

SHUATS

Student Information

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Examination Details

P.ID. No. : 16BTFT074
Name : SAKSHI BAIDYA
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Mother's Name : REKHA BAIDYA
Program : B.Tech. Food Technology



Semester 1				
Subject Code	Subject Name	Credit Hrs	Grade	
ME 301	ENGINEERING GRAPHICS	2	8.6	
ME 304	WORKSHOP PRACTICE	4	7.2	
MVE 301	MORAL AND VALUE EDUCATION	2	8.5	
PHY 311	ENGINEERING PHYSICS - I	4	6.6	
APFE 301	FUNDAMENTALS OF FOOD TECHNOLOGY	3	8.2	
ECON 331	PRINCIPLES OF ECONOMICS	2	6.6	
MAS 312	ELEMENTARY MATHEMATICS	3	6.2	
MBFT 349	INTRODUCTORY MICROBIOLOGY	3	6.4	
			S.G.P.A 7.17	C.G.P.A 7.17
Semester 2				
Subject Code	Subject Name	Credit Hrs	Grade	
EE 302	ELECTRICAL ENGINEERING	4	6.6	
APFE 303	PRINCIPLES OF FOOD ENGINEERING	3	7.4	
CHEM 563	FOOD CHEMISTRY	5	9	
LNG 304	PROFESSIONAL COMMUNICATION AND TECHNICAL WRITING	3	7.4	
APFE 302	PRINCIPLES OF FOOD PROCESSING AND PRESERVATION	3	7.9	
CSIT 401	COMPUTER AND LANGUAGES	4	7.3	
MAS 411	ENGINEERING MATHEMATICS - I	4	5.3	
ME 401	ENGINEERING GRAPHICS - II	2	8.7	
			S.G.P.A 7.4	C.G.P.A 7.3

Semester 3				
Subject Code	Subject Name	Credit Hrs	Grade	
MAS 511	STATISTICAL METHODS	3	6.7	
APFE 401	ENGINEERING PROPERTIES OF BIOLOGICAL MATERIALS	3	8.2	
APFE 410	PRINCIPLES OF FOOD QUALITY AND SAFETY	3	7.9	
CE 401	ENGINEERING MECHANICS	3	7.7	
ECE 301	BASIC ELECTRONIC	4	7.7	
MCE 405	INTRODUCTION TO FOOD BIOTECHNOLOGY	3	7	
ME 503	HEAT AND MASS TRANSFER	4	6.2	
MAS 490	ENGINEERING MATHEMATICS - II	4	6.3	
			S.G.P.A 7.16	C.G.P.A 7.25
Semester 4				
Subject Code	Subject Name	Credit Hrs	Grade	
APFE 513	QUANTITATIVE TECHNIQUES IN FOOD PROCESSING	4	7.8	
APFE 411	PRINCIPLES OF THERMAL AND NON-THERMAL FOOD PROCESSING	3	7	
CE 406	FLUID MECHANICS	4	7	
APFE 501	FOOD HANDLING & STORAGE ENGINEERING	3	6.1	
EE 402	ELECTRICAL MACHINES	4	8.9	
ENVS 415	ENVIRONMENTAL STUDIES - I	2	7.2	
ME 408	ENGINEERING THERMODYNAMICS	3	8.9	
ME 502	REFRIGERATION AND AIR CONDITIONING	3	7.7	
			S.G.P.A 7.63	C.G.P.A 7.35
Semester 5				
Subject Code	Subject Name	Credit Hrs	Grade	
APFE 611	FOOD PACKAGING TECHNOLOGY	3	7.2	
APFE 408	TECHNOLOGY OF DAIRY PRODUCTS	2	6.3	
APFE 404	CEREAL, PULSES & OIL SEEDS TECHNOLOGY	4	8.6	
APFE 409	PROCESSING OF MARINE PRODUCTS	2	8	
ECE 512	INSTRUMENTATION AND CONTROL ENGINEERING	3	6.9	
ENVS 416	ENVIRONMENTAL STUDIES - II	2	8.1	
MBFT 504	PRINCIPLES OF FOOD AND DAIRY MICROBIOLOGY	3	7.8	
AET 400	TRAINING - I	1	--	S
ME 511	BOILER TECHNOLOGY	2	8.8	

			S.G.P.A 7.74	C.G.P.A 7.41
Semester 6				
Subject Code	Subject Name	Credit Hrs	Grade	
APFE 506	FRUITS AND VEGETABLE PROCESSING	3	7.5	
APFE 403	BEVERAGES TECHNOLOGY	4	7.7	
ABM 402	AGRI - BUSINESS MANAGEMENT	3	7.6	
APFE 504	UNIT OPERATIONS IN FOOD ENGINEERING	4	7.9	
APFE 605	BAKING AND CONFECTIONERY TECHNOLOGY	3	8.1	
APFE 503	TECHNOLOGY OF MEAT AND POULTRY PRODUCTS	3	6.4	
APFE 514	ENERGY MANAGEMENT IN FOOD INDUSTRIES	2	7.5	
APFE 515	FOOD ADDITIVES	2	8.2	
			S.G.P.A 7.61	C.G.P.A 7.44
Semester 7				
Subject Code	Subject Name	Credit Hrs	Grade	
AET 500	TRAINING - II	1	--	S
AET 699A	PROJECT (PROJECT FORMULATION)	3	--	S
APFE 602	FOOD PROCESS EQUIPMENT DESIGN	3	6.5	
APFE 604	EXTRUSION TECHNOLOGY	3	8	
APFE 507	QUALITY CONTROL IN FOOD INDUSTRY	3	7.6	
APFE 509	FERMENTED FOOD PRODUCTS	3	8.2	
APFE 612	MARKETING OF FOOD PRODUCTS	2	8.1	
APFE 505	DRYING AND DEHYDRATION OF FOOD	3	8.3	
APFE 616	PROCESSING OF SPICE AND PLANTATION CROPS	3	8.7	
APFE 510	DAIRY ENGINEERING	3	9.5	
AET 580	SEMINAR - I	1	8.8	
			S.G.P.A 8.14	C.G.P.A 7.54
Semester 8				
Subject Code	Subject Name	Credit Hrs	Grade	
APFE 508P	FOOD PLANT SANITATION AND WASTE MANAGEMENT	1	7.2	
APFE 508T	FOOD PLANT SANITATION AND WASTE MANAGEMENT	2	7.3	
APFE 601	FOOD PLANT DESIGN AND MAINTENANCE	3	9.1	
APFE 603	FOOD PLANT OPERATIONS MANAGEMENT	3	8.7	

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AET 680	SEMINAR - II	1	9	
APFE 613	FUNCTIONAL AND MINIMALLY PROCESSED FOODS	2	8.5	
APFE 615	ENTREPRENEURSHIP IN FOOD INDUSTRIES	2	8.6	
APFE 614	FOOD LAWS AND LEGISLATION	2	8.9	
AET 699B	PROJECT (PROJECT EXECUTION AND REPORT)	7	--	S
			S.G.P.A 8.51	C.G.P.A 7.62