



TRANSCRIPT

Exam Roll No. :17009559020
Name :TAMANNA DHASMANA
Course Name : (CBCS) B.SC.(HONS.) FOOD TECHNOLOGY
Exam Sem :V
College Name :Bhaskaracharya College of Applied Sciences
Enrollment No. :17BCASBSFT000037

Date of Printing: 12 Mar 2022

Sr. No.	Paper Code	Appearing Status	Paper Name	Paper Type	Sem	Credit	Grade Letter	Grade Point	Credit Point
1	32201101	*	FUNDAMENTALS OF FOOD TECHNOLOGY	CORE	I	6	A	8	48
2	32201102	*	PRINCIPLES OF FOOD SCIENCE	CORE	I	6	A	8	48
3	32535101	*	INTRODUCTION AND SCOPE OF MICROBIOLOGY	GE	I	6	B+	7	42
4	72182801	*	ENVIRONMENTAL SCIENCE	AECC	I	4	B+	7	28
5	32201201	*	TECHNOLOGY OF FOOD PRESERVATION	CORE	II	6	A+	9	54
6	32201202	*	FOOD PROCESSING TECHNOLOGY	CORE	II	6	B+	7	42
7	32495902	*	PROTEINS AND ENZYMES	GE	II	6	B	6	36
8	72032801	*	ENGLISH-A	AECC	II	4	A	8	32
9	12555321	*	PHYSICAL EDUCATION-III: HEALTH EDUCATION, ANATOMY AND PHYSIOLOGY	GE	III	6	A+	9	54
10	32201301	*	FOOD AND NUTRITION	CORE	III	6	A	8	48
11	32201303	*	TECHNOLOGY OF FRUITS, VEGETABLES AND PLANTATION CROPS	CORE	III	6	A+	9	54
12	32201305	*	TECHNOLOGY OF DAIRY AND SEA FOOD	CORE	III	6	B+	7	42
13	32203919	*	CONFECTIONARY TECHNOLOGY(PRACTICAL)	SEC	III	4	A+	9	36
14	12555422	*	PHYSICAL EDUCATION-IV: POSTURE, ATHLETIC CARE AND FIRST AID	GE	IV	6	A+	9	54
15	32201407	*	TECHNOLOGY OF CEREALS, PULSES AND OILSEEDS	CORE	IV	6	A	8	48
16	32201409	*	FOOD MICROBIOLOGY	CORE	IV	6	A	8	48
17	32201411	*	TECHNOLOGY OF MEAT, POULTRY AND EGG	CORE	IV	6	A	8	48
18	32203923	*	FOOD PRODUCT DEVELOPMENT(PRACTICAL)	SEC	IV	4	A	8	32
19	32201501		FOOD ENGINEERING	CORE	V	6	A+	9	54
20	32201503		FOOD CHEMISTRY-I	CORE	V	6	A	8	48
21	32207901		FOOD SAFETY	DSE	V	6	A	8	48
22	32207903		FOOD QUALITY MANAGEMENT	DSE	V	6	A+	9	54

Sem	Total Credit	Total Credit Point	SGPA	Result	CGPA
I	22	166	7.55		
II	22	164	7.45	PASSED	7.5
III	28	234	8.36		
IV	28	230	8.21	PASSED	8.29
V	24	204	8.5		

Abbreviations: O: Outstanding; A+: Excellent; A: Very Good;