

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

**Grade Report**

Student Name: TUSHAR DAS Roll No: CIT/18/FP/002  
 Centre: Central Institute of Technology Branch: Food Processing and Technology

1 <sup>st</sup> Semester				2 <sup>nd</sup> Semester			
Course Code	Course Name	Credit	Grades	Course Code	Course Name	Credit	Grades
Hu-101	Communication in English-I	3	A	Hu-201	Communication in English-II	3	A+
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	B	Sc-204	Applied Physics-II	4	B
Me-101	Engineering Drawing	5	B	Me-201	Engineering Mechanics	5	B
W-101	Basic Workshop Practice-I	3	B	W-201	Basic Workshop Practice-II	3	D
LS-101	Development of Life Skill-I	2	A+	LS-210	Development of Life Skill II	2	C
<b>SGPA = 8.0 CGPA = 8.0</b>				<b>SGPA = 7.6 CGPA = 7.8</b>			
3 <sup>rd</sup> Semester				4 <sup>th</sup> Semester			
Course Code	Course Name	Credit	Grades	Course Code	Course Name	Credit	Grades
Co-301	COMPUTER APPLICATION	4	B	BES-402	Strength of Materials	3	B
Hu-302	Engineering Economics & Accountancy	3	B	CAI-403	Instrumentation & Process Control	4	B
FPT-301	INTRODUCTION TO FOOD PROCESSING TECHNOLOGY	4	B	CAI-406	Computer Programming with C/C++	5	A+
FPT-302	ELEMENTS OF FOOD ENGINEERING ♦ I	4	B	FPT-401	Elements of Food Engineering-II	5	C
Sc-303	MATHEMATICS ♦ III	4	B	FPT-402	Servicing & Maintenance of Food Machineries	3	B
FP-310	PROFESSIONAL PRACTISE-I	2	B	FPT-403	Basics of Food Chemistry	5	A
BES-304	APPLIED MECHANICS	3	B	FPT-410	PROFESSIONAL PRACTISE-I	2	A
<b>SGPA = 8.0 CGPA = 7.9</b>				<b>SGPA = 8.3 CGPA = 8.0</b>			
5 <sup>th</sup> Semester				6 <sup>th</sup> 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	C
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	A
FPT-504	Food Storage & Packaging	4	B	FPT-603	Tea, Coffee and Cocoa Processing	4	A
FPT-505	Food Analysis for Quality Testing & Evaluation	4	C	FPT-614	Fermented & Non-Fermented Beverages	4	B
FPT-599	Industrial Training	2	C	FPT-611	Project & Seminar	2	A
FPT-610	PROFESSIONAL PRACTISE-III	2	A+	FPT-612	General Viva	2	A+
<b>SGPA = 7.8 CGPA = 7.9</b>				FP-610	Professional Practice-IV	2	A+
				<b>SGPA = 8.5 CGPA = 8.0</b>			

**CGPA: 8**

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

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