



Aditya Education Trust's

ADITYA COLLEGE OF FOOD TECHNOLOGY, BEED.

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Sarda Estate, Pimpalner Road, Beed - 431 122.

E-mail :- aditya_foodtech@rediffmail.com

Ref. No. ACFT/ Grade /SO/ /2020

Date: 8 / 12 /2020

GRADE CARD

Name of Student: AMBHURE VISHAL LIMBAJI

REG. NO. 2017FTAD05

Sr. No	Course No.	Course Title	Credit	Grade Point	Credits Point
SEMESTER-I					
1	FPT-111	Principles of Food Processing	2+1=3	6.7	20.1
2	FPT-112	Postharvest Management of Fruits and Vegetables	2+1=3	7.2	21.6
3	FE-111	Engineering Drawing and Graphics	1+2=3	6.7	20.1
4	FE-112	Fluid Mechanics	2+1=3	7.2	21.6
5	FE-113	Mathematics	2+0=2	5.4	10.8
6	FCN-111	Environmental Science and Disaster Management	1+1=2	6.9	13.8
7	FCN-112	Biochemistry	1+1=2	7.1	14.2
8	FMS-111	General Microbiology	2+1=3	7.4	22.2
9	FSM-111	Computer Programming and Data Structure	1+2=3	8.3	24.9
SEMESTER-II					
1	FPT-123	Cereal Processing	2+1=3	7.4	22.2
2	FPT-124	Food Packaging Technology	1+1=2	8.7	17.4
3	FCN-123	Human Nutrition	2+1=3	7.3	21.9
4	FCN-124	Food Chemistry of Macronutrients	2+1=3	6.4	19.2
5	FE-124	Heat and Mass Transfer	2+1=3	7.7	22.1
6	FE-125	Statistical Methods and Numerical Analysis	1+1=2	6.6	13.2
7	FMS-122	Food Microbiology	2+1=3	6.6	19.8
8	FSM-122	Information and Communication Technology	1+1=2	7.0	14.0
9	DEG-124	Democracy, Election and Good Governance	0+1=1	7.2	7.2
10	NSS-123	National Service Scheme	1+0=1	8.0	8.0
11	PEY-122	Physical Education and Yoga	0+1=1	8.4	8.4
SEMESTER-III					
1	FPT-235	Legumes and Oilseeds Technology	2+1=3	7.0	21.0
2	FPT-236	Meat, Poultry and Fish Technology	2+1=3	7.3	21.9
3	FPT-237	Processing Technology of Beverages	1+1=2	7.1	14.2
4	FPT-238	Processing of Milk and Milk Products	2+1=3	6.7	20.1
5	FCN-235	Food Chemistry and Micronutrients	2+1=3	6.7	20.1
6	FE-236	Energy Generation and Conservation	2+1=3	6.9	20.7
7	FE-237	Unit Operations in Food Processing – I	2+1=3	7.2	21.6
8	FMS-233	Industrial Microbiology	2+1=3	6.3	18.9
9	FPO-231	Student READY – Industrial Tour (I)	0+1=1	6.6	6.6
SEMESTER-IV					
1	FPT-249	Wheat Milling and Baking Technology	2+1=3	7.3	21.9
2	FPT-2410	Fruits and Vegetables Processing	2+1=3	7.9	20.7
3	FPT-2411	Processing of Spices and Plantation Crops	2+1=3	6.7	20.1
4	FE-248	Unit Operations in Food Processing – II	2+1=3	7.3	21.9
5	FE-249	Post Harvest and Storage Engineering	2+1=3	7.3	21.9
6	FCN-246	Food Additives and Preservatives	1+1=2	8.1	16.2
7	FMS-244	Food Safety and Microbial Standards	2+1=3	6.9	20.7
8	FSM-243	ICT Application in Food Industry	1+2=3	8.2	24.6

SEMESTER-V					
1	FPT-3512	Confectionary and Snacks Technology	2+1=3	7.9	23.7
2	FPT-3513	Food Extrusion Technology	1+1=2	7.4	14.8
3	FE-3510	Biochemical Engineering	2+1=3	6.6	19.8
4	FE-3511	Food Refrigeration and Cold Storage	2+1=3	6.8	20.4
5	FCN-357	Instrumental Techniques In Food Analysis	0+2=2	7.7	15.4
6	FMS-355	Food Biotechnology	2+1=3	7.2	21.6
7	FBM-354	Entrepreneurship Development	2+1=3	7.3	21.9
8	FBM-355	Business management and Economics	2+0=2	8.6	17.2
9	FBM-356	Food Laws and Regulations	2+1=3	8.3	24.9
10	FPO-352	Student READY – Industrial Tour (II)	0+1=1	8.6	8.6
SEMESTER-VI					
1	FPT-3614	Food Quality and Sensory Evaluation	2+1=3	7.6	22.8
2	FE-3612	Food Processing Equipment Design	1+1=2	7.6	15.2
3	FE-3613	Food Plant Design and Layout	2+1=3	7.6	22.8
4	FE-3614	Instrumentation and Process Control	2+1=3	7.6	22.8
5	FCN-368	Enzymes in Food Industry	1+1=2	7.6	15.2
6	FMS-366	Food Plant Sanitation	2+1=3	7.7	23.1
7	FMS-367	Quality Assurance and Certification	2+1=3	7.6	22.8
8	FBM-367	Project Preparation and Management	1+1=2	7.6	15.2
9	FBM-368	Marketing Management and International Trade	2+0=2	7.6	15.2
10	FBM-369	Communication Skills and Personality Development	1+1=2	7.6	15.2
TOTAL			145	7.27	1054.4

(Note: The result is as per college record, if any change found from university record will be

E1.6 equivalent Percentage Marks & Class : 7%

Grade Points Obtained : 1054.4

Credit Completed : 145

Cumulative Grade Point Average (CGPA) : 7.27

Equivalent Percentage Marks & Class : 72.7%

R=Repeat * = Grace

≥ 8.50 & above : First Division With Distinction

≥ 7.50 to 8.56 : First Division

≥ 6.00 to 7.49 : Second Division

≥ 5.50 to 5.99 : Pass Class

Prepared By

Checked By

Principal

College of Food Technology
Beed-431 122