

MAHATMA PHULE KRISHI VIDYAPEETH RAHURI

Mokashi College of Food Technology, Rajmachi

GRADE CARD

RegNumber : FTR-2018/021

Course : Bachelor of Food Technology - V

Name : Jadhav Harshvardhan Tanaji

Semester : V

Academic Year : 2020-2021

SR No	SubjectCode	SubjectName	Credits	Theory		Practical		Total Marks	CREDIT POINTS
				Mid Term	University	Lab	Practical		
1	FBM 354	Entrepreneurship Development	2 + 1 = 3	14	67	10	37	128	25.5
2	FBM 355	Business Management and Economics	2 + 0 = 2	16	66			82	16.4
3	FBM 356	Food Laws and Regulations	2 + 1 = 3	16	62	10	36	124	24.9
4	FCN 357	Instrumental Techniques in Food Analysis	0 + 2 = 2			19	58	77	15.4
5	FE 3510	Biochemical Engineering	2 + 1 = 3	16	66	10	36	128	25.5
6	FE 3511	Food Refrigeration and Cold Storage	2 + 1 = 3	17	62	10	30	119	23.7
7	FMS 355	Food Biotechnology	2 + 1 = 3	19	69	9	35	132	26.4
8	FPO 352	Student READY - Industrial Tour II	0 + 1 = 1			10	35	45	9.0
9	FPT 3512	Confectionary and snacks Technology	2 + 1 = 3	19	41	9	36	105	21.0
10	FPT 3513	Food Extrusion Technology	1 + 1 = 2	9	34	9	36	88	17.6

CREDITS COMPLETED : 25
 CREDIT POINTS: 205.4
 GRADE POINTS AVERAGE : 8.2

Total Credit 15 + 10 = 25

Print Date : 26/08/2021 12:30:50



I Class with Distinction

Principal

Dadasaheb Mokashi College of Food Technology,
 Rajmachi, Tal. Karad, Dist. Salara
 Principal / Assistant Registrar

Fail: 4.999 & Below, Pass Class: 5.000-5.999, II Division: 6.000-6.999, I Division: 7.000-7.999, I Class with Distinction: 8.00 and Above

MAHATMA PHULE KRISHI VIDYAPEETH RAHURI

Mokashi College of Food Technology, Rajmachi GRADE CARD

RegNumber : FTR-2018/021

Course : Bachelor of Food Technology - VI

Name : Jadhav Harshvardhan Tanaji

Semester : VI

Academic Year : 2020-2021

SR No	SubjectCode	SubjectName	Credits	Theory		Practical		Total Marks	CREDIT POINTS
				Mid Term	University	Lab	Practical		
1	FBM 367	Project Preparation and Management	1 + 1 = 2	10	38	10	40	98	19.6
2	FBM 368	Marketing Management and International Trade	2 + 0 = 2	14	61			75	15.0
3	FBM 369	Communication Skills and Personality Development	1 + 1 = 2	9	38	10	36	93	18.6
4	FCN 368	Enzymes in Food Industry	1 + 1 = 2	8	38	9	30	85	17.0
5	FE 3612	Food Processing Equipment Design	1 + 1 = 2	6	19	10	37	72	14.4
6	FE 3613	Food Plant Design and Layout	2 + 1 = 3	16	76	10	32	134	26.7
7	FE 3614	Instrumentation and Process Control	2 + 1 = 3	16	48	10	35	109	21.9
8	FMS 366	Food Plant Sanitation	2 + 1 = 3	17	76	8	34	135	27.0
9	FMS 367	Quality Assurance and Certification	2 + 1 = 3	18	76	9	35	138	27.6
10	FPT 3614	Food Quality and Sensory Evaluation	2 + 1 = 3	18	76	9	39	142	28.5

CREDITS COMPLETED : 25
CREDIT POINTS: 216.3
GRADE POINTS AVERAGE : 8.6

Total Credit 16 + 9 = 25

Print Date : 08/09/2021 16:30:17



I Class with Distinction

Principal

Dadasaheb Mokashi College of Food Technology,
Rajmachi, Tal. Karad, Dist. Satara
Principal / Assistant Registrar

Fail: 4.999 & Below ; Pass Class: 5.000-5.999 ; II Division: 6.000-6.999 ; I Division: 7.000-7.999 ; I Class with Distinction : 8.00 and Above