

MAHATMA PHULE KRISHI VIDYAPEETH, RAHURI Pin - 413 722, Dist. Ahmednagar, Maharashtra (India)

TRANSCRIPT

Faculty of Food Technology (Food)

Name of the Student: Musale Sanket Vilas

Bachelor of Food Technology Course :

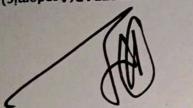
FST-111 FST-112 FE-112

FE-111

Registration Number: FTN-2016/049 2016-2017 21.0 21.9 15.4 16.6 21.0 17.7 18.3 12.6 21.3 20.7 17.7 22.5 22.8 23.1 University RegNumber: 2600 22.8 22.2 13.2 Pass 20.4 17.4 16.8 Pass Pass 2+1=3 1+1=2 2+1=3 2+1=3 2+1=3 2+1=3 2+1=3 2+1=3 2+1=3 1+1=2 2+1=3 2+1=3 1+1=2 1+2=3 2+1=3 2+1=3 2+1=3 1+1=2 2+1=3 2+1=3 2+1=3 2+1=3 1+1=2 1+1=2 2+1=3 0+1=1 2+0+2 2+1=3 0+1+1 2+1+3 2+1=3 Year of Admission: 2+0+2 Credit ~ Post Harvest Management of Fruit and Vegetable Fermentation and Industrial Microbiology Food Safety and Microbial Standards Name of the College: K.K.Wagh College of Food Technology, Nashik Processing of Milk and Milk Products Wheat Milling and Baking Technology Energy Generation and Conservation Subject Name Food Production Trends and Programs Food Processing Equipment- II Meat, Poultry and Fish Technology Legumes and Oilseed Technology Food Processing Equipments -I Fruit and Vegetable Processing MathematicsDeficiency Course Fluid Mechanics and Hydraulics Spice and Falvor Technology MathematicsDeficiency Course Techniques in Food Analysis Fundamentals of Microbiology Principles of Food Processing Confectionery Technology Semester :-Environmental Sciences Semester :-Heat and Mass Transfer Semester :-Semester :-Engineering Drawing Food Chemistry - II Food Microbiology Physical Education Cereal Processing Food Packaging Food Additives Human Nutrition Food Chemistry -1 Food Quality Biochemistry * ** Medium of Instruction-English FST-2412 PHY-EDN-111 Subject Code FCN-246 FCN-247 F-M-244 FST-2410 FST-2411 FST-238 FST-249 FE-247 FIM-233 FST-237 FCN-235 FE-235 FST-235 FST-236 FE-236 FCN-123 FCN-124 FE-124 FIM-122 AL-122 FIM-111 FST-123 FST-124 FE-123 FCN-111 FCN-112 AL-111

Please see overleaf

Credit	Credit T+P	Subject Name	boo toeldu
1550	P. Trues	Semester :- V	
13.6	7=1+1	Food industry By-Products and Waste Utilization	E-3213
16.2	7=1+1	Carbonated Beverage Technology	\$12E-1S
1.02	5+1=3	Refrigeration Engineering and Cold Chain	:E-328
21.3	5+1=3	Biochemical Engineering	:E-326
7.02	5+1=3	Instrumentation and Process Control	=E-3210
20.1	5+1=3	Food BioTechnology	EIW-322
21.9	5+1=3	Co-operation, Marketing and Finance	FTBM-351
9.11	7=0+7	Business Management and International Trade	FTBM-352
		Semester :- VI	
8.41	Z=I+I	Product Development and Formulation	FST-3615
1.71	2+1=3	Speciiality Foods	FST-3616
8.61	7+1-3	Extrusion Technology	FST-3617
22.5	1+2=3	Quality Assurance and Certification	FST-3618
26.1	Z+T=3	Food Plant Design and Layout	EE-3011
12.8	7=1+1	Food Hygiens and Sanitation	FIM-366
		Enterpreneurship Development and Communication	FTBM-363
20.1	2+1=3	Food Laws and Regulations Skills	
F-1	1=1+0	Seminar	FTBM-364
202.5	12+10=52	IIV -: 1972eme2	FTBM-365
0.707	CZ-CZ+CZ	Hands on Training Experiential Learning	ITFL-471
3.051	51=51+0	Semester :- VIII	7/1-77111
Pass	51=51+0	In Plant Training On Campus	In Plant
8 3007	111342	Work Experiance	IPOFF *
8.2021	165	LefoT Dreið	



Average Grade Points(CGPA)=7.31

Date: 03/07/2020

P : Practical period of two hours per week, T :Theory period of one hour per week

DEPUTY REGISTRAR(Academic)

Class = Second Class Percentage of Marks =73.10

G:Passed by grace marks R,1,2,3, indicates repetition as per supercription

Explanation:

**Deficiency Course *Non-Credit Course,

% 06.62 of %00.22 szelD szeq II Class 60.00% to 74.90%, I Class 75.00% to 84.90%, Class: Distinction 85.00% and above,

Ozoz/80/90 : 91sG trinf 91:61:60