



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

TRANSCRIPT

Serial No : 2023130783

FROM 2019 - 2020 TO 2022 - 2023

FACULTY OF AGRICULTURE

Name of the Student : **SHRI. RATHOD NITIN RAMESH**

Institute : **College of Food Science and Technology, Saralgaon**

Registration No. : **FSSRU/19/0783**

Medium of Instruction : **English**

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

Mother's Name : **SANGITA**

Year of Admission : **2019 - 2020**

Date of Declaration of Result : **23/05/2023**

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	5.5	16.5
FPT-112	Post Harvest Management of Fruits and Vegetables	3	5.6	16.8
FE-111	Engineering Drawing and Graphics	3	7.3	21.9
FE-112	Fluid Mechanics	3	6.4	19.2
FE-113	Mathematics	2	6.1	12.2
FCN-111	Environmental Science and Disaster Management	2	7.3	14.6
FCN-112	Biochemistry	2	6.8	13.6
FMS-111	General Microbiology	3	7.7	23.1 [R]
FBM-111	Computer Programming and Data Structure	3	7.5	22.5
BIO-111	Introductory Biology	2[NC]	6.5	PASS
II SEMESTER				
FPT-123	Cereal Processing	3	7.2	21.6
FPT-124	Food Packaging Technology	2	7.0	14.0
FE-124	Heat and Mass Transfer	3	7.2	21.6
FE-125	Statistical Methods and Numerical Analysis	2	7.0	14.0
FMS-122	Food Microbiology	3	7.0	21.0
FCN-123	Human Nutrition	3	7.0	21.0
FCN-124	Food Chemistry of Macronutrients	3	7.2	21.6
FBM-122	Information and Communication Technology	2	7.1	14.2
PHEY-122	Physical Education and Yoga	1[NC]	7.2	PASS
DEG-123	Democracy, Election and Good Governance	1[NC]	6.8	PASS
NSS-121	National Service Scheme	1[NC]	7.2	PASS
III SEMESTER				
FPT-235	Legumes and Oilseeds Technology	3	7.3	21.9
FPT-236	Meat, Poultry and Fish Technology	3	8.1	24.3
FPT-237	Processing Technology of Beverages	2	7.5	15.0
FPT-238	Processing of Milk and Milk Products	3	7.7	23.1
FE-236	Energy Generation and Conservation	3	8.5	25.5
FE-237	Unit Operations in Food Processing - I	3	8.4	25.2
FCN-235	Food Chemistry and Micronutrients	3	8.4	25.2
FMS-233	Industrial Microbiology	3	8.8	26.4
FPO-231	Students READY - Industrial Tour(I)	1	7.8	7.8
IV SEMESTER				
FPT-249	Wheat Milling and Baking Technology	3	7.7	23.1
FPT-2410	Fruits and Vegetables Processing	3	7.8	23.4
FPT-2411	Processing of Spices and Plantation Crops	3	7.3	21.9
FE-248	Unit Operations in Food Processing - II	3	8.1	24.3
FE-249	Post Harvest and Storage Engineering	3	8.5	25.5
FCN-246	Food Additives and Preservatives	2	8.0	16.0

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	8.4	25.2
FBM-243	ICT Application in Food Industry	3	7.5	22.5
V SEMESTER				
FPT-3512	Confectionary and Snacks Technology	3	7.7	23.1
FPT-3513	Food Extrusion Technology	2	6.7	13.4
FE-3510	Biochemical Engineering	3	7.3	21.9
FE-3511	Food Refrigeration and Cold Storage	3	6.7	20.1
FCN-357	Instrumental Techniques in Food Analysis	2	7.0	14.0
FMS-355	Food Biotechnology	3	7.7	23.1
FBM-354	Entrepreneurship Development	3	8.3	24.9
FBM-355	Business Management and Economics	2	8.6	17.2
FBM-356	Food Laws and Regulations	3	8.9	26.7
FPO-352	Student READY - Industrial Tour (II)	1	7.8	7.8
VI SEMESTER				
FPT-3614	Food Quality and Sensory Evaluation	3	6.7	20.1
FE-3612	Food Processing Equipment Design	2	7.4	14.8
FE-3613	Food Plant Design and Layout	3	7.1	21.3
FE-3614	Instrumentation and Process Control	3	6.7	20.1
FCN-368	Enzymes in Food Industry	2	8.5	17.0
FMS-366	Food Plant Sanitation	3	6.9	20.7
FMS-367	Quality Assurance and Certification	3	7.6	22.8
FBM-367	Project Preparation and Management	2	6.6	13.2
FBM-368	Marketing Management and International Trade	2	6.7	13.4
FBM-369	Communication Skills and Personality Development	2	6.8	13.6
VII SEMESTER				
FPO-473	Student READY- Experiential Learning Programme-I	7	8.8	61.6
FPO-474	Student READY-Experiential Learning Programme-II	7	8.7	60.9
FPO-475	Student READY-Research Project	3	9.0	27.0
FPO-476	Student READY-Seminar	1	7.8	7.8
VIII SEMESTER				
FPO-487	Student READY- Inplant Training	20	9.2	184.0

Credits Completed : 185
Credits Completed by Gradual Course : 180
Credits Completed by Non-Gradual Course : 5
Credit Points Obtained : 1396.2
Cumulative Grade Point Average (CGPA) : 7.76
Equivalent Percentage of Marks & Class : 77.60 **First Class**

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

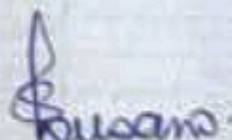
R = Repeat NC = Non-Gradual Course * = Passed by grace marks

Duration of Degree Program : 4 Year in 10 Point Scale

Notification Order No : BSKKV/Exam-F/B.Tech.(Food Tech.)/Result/930/2023 Dated-23/05/2023

DAPOLI

DATE : 23/05/2023


[S P DUSANE]
DEPUTY REGISTRAR