



भा.कृ.अनु.प.-राष्ट्रीय डेरी अनुसंधान संस्थान

(मान्य विश्वविद्यालय)
करनाल-132 001 (भारत)

इस संस्थान की विद्वत् परिषद् की संस्तुति पर श्री/सुश्री बडे शुभम पंडित

पुत्र/पुत्री श्री बडे पंडित को

मास्टर ऑफ टैक्नोलोजी

की उपाधि हेतु निर्धारित पाठ्यक्रम 27.08.2020 को सफलतापूर्वक पूर्ण करने पर आज दिनांक 24.08.2021 को उक्त उपाधि से विभूषित किया जाता है।

मुख्य विषय : खाद्य सुरक्षा एवं गुणवत्ता आश्वासन

ICAR-NATIONAL DAIRY RESEARCH INSTITUTE

(Deemed University)
Karnal-132 001 (INDIA)

On the recommendation of the Academic Council of this Institute

Mr./Ms. Bade Shubham Pandit

son/daughter of Shri Bade Pandit, having successfully completed the prescribed requirements on 27.08.2020 for the degree of

MASTER OF TECHNOLOGY

has been admitted to the said degree on this 24th day of August, 2021

Major Discipline : Food Safety & Quality Assurance


कुल सचिव
Registrar



ndri


निदेशक
Director



Vasantrao Naik Marathwada Agricultural University, Parbhani



वसंतराव नाईक मराठवाडा कृषि विद्यापीठ, परभणी

Maharashtra State, India

TRANSCRIPT

FACULTY OF FOOD TECHNOLOGY

Name of the student : **Bade Shubham Pandit**
 Registration No. : **2014 FT 05 B**
 Institute : **Sau. K.S.K. alias 'Kaku' College of Food Technology, Beed.**
 Degree Programme : **Bachelor of Technology (Food Technology)** Year of Admission : **2014**
 Medium of Instruction : **English** Year of Leaving : **2018**

COURSE NO.	TITLE OF THE COURSE	CREDITS	GRADE POINT	CREDIT POINT
I Semester				
FST-111	Principles of Food Processing	3	8.3	24.9
FST-112	Food Production Trends and Programmes	2	7.3	14.6
FCN-111	Biochemistry	3	8.1	24.3
FCN-112	Food Chemistry-I	3	7.3	21.9
FE-111	Engineering Drawing	1	7.0	7.0
FE-112	Fluid Mechanics and Hydraulics	2	8.0	16.0
FIM-111	Fundamentals of Microbiology	3	7.5	22.5
PHY-EDN-111 *	Physical Education	1	8.8	Pass
AL-111 *	Mathematics	2	EX	—
II Semester				
FST-123	Post Harvest Management of Fruit and Vegetable	3	7.5	22.5
FST-124	Cereal Processing	3	6.8	20.4
FCN-123	Food Chemistry-II	3	7.1	21.3
FCN-124	Human Nutrition	3	7.0	21.0
FE-123	Energy Generation and Conservation	3	6.2	18.6
FE-124	Heat and Mass Transfer	2	7.6	15.2
FIM-122	Food Microbiology	3	6.5	19.5
AL-122 *	Mathematics	2	EX	—
III Semester				
FST-235	Legume and Oilseed Technology	3	8.6	25.8
FST-236	Meat, Poultry and Fish Technology	3	8.3	24.9
FST-237	Wheat Milling and Baking Technology	3	7.1	21.3
FST-238	Confectionery Technology	2	8.5	17.0
FCN-235	Techniques in Food Analysis	3	7.9	23.7
FE-235	Food Processing Equipments-I	3	8.1	24.3
FE-236	Food Packaging	3	6.4	19.2
FIM-233	Fermentation and Industrial Microbiology	3	8.0	24.0
IV Semester				
FST-249	Fruit and Vegetable Processing	3	8.9	26.7
FST-2410	Food Quality	2	7.5	15.0
FST-2411	Processing of Milk and Milk Products	2	8.4	16.8
FST-2412	Spice and Flavor Technology	3	7.7	23.1
FCN-246	Food Additives	3	8.3	24.9
FCN-247	Environmental Science	3	6.5	19.5
FE-247	Food Processing Equipments-II	3	7.2	21.6
FIM-244	Food Safety and Microbial Standards	3	6.9	20.7

Please see overleaf

Deputy Registrar (Academic)
VNMKV, Parbhani



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2014 FT 05 B

Bade Shubham Pandit

COURSE NO.	TITLE OF THE COURSE	CREDITS	GRADE POINT	CREDIT POINT
V Semester				
FST-3513	Food Industry By-products and Waste Utilization	2	8.1	16.2
FST-3514	Carbonated Beverage Technology	2	8.1	16.2
FE-358	Refrigeration Engineering and Cold Chain	3	7.4	22.2
FE-359	Biochemical Engineering	3	8.3	24.9
FE-3510	Instrumentation and Process Control	3	8.1	24.3
FIM-355	Food Biotechnology	3	7.5	22.5
FTBM-351	Co-operation, Marketing and Finance	3	8.4	25.2
FTBM-352	Business Management and International Trade	2	6.8	13.6
VI Semester				
FST-3615	Product Development and Formulation	2	7.5	15.0
FST-3616	Speciality Foods	3	7.1	21.3
FST-3617	Extrusion Technology	2	7.8	15.6
FST-3618	Quality Assurance and Certification	3	8.3	24.9
FE-3611	Food Plant Design and Layout	3	8.0	24.0
FIM-366	Food Hygiene and Sanitation	3	8.9	26.7
FTBM-363	Entrepreneurship Development and Communication Skills	2	8.0	16.0
FTBM-364	Food Laws and Regulations	3	7.6	22.8
FTBM-365	Seminar	1	8.4	8.4
VII Semester				
	Experiential Learning Programme(Hands on Training)	25	8.4	210.0
VIII Semester				
IT-IE	Implant Training (Industrial Evaluation)	15	8.8	132.0
IT-CE*	Implant Training (College Evaluation)	15	Satisfactory	

Credit Points obtained (Σ Credits x GP) : 1300.0

Credits Completed : 165

Cumulative Grade Point Average (CGPA) in 10 Point Scale : 7.88

Equivalent Percentage of Marks & Class/Division : 78.80 First

PARBHANI

DATE : 10 JUL 2018



DEPUTY REGISTRAR (ACAD)
Deputy Registrar (Academic)

VNMKV, Parbhani

G- Pass with award of Grace Marks

* Non credit course

EX- Exemption

R- Repeat

** Deficiency course

Division**CGPA**

First Division with Distinction (F.D.W.D.) : 8.50 and above

First Division : 7.50 to 8.49

Second Division : 6.00 to 7.49

Pass : 5.50 to 5.99

CERTIFICATE OF ACHIEVEMENT

SHUBHAM BADE

has successfully completed the following CQI-IRCA certified course:

**FSSC 22000 Lead Auditor,
based on ISO 22000 and ISO/TS 22002-1
Food Safety Management Systems
Training Course**

- The Course includes the assessment and evaluation of Food Safety Systems to conform to the requirements of ISO 22000, ISO/TS 22002-1 and ISO 19011:2018
- The course meets the training requirements for individuals seeking certification under the IRCA Auditor Certification Scheme

UNIQUE DELEGATE NUMBER
229728

TRAINING DATE:
26–30th November 2019



COURSE ID:
17236

Vijay Bade

Authorised Signature

 **CQI** |  **IRCA**
CERTIFIED COURSE

For IRCA Membership Application To Be Made Within 5 Years From Last Day of Course

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