

MAHATMA PHULE KRISHI VIDYAPEETH RAHURI

K.K.Wagh College of Food Technology, Nashik

GRADE CARD

RegNumber : FTN-2017/078

Name : Wagh Amol Sanjay

Course : Bachelor of Food Technology - V

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	18	68	8	38	132	26.4
2	FBM 355	Business Management and Economics	2 + 0 = 2	19	68			87	17.4
3	FBM 356	Food Laws and Regulations	2 + 1 = 3	18	75	8	33	134	26.7
4	FCN 357	Instrumental Techniques in Food Analysis	0 + 2 = 2			19	67	86	17.2
5	FE 3510	Biochemical Engineering	2 + 1 = 3	19	59	9	35	122	24.3
6	FE 3511	Food Refrigeration and Cold Storage	2 + 1 = 3	18	63	9	35	125	24.9
7	FMS 355	Food Biotechnology	2 + 1 = 3	19	69	10	37	135	27.0
8	FPO 352	Student READY - Industrial Tour II	0 + 1 = 1			8	31	39	7.8
9	FPT 3512	Confectionary and snacks Technology	2 + 1 = 3	17	57	10	34	118	23.7
10	FPT 3513	Food Extrusion Technology	1 + 1 = 2	8	28	9	38	83	16.6

CREDITS COMPLETED : 25
CREDIT POINTS: 212.0
GRADE POINTS AVERAGE : 8.4

Total Credit 15 + 10 = 25

Print Date : 26/08/2021 15:07:27



I Class with Distinction

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

K.K.Wagh College of Food Technology, Nashik

GRADE CARD

RegNumber : FTN-2017/078

Name : Wagh Arno Sanjay

Course : Bachelor of Food Technology - VI

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	9	38	8	36	91	18.2
2	FBM 368	Marketing Management and International Trade	2 + 0 = 2	20	69			89	17.8
3	FBM 369	Communication Skills and Personality Development	1 + 1 = 2	10	37	8	38	93	18.6
4	FCN 368	Enzymes in Food Industry	1 + 1 = 2	8	38	10	34	90	18.0
5	FE 3612	Food Processing Equipment Design	1 + 1 = 2	10	23	9	35	77	15.4
6	FE 3613	Food Plant Design and Layout	2 + 1 = 3	20	76	10	37	143	28.5
7	FE 3614	Instrumentation and Process Control	2 + 1 = 3	18	50	10	39	117	23.4
8	FMS 366	Food Plant Sanitation	2 + 1 = 3	19	74	10	39	142	28.5
9	FMS 367	Quality Assurance and Certification	2 + 1 = 3	20	76	10	37	143	28.5
10	FPT 3614	Food Quality and Sensory Evaluation	2 + 1 = 3	17	76	8	37	138	27.6

CREDITS COMPLETED : 25
CREDIT POINTS : 224.5
GRADE POINTS AVERAGE : 8.9

Total Credit 16 + 9 = 25

Print Date : 07/09/2021 11:35:44



[Signature] Class with Distinction
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: 8,000 and Above