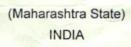


Vasantrao Naik Marathwada Agricultural University, Parbhani वसंतराव नाईक मराठवाडा कृषि विद्यापीठ, परभणी



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)
	I Semester			
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
	II Semester		100000000000000000000000000000000000000	Toronto.
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
	III Semester		0.0	10.0
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
	IV Semester		7.0	21.0
FST-249	Fruit and Vegetable Processing	3	5.7	47.4
FST-2410	Food Quality	2	7.8	17.1
FST-2411	Processing of Milk and Milk Products	2	5.8	15.6 11.6
FST-2412	Spice and Flavor Technology	3	6.2	18.6
FCN-246	Food Additives	3	7.0	
FCN-247	Environmental Science	3	6.2	21.0
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)
VNMKV, Parbhani

Name of the student : Tidke Suraj Sambhaji Registration No. : 2013 MGMFT 73 B

COURSE NO.	TITLE OF THE COURSE	CREDITS	GRADE POINTS REDUCED TO 10 POINTS	CREDIT POINTS (CREDIT X G.P)
	V Semester			
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
	VI Semester		0.0	11.0
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
	VII Semester			
	Experiential Learning Programme(Hands on Training	25	8.6	215.0
	VIII Semester			
	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

7.50 to 8.49 : First Division
 6.00 to 7.49 : Second Division
 5.50 to 5.99 : Pass class

DATE: 1 O AUG 2017

Deputy Registrar (Academic)
DEPUTY REGISTRAR