

## SHIATS

## Student Information

[Home](#)[Result](#)[Fee Detail](#)

## Examination Details

**P.ID. No.** : 12BTFT034  
**Name** : PUSHPA KHALKHO  
**Father's Name** : FAUDA KHALKHO  
**Mother's Name** : SUSHILA KHALKHO



Semester 1			
Subject Code	Subject Name	Credit Hrs	Grade
ME 301	ENGINEERING GRAPHICS - I	2	A
ME 304	WORKSHOP PRACTICE	4	A
MBFT 349	INTRODUCTORY MICROBIOLOGY	3	B
ECON 331	PRINCIPLE OF ECONOMICS	2	A
APFE 301	FUNDAMENTALS OF FOOD TECHNOLOGY	3	B
GPT 301	MORAL AND VALUE EDUCATION	2	A
PHY 312	ENGINEERING PHYSICS	5	C
MAS 312	ELEMENTARY MATHEMATICS	3	A
		<b>S.G.P.A</b> 8.67	<b>C.G.P.A</b> 8.67
Semester 2			
Subject Code	Subject Name	Credit Hrs	Grade
APFE 303	PRINCIPLES OF FOOD ENGINEERING	3	B
CHEM 563	FOOD CHEMISTRY	5	B
MAS 411	ENGINEERING MATHEMATICS - I	4	B
COMP 410	COMPUTER AND LANGUAGES	4	B
EEE 301	BASIC ELECTRICAL ENGINEERING	4	A
LNG 305	PROFESSIONAL COMMUNICATION & TECHNICAL WRITING	3	A
APFE 302	PRINCIPLES OF FOOD PROCESSING & PRESERVATION	3	B
ME 401	ENGINEERING GRAPHICS - II	2	B
		<b>S.G.P.A</b> 8.5	<b>C.G.P.A</b> 8.58
Semester 3			
Subject Code	Subject Name	Credit Hrs	Grade
MAS 490	ENGINEERING MATHEMATICS - II	4	B
ECE 301	BASIC ELECTRONICS	4	A

MCE 405	INTRODUCTION TO FOOD BIOTECHNOLOGY	3	A
CE 401	ENGINEERING MECHANICS	3	B
ME 503	HEAT AND MASS TRANSFER	4	A
MAS 511	STATISTICAL METHODS	3	B
APFE 401	ENGINEERING PROPERTIES OF BIOLOGICAL MATERIALS	3	B
APFE 410	PRINCIPLES OF FOOD QUALITY AND SAFETY	3	B
		<b>S.G.P.A</b> <b>8.81</b>	<b>C.G.P.A</b> <b>8.66</b>
<b>Semester 4</b>			
<b>Subject Code</b>	<b>Subject Name</b>	<b>Credit Hrs</b>	<b>Grade</b>
APFE 501	FOOD HANDLING & STORAGE ENGINEERING	3	A
APFE 513	QUANTITATIVE TECHNIQUES IN FOOD PROCESSING	4	A
ME 502	REFRIGERATION & AIR CONDITIONING	3	B
EEE 402	ELECTRICAL MACHINES	4	A
APFE 411	PRINCIPLES OF THERMAL AND NON-THERMAL FOOD PROCESSING	3	B
ME 408	ENGINEERING THERMODYNAMICS	3	A
CE 406	FLUID MECHANICS	4	A
ENV 415	ENVIRONMENTAL STUDIES - I	2	C
		<b>S.G.P.A</b> <b>9.23</b>	<b>C.G.P.A</b> <b>8.8</b>
<b>Semester 5</b>			
<b>Subject Code</b>	<b>Subject Name</b>	<b>Credit Hrs</b>	<b>Grade</b>
MBFT 504	PRINCIPLES OF FOOD AND DAIRY MICROBIOLOGY	3	A
ENVS 416	ENVIRONMENTAL STUDIES - II	2	A
APFE 408	TECHNOLOGY OF DAIRY PRODUCTS	2	B
APFE 611	FOOD PACKAGING TECHNOLOGY	3	A
APFE 404	CEREALS, PULSES & OIL SEED TECHNOLOGY	4	B
APFE 409	PROCESSING OF MARINE PRODUCTS	2	A
ECE 512	INSTRUMENTATION AND CONTROL ENGINEERING	3	A
AET 400	TRAINING - I	1	S
ME 511	BOILERS TECHNOLOGY	2	B
		<b>S.G.P.A</b> <b>9.238</b>	<b>C.G.P.A</b> <b>8.87</b>
<b>Semester 6</b>			
<b>Subject Code</b>	<b>Subject Name</b>	<b>Credit Hrs</b>	<b>Grade</b>
APFE 403	TECHNOLOGY OF BEVERAGES	4	A
APFE 503	TECHNOLOGY OF MEAT AND POULTRY PRODUCTS	3	B
APFE 506	FRUITS AND VEGETABLE PROCESSING	3	A

APFE 504	UNIT OPERATIONS IN FOOD ENGINEERING	4	A
APFE 514	ENERGY MANAGEMENT IN FOOD INDUSTRIES	2	B
APFE 515	FOOD ADDITIVES	2	B
APFE 605	BAKING AND CONFECTIONERY TECHNOLOGY	3	A
ABM 402	AGRI-BUSINESS MANAGEMENT	3	A
		<b>S.G.P.A 9.417</b>	<b>C.G.P.A 8.96</b>
<b>Semester 7</b>			
<b>Subject Code</b>	<b>Subject Name</b>	<b>Credit Hrs</b>	<b>Grade</b>
APFE 507	QUALITY CONTROL IN FOOD INDUSTRY	3	A
APFE 509	FERMENTED FOOD PRODUCTS	3	A
APFE 602	FOOD PROCESS EQUIPMENT DESIGN	3	B
APFE 612	MARKETING OF FOOD PRODUCTS	2	A
APFE 616	PROCESSING OF SPICES AND PLANTATION CROPS	3	A
AET 500	TRAINING - II	1	S
AET 580	SEMINAR - I	1	A
AET 699a	PROJECT (PROJECT EXECUTION AND REPORT)	3	S
APFE 510	DAIRY ENGINEERING	3	A
APFE 604	EXTRUSION TECHNOLOGY	3	A
APFE 505	DRYING AND DEHYDRATION OF FOOD	3	B
		<b>S.G.P.A 9.5</b>	<b>C.G.P.A 9.03</b>
<b>Semester 8</b>			
<b>Subject Code</b>	<b>Subject Name</b>	<b>Credit Hrs</b>	<b>Grade</b>
AET 611	SEMINAR - II	1	A
APFE 508	FOOD PLANT SANITATION AND WASTE MANAGEMENT	3	A
APFE 601	FOOD PLANT DESIGN AND MAINTENANCE	3	B
APFE 603	FOOD PLANT OPERATIONS MANAGEMENT	3	B
APFE 613	FUNCTIONAL AND MINIMALLY PROCESSED FOODS	2	A
APFE 614	FOOD LAWS AND LEGISLATION	2	B
APFE 615	ENTREPRENEURSHIP IN FOOD INDUSTRIES	2	A
		<b>S.G.P.A 9</b>	<b>C.G.P.A 9.03</b>

S.G.P.A. and C.G.P.A. are out of 10 Point Scale. As per conversion formula overall percentage of marks is 85.8% (ie. 858/1000 )