TRANSCRIPT

JT 10439

Sam Higginbottom Institute of Agriculture, Technology & Sciences

(Formerly Allahabad Agricultural Institute)
(Deemed to be University)
Allahabad, India

B.Tech. Dairy Technology

Name : SUPRIYA KUMARI Father's Name : BAIDYA NATH JHA

P.Id. No. : 11DTECH014 Session : 2011-2015

Mother's Name : SUNITA RANI JHA

Semester	S.No.	Code	Course	CrdL	Grade	Remarks	S.G.P.
lst	1 1	CE 381	PLUID MECHANICS	3	٨		10
	2	DC 301	PHYSICAL CHEMISTRY OF MILK	3	A		
	3	DE 301	THERMODYNAMICS	3	A		
	4	DM 301	FUNDAMENTAL OF MICROBIOLOGY	3	A		
	5	DT 301	MILK PRODUCTION MANAGEMENT & DAIRY DEVELOPMENT	4	Α		
	6	GPT 301	MORAL AND VALUE EDUCATION	2	Α_		
	7	ME J01	ENGINEERING DRAWING	2	A	_	
	8	ME 304	WORKSHOP PRACTICE AND TECHNOLOGY	2	A	_	
2nd	1	DC 302	CHEMISTRY OF MILK	3	٨		10
	2	DC 512	BIOCHEMISTRY AND HUMAN NUTRITION	3	۸		
	3	DE 302	HEAT AND MASS TRANSFER	1	٨		
	4	DM 302	INTRODUCTORY DAIRY MICROSICLOGY	3	٨		
	5	DT 302	MARKET MILK	4	A		
	6	DT 303	TRADITIONAL DAIRY PRODUCTS	3	A	-	
	7	EEE 303	ELECTRICAL ENGINEERING	3	A		
	8	MAS 502	INDUSTRIAL STATISTICS	3	A		
Int	1	COMP 412	COMPUTER PROGRAMMING	1	A		10
	2	DE 401	REFRIGERATION AND AIR CONDITIONING	3	A		
	3	DE 402	DAIRY ENGINEERING	3	A		
	4	DT 401	CONDENSED AND DRIED MILK	5	A		
	5	DT 402	FAT RICH DAIRY PRODUCTS	4	٨		
	6	ECON 502	ECONOMICS AVALYSIS	2	A		
	7	EXT 301	DAIRY EXTENSION EDUCATION	2	A		
4ch	1	BAM 501	MARKETING MANAGEMENT AND INTERNATIONAL TRADE	2	A		10
	2	DE 403	DAIRY PROCESS ENGINEERING	3	A		
	3	DM 401	STARTER CULTURE AND FERMENTED MUK PRODUCTS	3	A		
	4	DT 501	CHEESE TECHNOLOGY	5	A		
	-	DT 502	ICE CREAM AND FROZEN DESSERT	4	A	1	
	5	DT 509	DAIRY PLANT MANAGEMENT AND POLLUTION CONTROL	2	A		
	6	ENV 417	ENVIRONMENTAL STUDIES	3	A		
	7		DARY BIOTECHNOLOGY	3	A		
	8	MCE 304	FINANCIAL MANAGEMENT AND COST ACCOUNTING	3	A		
5th	1	BAM 428		2	A		
	2	COMP 309	IT IN DAIRY INDUSTRY	3	A	1	
	3	DC 501	QUALITY AND SAFETY MONITORING IN DAIRY INDUSTRY	3	A		
	4	DC 502	CHEMICAL QUALITY ASSURANCE	3	A		
	5	DE 501	INSTRUMENTATION & PROCESS CONTROL	3	À	1	
	6	DE 502	DARY FLAIT DESIGN AND LAYOUT	3	A	1	
	7	DE 503	PRINCIPLES OF DAIRY MACHINE DESIGN		Â	1	
	8	DT 503	BYPRODUCT TECHONOLOGY		_	+	
6th	1	APFE 406 -	FOOD TECHNOLOGY	4	A .	+	LO
	2	BAM 550	ENTREPRENEURSHIP DEVELOMENT AND INDUSTRIAL CONSULTANCY	2	^ ^		
	3	DC 601	FOOD CHEMISTRY	3	A	-	
	4	DE 601	FOOD ENGINEERING	4	A	-	
	5	DM 501	FOOD AND INDUSTRIAL MICROBIOLOGY)	Α_		
	6	DT 504	JUDGING OF DAIRY PRODUCTS	3	A		
	7	DT 601	PACKAGING OF DAIRY PRODUCTS	3	A		
	8	MAS 512	OPERATIONS RESEARCH	2	Α		
7th	1	DT 697*	HANDS-ON TRAINING AND EXPERIENTIAL LEARNING	25	5		-
8th	1	DT 698*	IN-PLANT TRAINING	20	5		
	2	DT 699*	TRAINING REPORT EVALUATION	5	S		

Cumulative Grade Point Average (C.G.P.A.): 10

S.G.P.A. and C.G.P.A. are out of 10 Point Scale.

+ Supporting Courses (Non Credit)

Prepared By

Date 26 May, 2015

Checked By

* Non Credit

Passed in mb

Note: Correction if any, must be reported within three months from the date of issue of this Transcript.

