



TRANSCRIPT

Name: Muhammad Sher Jahan Khan Parentage: Shah Nawaz Khan Registration #: 2019-CU-FOOD-048
Faculty: Bio-Sciences Degree: BS FOOD SCIENCE AND TECHNOLOGY Enrollment Date: 17-04-2019
Status: Graduated Session: Spring 2019-2023 Result Declaration Date: 17-01-2023

Course Code	Course Title	Credit Hours	Marks	Grade	Course Code	Course Title	Credit Hours	Marks	Grade
Semester-I					Semester-II				
BIOC-301	Principles of Microbiology	3(2-1)	34	C	STAT-302	Biostatistics-I ^{PH}	3(2-1)	44	B
STAT-301	Statistics ^{PH}	3(3-0)	47	B	PST-301	Pakistan Studies	2(2-0)	31	B
MATH-301	Mathematics ^{PH}	3(3-0)	38	C	ISL-301	Islamic Studies	2(2-0)	23	C
CSIT-301	Introduction to Computer	3(2-1)	48	A	FSAT-306	Principles of Human Nutrition	2(2-0)	25	C
ENG-301	English-I	3(3-0)	40	B	FSAT-304	Food Processing & Preservation	3(2-1)	30	C
FSAT-301	Introduction to Food Science & Technology	3(2-1)	30	C	FSAT-302	Food of Plant and Animal Origin	3(2-1)	30	C
Semester-III					ENG-302	English-II	3(3-0)	41	B
	English-III	3(3-0)	49	A	Semester-IV				
	Basics of Agriculture	3(3-0)	40	B	FSAT-408	Food Process Engineering	3(2-1)	34	C
	Food & Dairy Microbiology	3(2-1)	39	B	MKT-402	Marketing and Management	3(3-0)	37	C
	Food Chemistry	3(3-0)	38	C	FSAT-402	Food Analysis	3(1-2)	42	B
FSAT-401	Unit Operations in Food Industry	3(3-0)	48	A	FSAT-404	Food Service and Hospitality Management	3(2-1)	36	C
FSAT-403	Postharvest Technology ^{PH}	3(2-1)	52	A	FSAT-406	Fruits and Vegetables Processing	3(2-1)	46	B
Semester-V					FSAT-410	Bakery Products Technology	3(2-1)	34	C
FSAT-505	Technology of Fats and Oils	3(2-1)	36	C	Semester-VI				
MSTC-401	Introduction to Meat Science and Technology	3(2-1)	35	C	FSAT-504	Dairy Technology	3(2-1)	39	B
FSAT-501	Food Quality Management	3(3-0)	44	B	BIOC-504	Biochemical Techniques	3(1-2)	41	B
FSAT-505	Cereal Technology	3(2-1)	43	B	FSAT-506	Food Plant Layout and Sanitation	3(3-0)	45	B
FSAT-507	Beverage Technology	3(2-1)	39	B	FSAT-508	Sugar Technology	3(2-1)	39	B
FSAT-511	Extrusion Technology	3(2-1)	40	B	FSAT-502	Food Packaging	3(2-1)	45	B
Semester-VII					FSAT-512	Functional Foods and Nutraceuticals	3(3-0)	32	C
FSAT-615	Global Food Issues	2(2-0)	20	C	Semester-VIII				
BIOC-605	Biotechnology	3(2-1)	40	B	FSAT-604	Internship/Project	6(0-6)	88	B
FSAT-609	Food Product Development and Sensory Acceptability	3(2-1)	39	B	FSAT-602	Research Project and Scientific Writing	2(2-0)	19	D
FSAT-607	Food Toxicology	3(3-0)	44	B					
FSAT-605	Fermentation Technology	2(1-1)	30	B					
FSAT-603	Food Laws and Regulations	2(2-0)	24	C					
FSAT-601	Poultry, eggs and sea food processing	3(2-1)	39	B					

Semester	I	II	III	IV	V	VI	VII	VIII
GPA	3.06	2.82	3.50	2.91	3.00	3.13	3.04	3.11
Marks %	65.83	62.22	73.89	63.61	65.83	66.94	65.56	66.88

Total Marks: 2680

Total Credit Hours: 134

Obtained Marks: 1777

Percentage: 66.31

CGPA: 3.07

Grade: B

Prepared by
Assistant

Issued by
Examination Coordinator

Issued by
Assistant Controller of Examinations

Note: This Certificate is valid without any eraser and over-writing. Errors and omissions excepted.