

Government of Assam
STATE COUNCIL FOR TECHNICAL EDUCATION, ASSAM
 Kahilipara, Guwahati-781019

Grade Report

Student Name: SURAJIT GHOSH Roll No: CIT/18/FP/008
 Centre: Central Institute of Technology Branch: Food Processing and Technology

1 st Semester				2 nd Semester			
Course Code	Course Name	Credit	Grades	Course Code	Course Name	Credit	Grades
Hu-101	Communication in English-I	3	C	Hu-201	Communication in English-II	3	B
Sc-102	Mathematics-I	4	B	Sc-202	Mathematics-II	4	B
Sc-103	Chemistry-I	4	C	Sc-203	Chemistry-II	4	B
Sc-104	Applied Physics-I	4	C	Sc-204	Applied Physics-II	4	B
Me-101	Engineering Drawing	5	B	Me-201	Engineering Mechanics	5	D
W-101	Basic Workshop Practice-I	3	A	W-201	Basic Workshop Practice-II	3	C
LS-101	Development of Life Skill-I	2	D	LS-210	Development of Life Skill II	2	C
SGPA = 6.9 CGPA = 6.9				SGPA = 6.8 CGPA = 6.9			
3 rd Semester				4 th Semester			
Course Code	Course Name	Credit	Grades	Course Code	Course Name	Credit	Grades
Co-301	COMPUTER APPLICATION	4	A	BES-402	Strength of Materials	3	B
Hu-302	Engineering Economics & Accountancy	3	A+	CAI-403	Instrumentation & Process Control	4	A
FPT-301	INTRODUCTION TO FOOD PROCESSING TECHNOLOGY	4	B	CAI-406	Computer Programming with C/C++	5	B
FPT-302	ELEMENTS OF FOOD ENGINEERING ♦ I	4	B	FPT-401	Elements of Food Engineering-II	5	B
Sc-303	MATHEMATICS ♦ III	4	A+	FPT-402	Servicing & Maintenance of Food Machineries	3	A
FP-310	PROFESSIONAL PRACTISE-I	2	B	FPT-403	Basics of Food Chemistry	5	A
BES-304	APPLIED MECHANICS	3	A	FPT-410	PROFESSIONAL PRACTISE-I	2	B
SGPA = 8.9 CGPA = 7.5				SGPA = 8.4 CGPA = 7.8			
5 th Semester				6 th Semester			
Course Code	Course Name	Credit	Grades	Course Code	Course Name	Credit	Grades
FPT-501	Introduction to Food Microbiology, Biochemistry and Biotechnology	4	B	Hu-601	Industrial Management & Entrepreneurship	3	D
FPT-502	Food Engineering Operations – I	5	B	FPT-601	Food Engineering Operations-II	4	B
FPT-503	Food Product Technology-I	4	A	FPT-602	Food Product Technology-II	4	B
FPT-504	Food Storage & Packaging	4	C	FPT-603	Tea, Coffee and Cocoa Processing	4	C
FPT-505	Food Analysis for Quality Testing & Evaluation	4	B	FPT-614	Fermented & Non-Fermented Beverages	4	B
FPT-599	Industrial Training	2	A	FPT-611	Project & Seminar	2	C
FPT-610	PROFESSIONAL PRACTISE-III	2	A+	FPT-612	General Viva	2	A+
SGPA = 8.1 CGPA = 7.8				FP-610	Professional Practice-IV	2	A+
				SGPA = 7.4 CGPA = 7.7			

CGPA: 7.7

Status: He/She has completed 3 Years Diploma in Food Processing and Technology.

***This is a computer generated report, hence it does not require any signature