



MAHATMA PHULE KRISHI VIDYAPEETH, RAHURI

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

TRANSCRIPT

Faculty of Food Technology (Food)

Name of the Student: Patil Jayant Mohan

Course : B.Tech.(Food Technology)

College Name : Mokashi College of Food Technology, Rajmachi

Medium of Instruction-English

Registration Number: FTR-2017/055

Admission Year: 2017-2018

Univ. Regis. Number: 3093

Subjectcode	Subject Name	credit t+p	Grade Point	Credit Point
Semester: -I				
FPT 111	Principles of Food Processing	2+1=3	8.1	24.3
FPT 112	Post harvest Management of Fruits and Vegetables	2+1=3	7.8	23.4
FE 111	Engineering Drawing and Graphics	1+2=3	8.1	24.3
FE 112	Fluid Mechanics	2+1=3	7.7	23.1
FE 113	Mathematics	2+0=2	9.6	19.2
FCN 111	Environmental Science and Disaster Management	1+1=2	7.5	15.0
FCN 112	Biochemistry	1+1=2	7.4	14.8
FMS 111	General Microbiology	2+1=3	6.9	20.7
FBM 111	Computer Programming and Data Structure	1+2=3	7.5	22.5
		24		187.3
Semester: -II				
FPT 123	Cereal Processing	2+1=3	6.7	20.1
FPT 124	Food Packaging Technology	1+1=2	7.7	15.4
FE 124	Heat and Mass Transfer	2+1=3	8.2	24.6
FE 125	Statistical Methods and Numerical Analysis	1+1=2	6.7	13.4
FMS 122	Food Microbiology	2+1=3	6.6	19.8
FCN 123	Human Nutrition	2+1=3	7.0	21.0
FCN 124	Food Chemistry of Macronutrients	2+1=3	6.6	19.8
FBM 122	Information and Communication technology	1+1=2	6.6	13.2
PHEY 122	* Physical Education and Yoga	0+1=1	8.6	PASS
DEG 123	* Democracy, Election and Good Governance	1+0=1	5.8	PASS
NCC/NSS	* NCC/NSS	0+1=1	8.6	PASS
		21		147.3
Semester: -III				
FPT 235	Legumes and Oil seeds Technology	2+1=3	7.5	22.5
FPT 236	Meat, Poultry and Fish Technology	2+1=3	7.2	21.6
FPT 237	Processing Technology of Beverages	1+1=2	7.3	14.6
FPT 238	Processing of Milk And Milk Products	2+1=3	5.7	17.1
FE 236	Energy Generation and Conservation	2+1=3	7.3	21.9
FE 237	Unit Operations in Food Processing - I	2+1=3	7.3	21.9
FCN 235	Food Chemistry and Micronutrients	2+1=3	7.7	23.1
FMS 233	Industrial Microbiology	2+1=3	6.3	18.9
FPO 231	Student READY - Industrial Tour I	0+1=1	8.8	8.8
		24		170.4
Semester: -IV				
FPT 249	Wheat Milling and Baking Technology	2+1=3	7.1	21.3
FPT 2410	Fruits and Vegetables Processing	2+1=3	7.6	22.8
FPT 2411	Processing of Spices and Plantation Crops	2+1=3	6.7	20.1
FE 248	Unit Operations in Food Processing II	2+1=3	7.6	22.8
FE 249	Post Harvest and Storage Engineering	2+1=3	7.8	23.4
FCN 246	Food Additives and Preservatives	1+1=2	7.5	15.0
FMS 244	Food Safety and Microbial Standards	2+1=3	7.3	21.9
FBM 243	ICT Application in Food Industry	1+2=3	7.8	23.4
		23		170.7

Semester: -V				
FPT 3512	Confectionary and snacks Technology	2+1=3	7.0	21.0
FPT 3513	Food Extrusion Technology	1+1=2	7.6	15.2
FE 3510	Biochemical Engineering	2+1=3	7.0	21.0
FE 3511	Food Refrigeration and Cold Storage	2+1=3	6.7	20.1
FCN 357	Instrumental Techniques in Food Analysis	0+2=2	8.1	16.2
FMS 355	Food Biotechnology	R 2+1=3	7.9	23.7
FBM 354	Entrepreneurship Development	2+1=3	7.2	21.6
FBM 355	Business Management and Economics	2+0=2	5.5	11.0
FBM 356	Food Laws and Regulations	2+1=3	6.9	20.7
FPO 352	Student READY - Industrial Tour II	0+1=1	8.2	8.2
		25		178.7
Semester: -VI				
FPT 3614	Food Quality and Sensory Evaluation	2+1=3	7.7	23.1
FE 3612	Food Processing Equipment Design	1+1=2	7.6	15.2
FE 3613	Food Plant Design and Layout	2+1=3	7.6	22.8
FE 3614	Instrumentation and Process Control	2+1=3	7.7	23.1
FCN 368	Enzymes in Food Industry	1+1=2	7.7	15.4
FMS 366	Food Plant Sanitation	2+1=3	7.6	22.8
FMS 367	Quality Assurance and Certification	2+1=3	7.6	22.8
FBM 367	Project Preparation and Management	1+1=2	7.7	15.4
FBM 368	Marketing Management and International Trade	2+0=2	7.6	15.2
FBM 369	Communication Skills and Personality Development	1+1=2	7.7	15.4
		25		191.2
Semester: -VII				
FPO 473	Student READY - Experiential Learning Programme I	0+7=7	7.5	52.5
FPO 474	Student READY - Experiential Learning Programme II	0+7=7	7.7	53.9
FPO 475	Student READY - Research Project	0+3=3	8.4	25.2
FPO 476	Student READY - Seminar	0+1=1	7.0	7.0
		18		138.6
Semester: -VIII				
FPO 487	Student READY - Inplant Training	0+20=20	9.5	190.0
		20		190.0
Grand Total		180		1374.2

Credits Completed: 183
Credits Completed by Gradial Course: 180
Credits Completed by Non Gradial Course: 3
Credit Points obtained: 1374.2
Cumulative Grade Point Average: 7.63
Equivaent Percentage of Marks & Class: 76.30 **Class** First Class

Date : 13/09/2021

*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
 Duration of Degree Program : 4 years in 10 point Scale


DEPUTY REGISTRAR(Academic)