

Student Result Details

Prov. Regd.: 11813412

Student Name: Anantika Sharma



Batch Year: 2018

Program: P13Q : B.Tech. (Food Technology)

CGPA: 8.57

In case of any query/issue related to "Result", Click Here.

Marks Grades ReAppear(s)/Backlog(s) Graphical Analysis

Grade Wise Total Count

O	A+	A	B+	B	C	D	E	F	G	R	I	Fail	Re App	Pass	S	U	Total Courses
9	23	18	8	1	0	0	0	0	0	0	0	0	0	0	0	0	59

Grades

Sr. No.	Course Name	Credit	Grade
TermId: 118191; TGPA: 8.26			
1	AGR118 :: CROP PRODUCTION TECHNOLOGY	3.00	A+
2	BTY159 :: GENERAL MICROBIOLOGY	3.00	A
3	CHE120 :: ENVIRONMENTAL STUDIES AND DISASTER MANAGEMENT	3.00	B+
4	ECE139 :: FUNDAMENTALS OF ELECTRICAL ENGINEERING	4.00	B+
5	MEC122 :: ENGINEERING DRAWING AND GRAPHICS	3.00	A
6	MEC123 :: WORKSHOP TECHNOLOGY	3.00	O
7	MTH109 :: ELEMENTARY MATHEMATICS	2.00	A+
8	PEL172 :: ENGLISH LANGUAGE	2.00	A+
TermId: 118192; TGPA: 8.80			
1	BTY169 :: FOOD MICROBIOLOGY	3.00	A
2	ECE143 :: ELECTRONICS AND INSTRUMENTATION	3.00	A+
3	FOT121 :: FOOD CHEMISTRY OF MACRONUTRIENTS	3.00	O
4	FOT122 :: POST HARVEST ENGINEERING	3.00	O
5	MEC266 :: FLUID MECHANICS	3.00	A+
6	MEC268 :: FOOD THERMODYNAMICS	3.00	A
7	MTH115 :: ENGINEERING MATHEMATICS-I	2.00	B+
8	PED100 :: PRACTICAL ASPECTS OF PHYSICAL EDUCATION	0.00	A

▼ TermId: 219201; TGPA: 8.83

1	<u>BTY144 :: INDUSTRIAL MICROBIOLOGY</u>	3.00	O
2	<u>FOT232 :: FOOD PRESERVATION</u>	3.00	A+
3	<u>FOT234 :: PROCESSING TECHNOLOGY OF LIQUID MILK</u>	2.00	A+
4	<u>FOT236 :: PROCESSING TECHNOLOGY OF CEREALS</u>	3.00	A
5	<u>FOT238 :: FOOD CHEMISTRY OF MICRONUTRIENTS</u>	3.00	O
6	<u>FOT240 :: UNIT OPERATIONS IN FOOD PROCESSING-I</u>	3.00	O
7	<u>MEC264 :: HEAT AND MASS TRANSFER IN FOOD PROCESSING</u>	3.00	B+
8	<u>MTH160 :: ENGINEERING MATHEMATICS-II</u>	2.00	B
9	<u>MTH276 :: STATISTICAL METHODS AND NUMERICAL ANALYSIS</u>	2.00	O

▼ TermId: 219202; TGPA: 8.10

1	<u>BTY080 :: FOOD BIOTECHNOLOGY</u>	3.00	A
2	<u>FOT241 :: PROCESSING TECHNOLOGY OF LEGUMES AND OILSEEDS</u>	3.00	A+
3	<u>FOT243 :: PROCESSING TECHNOLOGY OF DAIRY PRODUCTS</u>	3.00	A+
4	<u>FOT247 :: FOOD BIOCHEMISTRY AND NUTRITION</u>	3.00	B+
5	<u>FOT249 :: UNIT OPERATIONS IN FOOD PROCESSING-II</u>	3.00	B+
6	<u>FOT253 :: PROCESSING OF SPICES AND PLANTATION CROPS</u>	3.00	A
7	<u>MGN227 :: BUSINESS MANAGEMENT AND ECONOMICS</u>	2.00	A+

Grades

▼ TermId: 320211; TGPA: 8.28

1	<u>CAP299 :: COMPUTER PROGRAMMING AND DATA STRUCTURE</u>	3.00	B+
2	<u>CAP390 :: ICT APPLICATIONS IN FOOD INDUSTRY</u>	3.00	A
3	<u>FOT345 :: PROCESSING TECHNOLOGY OF FRUITS AND VEGETABLES</u>	3.00	A
4	<u>FOT347 :: PROCESSING OF MEAT AND POULTRY PRODUCTS</u>	3.00	A+
5	<u>FOT348 :: INSTRUMENTAL TECHNIQUES IN FOOD ANALYSIS</u>	3.00	B+
6	<u>FOT352 :: FOOD STORAGE ENGINEERING</u>	3.00	O
7	<u>FOT354 :: BAKERY, CONFECTIONERY AND SNACK PRODUCTS</u>	3.00	A
8	<u>MEC270 :: FOOD PROCESS EQUIPMENT DESIGN</u>	3.00	A+
9	<u>MEC271 :: FOOD REFRIGERATION AND COLD CHAIN</u>	3.00	A
10	<u>MKT218 :: MARKETING MANAGEMENT AND INTERNATIONAL TRADE</u>	2.00	A+

▼ TermId: 320212; TGPA: 8.36

1	<u>ELE333 :: INSTRUMENTATION AND PROCESS CONTROL IN FOOD INDUSTRY</u>	3.00	A
2	<u>FOT357 :: PROCESSING TECHNOLOGY OF BEVERAGES</u>	3.00	A
3	<u>FOT359 :: FOOD PLANT SANITATION</u>	2.00	O
4	<u>FOT361 :: FOOD PACKAGING TECHNOLOGY AND EQUIPMENT</u>	3.00	A
5	<u>FOT363 :: PROCESSING OF FISH AND MARINE PRODUCTS</u>	3.00	A
6	<u>FOT364 :: SENSORY EVALUATION OF FOOD PRODUCTS</u>	2.00	A+
7	<u>FOT366 :: FOOD ADDITIVES AND PRESERVATIVES</u>	2.00	A
8	<u>FOT368 :: FOOD QUALITY, SAFETY STANDARDS AND CERTIFICATION</u>	2.00	A+
9	<u>OPR309 :: PROJECT PREPARATION AND MANAGEMENT</u>	2.00	A

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1	<u>ELE333 :: INSTRUMENTATION AND PROCESS CONTROL IN FOOD INDUSTRY</u>	3.00	A
2	<u>FOT357 :: PROCESSING TECHNOLOGY OF BEVERAGES</u>	3.00	A
3	<u>FOT359 :: FOOD PLANT SANITATION</u>	2.00	O
4	<u>FOT361 :: FOOD PACKAGING TECHNOLOGY AND EQUIPMENT</u>	3.00	A
5	<u>FOT363 :: PROCESSING OF FISH AND MARINE PRODUCTS</u>	3.00	A
6	<u>FOT364 :: SENSORY EVALUATION OF FOOD PRODUCTS</u>	2.00	A+
7	<u>FOT366 :: FOOD ADDITIVES AND PRESERVATIVES</u>	2.00	A
8	<u>FOT368 :: FOOD QUALITY, SAFETY STANDARDS AND CERTIFICATION</u>	2.00	A+
9	<u>OPR309 :: PROJECT PREPARATION AND MANAGEMENT</u>	2.00	A
▼ TermId: 421221; TGPA: 9.00			
1	<u>FOT441 :: POST HARVEST TECHNOLOGY AND VALUE ADDITION</u>	7.00	A+
2	<u>FOT442 :: NON ALCOHOLIC BEVERAGE PROCESSING</u>	7.00	A+
3	<u>FOT453 :: RESEARCH PROJECT</u>	3.00	A+
4	<u>FOT454 :: SEMINAR</u>	1.00	A+
5	<u>MGN228 :: ENTREPRENUERSHIP DEVELOPMENT</u>	2.00	A+
6	<u>PEL184 :: COMMUNICATION SKILLS AND PERSONALITY DEVELOPMENT</u>	2.00	A+
▼ TermId: 421222; TGPA: 9.00			
1	<u>FOT455 :: INDUSTRIAL TOUR</u>	2.00	A+
2	<u>FOT459 :: IN-PLANT TRAINING</u>	20.00	A+
			CGPA :: 8.57