

STUDENT PAB SHEET							Semester : 1			
Sl. No.	1									
Registration Number	18LAFT019036									
Name of the Student	NAGARAJ ALLAPPA DARUR									
Programme	Food Processing and Technology									
Batch	FT2018									
S. No.	Course Code	Core - Course Title(19.0 Credits)	Max. Marks	Comp : 1	Comp : 2	Marks	Result	Grade	Credits	
1	18FTC101A	Principles of Food Science	100.0	32	26	58	PASS	B+	3.0	
2	18FTC102A	Biochemistry	100.0	34	25	59	PASS	B+	3.0	
3	18FTC103A	Introduction to Food Technology - I	100.0	30	20	50	PASS	B	4.0	
4	18FTC104A	Food Nutrition and Dietetics	100.0	25	28	53	PASS	B	3.0	
5	18FTL105A	Biochemistry Laboratory	50.0	22	20	42	PASS	A+	1.0	
6	18FTL106A	Food Technology Laboratory-I	50.0	17	17	34	PASS	A	1.0	
7	18FTL107A	Food Nutrition and Dietetics Laboratory	50.0	21	18	39	PASS	A+	1.0	
8	18CSN106A	Computers and Programming with C	100.0	21	24	45	PASS	C	3.0	
			650.0	Total Marks :		380 / 650.0	Core Credits :		19.0 / 19.0	
Non-Core Course Title (3.0 Credits)										
9	18HST103A	Communication Skills - I	100.0	22	29	51	PASS	B	3.0	
			100.0	Total Marks(Non-Core) :		51 / 100.0	Non-Core Credits :		3.0 / 3.0	
Overall Performance			Result :	Pass	Avg. Marks :	58.46 %	SGPA :		6.58	

STUDENT PAB SHEET							Semester : 2		
Sl. No.	1								
Registration Number	18LAFT019036								
Name of the Student	NAGARAJ ALLAPPA DARUR								
Programme	Food Processing and Technology								
Batch	FT2018								
S. No.	Course Code	Core - Course Title(21.0 Credits)	Max. Marks	Comp : 1	Comp : 2	Marks	Result	Grade	Credits
1	18FTC108A	Food Hygiene and Sanitation	100.0	36	29	65	PASS	A	3.0
2	18FTC109A	Food Chemistry-I	100.0	30	21	51	PASS	B	3.0
3	18FTC110A	Fundamentals of Food Engineering	100.0	33	20	53	PASS	B	4.0
4	18FTC111A	Technology of Fruits Vegetables and Plantation Crops	100.0	33	21	54	PASS	B	4.0
5	18FTC112A	Mathematics and Statistics	100.0	31	26	57	PASS	B+	4.0
6	18FTL113A	Food Chemistry Laboratory-I	50.0	19	19	38	PASS	A+	1.0
7	18FTL114A	Fundamentals of Food Engineering Laboratory	50.0	19	18	37	PASS	A	1.0
8	18FTC115A	Computer Applications - 1	50.0	19	22	41	PASS	A+	1.0
			650.0	Total Marks :		396 / 650.0	Core Credits :		21.0 / 21.0
Non-Core Course Title (3.0 Credits)									
9	18HST104A	Communication Skills - II	100.0	29	21	50	PASS	B	3.0
			100.0	Total Marks(Non-Core) :		50 / 100.0	Non-Core Credits :		3.0 / 3.0
Overall Performance			Result :	Pass	Avg. Marks :	60.92 %	SGPA :		6.86

STUDENT PAB SHEET							Semester : 3			
Sl. No.	1									
Registration Number	18LAFT019036									
Name of the Student	NAGARAJ ALLAPPA DARUR									
Programme	Food Processing and Technology									
Batch	FT2018									
S. No.	Course Code	Core - Course Title(17.0 Credits)	Max. Marks	Comp : 1	Comp : 2	Marks	Result	Grade	Credits	
1	18FTC201A	Food Processing	100.0	52	23	75	PASS	A+	3.0	
2	18FTC202A	Food Chemistry-II	100.0	44	21	65	PASS	A	3.0	
3	18FTC203A	Food Microbiology	100.0	40	18	58	PASS	B+	3.0	
4	18FTC204A	Food Process Engineering-I	100.0	51	23	74	PASS	A	4.0	
5	18FTL205A	Food Process Engineering Laboratory-I	50.0	29	16	45	PASS	A+	1.0	
6	18FTL206A	Food Processing Laboratory	50.0	26	18	44	PASS	A+	1.0	
7	18FTL207A	Food Chemistry Laboratory-II	50.0	27	18	45	PASS	A+	1.0	
8	18FTL208A	Food Microbiology Laboratory	50.0	23	15	38	PASS	A+	1.0	
			600.0	Total Marks :		444 / 600.0	Core Credits :		17.0 / 17.0	
Non-Core Course Title (4.0 Credits)										
9	18HST101A	Elements of Social Sciences and Ethics	50.0	23	13	36	PASS	A	2.0	
10	18BTN201A	Environmental Studies	50.0	21	18	39	PASS	A+	2.0	
			100.0	Total Marks(Non-Core) :		75 / 100.0	Non-Core Credits :		4.0 / 4.0	
Overall Performance			Result :	Pass	Avg. Marks :	74.31 %	SGPA :		8.32	

BACHELOR OF SCIENCE IN FOOD PROCESSING TECHNOLOGY

Name : NAGARAJ ALLAPPA DARUR University Reg. No. : 18LAFT019036
Programme : Bachelor of Science in Food Processing Technology Batch : 2018-2021
Semester : IV Examination Name : August 2020

SR. No.	Course Code	Course Title	CE Marks	SEE Marks	Total (CE+SEE) Marks	Result	Credit Earned	Grade
1.	18FTDSE301A	INDUSTRIAL MICROBIOLOGY	42.0	34.0	76.0	PASS	3.0	A+
2.	18FTC210A	FOOD LAWS AND STANDARDS	45.0	34.0	79.0	PASS	3.0	A+
3.	18FTC211A	FOOD QUALITY TESTING AND EVALUATION	38.0	34.0	72.0	PASS	4.0	A
4.	18FTC212A	FOOD PROCESS ENGINEERING-II	41.0	34.0	75.0	PASS	4.0	A+
5.	18FTC213A	TECHNOLOGY OF CEREALS PULSES AND OIL SEEDS	39.0	34.0	73.0	PASS	4.0	A
6.	18FTC214A	MILLETS AND BAKERY TECHNOLOGY	47.0	34.0	81.0	PASS	4.0	A+
7.	18FTL215A	FOOD PROCESS ENGINEERING LABORATORY-II	24.0	17.0	41.0	PASS	1.0	A+
8.	18FTL217A	FOOD QUALITY TESTING LABORATORY	22.0	17.0	39.0	PASS	1.0	A+
9.	18FTDEL305A	INDUSTRIAL MICROBIOLOGY LABORATORY	22.0	17.0	39.0	PASS	1.0	A+
10.	18HST201A	CONSTITUTION, HUMAN RIGHTS AND LAW	17.0	17.0	34.0	PASS	2.0	A
SGPA :					8.68			

[Signature]
22/6/21





RAMAIAH
UNIVERSITY
OF APPLIED SCIENCES

University House
New BEL Road
MSR Nagar
Bangalore-560 054
www.ramaiah-india-org

T 080 4536 6666
F 080 4536 6677
W www.msruas.ac.in

BACHELOR OF SCIENCE IN FOOD PROCESSING TECHNOLOGY

Name : NAGARAJ ALLAPPA DARUR University Reg. No. : 18LAFT019036
Programme : Bachelor of Science in Food Processing Technology Batch : 2018-2021
Semester : V Examination Name : Feb 2021

SR. No.	Course Code	Course Title	CE Marks	SEE Marks	Total (CE+SEE) Marks	Result	Credit Earned	Grade
1.	18FTC209A	INTRODUCTION TO FOOD TECHNOLOGY-II	46.0	35.0	81.0	PASS	4.0	A+
2.	18FTC302A	FOOD PACKAGING TECHNOLOGY	44.0	31.0	75.0	PASS	3.0	A+
3.	18MCC301A	INTRODUCTION TO FINANCE, ACCOUNTING AND AUDIT	44.0	45.0	89.0	PASS	3.0	A+
4.	18MCC303A	INTRODUCTION TO MANAGEMENT AND ENTREPRENEURSHIP	46.0	28.0	74.0	PASS	4.0	A
5.	18FTL303A	ENTREPRENEURSHIP DEVELOPMENT	20.0	20.0	40.0	PASS	4.0	A+
6.	18FTL304A	FOOD PACKAGING TECHNOLOGY LABORATORY	22.0	15.0	37.0	PASS	1.0	A
7.	18FTL216A	FOOD TECHNOLOGY LABORATORY-II	23.0	21.0	44.0	PASS	1.0	A+
8.	18MCL302A	ACCOUNTING AND AUDITING LABORATORY	24.0	23.0	47.0	PASS	1.0	O
9.	18FTL306A	INDUSTRIAL VISIT	22.0	22.0	44.0	PASS	4.0	A+
10.	OPH401a	HERBAL DRUGS	42.0	38.0	80.0	PASS	3.0	A+
SGPA :						8.86		

