



**CEWS**  
**Queen's College Of Food Technology & Research Foundation**  
**Aurangabad**

Ref.No.09/QCFT/GC/15-16/

**GRADE CARD**

Name of the Student : **Mr. Pathan Afroz**  
 Registration Number : **2012QCFT46B**

Year of Admission : 2012  
 Course : B.Tech ( Food Technology)

| Course No.    | Title of the course                 | Credits | Grade points         | Credit points           |
|---------------|-------------------------------------|---------|----------------------|-------------------------|
|               |                                     |         | reduced to 10 points | (Credit X Grade Points) |
| Semester- I   |                                     |         |                      |                         |
| FST-111       | Prin.of Food Processing             | 3       | 5.7                  | 17.1                    |
| FST-112       | Food Production Trends & Programmes | 2       | 5.9                  | 11.8                    |
| FCN-111       | Bio-Chemistry                       | 3       | 5.7                  | 17.1                    |
| FCN-112       | Food Chemistry-I                    | 3       | 6.7                  | 20.1                    |
| FE-111        | Engineering Drawing                 | 1       | 8.2                  | 8.2                     |
| FE-112        | Fluid Mechanics and Hydraulics      | 2       | 7.3                  | 14.6                    |
| FIM-111       | Fundamentals of Microbiology        | 3       | 5.7                  | 17.1                    |
| Semester- II  |                                     |         |                      |                         |
| FST-123       | PHM of Fruits & Vegetables          | 3       | 7.1                  | 21.3                    |
| FST-124       | Cereal Processing                   | 3       | 6.8                  | 20.4                    |
| FCN-123       | Food Chemistry-II                   | 3       | 6.3                  | 18.9                    |
| FCN-124       | Human Nutrition                     | 3       | 7.6                  | 22.8                    |
| FE-123        | Energy Generation & Conservation    | 3       | 5.9                  | 17.7                    |
| FE-124        | Heat & Mass Transfer                | 2       | 6.6                  | 13.2                    |
| FIM-122       | Food Microbiology                   | 3       | 7.5                  | 22.5                    |
| Semester- III |                                     |         |                      |                         |
| FST-235       | Legumes & Oilseed Technology        | 3       | 6                    | 18                      |
| FST-236       | Meat, Poultry & Fish Technology     | 3       | 7                    | 21                      |
| FST-237       | Wheat Milling & Baking Technology   | 3       | 6.5                  | 19.5                    |
| FST-238       | Confectionery Technology            | 2       | 7.6                  | 15.2                    |
| FCN-235       | Techniques in Food Analysis         | 3       | 7.5                  | 22.5                    |
| FE-235        | Food Processing Equipments-I        | 3       | 5.5                  | 16.5                    |
| FE-236        | Food Packaging                      | 3       | 6.3                  | 18.9                    |
| FIM-233       | Fermentation & Industrial Micro.    | 3       | 6.5                  | 19.5                    |
| Semester- IV  |                                     |         |                      |                         |
| FST-249       | Fruit & Vegetable Processing        | 3       | 6.4                  | 19.2                    |
| FST-2410      | Food Quality                        | 2       | 8                    | 16                      |
| FST-2411      | Processing of Milk & Milk Products  | 2       | 6.5                  | 12                      |
| FST-2412      | Spice & Flavor Technology           | 3       | 6.9                  | 20.7                    |
| FCN-246       | Food Additives                      | 3       | 6.9                  | 20.7                    |
| FCN-247       | Environmental Science               | 3       | 5.8                  | 17.4                    |
| FE-247        | Food Processing Equipments-II       | 3       | 6.4                  | 19.2                    |
| FIM-244       | Food Safety & Microbial Standards   | 3       | 6.9                  | 20.7                    |

*Handwritten signature*

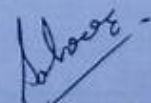
| Semester- V |                                           |   |     |      |
|-------------|-------------------------------------------|---|-----|------|
| ST-3513     | Food Industry By-products & Waste Utiliz. | 2 | F   | F    |
| ST-3514     | Carbonated Beverage Technology            | 2 | F   | F    |
| E-358       | Refrigeration Engineering & Cold Chain    | 3 | 5.8 | 17.4 |
| E-359       | Biochemical Engineering                   | 3 | F   | F    |
| E-3510      | Instrumentation & Process Control         | 3 | 6.1 | 18.3 |
| M-355       | Food Biotechnology                        | 3 | 6.1 | 18.3 |
| BM-351      | Co-operation, Marketing & Finance         | 3 | 5.7 | 17.1 |
| BM-352      | Business Mangt. & International Trade     | 2 | F   | F    |

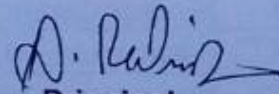
| Semester- VI |                                       |   |     |      |
|--------------|---------------------------------------|---|-----|------|
| ST-3615      | Product Development & Formulation     | 2 | 6   | 12   |
| ST-3616      | Speciality Foods                      | 3 | 7.3 | 21.9 |
| ST-3617      | Extrusion Technology                  | 2 | 5.8 | 11.6 |
| ST-3618      | Quality Assurance & Certification     | 3 | 5.7 | 17.1 |
| E-3610       | Food Plant Design & Layout            | 3 | 6.7 | 20.1 |
| M-366        | Food Hygiene and Sanitation           | 3 | 8.3 | 24.9 |
| BM-363       | Entrepreneurship Devp. & Comn. Skills | 2 | 5.7 | 11.4 |
| BM-364       | Food Laws and Regulations             | 3 | 5.9 | 17.7 |
| BM-365       | Seminar                               | 1 | 8   | 8    |

|                                        |                          |
|----------------------------------------|--------------------------|
| Credits Completed                      | 125                      |
| Credits Points Obtained                | 755.6                    |
| Cumulative Grade Point Average (CGPA)  | 6.0448                   |
| Equivalent Percentage of Marks & Class | 60.448 (Second Division) |

Place Aurangabad  
Date 22/07/2016

  
Jr. Clerk

  
Advisor

  
Principal  
**Principal**  
**Queen's College of Food**  
**Technology & Research**  
**Foundation, Aurangabad**



CEWS

QUEEN'S COLLEGE OF FOOD TECHNOLOGY & RESEACH FOUNDATION  
AURANGABAD

(Affiliated to Vasantao Naik Marathwada Krishi Vidyapeeth, Parbhani)

Ref: 09/QCFT/15-16/18

Date: 14.06.2016

**BONAFIDE CERTIFICATE**

This is to certify that **Mr. Pathan Afroz Dilvarkha** is a bonafide student of B. Tech. (Food Technology), at our institute for the academic year 2016-17

(VII Semester) IV Year with Registration No. **2012QCFT46B**.

Advisor

Principal  
Principal

Queen's College of Food  
Technology & Research  
Foundation, Aurangabad