

TRANSCRIPT

FACULTY OF AGRICULTURAL TECHNOLOGY

Name of the student : **Ramteke Sopan Ramesh**

Institution : College of Agricultural Technology, Parbhani

Year of Admission : 2011

Registration No. : **2011 T 48 B**

Year of Leaving : 2015

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	Principles of Food Processing	3	6.2	18.6
FST-112 R	Food Production Trends and Programmes	2	7.1	14.2
FCN-111 R	Biochemistry	3	5.9	17.7
FCN-112 R	Food Chemistry-I	3	6.2	18.6
FE-111	Engineering Drawing	1	7.4	7.4
FE-112	Fluid Mechanics and Hydraulics	2	5.9	11.8
FIM-111 R	Fundamentals of Microbiology	3	6.4	19.2
II Semester				
FST-123 R	Post Harvest Management of Fruit and Vegetable	3	6.4	19.2
FST-124	Cereal Processing	3	6.6	19.8
FCN-123	Food Chemistry-II	3	6.6	19.8
FCN-124	Human Nutrition	3	7.7	23.1
FE-123	Energy Generation and Conservation	3	5.9	17.7
FE-124	Heat and Mass Transfer	2	6.8	13.6
FIM-122	Food Microbiology	3	7.1	21.3
III Semester				
FST-235	Legume and Oilseed Technology	3	7.7	23.1
FST-236	Meat, Poultry and Fish Technology	3	6.9	20.7
FST-237 R	Wheat Milling and Baking Technology	3	6.1	18.3
FST-238	Confectionery Technology	2	7.5	15.0
FCN-235	Techniques in Food Analysis	3	7.9	23.7
FE-235	Food Processing Equipments-I	3	5.9	17.7
FE-236	Food Packaging	3	7.7	23.1
FIM-233	Fermentation and Industrial Microbiology	3	6.1	18.3
IV Semester				
FST-249	Fruit and Vegetable Processing	3	7.9	23.7
FST-2410	Food Quality	2	7.5	15.0
FST-2411	Processing of Milk and Milk Products	2	7.3	14.6
FST-2412	Spice and Flavor Technology	3	7.2	21.6
FCN-246	Food Additives	3	6.7	20.1
FCN-247	Environmental Science	3	7.1	21.3
FE-247	Food Processing Equipments-II	3	7.9	23.7
FIM-244	Food Safety and Microbial Standards	3	6.9	20.7

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	7.1	14.2
FST-3514	Carbonated Beverage Technology	2	7.8	15.6
FE-358	Refrigeration Engineering and Cold Chain	3	7.1	21.3
FE-359	Biochemical Engineering	3	7.0	21.0
FE-3510	Instrumentation and Process Control	3	6.5	19.5
FIM-355	Food Biotechnology	3	6.1	18.3
FTBM-351 R	Co-operation, Marketing and Finance	3	5.8	17.4
FTBM-352	Business Management and International Trade	2	6.1	12.2
VI Semester				
FST-3615	Product Development and Formulation	2	6.8	13.6
FST-3616	Speciality Foods	3	6.5	19.5
FST-3617	Extrusion Technology	2	7.6	15.2
FST-3618	Quality Assurance and Certification	3	7.1	21.3
FE-3611	Food Plant Design and Layout	3	6.8	20.4
FIM-366	Food Hygiene and Sanitation	3	6.9	20.7
FTBM-363	Entrepreneurship Development and Communication Skills	2	7.8	15.6
FTBM-364	Food Laws and Regulations	3	6.6	19.8
FTBM-365	Seminar	1	8.4	8.4
VII Semester				
	Experiential Learning Programme(Hands on Training)	25	7.8	195.0
VIII Semester				
	Inplant Training Industrial (Evaluation)	15	8.3	124.5
	Inplant Training (Report+ Viva-voce)	15	Satisfactory	

Grade Points obtained : **1176.1**

Credit Completed : **165**

Cumulative Grade Point Average (CGPA) : **7.13**

Equivalent Percentage of Marks & Class : **71.30 Second**

R = Repeat

- 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

PARBHANI

DATE: 2 JUN 2015

[Signature]
DEPUTY REGISTRAR