

# VASANTRAO NAIK MARATHWADA KRISHI VIDYAPEETH (Agricultural University)

वसंतराव नाईक मराठवाडा कृषि विद्यापीठ, परभणी PARBHANI 431 402 (MS)

#### PROVISIONAL DEGREE CERTIFICATE

Registration No. 2019FTPB070

This is to certify that

Zate Rushikesh Pandurang

Student of the

College of Food Technology, Parbhani

has been examined for the Degree of

### Bachelor of Technology Food Technology

and adjudged to have passed with a Cumulative Grade Point Average 8.16 in the 10.00 point scale, equivalent to First class with distinction in the

month of May, 2023

Krishi Nagar, Parbhani

Date 3\_1 MAY 2023

Deputy Registrar (Acad)
Deputy Registrar (Academic)
VNMKV, Parbhani



Vasantrao Naik Marathwada Agricultural University, Parbhani

वसंतराव नाईक मराठवाडा कृषि विद्यापीठ, परभणी

Maharashtra State, India

Serial No.: 222919070

## Transcript Faculty of Food Technology

Name of the Student : Zate Rushikesh Pandurang

Registration No. : **2019FTPB070**Degree Programme : B.Tech.(Food Tech.)

Institute : College of Food Technology, Parbhani

Year of Admission : 2019

Year of Leaving : 2023 Medium of Instruction : English

Course Nos.	Title of the Course	Credits	Grade Poir	t Credit Poi
ourse res.	I Semester		Part II	
FDT 111		3	7.5	22.5
FPT-111	Principles of Food Processing	3	5.9	17.7
FPT-112	Post Harvest Management of Fruits and Vegetables	2	7.0	14.0
FCN-111	Environmental Science and Disaster Management	2	7.2	14.4
FCN-112	Biochemistry	3	8.0	24.0
FE-111	Engineering Drawing and Graphics	3	5.4	16.2
FE-112	Fluid Mechanics	2	6.0	12.0
FE-113	Mathematics	3	5.4	16.2
FMS-111	General Microbiology	3	7.3	21.9
FBM-111	Computer Programming and Data Structure	2	Ex	Ex
BIO-111**	Introductory Biology	2	LX	
	II Semester		6.6	19.8
FPT-123	Cereal Processing	3	7.0	14.0
FPT-124	Food Packaging Technology	2		20.7
FCN-123	Human Nutrition	3	6.9	20.7
FCN-124	Food Chemistry of Macronutrients	3	6.9	
FE-124	Heat and Mass Transfer	3	7.2	21.6
FE-125	Statistical Methods and Numerical Analysis	2	7.1	14.2
FMS-122	Food Microbiology	3	7.1	21.3
FBM-122	Information and Communication Technology	2	7.0	14.0
DEG-123*	Democracy, Election and Good Governance	1	7.1	PASS
NSS-121*	National Service Scheme	1	7.3	PASS
PHEY-122*	Physical Education and Yoga	1	6.9	PASS
11121 122	III Semester			
FPT-235	Legumes and Oilseeds Technology	3	8.1	24.3
FPT-236	Meat, Poultry and Fish Technology	3	9.1	27.3
FPT-237	Processing Technology of Beverages	2	7.8	15.6
FPT-238	Processing of Milk and Milk Products	3	8.2	24.6
FCN-235	Food Chemistry of Micronutrients	3	8.7	26.1
FE-236	Energy Generation and Conservation	3	8.8	26.4
FE-237	Unit Operations in Food Processing-I	3	8.3	24.9
FMS-233	Industrial Microbiology	3	8.5	25.5
FPO-231	Student READY - Industrial Tour (I)	1	8.6	8.6
110 231	IV Semester	Hill State of the	The same	
FPT-249	Wheat Milling and Baking Technology	3	7.1	21.3
FPT-2410	Fruits and Vegetables Processing	3	7.5	22.5
FPT-2411	Processing of Spices and Plantation Crops	3	8.5	25.5
FCN-246	Food Additives and Preservatives	2	9.0	18.0
FE-248	Unit Operations in Food Processing - II	3	8.4	25.2

2019FTPB070 Zate Rushikesh Pandurang						
Course Nos.	Title of the Course	Credits	Grade Point	Credit Poin		
FE-249	Post Harvest and Storage Engineering	3	7.3	21.9		
FMS-244	Food Safety and Microbial Standards	3	8.3	24.9		
FBM-243	ICT Application in Food Industry	3	7.9	23.7		
	V Semester					
FPT-3512	Confectionary and Snacks Technology	3	7.1	21.3		
FPT-3513	Food Extrusion Technology	2	7.9	15.8		
FCN-357	Instrumental Techniques in Food Analysis	2	9.2	18.4		
FE-3510	Biochemical Engineering	3	7.3	21.9		
FE-3511	Food Refrigeration and Cold Storage	3	8.1	24.3		
FMS-355	Food Biotechnology	3	8.5	25.5		
FBM-354	Entrepreneurship Development	3	9.0	27.0		
FBM-355	Business management and Economics	2	8.2	16.4		
FBM-356	Food Laws and Regulations	3	8.5	25.5		
FPO-352	Student READY - Industrial Tour (II)	1	8.6	8.6		
	VI Semester					
FPT-3614	Food Quality and Sensory Evaluation	3	7.5	22.5		
FE-3612	Food Processing Equipment Design	2	9.1	18.2		
FE-3613	Food Plant Design and Layout	3	8.7	26.1		
FE-3614	Instrumentation and Process Control	3	9.5	28.5		
FCN-368	Enzymes in Food Industry	2	8.8	17.6		
FMS-366	Food Plant Sanitation	3	8.7	26.1		
FMS-367	Quality Assurance and Certification	3	8.9	26.7		
FBM-367	Project Preparation and Management	2	8.4	16.8		
FBM-368	Marketing Management and International Trade	2	9.2	18.4		
FBM-369	Communication Skills and Personality Development	2	9.1	18.2		
	VII Semester					
FPO-473	Student READY - Experiential Learning Programme - I	7	9.1	63.7		
FPO-474	Student READY - Experiential Learning Programme - II	7	9.1	63.7		
FPO-475	Student READY - Research Project	3	8.1	24.3		
FPO-476	Student READY - Seminar	1	8.4	8.4		
	VIII Semester					
FPO-487	Student READY - Inplant Training	20	9.7	194.0		

: 183 **Total Credits Completed** : 180 Total Credits Completed by Gradial Course : 3 Total Credits Completed by Non-Gradial Course : 1469.4 Credit Points Obtained ( ∑Credits X GP) 8.16 Cumulative Grade Point Average (CGPA) in 10 point Scale

: 81.60 First Class with Distinction (F.C.W.D.) Equivalent Percentage of Marks & Class/ Division

#### **PARBHANI**

DATE: 311 MAY 2023

G - Pass with award of grace marks R - Repeat

\* Non credit course

\*\* Remedial course

Ex - Exemption

Division:

First Class with Distinction (F.C.W.D.) 1) 8.00 & above :

2) 7.00 to 7.99 3) 6.00 to 6.99 : First Class : Second Class 4) 5.00 to 5.99 : Pass