



National Institute of Food Technology Entrepreneurship and Management

Deemed to be University (*De-novo* Category) under Section-3 of the UGC Act, 1956

Kundli, Sonapat, Haryana (India) - 131028

PARTIAL TRANSCRIPT

BACHELOR OF TECHNOLOGY (Food Technology and Management)



Student Name : MUDIT BAJAJ
Father's Name : SANJAY BAJAJ
Mother's Name : SHALINI BAJAJ

Roll No. : 119066
Batch : 2019-23
Date of Birth : 19-06-2000

SEMESTER – I

Course Code	Course Title	Credits (L+P)	Letter Grades
BAS 111	Mathematics I	(3+0)	P
BAS 112	Basic Chemistry	(2+1)	P
BAS 113	Physics	(2+1)	D
ENG 111	Basic Electrical Engineering	(2+1)	C
ENG 112	Engineering Graphics and Design	(0+2)	D

SEMESTER – II

Course Code	Course Title	Credits (L+P)	Letter Grades
AES 121	Introduction to Agriculture	(2+0)	C
BAS 121	Biochemistry	(2+1)	B
BAS 122	General Microbiology	(2+1)	B
BAS 123	Mathematics – II	(3+0)	B
BAS 124	Computer Programming and IT Applications	(2+1)	C
ENG 122	Electronics Engineering	(2+1)	C
FBM 121	Communication Skills	(3+0)	B
FST 121	Human Nutrition	(2+1)	B
FST 122	Principles of Food Preservation and Processing	(3+0)	D
ENG 121	Engineering Workshop	(0+2)	A

SEMESTER – III

Course Code	Course Title	Credits (L+P)	Letter Grades
AES 211	Elementary Postharvest Management of Fresh Produce	(2+0)	A
BAS 212	Food Microbiology and Safety	(2+1)	B
BAS 213	Food Chemistry	(3+1)	B
ENG 211	Engineering Properties of Food Materials	(2+1)	A
ENG 212	Food Engineering I	(3+1)	A
ENG 213	Mechanical Engineering	(3+1)	A
FBM 211	Basics of Management	(3+0)	A
FBM 212	Basics of Finance and Accounting	(3+0)	B

SEMESTER – IV

Course Code	Course Title	Credits (L+P)	Letter Grades
ENG 221	Refrigeration and Freezing	(2+1)	B
ENG 222	Food Engineering II	(3+1)	B
FBM 221	Food Supply Chain Management	(3+0)	B
FBM 222	Financial Management	(3+0)	B
FST 221	Fruits, Vegetable and Plantation Product Processing Technology	(3+2)	A
FST 222	Dairy Technology	(3+2)	B
FST 223	Cereals, Pulses & Oilseeds Technology	(3+2)	A
FBM 223	Intellectual Property Rights	(1+0)	A

SEMESTER – V

Course Code	Course Title	Credits (L+P)	Letter Grades
BAS 311	Statistical Methods	(2+1)	B
ENG 311	Food Engineering III	(3+1)	A
FBM 311	Marketing Management	(3+0)	O
FBM 312	Entrepreneurship Development	(3+0)	B
FST 311	Bakery & Confectionery Technology	(2+2)	B
FST 312	Meat, Fish & Poultry Product Technology	(3+2)	D
FBM E01	Business Laws	(3+0)	O
FST E02	Processing of Plantation Crops, Herbs & Spices	(2+1)	O

SEMESTER – VI

Course Code	Course Title	Credits (L+P)	Letter Grades
AES 321	Introduction to Village Adoption, Rural Development	(1+0)	C
BAS 321	Methods of Food Analysis	(2+1.5)	C
ENG 321	Instrumentation and Process Control	(2+0)	D
ENG 322	Food Packaging Technology	(2+1)	B
FBM 321	Modelling for Decision Support System	(3+0)	B
FBM 322	Business Ethics	(2+0)	C
FST 321	Food Regulations & Safety Management System	(3+0)	B
FST 322	Food Additives, Ingredients and their Safety	(3+0)	D
FBM E04	Managerial Economics	(2+0)	C
FST E05	Food Beverages	(3+0)	C

SEMESTER – VII

Course Code	Course Title	Credits (L+P)	Letter Grades
UGI	Professional Internship	(0+7)	A
UGP	Village Adoption Programme	(0+5)	A
OLE-1	Soft Skills for Business Negotiations and Marketing Strategies	(2+0)	C
OLE-2	Product and Brand Management	(2+0)	D

SUMMARY

Semester	SGPA	CGPA	Semester	SGPA	CGPA
Sem-I	5.79	NA	Sem-V	8.43	7.97
Sem-II	7.57	6.98	Sem-VI	7.16	7.83
Sem-III	8.62	7.61	Sem-VII	8.38	7.89
Sem-IV	8.38	7.84	Sem-VIII	--	--

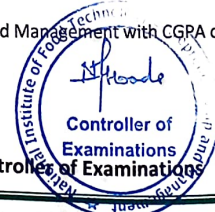
Certified that the student has completed his/her **Seven Semesters** of B.Tech.(Out of 8 Semester Course) in Food Technology and Management with CGPA of **7.89** as per details given above.

Dated: 21.06.2023

Prepared By

Verified By

Controller of Examinations



GRADING SYSTEM:

A Letter Grade on 10 Point Scale is awarded to a student in a course based on the total marks obtained from Continuous Assessment Test, End Term Examination and Practical Examination.

Letter Grade :

“O”	:	90-100%	“A”	:	80-89%	“B”	:	70-79%
“C”	:	60-69%	“D”	:	50-59%	“P”	:	40-49%
“F”	:	00-39%						

Point Grade:

“O”	:	10	“A”	:	9	“B”	:	8
“C”	:	7	“D”	:	6	“P”	:	5
“F”	:	0						

ABBREVIATIONS:

L : Theory and Embedded Laboratory

P : Practical

SGPA : Semester Grade Point Average

CGPA : Cumulative Grade Point Average

OGPA : Overall Cumulative Grade Point Average

CGPA/OGPA CALCULATION:

CGPA/OGPA is obtained by dividing the sum of product of Semester Grade Point Average (SGPA) earned and Credits (C) of a registered course for Number of Courses (n) by total number of credits registered (Ci)

$$\frac{\sum_{i=1}^n C_i \times GP_i}{\sum_{i=1}^n C_i}$$

Note: Conversion of CGPA/OGPA to Percentage Marks:

CGPA/OGPA obtained by a student shall be multiplied by a multiplying factor of 10.0 to convert it to percentage marks. Example: CGPA/OGPA of 6.4 is equivalent to 6.4 x 10 = 64% marks.



राष्ट्रीय खाद्य प्रौद्योगिकी उद्यमशीलता एवं प्रबंधन संस्थान
(सम विश्वविद्यालय एवं खाद्य प्रसंस्करण उद्योग मंत्रालय, भारत सरकार के अधीन स्वायत्त संस्थान)
National Institute of Food Technology Entrepreneurship and Management
(Deemed to be University & Autonomous Institute under Ministry of Food Processing Industries, Government of India)

TO WHOMSOEVER IT MAY CONCERN


This is to certify that **Mr. Mudit Bajaj**, Roll No. **119066**, is a bonafide student of B.Tech (Food Technology & Management) from Department of Food Science & Technology, National Institute of Food Technology and Entrepreneurship Management, a Deemed to be University under De Novo Category, during academic sessions of 2019-23. He has completed his 7th Semester of B.Tech. (Out of 8th Semester course) successfully with a score of **7.89 CGPA (78.9% on a 10 point scale)** and currently appeared in 4th Year, 8th Semester examination in academic year 2022-23 and the result is expected to declare by 31st July, 2023.

This is to certify that as per Examination Regulations of NIFTEM, the Conversion Formula from CGPA to percentage is $CGPA \times 10$.

The medium of instruction and examination during the whole course was English.

As per the office records his/her conduct during this period was found to be satisfactory.

Date: 21.06.2023


Dr. Narendra Hooda
Controller of Examinations