-221-095-0012	SIMANGSRI BASUMATARY	BCom Honors	BIKALI COLLEGE	22030897	Simangsi Ba





# Gauhati University

SL	Roll No	Student Name	Program	Dept./College	Reg. No	Signature
13	UC-221-095-0013	JATIN HAZOWARY	BCom Honors	BIKALI COLLEGE	22030647	Jatin Hazowary
14	UC-221-095-0014	SAINUR ISLAM	BCom Honors	BIKALI COLLEGE	22030873	Sainur Islam
15	UC-221-095-0015	BISWAJIT BORO	BCom Honors	BIKALI COLLEGE	22030553	Biswajit Boro
16	UC-221-095-0016	TRANJITA RABHA	BCom Honors	BIKALI COLLEGE	22030936	Tranjita Rabha
17	UC-221-095-0017	SUMAN BORO	BCom Honors	BIKALI COLLEGE	22030910	Suman Boro
18	UC-221-095-0018	KONGKANA RABHA	BCom Honors	BIKALI COLLEGE	22030690	Kongkana Rabha
19	UC-221-095-0019	MADHURI BASUMATARY	BCom Honors	BIKALI COLLEGE	22030705	Madhuri Basum
20	UC-221-095-0020	KASHMIRI RABHA	BCom Honors	BIKALI COLLEGE	22030687	Kashmiri Rabha
21	UC-221-095-0021	RAHUL BASUMATARY	BCom Honors	BIKALI COLLEGE	22030829	Rahul Basumatary
22	UC-221-095-0022	SUMAN SAHA	BCom Honors	BIKALI COLLEGE	22030911	Suman Saha
23	UC-221-095-0023	PARAG DAS	BCom Honors	BIKALI COLLEGE	22030792	Parag Das
24	UC-221-095-0024	SHUBHRAJIT THAKURIA	BCom Honors	BIKALI COLLEGE	22030896	Shubhrajit Thakur
25	UC-221-095-0025	SUBHANKAR SAHA	BCom Honors	BIKALI COLLEGE	22030907	Subhankar Sa
26	UC-221-095-0026	MINTU RABHA	BCom Honors	BIKALI COLLEGE	22030734	Mintu Rabha
27	UC-221-095-0028	SHIVAM GHOSH	BCom Honors	BIKALI COLLEGE	22030895	Shivam Ghosh
28	UC-221-095-0029	RAJA SARKAR	BCom Honors	BIKALI COLLEGE	22030834	Raja Sarkar
29	UC-221-095-0030	BISWAJIT HAJONG	BCom Honors	BIKALI COLLEGE	22030555	





# Gauhati University

SL	Roll No	Student Name	Program	Dept./College	Reg. No	Signature
30	UC-221-095-0031	GAUTAM BASUMATARY	BCom Honors	BIKALI COLLEGE	22030607	Gautam Basuma
31	UC-221-095-0033	BIKASH KR DAS	BCom Honors	BIKALI COLLEGE	22030544	Bikash Kr Das
32	UC-221-095-0034	BIKASH MUNDA	BCom Honors	BIKALI COLLEGE	22030543	Bikash Munda
33	UC-221-095-0035	JOWN RABHA	BCom Honors	BIKALI COLLEGE	22030665	Jown Rabha
34	UC-221-095-0036	SANJOY RABHA	BCom Honors	BIKALI COLLEGE	22030886	Sanjoy Rabha
35	UC-221-095-0037	KRISHNA HAJONG	BCom Honors	BIKALI COLLEGE	22030693	Krishna Hajong
36	UC-221-095-0038	MANJIT SUTRADHAR --	BCom Honors	BIKALI COLLEGE	22030718	Manjit Sutradhar
37	UC-221-095-0039	BUDHADEV HAJONG	BCom Honors	BIKALI COLLEGE	22030561	Budhadav Hajong
38	UC-221-095-0040	PRITOM BORO	BCom Honors	BIKALI COLLEGE	22030815	Pritom Boro
39	UC-221-095-0041	SAIFUL MONDAL	BCom Honors	BIKALI COLLEGE	22030872	Saiful Mondal
40	UC-221-095-0042	KOUSHIK DAS	BCom Honors	BIKALI COLLEGE	22030692	Koushik Das
41	UC-221-095-0043	SAINUR ALOM	BCom Honors	BIKALI COLLEGE	22030874	Sainur Alom
42	UC-221-095-0044	BIBAK JYOTI RABHA	BCom Honors	BIKALI COLLEGE	22030534	Bibak Jyoti Rabha
43	UC-221-095-0045	JAHANGIR ALOM	BCom Honors	BIKALI COLLEGE	22030642	Jahangir Alom
44	UC-221-095-0046	PIYUS KUMAR JAIN	BCom Honors	BIKALI COLLEGE	22030802	Piyus Kumar Jain
45	UC-221-095-0047	MOHIBUL ISLAM	BCom Honors	BIKALI COLLEGE	22030741	Mohibul Islam
46	UC-221-095-0048	BANTI RABHA	BCom Honors	BIKALI COLLEGE	22030509	Banti Rabha





# Gauhati University

SL	Roll No	Student Name	Program	Dept./College	Reg. No	Signature
47	UC-221-095-0049	AKRAM HUSSAIN	BCom Honors	BIKALI COLLEGE	22030469	Akram Hussain
48	UC-221-095-0050	BISHAL JYOTI SARKAR	BCom Honors	BIKALI COLLEGE	22030551	Bishal Jyoti Sain
49	UC-221-095-0051	MUZAHARUL ISLAM	BCom Honors	BIKALI COLLEGE	22030756	Muzaharul Islam
50	UC-221-095-0052	ABDUL AKHTAR	BCom Honors	BIKALI COLLEGE	22030461	Abdul Akhta
51	UC-221-095-0053	ANUPAM RABHA	BCom Honors	BIKALI COLLEGE	22030488	Anupam Rabha
52	UC-221-095-0054	NIPUN RABHA	BCom Honors	BIKALI COLLEGE	22030777	Nipun Rabha
53	UC-221-095-0055	LABIB AHMED	BCom Honors	BIKALI COLLEGE	22030699	Labib Ahme
54	UC-221-095-0056	ROBINA BEGUM	BCom Honors	BIKALI COLLEGE	22030855	Robina Begum
55	UC-221-095-0057	IMRAN HASAN	BCom Honors	BIKALI COLLEGE	22030640	Imran Hasan
56	UC-221-095-0058	JYOTIMAN BORO	BCom Honors	BIKALI COLLEGE	22030674	Jyotiman Boro
57	UC-221-095-0059	SHAIJAL HOQUE	BCom Honors	BIKALI COLLEGE	22030892	Shaijal Hoque
58	UC-221-095-0060	SOIYADUL ISLAM	BCom Honors	BIKALI COLLEGE	22030901	Soiyedul Islam
59	UC-221-095-0062	SUSMITA RABHA	BCom Honors	BIKALI COLLEGE	22030922	Susmita Rabha

No. of Present Candidate(s) : 58 (Five Eight only)

No. of Absent Candidate(s) : 01 (Zero one)