



Vasantrao Naik Marathwada Agricultural University, Parbhani  
वसंतराव नाईक मराठवाडा कृषि विद्यापीठ, परभणी

(Maharashtra State)

INDIA

TRANSCRIPT



FACULTY OF AGRICULTURAL TECHNOLOGY

Name of the student : **Tidke Suraj Sambhaji**

Institution : MGM College of Food Technology  
Aurangabad

Year of Admission : 2013

Registration No. : **2013 MGMFT 73 B**

Year of Leaving : 2017

Medium of Instruction : English

Course: Bachelor of Technology  
(Food Technology )

COURSE NO.	TITLE OF THE COURSE	CREDITS	GRADE POINTS REDUCED TO 10 POINTS	CREDIT POINTS (CREDIT X G.P)
<b>I Semester</b>				
FST-111 R	Principles of Food Processing	3	6.2	18.6
FST-112	Food Production Trends and Programmes	2	6.2	12.4
FCN-111 R	Biochemistry	3	6.5	19.5
FCN-112 R	Food Chemistry-I	3	6.9	20.7
FE-111	Engineering Drawing	1	5.6	5.6
FE-112 R	Fluid Mechanics and Hydraulics	2	6.1	12.2
FIM-111 R	Fundamentals of Microbiology	3	6.2	18.6
<b>II Semester</b>				
FST-123 R	Post Harvest Management of Fruit and Vegetable	3	6.9	20.7
FST-124 R	Cereal Processing	3	6.8	20.4
FCN-123 R	Food Chemistry-II	3	7.3	21.9
FCN-124	Human Nutrition	3	5.9	17.7
FE-123 R	Energy Generation and Conservation	3	6.3	18.9
FE-124	Heat and Mass Transfer	2	5.5	11.0
FIM-122 R	Food Microbiology*	3	5.5	16.5
<b>III Semester</b>				
FST-235 R	Legume and Oilseed Technology	3	7.6	22.8
FST-236	Meat, Poultry and Fish Technology	3	5.8	17.4
FST-237 R	Wheat Milling and Baking Technology	3	6.2	18.6
FST-238 R	Confectionery Technology	2	6.8	13.6
FCN-235	Techniques in Food Analysis	3	8.0	24.0
FE-235	Food Processing Equipments-I	3	5.6	16.8
FE-236	Food Packaging	3	5.5	16.5
FIM-233 R	Fermentation and Industrial Microbiology	3	7.0	21.0
<b>IV Semester</b>				
FST-249	Fruit and Vegetable Processing	3	5.7	17.1
FST-2410	Food Quality	2	7.8	15.6
FST-2411	Processing of Milk and Milk Products	2	5.8	11.6
FST-2412	Spice and Flavor Technology	3	6.2	18.6
FCN-246	Food Additives	3	7.0	21.0
FCN-247	Environmental Science	3	6.2	18.6
FE-247	Food Processing Equipments-II	3	5.5	16.5
FIM-244 R	Food Safety and Microbial Standards	3	7.9	23.7

(P.T.O.)

Deputy Registrar (Academic)  
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COURSE NO.	TITLE OF THE COURSE	CREDITS	GRADE POINTS REDUCED TO 10 POINTS	CREDIT POINTS (CREDIT X G.P)
<b>V Semester</b>				
FST-3513	Food Industry By-products and Waste Utilization	2	6.8	13.6
FST-3514	Carbonated Beverage Technology	2	7.7	15.4
FE-358	Refrigeration Engineering and Cold Chain	3	6.1	18.3
FE-359	Biochemical Engineering	3	6.1	18.3
FE-3510	Instrumentation and Process Control	3	6.1	18.3
FIM-355	Food Biotechnology	3	6.6	19.8
FTBM-351 R	Co-operation, Marketing and Finance	3	5.5	16.5
FTBM-352	Business Management and International Trade*	2	5.5	11.0
<b>VI Semester</b>				
FST-3615	Product Development and Formulation	2	6.3	12.6
FST-3616	Speciality Foods	3	7.5	22.5
FST-3617	Extrusion Technology	2	6.9	13.8
FST-3618 R	Quality Assurance and Certification	3	7.2	21.6
FE-3611	Food Plant Design and Layout	3	6.7	20.1
FIM-366	Food Hygiene and Sanitation	3	7.9	23.7
FTBM-363	Entrepreneurship Development and Communication Skills	2	5.8	11.6
FTBM-364	Food Laws and Regulations	3	5.9	17.7
FTBM-365	Seminar	1	9.0	9.0
<b>VII Semester</b>				
	Experiential Learning Programme(Hands on Training)	25	8.6	215.0
<b>VIII Semester</b>				
	Inplant Training Industrial (Evaluation)	15	8.2	123.0
	Inplant Training (Report+ Viva-voce)	15	Satisfactory	

Grade Points obtained : **1149.9**

Credit Completed : **165**

Cumulative Grade Point Average (CGPA) : **6.97**

Equivalent Percentage of Marks & Class : **69.70 Second**

\* = Passed by Grace Marks

R = Repeat

1. 8.50 and above : First Division with Distinction
2. 7.50 to 8.49 : First Division
3. 6.00 to 7.49 : Second Division
4. 5.50 to 5.99 : Pass class

PARBHANI

DATE: **10 AUG 2017**

  
**Deputy Registrar (Academic)**  
**DEPUTY REGISTRAR**  
VNMKV, Parbhani