



UNIVERSITY OF HORTICULTURAL SCIENCES, BAGALKOT KARNATAKA, INDIA

OVERALL GRADE POINT AVERAGE (OGPA) CARD

(From 08.02.2021 To 13.07.2024)



No. : 100

Name of the Student : RAKSHITA CHANDRAKANT HEBBI

Date : 26-07-2024

Name of the Mother : SUJATA CHANDRAKANT HEBBI

Year of Admission : 2020-21

Name of the Father : CHANDRAKANT SANKAPPA HEBBI

Year of Completion : 2023-24

I.D. No. : UHS20HE105



BACHELOR OF TECHNOLOGY (FOOD TECHNOLOGY) Semester System

Course Number	Course Title	Credit Hours	Grade Point	Course Number	Course Title	Credit Hours	Grade Point
SEMESTER - I				SEMESTER - II			
FPE 101	Engineering Drawing and Graphics	0+2	9.10	FPT 101	Fundamentals of Food Processing	1+1	9.53
FBM 101	Introduction to Economics and Business Management	2+0	8.08	FPT 102	Processing Technology of Fruit and Vegetables	2+1	7.35
MAT 101	Engineering Mathematics-I	2+0	9.50	FPE 102	Food Thermodynamics	2+1	7.88
PHY 101	Engineering Physics	2+1	9.50	FPE 103	Basic Electrical Engineering	1+1	9.15
HRT 101	Fundamentals of Horticulture and Plant Propagation	2+1	8.28	FPE 104	Workshop Technology	1+2	8.95
HRT 102	Production Technology of Fruits and Plantation Crops	1+1	6.31	MAT 102	Engineering Mathematics-II	2+0	9.30
CSE 101	Introduction to Computer Application and Programming	1+2	9.25	AGR 101	Principles of Crop Production (Field Crops)	2+1	6.20
ENG 101	Comprehension and Communicative Skills in English-I	1+1	8.90	PAT 101	Introductory Plant Pathology and Storage Diseases	1+1	7.78
PED 101	Physical Education-I	0+1*	S	STS 101	Elementary Statistics	1+1	8.45
KAN 101	Kannada-I	0+1*	S	PED 102	Physical Education-II	0+1*	S
				KAN 102	Kannada-II	0+1*	S
SEMESTER - III				SEMESTER - IV			
FPT 201	Processing Technology of Cereals	1+1	8.15	FPT 204	Processing Technology of Legumes and Oilseeds	1+1	7.86
FPT 202	Processing Technology of Dairy Products	2+1	8.40	FPT 205	Processing of Meat and Poultry Products	2+1	7.85
FPT 203	Processing Technology of Beverages	2+1	7.83	FSQ 203	Industrial Microbiology	2+1	7.35
FSQ 201	Fundamentals of Microbiology	1+1	7.23	FSQ 204	Food Biochemistry and Nutrition	2+1	8.64
FSQ 202	Food Microbiology	2+1	8.20	FPE 204	Unit Operations in Food Processing-II	2+1	8.08
FPE 201	Heat and Mass Transfer in Food Processing	2+1	7.45	FPE 205	Food Refrigeration and Cold Chain	2+1	7.60
FPE 202	Unit Operations in Food Processing-I	2+1	7.05	HRT 201	Production Technology of Vegetables, Flowers and Spices	2+1	6.35
FPE 203	Basic Electronics Engineering	2+1	8.85	AET 201	Introductory Entomology and Storage Pest Management	1+1	8.35
CPH 201	Post Harvest Physiology of Food Produce	1+1	7.48	NSS 202	National Service Scheme-II	0+1*	S
NSS 201	National Service Scheme-I	0+1*	S				



Name of the Student : RAKSHITA CHANDRAKANT HEBBI

ID No. : UHS20HE105

Course Number	Course Title	Credit Hours	Grade Point	Course Number	Course Title	Credit Hours	Grade Point
SEMESTER - V				SEMESTER - VI			
FPT 301	Processing of Fish and Marine Products	2+1	9.10	FPT 304	Processing Technology of Spices and Plantation Crops	2+1	7.77
FPT 302	Bakery, Confectionery and Snack Products	2+1	8.08	FPT 305	Sensory Evaluation of Food Products	1+1	8.20
FPT 303	Food Packaging Technology and Equipment	2+1	8.28	FPT 306	Speciality and Functional Foods	1+1	7.31
FSQ 301	Food Quality, Safety Standards and Certification	2+0	8.19	FPT 307	Utilization of Byproducts of Food Industry	1+1	7.80
FSQ 302	Instrumental Techniques in Food Analysis	1+2	8.40	FSQ 303	Food Biotechnology	1+1	7.51
FPE 301	Food Storage Engineering	2+1	8.95	FSQ 304	Food Additives and Preservatives	1+1	7.33
FPE 302	Food Process Equipment Design	2+1	8.10	FSQ 305	Food Plant Sanitation	1+1	8.20
FBM 301	Marketing Management and International Trade	2+0	8.56	FPE 303	Instrumentation and Process Control in Food Industry	2+1	8.25
FPO 405	Industrial Tour-I	0+1*	S	FPE 304	Food Plant Design and Layout	1+1	7.62
				FBM 302	Project Preparation and Management	1+1	7.94
				FBM 303	Entrepreneurship Development	1+1	7.98
SEMESTER - VII				SEMESTER - VIII			
FPO 401	Experiential Learning in Food Process Engineering and Technology-I	0+7	9.15	FPO 407	Rural / Industrial Work Experience	0+20	9.88
FPO 402	Experiential Learning in Food Process Engineering and Technology-II	0+7	8.90	FPO 406	Student READY - Industrial Tour-II	0+1*	S
FPO 403	Student READY - Research Project	0+2	9.05				
FPO 404	Student READY - Seminar	0+2	9.42				

Total : 81+90=171+8*

8* Non-Credit Compulsory Courses (Not considered for calculation of OGPA)

Total Hours			Total Credit Points Earned	OGPA	Result	Equivalent Percentage of Marks
Theory	Practical	Total	1438.48	8.41 (EIGHT POINT FOUR ONE ONLY)	First Class with Distinction	84.10 (EIGHTY FOUR POINT ONE ZERO ONLY)
81	90	171				



[Signature]
REGISTRAR
 Registrar
 University of Horticultural Sciences
 BAGALKOT-587104

Note:

1. Minimum OGPA for Pass is 5.00 / 10.00
2. Evaluation System: Both Internal and External
3. Medium of Instruction: English
4. S : Satisfactory
5. R : Repetition of Course
6. The following OGPA may be considered as equivalent to the class as mentioned

OGPA-8.00 and above : First Class with Distinction
 OGPA-7.00 to 7.99 : First Class
 OGPA-6.00 to 6.99 : Second Class
 OGPA-5.00 to 5.99 : Pass