



Vasant Rao Naik Marathwada Agricultural University, Parbhani

वसंतराव नाईक मराठवाडा कृषि विद्यापीठ, परभणी
Maharashtra State, India



Serial No. : 223819012

Transcript Faculty of Food Technology

Name of the Student : **Kulkarni Atharva Mahendra**

Year of Admission : 2019

Registration No. : **2019FTMA012**

Year of Leaving : 2023

Degree Programme : B.Tech.(Food Tech.)

Medium of Instruction : English

Institute : MIT College of Food Technology, Beed Bypass Road, Aurangabad

Course Nos.	Title of the Course	Credits	Grade Point	Credit Point
I Semester				
FPT-111	Principles of Food Processing	3	6.5	19.5
FPT-112	Post Harvest Management of Fruits and Vegetables	3	5.6	16.8
FCN-111	R Environmental Science and Disaster Management	2	8.5	17.0
FCN-112	Biochemistry	2	6.9	13.8
FE-111	R Engineering Drawing and Graphics	3	8.3	24.9
FE-112	Fluid Mechanics	3	5.6	16.8
FE-113	R Mathematics	2	7.0	14.0
FMS-111	General Microbiology	3	5.7	17.1
FBM-111	R Computer Programming and Data Structure	3	7.7	23.1
BIO-111**	Introductory Biology	2	6.9	13.8
II Semester				
FPT-123	Cereal Processing	3	6.7	20.1
FPT-124	Food Packaging Technology	2	6.4	12.8
FCN-123	Human Nutrition	3	6.3	18.9
FCN-124	Food Chemistry of Macronutrients	3	6.7	20.1
FE-124	Heat and Mass Transfer	3	6.6	19.8
FE-125	Statistical Methods and Numerical Analysis	2	6.4	12.8
FMS-122	Food Microbiology	3	6.7	20.1
FBM-122	Information and Communication Technology	2	6.3	12.6
DEG-123*	Democracy, Election and Good Governance	1	6.2	PASS
NSS-121*	National Service Scheme	1	6.6	PASS
PHEY-122*	Physical Education and Yoga	1	6.4	PASS
III Semester				
FPT-235	Legumes and Oilseeds Technology	3	7.3	21.9
FPT-236	Meat, Poultry and Fish Technology	3	7.0	21.0
FPT-237	Processing Technology of Beverages	2	8.3	16.6
FPT-238	Processing of Milk and Milk Products	3	8.1	24.3
FCN-235	Food Chemistry of Micronutrients	3	8.3	24.9
FE-236	Energy Generation and Conservation	3	7.7	23.1
FE-237	Unit Operations in Food Processing-I	3	7.9	23.7
FMS-233	Industrial Microbiology	3	7.9	23.7
FPO-231	Student READY - Industrial Tour (I)	1	8.2	8.2
IV Semester				
FPT-249	Wheat Milling and Baking Technology	3	7.3	21.9
FPT-2410	Fruits and Vegetables Processing	3	7.2	21.6
FPT-2411	Processing of Spices and Plantation Crops	3	6.4	19.2
FCN-246	Food Additives and Preservatives	2	8.1	16.2
FE-248	Unit Operations in Food Processing - II	3	8.1	24.3

Course Nos.	Title of the Course	Credits	Grade Point	Credit Point
FE-249	Post Harvest and Storage Engineering	3	7.7	23.1
FMS-244	Food Safety and Microbial Standards	3	7.6	22.8
FBM-243	ICT Application in Food Industry	3	8.1	24.3
V Semester				
FPT-3512	Confectionary and Snacks Technology	3	6.7	20.1
FPT-3513	Food Extrusion Technology	2	7.6	15.2
FCN-357	Instrumental Techniques in Food Analysis	2	8.0	16.0
FE-3510	Biochemical Engineering	3	7.4	22.2
FE-3511	Food Refrigeration and Cold Storage	3	7.2	21.6
FMS-355	Food Biotechnology	3	8.3	24.9
FBM-354	Entrepreneurship Development	3	8.1	24.3
FBM-355	Business management and Economics	2	7.7	15.4
FBM-356	Food Laws and Regulations	3	8.5	25.5
FPO-352	Student READY - Industrial Tour (II)	1	8.4	8.4
VI Semester				
FPT-3614	Food Quality and Sensory Evaluation	3	6.4	19.2
FE-3612	Food Processing Equipment Design	2	7.9	15.8
FE-3613	Food Plant Design and Layout	3	7.2	21.6
FE-3614	Instrumentation and Process Control	3	7.9	23.7
FCN-368	Enzymes in Food Industry	2	7.7	15.4
FMS-366	Food Plant Sanitation	3	7.1	21.3
FMS-367	Quality Assurance and Certification	3	8.2	24.6
FBM-367	Project Preparation and Management	2	8.1	16.2
FBM-368	Marketing Management and International Trade	2	8.1	16.2
FBM-369	Communication Skills and Personality Development	2	8.8	17.6
VII Semester				
FPO-473	Student READY - Experiential Learning Programme - I	7	7.0	49.0
FPO-474	Student READY - Experiential Learning Programme - II	7	7.6	53.2
FPO-475	Student READY - Research Project	3	7.0	21.0
FPO-476	Student READY - Seminar	1	7.8	7.8
VIII Semester				
FPO-487	Student READY - Inplant Training	20	9.0	180.0

Total Credits Completed : **185**
Total Credits Completed by Gradial Course : **182**
Total Credits Completed by Non-Gradial Course : **3**
Credit Points Obtained (\sum Credits X GP) : **1371.0**
Cumulative Grade Point Average (CGPA) in 10 point Scale : **7.53**
Equivalent Percentage of Marks & Class/ Division : **75.30 First Class**

PARBHANI

DATE : 2 JUN 2023


DEPUTY REGISTRAR (ACAD)
Deputy Registrar (Academic)

G - Pass with award of grace marks
R - Repeat

* Non credit course
** Remedial course

Ex - Exemption VNMKV, Parbhani

Division :

- 1) 8.00 & above : First Class with Distinction (F.C.W.D.)
- 2) 7.00 to 7.99 : First Class
- 3) 6.00 to 6.99 : Second Class
- 4) 5.00 to 5.99 : Pass