



ANNA UNIVERSITY, CHENNAI - 600 025

DEGREE EXAMINATIONS

CONSOLIDATED GRADE SHEET

CHOICE BASED CREDIT SYSTEM [CBCS]



Folio No. : 39304991002

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|-----------------------|--------------------------------|--------------------|--------------|
| NAME OF THE CANDIDATE | SUSMITHA B ✓ | REGISTER NUMBER | 2015304034 ✓ |
| COLLEGE OF STUDY | ALAGAPPA COLLEGE OF TECHNOLOGY | YEAR OF COMPLETION | APR 2019 |

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| DEPARTMENT | CENTRE FOR BIO-TECHNOLOGY | REGULATION | 2015 |
| PROGRAMME & BRANCH | B.Tech FULL TIME FOOD TECHNOLOGY | | |

| SEM | COURSE CODE | COURSE NAME | CREDITS | GRADE | YEAR OF PASSING |
|-----|-------------|---|---------|-------|-----------------|
| 1 | BS7161 ✓ | BASIC SCIENCES LAB ✓ | 2 ✓ | A ✓ | N15 ✓ |
| 1 | CY7151 ✓ | ENGINEERING CHEMISTRY ✓ | 3 ✓ | A ✓ | N15 ✓ |
| 1 | GE7151 ✓ | COMPUTING TECHNIQUES ✓ | 3 ✓ | A ✓ | N15 ✓ |
| 1 | GE7152 ✓ | ENGINEERING GRAPHICS ✓ | 4 ✓ | A+ ✓ | N15 ✓ |
| 1 | GE7162 ✓ | ENGINEERING PRACTICES LAB ✓ | 2 ✓ | A ✓ | N15 ✓ |
| 1 | HS7151 ✓ | FOUNDATIONAL ENGLISH ✓ | 4 ✓ | A ✓ | N15 ✓ |
| 1 | MA7151 ✓ | MATHEMATICS I ✓ | 4 ✓ | A ✓ | N15 ✓ |
| 1 | PH7151 ✓ | ENGINEERING PHYSICS ✓ | 3 ✓ | A ✓ | N15 ✓ |
| 2 | GE7153 ✓ | ENGINEERING MECHANICS ✓ | 4 ✓ | A ✓ | A16 ✓ |
| 2 | HS7251 ✓ | TECHNICAL ENGLISH ✓ | 4 ✓ | B+ ✓ | A16 ✓ |
| 2 | IB7251 ✓ | BIOCHEMISTRY ✓ | 3 ✓ | A ✓ | A16 ✓ |
| 2 | IB7252 ✓ | MICROBIOLOGY ✓ | 3 ✓ | A ✓ | A16 ✓ |
| 2 | IB7261 ✓ | BIOCHEMISTRY LAB ✓ | 2 ✓ | A ✓ | A16 ✓ |
| 2 | IB7262 ✓ | MICROBIOLOGY LAB ✓ | 2 ✓ | O ✓ | A16 ✓ |
| 2 | MA7251 ✓ | MATHEMATICS II ✓ | 4 ✓ | A ✓ | A16 ✓ |
| 2 | PH7257 ✓ | PHYSICS OF MATERIALS ✓ | 3 ✓ | A ✓ | A16 ✓ |
| 3 | EE7151 ✓ | BASIC ELECTRICAL AND ELECTRONICS ENGINEERING ✓ | 3 ✓ | A ✓ | N16 ✓ |
| 3 | FT7301 ✓ | FLUID MECHANICS IN MECHANICAL OPERATIONS ✓ | 4 ✓ | A+ ✓ | N16 ✓ |
| 3 | FT7302 ✓ | FOOD CHEMISTRY AND NUTRITION ✓ | 3 ✓ | A ✓ | N16 ✓ |
| 3 | FT7303 ✓ | FOOD MICROBIOLOGY ✓ | 3 ✓ | A ✓ | N16 ✓ |
| 3 | FT7304 ✓ | FOOD PROCESS CALCULATIONS ✓ | 4 ✓ | O ✓ | N16 ✓ |
| 3 | FT7311 ✓ | FOOD CHEMISTRY AND NUTRITION LAB ✓ | 2 ✓ | A+ ✓ | N16 ✓ |
| 3 | FT7312 ✓ | FOOD MICROBIOLOGY LAB ✓ | 2 ✓ | A+ ✓ | N16 ✓ |
| 3 | MA7358 ✓ | TRANSFORM TECHNIQUES AND PARTIAL DIFFERENTIAL EQUATIONS ✓ | 4 ✓ | A ✓ | N16 ✓ |
| 4 | FT7401 ✓ | FOOD PROCESSING AND PRESERVATION TECHNOLOGY ✓ | 3 ✓ | O ✓ | A17 ✓ |
| 4 | FT7402 ✓ | INTRODUCTION TO FOOD PROCESSING ✓ | 3 ✓ | A ✓ | A17 ✓ |
| 4 | FT7403 ✓ | REFRIGERATION AND COLD CHAIN MANAGEMENT ✓ | 4 ✓ | A ✓ | A17 ✓ |
| 4 | FT7404 ✓ | UNIT OPERATIONS FOR FOOD INDUSTRIES ✓ | 4 ✓ | O ✓ | A17 ✓ |
| 4 | FT7411 ✓ | FOOD PROCESSING AND PRESERVATION LAB ✓ | 2 ✓ | A ✓ | A17 ✓ |
| 4 | FT7412 ✓ | UNIT OPERATIONS IN FOOD INDUSTRIES LAB ✓ | 2 ✓ | A ✓ | A17 ✓ |
| 4 | GE7251 ✓ | ENVIRONMENTAL SCIENCE AND ENGINEERING ✓ | 3 ✓ | B+ ✓ | A17 ✓ |
| 4 | MA7357 ✓ | PROBABILITY AND STATISTICS ✓ | 4 ✓ | A+ ✓ | A17 ✓ |
| 5 | CH7591 ✓ | SEPARATION TECHNIQUES ✓ | 3 ✓ | A+ ✓ | N17 ✓ |
| 5 | FT7004 ✓ | FOOD FERMENTATION TECHNOLOGY ✓ | 3 ✓ | B+ ✓ | N17 ✓ |
| 5 | FT7013 ✓ | POST HARVEST TECHNOLOGY ✓ | 3 ✓ | A+ ✓ | N17 ✓ |
| 5 | FT7501 ✓ | FOOD ANALYSIS ✓ | 3 ✓ | A ✓ | N17 ✓ |

| SEM | COURSE CODE | COURSE NAME | CREDITS | GRADE | YEAR OF PASSING |
|-----|-------------|--|---------|-------|-----------------|
| 5 | FT7502 ✓ | FUNDAMENTALS OF HEAT AND MASS TRANSFER ✓ | 4 ✓ | B+ ✓ | N17 ✓ |
| 5 | FT7503 ✓ | PRINCIPLES OF BIOCHEMICAL ENGINEERING ✓ | 3 ✓ | A+ ✓ | N17 ✓ |
| 5 | FT7511 ✓ | BIOCHEMICAL ENGINEERING LAB ✓ | 2 ✓ | O ✓ | N17 ✓ |
| 5 | FT7512 ✓ | FOOD ANALYSIS LAB ✓ | 2 ✓ | A+ ✓ | N17 ✓ |
| 6 | FT7003 ✓ | FOOD ALLERGY AND TOXICOLOGY ✓ | 3 ✓ | A ✓ | A18 ✓ |
| 6 | FT7005 ✓ | FOOD FLAVOURS TECHNOLOGY ✓ | 3 ✓ | B ✓ | A18 ✓ |
| 6 | FT7601 ✓ | DAIRY PROCESS TECHNOLOGY ✓ | 3 ✓ | A ✓ | A18 ✓ |
| 6 | FT7602 ✓ | FOOD ADDITIVES ✓ | 3 ✓ | A+ ✓ | A18 ✓ |
| 6 | FT7603 ✓ | FOOD PROCESS ENGINEERING ✓ | 3 ✓ | A ✓ | A18 ✓ |
| 6 | FT7611 ✓ | DAIRY PROCESS TECHNOLOGY LAB ✓ | 2 ✓ | A+ ✓ | A18 ✓ |
| 6 | GE7652 ✓ | TOTAL QUALITY MANAGEMENT ✓ | 3 ✓ | A+ ✓ | A18 ✓ |
| 6 | HS7551 ✓ | EMPLOYABILITY SKILLS ✓ | 3 ✓ | A+ ✓ | A18 ✓ |
| 7 | FT7008 ✓ | FUNCTIONAL FOODS AND NUTRACEUTICALS ✓ | 3 ✓ | B+ ✓ | N18 ✓ |
| 7 | FT7014 ✓ | PROCESS ECONOMICS AND INDUSTRIAL MANAGEMENT IN FOOD INDUSTRIES ✓ | 3 ✓ | A+ ✓ | N18 ✓ |
| 7 | FT7651 ✓ | CREATIVITY, INNOVATION AND NEW FOOD PRODUCT DEVELOPMENT ✓ | 3 ✓ | B+ ✓ | N18 ✓ |
| 7 | FT7701 ✓ | BAKING AND CONFECTIONERY TECHNOLOGY ✓ | 3 ✓ | A ✓ | N18 ✓ |
| 7 | FT7702 ✓ | FOOD PACKAGING TECHNOLOGY ✓ | 3 ✓ | B+ ✓ | N18 ✓ |
| 7 | FT7703 ✓ | FOOD SAFETY, QUALITY AND REGULATION ✓ | 3 ✓ | A ✓ | N18 ✓ |
| 7 | FT7711 ✓ | BAKERY AND CONFECTIONERY TECHNOLOGY LAB ✓ | 2 ✓ | A+ ✓ | N18 ✓ |
| 7 | FT7712 ✓ | SKILLS FOR FOOD PRODUCT DESIGN AND DEVELOPMENT ✓ | 2 ✓ | O ✓ | N18 ✓ |
| 7 | HS7592 ✓ | SCIENCE FICTION ✓ | 3 ✓ | B+ ✓ | N18 ✓ |
| 8 | FT7811 ✓ | PROJECT WORK ✓ | 10 ✓ | A+ ✓ | A19 ✓ |



Cumulative Grade Point Average : 8.3

MEDIUM OF INSTRUCTION : English
DATE : 13-Sep-2019



for *S. Sanjoom*
CONTROLLER OF EXAMINATIONS