



Vasanthrao Naik Marathwada Agricultural University, Parbhani

वसंतराव नाईक मराठवाडा कृषि विद्यापीठ, परभणी

(Maharashtra State)

INDIA



TRANSCRIPT

FACULTY OF AGRICULTURAL TECHNOLOGY

Name of the student : **Khandare Ramrao Dnyanoba**

Institution : Queen's College of Food Technology,
Aurangabad

Year of Admission : 2012

Registration No. : **2012 QCFT 32 B**

Year of Leaving : 2016

Medium of Instruction : English

Course: Bachelor of Technology
(Food Technology)

COURSE NO.	TITLE OF THE COURSE	CREDITS	GRADE POINTS REDUCED TO 10 POINTS	CREDIT POINTS (CREDIT X G.P)
I Semester				
FST-111	Principles of Food Processing	3	6.9	20.7
FST-112	Food Production Trends and Programmes	2	5.5	11.0
FCN-111	Biochemistry	3	6.8	20.4
FCN-112	Food Chemistry-I	3	6.5	19.5
FE-111	Engineering Drawing	1	8.4	8.4
FE-112	Fluid Mechanics and Hydraulics	2	6.6	13.2
FIM-111	Fundamentals of Microbiology	3	5.5	16.5
II Semester				
FST-123	Post Harvest Management of Fruit and Vegetable	3	6.5	19.5
FST-124	Cereal Processing	3	6.9	20.7
FCN-123	Food Chemistry-II	3	5.5	16.5
FCN-124	Human Nutrition	3	7.1	21.3
FE-123	Energy Generation and Conservation	3	6.3	18.9
FE-124	Heat and Mass Transfer	2	7.6	15.2
FIM-122	Food Microbiology	3	7.1	21.3
III Semester				
FST-235	Legume and Oilseed Technology	3	6.1	18.3
FST-236	Meat, Poultry and Fish Technology	3	7.5	22.5
FST-237	Wheat Milling and Baking Technology	3	7.6	22.8
FST-238	Confectionery Technology	2	8.0	16.0
FCN-235	Techniques in Food Analysis	3	7.3	21.9
FE-235	Food Processing Equipments-I	3	6.7	20.1
FE-236	Food Packaging	3	7.1	21.3
FIM-233	Fermentation and Industrial Microbiology	3	7.3	21.9
IV Semester				
FST-249	Fruit and Vegetable Processing	3	7.2	21.6
FST-2410	Food Quality	2	8.1	16.2
FST-2411	Processing of Milk and Milk Products	2	7.1	14.2
FST-2412	Spice and Flavor Technology	3	7.4	22.2
FCN-246	Food Additives	3	7.7	23.1
FCN-247	Environmental Science	3	6.4	19.2
FE-247	Food Processing Equipments-II	3	7.3	21.9
FIM-244	Food Safety and Microbial Standards	3	6.6	19.8

COURSE NO.	TITLE OF THE COURSE	CREDITS	GRADE POINTS REDUCED TO 10 POINTS	CREDIT POINTS (CREDIT X G.P)
V Semester				
FST-3513	Food Industry By-products and Waste Utilization	2	7.1	14.2
FST-3514	Carbonated Beverage Technology	2	7.4	14.8
FE-358	Refrigeration Engineering and Cold Chain	3	7.4	22.2
FE-359	Biochemical Engineering	3	6.5	19.5
FE-3510	Instrumentation and Process Control	3	6.5	19.5
FIM-355	Food Biotechnology	3	5.7	17.1
FTBM-351	Co-operation, Marketing and Finance	3	6.9	20.7
FTBM-352	Business Management and International Trade	2	6.7	13.4
VI Semester				
FST-3615	Product Development and Formulation	2	6.2	12.4
FST-3616	Speciality Foods	3	5.8	17.4
FST-3617	Extrusion Technology	2	6.0	12.0
FST-3618	Quality Assurance and Certification	3	6.3	18.9
FE-3611	Food Plant Design and Layout	3	7.3	21.9
FIM-366	Food Hygiene and Sanitation	3	6.7	20.1
FTBM-363	Entrepreneurship Development and Communication Skills	2	6.9	13.8
FTBM-364	Food Laws and Regulations	3	6.7	20.1
FTBM-365	Seminar	1	8.0	8.0
VII Semester				
	Experiential Learning Programme(Hands on Training)	25	8.0	200.0
VIII Semester				
	Inplant Training Industrial (Evaluation)	15	7.8	117.0
	Inplant Training (Report+ Viva-voce)	15	Satisfactory	

Grade Points obtained : **1169.1**

Credit Completed : **165**

Cumulative Grade Point Average (CGPA) : **7.09**

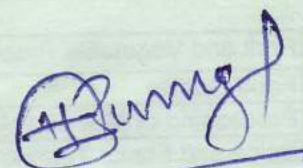
Equivalent Percentage of Marks & Class : **70.90 Second**

R = Repeat

- 8.50 and above : First Division with Distinction
- 7.50 to 8.49 : First Division
- 6.00 to 7.49 : Second Division
- 5.50 to 5.99 : Pass class

PARBHANI

DATE : 21 JUN 2016


Deputy Registrar (Academic)
DEPUTY REGISTRAR
VNMKV, Parbhani