



No.: 152

**UNIVERSITY OF AGRICULTURAL SCIENCES, DHARWAD  
KRISHINAGAR, DHARWAD - 580 005**

Date: 06 SEP 2022

**PROVISIONAL DEGREE CERTIFICATE**

This is to certify that **Ms. LAXMI BAGADE** D/o. **ARJUN**,  
I.D.No. **UGS18BFT162** student of the **B.Tech. (Food Technology)**  
Degree Programme of this University has successfully completed the  
prescribed course and credit requirements for award of the said  
Degree during the year **2021-22**. She has secured an Overall Grade  
Point Average of **8.570** out of 10.000 and passed in **First Class**  
**with Distinction** with **85.70** percentage of marks.

A handwritten signature in black ink, likely belonging to the Registrar, is positioned above the printed name.

**REGISTRAR**

Registrar

University of Agricultural Sciences  
Dharwad-580005



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No. 152

**Overall Grade Point Average Card (From 27.08.2018 to 25.06.2022)**

**B.Tech (Food Technology) Degree Programme**

Name of the Student : LAXMI BAGADE

Father's Name : ARJUN

ID. No. : UGS18BFT162

Date : 06 SEP 2022




Year of Admission : 2018-19

Year of Completion : 2021-22



**SEMESTER SYSTEM**

Course Number	Course Title	Credit Hours	Grade Point obtained	Course Number	Course Title	Credit Hours	Grade Point obtained
<b>BASIC SCIENCES AND HUMANITIES</b>				FEG 105	Heat and Mass Transfer in Food Processing	2	7.600
AEX 101	Constitution of India, Rural Sociology and Educational Psychology	2	8.400	FEG 106	Post Harvest Engineering	3	7.150
AEX 301	Entrepreneurship Development and Business Communication	2	8.246	FEG 201	Basic Electronics Engineering	3	8.199
AST 201	Agricultural Informatics	1	9.100	FEG 202	Unit Operations of Food Processing-I	3	8.199
AST 202	Statistical Methods	3	8.849	FEG 203	Unit Operations of Food Processing-II	2	8.150
AST 302	Intellectual Property Rights	1	8.808	FEG 204	Food Refrigeration and Cold Chain	2	7.650
ENG 101	Comprehension and Communication Skills in English	2	8.400	FEG 301	Food Process Equipment Design	3	8.150
ENS 202	Environmental Studies and Disaster Management	2	8.759	FEG 302	Food Storage Engineering	3	8.300
MAT 101	Engineering Mathematics-I	2	9.150	FEG 303	Instrumentation and Process Control in Food Industry	3	9.300
MAT 102	Engineering Mathematics-II	2	8.925	FEG 304	Fluid Mechanics	2	8.850
AEX 102	Human Values and Ethics	1*	S	FIM 101	General Microbiology	3	8.025
KAN 101	Kannada Krishi Bhaga - I	1*	S	FIM 102	Food Microbiology	3	8.100
KAN 102	Kannada Krishi Bhaga - II	1*	S	FIM 201	Industrial Microbiology	3	8.425
PED 101	Physical Education and Yoga Science -I	1*	S	FIM 301	Food Plant Sanitation	2	9.375
PED 102	Physical Education and Yoga Science -II	1*	S	FPT 101	Fundamentals of Food Processing	3	7.324
NSS 201	National Service Scheme - I	1*	S	FPT 201	Processing Technology of Cereals	3	7.370
TOR 401	All India Study Tour	1*	S	FPT 202	Processing Technology of Legumes and Oilseeds	3	7.767
<b>B.TECH. (FOOD TECHNOLOGY)</b>				FPT 203	Processing Technology of Fruits and Vegetables	3	8.400
FEG 101	Basic Electrical Engineering	2	8.800	FPT 204	Processing of Spices and Plantation Crops	3	8.674
FEG 102	Workshop Technology	2	9.000	FPT 301	Processing Technology of Liquid Milk	2	8.359
FEG 103	Food Thermodynamics	3	8.400	FPT 302	Processing Technology of Dairy Products	3	8.699
FEG 104	Engineering Drawing and Graphics	3	8.950	FPT 303	Processing of Meat and Poultry Products	3	8.500
				FPT 304	Processing of Fish and Marine Products	3	6.900

Course Number	Course Title	Credit Hours	Grade Point obtained	GRAND TOTAL :	174 + 7* = 181
FPT 305	Bakery, Confectionery and Snack Products	3	8.800	<div>* Not considered for calculation of OGPA</div> <div>Total Credit Points = 1491.255</div> <div>Total Credit Hours = 174</div> <div>O.G.P.A. = 8.570</div> <div>O.G.P.A. = 10.000</div> <div>Percentage of marks = 85.70</div> <div>Class / Division : First Class with Distinction</div> <div>Medium of Instruction : English</div> <div>System of Education : Semester</div> <div>1) Minimum O.G.P.A. required for a pass : 5.000 / 10.000</div> <div>2) Satisfactory : S</div> <div>3) Repetition of Course : R</div> <div>Entered by : </div> <div>Verified by : </div> <div> REGISTRAR Registrar University of Agricultural Sciences Dharwad-580005</div>	
FPT 306	Processing Technology of Beverages	3	9.175		
FPT 307	Food Packaging Technology and Equipment	3	8.250		
FPT 308	Product Development and Sensory Evaluation	3	8.400		
FSN 104	Introduction to Human Nutrition	1	7.350		
FSN 105	Food Chemistry of Macronutrients	3	7.925		
FSN 205	Food Chemistry of Micronutrients	3	8.525		
FSN 206	Food Additives and Preservatives	2	8.499		
FSN 304	Instrumental Techniques in Food Analysis	3	8.366		
FSN 305	Food Quality, Safety Standards and Certification	2	8.500		
FTB 101	Business Management and Economics	2	8.350		
FTB 201	Marketing Management and International Trade	2	8.700		
FTB 202	Food Laws and Regulations	3	8.350		
FTB 301	Project Preparation and Management	2	9.475		
AGRICULTURE AND ALLIED COURSES					
AGR 104	Introduction to Agronomy	2	8.040		
BTH 102	Fundamentals of Food Biotechnology	2	7.525		
CPH 201	Post Harvest Physiology	1	8.425		
HRT 302	Post-harvest Management and Value Addition of Fruits and Vegetables	2	8.900		
BCH 103	Elementary Biochemistry	2	7.800		
STUDENT READY PROGRAMME					
SRP 411	Processing and value addition to fruits and vegetables	8	9.300		
SRP 412	Quality evaluation of fruits and vegetables and fruits and vegetables based processed products, marketing, documentation and report	8	9.500		
SRP 413	Student READY – Research project in fruits and vegetables	3	9.750		
SRP 414	Student READY – Seminar in fruits and vegetables	1	9.600		
SRP 405	Student READY – Internship / In-Plant Training	20	9.150		