Roll No.: Name: 113FT0558 SRABANI SAHU

Joined: Branch :

AY 2013-14

Graduated:

AY 2018-19

6th Semester

FOOD PROCESS ENGINEERING

6.65		(CGPA):	Cumulative Grade Point Average (CGPA):	139	dits :	Total Credits:
6.85		GPA):	Semester Grade Point Average (SGPA):	26	Semester Credits :	Semester
A	2	0-0-3	Dairy Process Engineering Laboratory	ss Engine	Dairy Proce	FP377
A	2	0-0-3	Unit Operations in Food Processing Laboratory	ions in Foc	Unit Operat	FP373
Þ	2	0-0-3	Heat and Mass Transfer Laboratory	lass Transf	Heat and M	FP371
>	2	0-0-3	Product Development Laboratory - I	velopment	Product De	FP367
ъ	ట	3-0-0		chnology	Plant Biotechnology	LS318
70	ω	3-0-0	Food Process Equipment and Plant Design	ss Equipm	Food Proce	FP351
0	4	3-1-0	Food Process Refrigeration and Air Conditioning	ss Refriger	Food Proce	FP335
100	4	3-1-0	ering	ss Engine	Dairy Process Engineering	FP333
ъ	4	3-1-0		achines	Electrical Machines	EE307
Grade	Credits	L-T-P	Subject Name			Subject
			5th Semester			

	rage (CGPA):	Cumulative Grade Point Average (CGPA):	190	dits :	Total Credits:
	ige (SGPA):	Semester Grade Point Average (SGPA):	28	Semester Credits:	Semester
0	0-0-0	Short term Industrial / Research Experience	dustrial / F	Short term In	FP493
0	0-0-0		oject - I	Research Project - I	FP491
0	0-0-	Writing - I	Technical	Seminar and Technical Writing - I	FP495
w	0-0-3	Food Packaging and Storage Design Laboratory	ing and S	Food Packag	FP475
w	00	g Laboratory	rocessin	Horticultural Processing Laboratory	FP473
ω		Livestock, Fish and Marine Products Processing Laboratory	sh and Ma	Livestock, Fis	FP471
0	3-04	Introduction to Indian Society and Social Structure	o Indian S	Introduction to	HS330
0	3-0-0	Processing of Livestock, Fish and Marine Products	Livestoc	Processing of	FP435
0	3-1-0	Food Packaging and Storage Engineering	ing and S	Food Packag	FP337
0	3-1-0	Simulation Modeling and Optimization Techniques in Chemical Process	odeling ar	Simulation Modelii Chemical Process	CH421
-0	L-T-P	Subject Name			Subject Code
		7th Semester			

A Committee of the Comm
Semester Grade Point Average (SGPA):
0-0-0
Food Process Refrigeration and Air Conditioning Laboratory 0-0-3
0-0-0
0-0-3
3-0-0
3-0-0
3-0-0
3-0-0
Processing of Spices, Condiments and Plantation crops 3-0-0
L-T-P

<b>Total Credits:</b>	Semester	FP496	FP494	FP476	FP474	FP472	HS332	FP428	FP426	CH611	FP492	Subject	
dits :	Semester Credits:	Comprehensive Viva-voce	Seminar and Technical Writing-II	Bakery and C	Food Analysis	Experimental	Post-Liberaliz	Food Industry	Food Analysis and Quality Control	Bioenergy Engineering	Research Project -II		
216	26	ve Viva-v	Technical	onfection	s and Qui	Design a	ation Tra	By-Prod	s and Qua	gineering	ject -II		5
Cumulative Grade Point Average (CGPA):	Semester Grade Point Average (SGPA):	oce	Writing-II	Bakery and Confectionery Technology Laboratory	Food Analysis and Quality Control Laboratory	Experimental Design and Statistical Methods Laboratory	Post-Liberalization Transformations in India	Food Industry By-Product and Waste Management	lity Control			Subject Name	8th Semester
CGPA):	GPA):	0-0-0	0-0-0	0-0-3	0-0-3	0-0-3	300	3-0-0	3-0-0	3-0-0	0-0-0	L-T-P	
		2	2	2	2	2	w	3	w	3	4	Credits	
6.87	7.04	83	8	A	8	В	D	ס	0	D	В	Grade	

Good	Very Good	Excellent	Performance
8	Þ	Ex	Grade
80	9	10	Grade Point
Pass	Average	Fair	Performance
Ф	D	C	Grade
5	6	7	Grade Point
Debarred	Incomplete Assesment	Fall	Performance
×	-	т	Grade
•1:1		2	Grade Point

Date: 24 Dec 2018

REMARKS:

COMPARED BY

ASSISTANT REGISTRAR (ACADEMIC) Munum

Assistant Registrar (Academic-UG & PG) National Institute of Technology Rourketa-769008 (Odisha) India