



DR. BALASAHEB SAWANT KONKAN KRISHI VIDYAPEETH, DAPOLI

(Agricultural University)

Dapoli, Dist-Ratnagiri, Maharashtra (State), India.

Provisional Passing Certificate

Sr. No. 2023121089

Reg. No. : FSKRU/19/1089

This is to certify that MISS. PATIL BHAKTI SHRINIVAS

Sharadchandraji Pawar College of Food Technology, Kharawate-Dahiwali of

a Affiliated College of this University has successfully completed the

B.Tech.(Food Tech.) 4 Year Degree course of the

Dr. Balasaheb Sawant Konkan Krishi Vidyapeeth, Dapoli in the

month of April 2023 during the academic year 2022 - 2023

Her CGPA is 8.05 in 10 point scale and she is placed in the

First Class with Distinction

DAPOLI (Maharashtra)

Date 16/06/2023



[S. P. DUSANE]

Deputy Registrar





**DR. BALASAHEB SAWANT KONKAN KRISHI VIDYAPEETH,
(Agricultural University) DAPOLI, Dist. RATNAGIRI
(Maharashtra State) INDIA**

TRANSCRIPT

Serial No. : 2023121089

FROM 2019 - 2020 TO 2022 - 2023

FACULTY OF AGRICULTURE

Name of the Student : **MISS. PATIL BHAKTI SHRINIVAS**

Institute : **Sharadchandraji Pawar College of Food Technology, Kharawate-Dahiwali**

Registration No. : **FSKRU/19/1089**

Mother's Name : **KAMAL**

Medium of Instruction : **English**

Year of Admission : **2019 - 2020**

Course : **Bachelor of Technology (Food Technology)**

Date of Declaration of Result : **16/06/2023**

COURSE NO.	TITLE OF THE COURSE	CREDITS	GRADE POINTS (Reduced to 10 Points)	CREDIT POINTS (Credits x G.P.)
I SEMESTER				
FPT-111	Principles of Food Processing	3	7.8	23.4
FPT-112	Post Harvest Management of Fruits and Vegetables	3	7.1	21.3
FE-111	Engineering Drawing and Graphics	3	7.3	21.9
FE-112	Fluid Mechanics	3	8.1	24.3
FE-113	Mathematics	2	5.9	11.8
FCN-111	Environmental Science and Disaster Management	2	7.0	14.0
FCN-112	Biochemistry	2	6.8	13.6
FMS-111	General Microbiology	3	5.6	16.8
FBM-111	Computer Programming and Data Structure	3	7.7	23.1
BIO-111	Introductory Biology	2[NC]	6.9	PASS
II SEMESTER				
FPT-123	Cereal Processing	3	7.7	23.1
FPT-124	Food Packaging Technology	2	7.4	14.8
FE-124	Heat and Mass Transfer	3	7.5	22.5
FE-125	Statistical Methods and Numerical Analysis	2	7.5	15.0
FMS-122	Food Microbiology	3	7.5	22.5
FCN-123	Human Nutrition	3	7.6	22.8
FCN-124	Food Chemistry of Macronutrients	3	7.5	22.5
FBM-122	Information and Communication Technology	2	7.3	14.6
PHEY-122	Physical Education and Yoga	1[NC]	7.3	PASS
DEG-123	Democracy, Election and Good Governance	1[NC]	7.7	PASS
NSS-121	National Service Scheme	1[NC]	7.7	PASS
III SEMESTER				
FPT-235	Legumes and Oilseeds Technology	3	7.1	21.3
FPT-236	Meat, Poultry and Fish Technology	3	8.1	24.3
FPT-237	Processing Technology of Beverages	2	8.1	16.2
FPT-238	Processing of Milk and Milk Products	3	8.5	25.5
FE-236	Energy Generation and Conservation	3	8.2	24.6
FE-237	Unit Operations in Food Processing - I	3	9.0	27.0
FCN-235	Food Chemistry and Micronutrients	3	8.1	24.3
FMS-233	Industrial Microbiology	3	7.6	22.8
FPO-231	Students READY - Industrial Tour(I)	1	8.2	8.2
IV SEMESTER				
FPT-249	Wheat Milling and Baking Technology	3	7.8	23.4
FPT-2410	Fruits and Vegetables Processing	3	7.7	23.1
FPT-2411	Processing of Spices and Plantation Crops	3	8.5	25.5
FE-248	Unit Operations in Food Processing - II	3	8.7	26.1
FE-249	Post Harvest and Storage Engineering	3	7.7	23.1
FCN-246	Food Additives and Preservatives	2	9.1	18.2

COURSE NO.	TITLE OF THE COURSE	CREDITS	GRADE POINTS (Reduced to 10 Points)	CREDIT POINTS (Credits x G.P.)
FMS-244	Food Safety and Microbial Standards	3	7.7	23.1
FBM-243	ICT Application in Food Industry	3	8.4	25.2
V SEMESTER				
FPT-3512	Confectionary and Snacks Technology	3	8.2	24.6
FPT-3513	Food Extrusion Technology	2	7.5	15.0
FE-3510	Biochemical Engineering	3	8.6	25.8
FE-3511	Food Refrigeration and Cold Storage	3	8.5	25.5
FCN-357	Instrumental Techniques in Food Analysis	2	8.0	16.0
FMS-355	Food Biotechnology	3	8.0	24.0
FBM-354	Entrepreneurship Development	3	8.3	24.9
FBM-355	Business Management and Economics	2	9.0	18.0
FBM-356	Food Laws and Regulations	3	8.4	25.2
FPO-352	Student READY - Industrial Tour (II)	1	8.0	8.0
VI SEMESTER				
FPT-3614	Food Quality and Sensory Evaluation	3	7.6	22.8
FE-3612	Food Processing Equipment Design	2	8.0	16.0
FE-3613	Food Plant Design and Layout	3	8.3	24.9
FE-3614	Instrumentation and Process Control	3	8.2	24.6
FCN-368	Enzymes in Food Industry	2	7.5	15.0
FMS-366	Food Plant Sanitation	3	7.5	22.5
FMS-367	Quality Assurance and Certification	3	8.6	25.8
FBM-367	Project Preparation and Management	2	7.8	15.6
FBM-368	Marketing Management and International Trade	2	8.6	17.2
FBM-369	Communication Skills and Personality Development	2	8.8	17.6
VII SEMESTER				
FPO-473	Student READY-Experiential Learning Programme-I	7	8.7	60.9
FPO-474	Student READY-Experiential Learning Programme-II	7	8.7	60.9
FPO-475	Student READY-Research Project	3	8.7	26.1
FPO-476	Student READY-Seminar	1	8.2	8.2
VIII SEMESTER				
FPO-487	Student READY- Inplant Training	20	8.7	174.0

Credits Completed : 185
Credits Completed by Gradiual Course : 180
Credits Completed by Non-Gradiual Course : 5
Credit Points Obtained : 1449.0
Cumulative Grade Point Average (CGPA) : 8.05
Equivalent Percentage of Marks & Class : 80.50 **First Class with Distinction**


8.00 & above C.G.P.A. - First Class with Distinction
 7.00 to 7.99 C.G.P.A. - First Class
 6.00 to 6.99 C.G.P.A. - Second Class
 5.00 to 5.99 C.G.P.A. - Pass Class

R = Repeat NC = Non-Gradiual Course * = Passed by grace marks
 Duration of Degree Program : 4 Year in 10 Point Scale

Notification Order No : BSKKV/Exam-E/B. Tech. (Food Tech.)/1100/2023 DATED-16 JUN 2023

DAPOLI

DATE : 16/06/2023


[S. P. DUSANE]
DEPUTY REGISTRAR