



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

TRANSCRIPT

Faculty of Food Technology (Food)

Registration Number: **FTN-2016/049**

Name of the Student: **Musale Sanket Vilas**

Year of Admission: **2016-2017**

Course : **Bachelor of Food Technology**

Name of the College: **K.K.Wagh College of Food Technology, Nashik**

University RegNumber: **2600**

Medium of Instruction-English

Subject Code	Subject Name	Credit t+p	Credit Point
Semester :- I			
FST-111	Principles of Food Processing	2+1=3	21.6
FST-112	Food Production Trends and Programs	2+0=2	15.2
FCN-111	Biochemistry	2+1=3	24.9
FCN-112	Food Chemistry -I	2+1=3	23.1
FE-111	Engineering Drawing	0+1=1	8.2
FE-112	Fluid Mechanics and Hydraulics	1+1=2	13.4
FIM-111	Fundamentals of Microbiology	2+1=3	17.1
PHY-EDN-111	Physical Education	0+1=1	Pass
AL-111	Mathematics/Deficiency Course	2+0=2	Pass
Semester :- II			
FST-123	Post Harvest Management of Fruit and Vegetable	2+1=3	22.8
FST-124	Cereal Processing	2+1=3	22.2
FCN-123	Food Chemistry - II	2+1=3	20.4
FCN-124	Human Nutrition	2+1=3	17.4
FE-123	Energy Generation and Conservation	2+1=3	16.8
FE-124	Heat and Mass Transfer	1+1=2	13.2
FIM-122	Food Microbiology	2+1=3	21.0
AL-122	Mathematics/Deficiency Course	1+1=2	Pass
Semester :- III			
FST-235	Legumes and Oilseed Technology	2+1=3	22.5
FST-236	Meat, Poultry and Fish Technology	2+1=3	22.8
FST-237	Wheat Milling and Baking Technology	2+1=3	18.3
FST-238	Confectionery Technology	1+1=2	12.6
FCN-235	Techniques in Food Analysis	1+2=3	23.1
FE-235	Food Processing Equipments -I	2+1=3	21.3
FE-236	Food Packaging	2+1=3	21.0
FIM-233	Fermentation and Industrial Microbiology	2+1=3	21.9
Semester :- IV			
FST-249	Fruit and Vegetable Processing	2+1=3	21.3
FST-2410	Food Quality	1+1=2	15.4
FST-2411	Processing of Milk and Milk Products	1+1=2	16.6
FST-2412	Spice and Flavor Technology	2+1=3	21.0
FCN-246	Food Additives	2+1=3	17.7
FCN-247	Environmental Sciences	2+1=3	20.7
FE-247	Food Processing Equipment- II	2+1=3	21.6
F-M-244	Food Safety and Microbial Standards	2+1=3	17.7

Please see overleaf

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Class : Distinction 85.00% and above,
I Class 75.00% to 84.90%,
II Class 60.00% to 74.90%,
Pass Class 55.00% to 59.90 %

*Non-Credit Course,
**Deficiency Course

T : Theory period of one hour per week
P : Practical period of two hours per week,
R,1,2,3, indicates repetition as per supercription
G:Passed by grace marks

Explanation :

Date: 03/07/2020

Class =Second Class

Percentage of Marks =73.10

Average Grade Points(CGPA)=7.31

DEPUTY REGISTRAR(Academic)

Subject Code	Subject Name	Credit T+P	Credit Point
Semester :- V			
FE-3513	Food Industry By-Products and Waste Utilization	1+1=2	13.6
FST-3514	Carbonated Beverage Technology	1+1=2	15.2
FE-358	Refrigeration Engineering and Cold Chain	2+1=3	20.1
FE-359	Biochemical Engineering	2+1=3	21.3
FE-3510	Instrumentation and Process Control	2+1=3	20.7
FIM-355	Food Biotechnology	2+1=3	20.1
FTBM-351	Co-operation,Marketing and Finance	2+1=3	21.9
FTBM-352	Business Management and International Trade	2+0=2	11.6
Semester :- VI			
FST-3615	Product Development and Formulation	1+1=2	14.8
FST-3616	Speciality Foods	2+1=3	17.1
FST-3617	Extrusion Technology	1+1=2	14.6
FST-3618	Quality Assurance and Certification	2+1=3	19.8
FE-3611	Food Plant Design and Layout	1+2=3	22.5
FIM-366	Food Hygiene and Sanitation	2+1=3	26.1
FTBM-363	Entrepreneurship Development and Communication	1+1=2	12.8
FTBM-364	Skills	2+1=3	20.1
FTBM-365	Food Laws and Regulations	0+1=1	7.4
Semester :- VII			
HTEL-471	Hands on Training Experiential Learning	15+10=25	202.5
Semester :- VIII			
In Plant	In Plant Training On Campus	0+15=15	130.5
IPOFF	Work Experience	0+15=15	1205.8
Grand Total		165	1205.8