

Term : I

TGPA : 6.19

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Course	Grade
AGR118 : AGR118 :: CROP PRODUCTION TECHNOLOGY	Grade : C
BTY159 : BTY159 :: GENERAL MICROBIOLOGY	Grade : B+
CHE120 : CHE120 :: ENVIRONMENTAL STUDIES AND DISASTER MANAGEMENT	Grade : B
ECE139 : ECE139 :: FUNDAMENTALS OF ELECTRICAL ENGINEERING	Grade : C
MEC122 : MEC122 :: ENGINEERING DRAWING AND GRAPHICS	Grade : B+
MEC123 : MEC123 :: WORKSHOP TECHNOLOGY	Grade : B+
PEL172 : PEL172 :: ENGLISH LANGUAGE	Grade : B+

Term : II

TGPA : 5.75

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Course	Grade
BTY169 : BTY169 :: FOOD MICROBIOLOGY	Grade : C
ECE143 : ECE143 :: ELECTRONICS AND INSTRUMENTATION	Grade : C
FOT121 : FOT121 :: FOOD CHEMISTRY OF MACRONUTRIENTS	Grade : C
FOT122 : FOT122 :: POST HARVEST ENGINEERING	Grade : B
MEC266 : MEC266 :: FLUID MECHANICS	Grade : B+
MEC268 : MEC268 :: FOOD THERMODYNAMICS	Grade : C
MTH115 : MTH115 :: ENGINEERING MATHEMATICS-I	Grade : A
PED100 : PED100 :: PRACTICAL ASPECTS OF PHYSICAL EDUCATION	Grade : S

Term : III

TGPA : 8.04

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Course	Grade
BTY144 : BTY144 :: INDUSTRIAL MICROBIOLOGY	Grade : B+
FOT232 : FOT232 :: FOOD PRESERVATION	Grade : A+
FOT234 : FOT234 :: PROCESSING TECHNOLOGY OF LIQUID MILK	Grade : A
FOT236 : FOT236 :: PROCESSING TECHNOLOGY OF CEREALS	Grade : B+
FOT238 : FOT238 :: FOOD CHEMISTRY OF MICRONUTRIENTS	Grade : B+
FOT240 : FOT240 :: UNIT OPERATIONS IN FOOD PROCESSING-I	Grade : A
MEC264 : MEC264 :: HEAT AND MASS TRANSFER IN FOOD PROCESSING	Grade : A+
MTH160 : MTH160 :: ENGINEERING MATHEMATICS-II	Grade : A+
MTH276 : MTH276 :: STATISTICAL METHODS AND NUMERICAL ANALYSIS	Grade : A+

Term : IV

TGPA : 7.23

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Course	Grade
BTY080 : BTY080 :: FOOD BIOTECHNOLOGY	Grade : A
CAP299 : CAP299 :: COMPUTER PROGRAMMING AND DATA STRUCTURE	Grade : B
FOT241 : FOT241 :: PROCESSING TECHNOLOGY OF LEGUMES AND OILSEEDS	Grade : B
FOT243 : FOT243 :: PROCESSING TECHNOLOGY OF DAIRY PRODUCTS	Grade : B+
FOT247 : FOT247 :: FOOD BIOCHEMISTRY AND NUTRITION	Grade : A
FOT249 : FOT249 :: UNIT OPERATIONS IN FOOD PROCESSING-II	Grade : A
FOT253 : FOT253 :: PROCESSING OF SPICES AND PLANTATION CROPS	Grade : A
MEC271 : MEC271 :: FOOD REFRIGERATION AND COLD CHAIN	Grade : B+
MGN227 : MGN227 :: BUSINESS MANAGEMENT AND ECONOMICS	Grade : B+

Term : V

TGPA : 8.48

Course	Grade
CAP390 : CAP390 :: ICT APPLICATIONS IN FOOD INDUSTRY	Grade : A
FOT345 : FOT345 :: PROCESSING TECHNOLOGY OF FRUITS AND VEGETABLES	Grade : A
FOT347 : FOT347 :: PROCESSING OF MEAT AND POULTRY PRODUCTS	Grade : A
FOT348 : FOT348 :: INSTRUMENTAL TECHNIQUES IN FOOD ANALYSIS	Grade : A
FOT352 : FOT352 :: FOOD STORAGE ENGINEERING	Grade : O
FOT354 : FOT354 :: BAKERY, CONFECTIONERY AND SNACK PRODUCTS	Grade : A+
MEC270 : MEC270 :: FOOD PROCESS EQUIPMENT DESIGN	Grade : A
MKT218 : MKT218 :: MARKETING MANAGEMENT AND INTERNATIONAL TRADE	Grade : A+

Term : VI

TGPA : 9.13

Course	Grade
ELE333 : ELE333 :: INSTRUMENTATION AND PROCESS CONTROL IN FOOD INDUSTRY	Grade : A
FOT357 : FOT357 :: PROCESSING TECHNOLOGY OF BEVERAGES	Grade : O
FOT359 : FOT359 :: FOOD PLANT SANITATION	Grade : A+
FOT361 : FOT361 :: FOOD PACKAGING TECHNOLOGY AND EQUIPMENT	Grade : A+
FOT363 : FOT363 :: PROCESSING OF FISH AND MARINE PRODUCTS	Grade : O
FOT364 : FOT364 :: SENSORY EVALUATION OF FOOD PRODUCTS	Grade : A+
FOT366 : FOT366 :: FOOD ADDITIVES AND PRESERVATIVES	Grade : A+
FOT368 : FOT368 :: FOOD QUALITY, SAFETY STANDARDS AND CERTIFICATION	Grade : A+
OPR309 : OPR309 :: PROJECT PREPARATION AND MANAGEMENT	Grade : A+