

SAM HIGGINBOTTOM UNIVERSITY OF AGRICULTURE, TECHNOLOGY & SCIENCES
Allahabad-211007 U.P., India

Examination Details

P.ID. No. : 17BTFT073

Name : GRISHMA

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Semester 1			
Subject Code	Subject Name		Grade
AGRN 314	CROP PRODUCTION TECHNOLOGY		6.1 (P)
BIOL 317	INTRODUCTORY BIOLOGY		7.8 (P)
ECE 407	ELECTRONICS & INSTRUMENTATION		6.4 (P)
EE 303	ELEMENTS OF ELECTRICAL ENGINEERING		7.4 (P)
ENVS 502	ENVIRONMENTAL STUDIES AND DISASTER MANAGEMENT		6.8 (P)
LNG 306	ENGLISH LANGUAGE		6.9 (P)
ME 310	WORKSHOP TECHNOLOGY		8.5 (P)
ME 313	ENGINEERING DRAWING AND GRAPHICS		8.6 (P)
MVE 301	MORAL AND VALUE EDUCATION		7.9 (P)
		S.G.P.A 7.4	C.G.P.A 7.4
Semester 2			
Subject Code	Subject Name		Grade
CE 406	FLUID MECHANICS		7.3 (P)
FPE 304	FOOD CHEMISTRY OF MACRONUTRIENTS		6.3 (P)
FPE 305	POST HARVEST ENGINEERING		6.2 (P)
FPE 306	FOOD PRESERVATION		7.5 (P)
IM 349	INTRODUCTORY MICROBIOLOGY		6.6 (P)
LNG 307	COMMUNICATION SKILLS, TECHNICAL WRITING AND PERSONALITY DEVELOPMENT		8.7 (P)
MAS 411	ENGINEERING MATHEMATICS - I		5.2 (P)
ME 311	FOOD THERMODYNAMICS		7.9 (P)
		S.G.P.A 6.93	C.G.P.A 7.16
Semester 3			

Subject Code	Subject Name		Grade
BCBE 507	FOOD AND NUTRITIONAL BIOCHEMISTRY		6.9 (P)
CSIT 428	COMPUTER PROGRAMMING AND DATA STRUCTURES		6.4 (P)
FPE 423	FOOD CHEMISTRY OF MICRONUTRIENTS		6.9 (P)
FPE 424	PROCESSING TECHNOLOGY OF LIQUID MILK		8.2 (P)
FPE 425	PROCESSING TECHNOLOGY OF CEREALS		7.6 (P)
FPE 426	UNIT OPERATIONS IN FOOD PROCESSING - I		6.1 (P)
MAS 490	ENGINEERING MATHEMATICS - II		5.4 (P)
ME 307	HEAT AND MASS TRANSFER IN FOOD PROCESSING		6.3 (P)
		S.G.P.A 6.61	C.G.P.A 6.98
Semester 4			
Subject Code	Subject Name		Grade
BAM 405	BUSINESS MANAGEMENT AND ECONOMICS		6.2 (P)
FPE 427	PROCESSING TECHNOLOGY OF DAIRY PRODUCTS		7.2 (P)
FPE 428	PROCESSING TECHNOLOGY OF LEGUMES AND OILSEEDS		8.1 (P)
FPE 526	UNIT OPERATIONS IN FOOD PROCESSING - II		6.2 (P)
IM 504	PRINCIPLES OF FOOD AND DAIRY MICROBIOLOGY		5.9 (P)
IM 601	FERMENTATION TECHNOLOGY		5.4 (P)
MAS 511	STATISTICAL METHODS		5.5 (P)
MCE 405	INTRODUCTION TO FOOD BIOTECHNOLOGY		5.3 (P)
ME 423	FOOD REFRIGERATION AND COLD CHAIN		5.9 (P)
		S.G.P.A 6.19	C.G.P.A 6.76
Semester 5			
Subject Code	Subject Name		Grade
BAM 501	MARKETING MANAGEMENT AND		7.8 (P)

	INTERNATIONAL TRADE		
CSIT 430	ICT APPLICATIONS IN FOOD INDUSTRY		7.7 (P)
FPE 527	PROCESSING OF SPICES AND PLANTATION CROPS		8.5 (P)
FPE 528	PROCESSING TECHNOLOGY OF FRUITS AND VEGETABLES		6.9 (P)
FPE 529	PROCESSING OF MEAT AND POULTRY PRODUCTS		6.8 (P)
FPE 530	INSTRUMENTATION TECHNIQUES IN FOOD ANALYSIS		6.0 (P)
FPE 530	INSTRUMENTATION TECHNIQUES IN FOOD ANALYSIS		6.0 (P)
FPE 531	FOOD PROCESS EQUIPMENT DESIGN		7.4 (P)
FPE 531	FOOD PROCESS EQUIPMENT DESIGN		7.4 (P)
FPE 532	FOOD STORAGE ENGINEERING		8.4 (P)
FPE 532	FOOD STORAGE ENGINEERING		8.4 (P)
FPE 533	BAKERY, CONFECTIONERY AND SNACK PRODUCTS		6.9 (P)
		S.G.P.A 7.42	C.G.P.A 6.89
Semester 6			
Subject Code	Subject Name		Grade
BAM 505T	PROJECT PREPARATION AND MANAGEMENT		8.5 (P)
EE 604T	INSTRUMENTATION AND PROCESS CONTROL IN FOOD INDUSTRY		7.8 (P)
FPE 534T	TECHNOLOGY OF BEVERAGES		7.6 (P)
FPE 535T	FOOD PLANT SANITATION		8.5 (P)
FPE 536T	FOOD PACKAGING TECHNOLOGY AND EQUIPMENT		7.4 (P)
FPE 537T	PROCESSING PROCESSING OF FISH AND MARINE PRODUCTS		8.5 (P)
FPE 538T	SENSORY EVALUATION OF FOOD PRODUCTS		8.3 (P)
FPE 539T	FOOD ADDITIVES AND PRESERVATIVES		8.3 (P)
FPE 539T	FOOD ADDITIVES AND PRESERVATIVES		8.3 (P)
FPE 540	FOOD QUALITY, SAFETY, STANDARDS AND CERTIFICATION		8.1 (P)
		S.G.P.A 8.05	C.G.P.A 7.02