

Name of the Student : SHRI. Kolte S S

Registration No. : 2018FTMA023

Course : Bachelor of Technology (Food Science)

COURSE NO.	TITLE OF THE COURSE	CREDITS	GP	CP
FPT-111	Principles of Food Processing	3	7.2	21.6
FPT-112	Post Harvest Management of Fruits and Vegetables	3	5.9	17.7
FCN-111	Environmental Science and Disaster Management	2	6.2	12.4
FCN-112	Biochemistry	2	7.5	15.0
FE-111	Engineering Drawing and Graphics	3	8.4	25.2
FE-112	Fluid Mechanics	3	5.7	17.1
FE-113	Mathematics	2	6.5	13.0
FMS-111	General Microbiology	3	7.0	21.0
FBM-111	Computer Programming and Data Structure	3	7.4	22.2
BIO-111	Introductory Biology	2		
AL-122	Mathematics	2		
FPT-123	Cereal Processing	3		
FPT-124	Food Packaging Technology	2	7.4	14.8
FCN-123	Human Nutrition	3	6.9	20.7
FCN-124	Food Chemistry of Macronutrients	3		
FE-124	Heat and Mass Transfer	3	5.9	17.7
FE-125	Statistical Method and Numerical AnalysisFundamentals of Entomology	2		

FMS-122	Food Microbiology	3	6.4	19.2
FBM-122	Information and Communciation Technology	2	7.3	14.6
DEG-123	Democracy, Election and Good Governance	1	6.0	6.0
NSS-121	National Service Scheme	1	8.6	8.6
PHEY-122	Physical Educations and Yoga	1	8.4	8.4
FPT-235	Legumes and Oilseeds Technology	3	6.4	19.2
FPT-236	Meat, Poultry and Fish Technology	3	6.4	19.2
FPT-237	Processing Technology of Beverages	2	7.2	14.4
FPT-238	Processing of Milk and Milk Products	3	8.3	24.9
FCN-235	Food Chemistry and Micronutrients	3	6.2	18.6
FE-236	Energy Generation and Conservation	3	6.1	18.3
FE-237	Unit Operations in Food Processing-I	3	6.6	19.8
FMS-233	Industrial Microbiology	3	6.2	18.6
FPO-231	FPO-231	1	7.8	7.8
FPT-249	Wheat Milling and Baking Technology	3		
FPT-2410	Fruits and Vegetables Processing	3		
FPT-2411	Processing of Spices and Plaantation Crops	3		
FCN-246	Food Additives and Preservatives	2		
FE-248	Unit Operations in Food Processing - II	3		
FE-249	Post Harvest and Storage Engineering	3		
FMS-244	Food Safety and Microbial Standards	3		
FBM-243	ICT Application in Food Industry	3		
FPT-3512	Confectionary and Snacks Technology	3		
FPT-3513	Food Extrusion Technology	2		
FCN-357	Instrumental Techniques in Food Analysis	2		
FE-3510	Biochemical Engineering	3		
FE-3511	Food Refrigeration and Cold Storage	3		
FMS-355	Food Biotechnology	3		
FBM-354	Entrepreneurship Development	3		
FBM-355	Business management and Economics	2		

COURSE NO.	TITLE OF THE COURSE	CREDITS	GP	CP
FBM-356	Food Laws and Regulations	3		
FPO-352	Student READY - Industrial Tour (II)	1		