



**MAHATMA PHULE KRISHI VIDYAPEETH**  
(AGRICULTURAL UNIVERSITY)

Rahuri, Dist. Ahmednagar (Maharashtra, India)

**PROVISIONAL PASSING CERTIFICATE**

University Registration No.3619

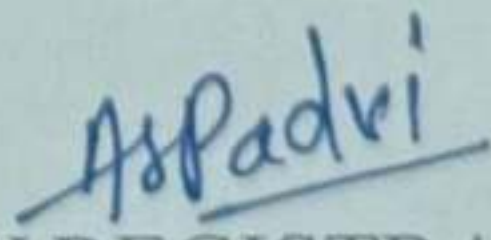
College Registration No. FTS-2018/001

This is to certify that Shri/Miss **ADHANGALE HARDIK SHARAD**

has successfully completed the **B.Tech.(Food Technology)** Degree Course conducted by the Mahatma Phule Krishi Vidyapeeth (Agricultural University) in the month of **June 2022**. His / Her Average Grade Points are **7.51** and he / she is placed in the **First Class**.

Rahuri (Maharashtra)

Date : 09/06/2022

  
DEPUTY REGISTRAR (ACADEMIC)  
Mahatma Phule Krishi Vidyapeeth  
Rahuri





# MAHATMA PHULE KRISHI VIDYAPEETH, RAHURI

Pin-413 722, Dist. Ahmednagar, Maharashtra (India)

## TRANSCRIPT

### Faculty of Food Technology (Food)

Name of the Student: **ADHANGALE HARDIK SHARAD**

Registration Number: **FTS-2018/001**

Course: **B. Tech. (Food Technology)**

Year of Admission: **2018-2019**

Name of the College: **Shramshakti College of Food Technology, Maldad**

University RegNumber: **3619**

Medium of Instruction-English

Subject Code	Subject Name	Credit t+p	Credit Point
<b>Semester : I</b>			
FPT 111	Principles of Food Processing	2+1=3	18.3
FPT 112	Post harvest Management of Fruits and Vegetables	2+1=3	18.3
FE 111	Engineering Drawing and Graphics	1+2=3	24.3
FE 112	Fluid Mechanics	R 2+1=3	18.9
FE 113	Mathematics	R 2+0=2	11.8
FCN 111	Environmental Science and Disaster Management	1+1=2	13.4
FCN 112	Biochemistry	1+1=2	13.4
FMS 111	General Microbiology	2+1=3	18.0
FBM 111	Computer Programming and Data Structure	1+2=3	23.1
<b>Semester : II</b>			
FPT 123	Cereal Processing	2+1=3	17.1
FPT 124	Food Packaging Technology	1+1=2	12.8
FE 124	Heat and Mass Transfer	2+1=3	15.9
FE 125	Statistical Methods and Numerical Analysis	1+1=2	13.6
FMS 122	Food Microbiology	2+1=3	17.7
FCN 123	Human Nutrition	2+1=3	17.7
FCN 124	Food Chemistry of Macronutrients	2+1=3	16.5
FBM 122	Information and Communication technology	1+1=2	13.6
PHEY 122	* Physical Education and Yoga	0+1=1	Pass
DEG 123	* Democracy, Election and Good Governance	1+0=1	Pass
NCC/NSS	* NCC/NSS	0+1=1	Pass
<b>Semester : III</b>			
FPT 235	Legumes and Oil seeds Technology	2+1=3	21.3
FPT 236	Meat, Poultry and Fish Technology	2+1=3	20.7
FPT 237	Processing Technology of Beverages	1+1=2	15.2
FPT 238	Processing of Milk And Milk Products	2+1=3	19.5
FE 236	Energy Generation and Conservation	2+1=3	20.7
FE 237	Unit Operations in Food Processing - I	2+1=3	19.5
FCN 235	Food Chemistry and Micronutrients	2+1=3	20.7
FMS 233	Industrial Microbiology	2+1=3	18.9
FPO 231	Student READY - Industrial Tour I	0+1=1	8.0
<b>Semester : IV</b>			
FPT 249	Wheat Milling and Baking Technology	2+1=3	20.7
FPT 2410	Fruits and Vegetables Processing	2+1=3	20.1
FPT 2411	Processing of Spices and Plantation Crops	2+1=3	20.7
FE 248	Unit Operations in Food Processing II	2+1=3	19.5
FE 249	Post Harvest and Storage Engineering	2+1=3	21.3
FCN 246	Food Additives and Preservatives	1+1=2	14.2
FMS 244	Food Safety and Microbial Standards	2+1=3	20.4
FBM 243	ICT Application in Food Industry	1+2=3	20.7

Please see overleaf



Subject Code	Subject Name	Credit T+P	Credit Point
<b>Semester :- V</b>			
FPT 3512	Confectionary and snacks Technology	2+1=3	19.5
FPT 3513	Food Extrusion Technology	1+1=2	16.6
FE 3510	Biochemical Engineering	2+1=3	27.3
FE 3511	Food Refrigeration and Cold Storage	2+1=3	24.3
FCN 357	Instrumental Techniques in Food Analysis	0+2=2	16.2
FMS 355	Food Biotechnology	2+1=3	25.8
FBM 354	Entrepreneurship Development	2+1=3	23.7
FBM 355	Business Management and Economics	2+0=2	17.0
FBM 356	Food Laws and Regulations	2+1=3	26.7
FPO 352	Student READY - Industrial Tour II	0+1=1	8.0
<b>Semester :- VI</b>			
FPT 3614	Food Quality and Sensory Evaluation	2+1=3	21.3
FE 3612	Food Processing Equipment Design	1+1=2	13.8
FE 3613	Food Plant Design and Layout	2+1=3	27.9
FE 3614	Instrumentation and Process Control	2+1=3	19.5
FCN 368	Enzymes in Food Industry	1+1=2	18.2
FMS 366	Food Plant Sanitation	2+1=3	27.9
FMS 367	Quality Assurance and Certification	2+1=3	27.6
FBM 367	Project Preparation and Management	1+1=2	17.6
FBM 368	Marketing Management and International Trade	2+0=2	17.0
FBM 369	Communication Skills and Personality Development	1+1=2	18.0
<b>Semester :- VII</b>			
FPO 473	Student READY - Experiential Learning Programme I	0+7=7	56.0
FPO 474	Student READY - Experiential Learning Programme II	0+7=7	56.0
FPO 475	Student READY - Research Project	0+3=3	25.5
FPO 476	Student READY - Seminar	0+1=1	8.6
<b>Semester :- VIII</b>			
FPO 487	Student READY - Inplant Training	0+20=20	186.0
<b>Grand Total</b>		<b>180</b>	<b>1352.5</b>

Credit Completed : 183  
 Credit Completed by Gradial Course : 180  
 Credit Completed by Non Gradial Course : 3  
 Credit Points Obtained : 1352.5  
 Cumulative Grade Point Average : 7.51

Equivalaent Percentage of Marks & Class : 75.10 Class : First Class

Date: 09/06/2022

\*Non-Credit Course, \*\*Deficiency Course

8.0 and Above CGPA : First Class with Distinction

7.0 to 7.99 CGPA : First Class

6.0 to 6.99 CGPA : Second Class

5.0 to 5.99 CGPA : Pass Class

R=Repeat, NC=Non Gradial Course

Print Date :29/06/2022 17:20:45

  
 DEPUTY REGISTRAR(Academic)