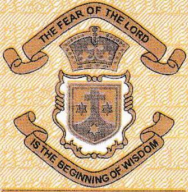


Serial No. :TA 03805C



# St. Teresa's College (Autonomous)

Ernakulam, Kochi - 682 011, Kerala, India.

College with Potential for Excellence & Accredited by NAAC with A++ Grade  
Affiliated to Mahatma Gandhi University, Kottayam

ST. TERESA'S COLLEGE  
(AUTONOMOUS)  
ESTD 1925

## CONSOLIDATED MARK CUM GRADE CARD



**Name of the Student** : JAIN THOMAS

**Permanent Register Number (PRN)** : VB20FPT022

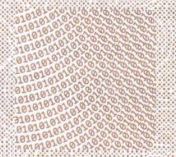
**Date of Birth** : 03 Oct 2002

**Degree** : Bachelor of Vocational Degree

**Programme** : B. Voc. Food Processing Technology

**Stream** : Model III

**Date of Eligibility for the Degree** : 26 Apr 2023





Course Code	Course Title	Credits (C)	Marks						Grade Awarded (G)	Grade Point (GP)	Credit Point (C X GP)	Institution Average	Result	Month & Year of Pass
			ESA		ISA		Total							
			Awarded (E)	Maximum	Awarded (I)	Maximum	Awarded (E+I)	Maximum						
<b>FIRST SEMESTER</b>														
<b>General</b>														
EN1A01B18	Fine - Tune Your English	4	49	80	17	20	66	100	B+	7	28	80.40	Pass	Jan-2021
VFPT1G01B18	Food Science and Nutrition I	4	44	80	19	20	63	100	B	6	24	66.52	Pass	Jan-2021
VFPT1G02B18	Entrepreneurship Development and Project Management	4	35	80	18	20	53	100	C	5	20	49.86	Pass	Jan-2021
<b>Skill</b>														
VFPT1S01B18	Bakery and Confectionery Technology	5	43	80	19	20	62	100	B	6	30	65.63	Pass	Jan-2021
VFPT1S02B18	Principles of Food Preservation	5	57	80	18	20	75	100	A	8	40	69.10	Pass	Jan-2021
VFPT1S03B18	Food Chemistry	5	43	80	15	20	58	100	B	6	30	62.10	Pass	Jan-2021
VFPT1SP01B18	Bakery and Confectionery Technology	2	63	80	17	20	80	100	A	8	16	84.55	Pass	Jan-2021
VFPT1SI01B18	Internship	1	75	80	18	20	93	100	A+	9	9	88.98	Pass	Jan-2021
<b>SECOND SEMESTER</b>														
<b>General</b>														
EN2A03B18	Issues that Matter	4	68	80	16	20	84	100	A	8	32	73.43	Pass	Jul-2021
VFPT2G03B18	Food Science and Nutrition II	4	52	80	15	20	67	100	B+	7	28	69.21	Pass	Jul-2021
VFPT2G04B18	Business Communication	4	35	80	16	20	51	100	C	5	20	63.15	Pass	Jul-2021
<b>Skill</b>														
VFPT2S04B18	Dairy Technology	5	56	80	15	20	71	100	B+	7	35	68.66	Pass	Jul-2021
VFPT2S05B18	Packaging Technology	5	63	80	15	20	78	100	A	8	40	76.75	Pass	Jul-2021
VFPT2S06B18	Sanitation and Hygiene	5	48	80	15	20	63	100	B	6	30	71.26	Pass	Jul-2021
VFPT2SI02B18	Internship	1	64	80	14	20	78	100	A	8	8	78.46	Pass	Jul-2021
VFPT2SP02B18	Dairy Technology	2	67	80	19	20	86	100	A+	9	18	88.39	Pass	Jul-2021
<b>THIRD SEMESTER</b>														
<b>General</b>														
VFPT3G05B18	Food Microbiology	4	45	80	15	20	60	100	B	6	24	63.83	Pass	Oct-2021
VFPT3G06B18	Food Additives and Flavouring Technology	4	33	80	15	20	48	100	C	5	20	59.20	Pass	Oct-2021
VFPT3G07B18	Business Management	4	40	80	13	20	53	100	C	5	20	57.50	Pass	Oct-2021
<b>Skill</b>														
VFPT3S07B18	Technology of Fish, Meat and Egg Processing.	5	57	80	15	20	72	100	B+	7	35	71.39	Pass	Oct-2021
VFPT3S08B18	Technology of Spices and Plantation Crops	5	34	80	15	20	49	100	C	5	25	62.58	Pass	Oct-2021
VFPT3S09B18	Technology of Fermented Foods	5	53	80	12	20	65	100	B+	7	35	69.46	Pass	Oct-2021
VFPT3SP03B18	Chemical and Microbial Analysis of Food	2	77	80	17	20	94	100	A+	9	18	90.32	Pass	Oct-2021
VFPT3SI03B18	Internship	1	61	80	17	20	78	100	A	8	8	88.32	Pass	Oct-2021
<b>FOURTH SEMESTER</b>														
<b>General</b>														
VFPT4G08B18	Food Plant Designing	4	61	80	15	20	76	100	A	8	32	74.24	Pass	Mar-2022
VFPT4G09B18	By Product Utilization and Waste Management	4	39	80	17	20	56	100	B	6	24	69.75	Pass	Mar-2022
VFPT4G10B18	Marketing Management	4	37	80	16	20	53	100	C	5	20	57.62	Pass	Mar-2022
<b>Skill</b>														
VFPT4S10B18	Technology of Cereal, Pulses and Oilseeds.	5	56	80	17	20	73	100	B+	7	35	77.03	Pass	Mar-2022
VFPT4S11B18	Technology of Beverages	5	46	80	12	20	58	100	B	6	30	68.33	Pass	Mar-2022
VFPT4S12B18	Food Product Design and Development	5	46	80	16	20	62	100	B	6	30	67.61	Pass	Mar-2022
VFPT4SI04B18	Internship	1	71	80	17	20	88	100	A+	9	9	91.54	Pass	Mar-2022
VFPT4SP04B18	Cereal, Pulses and Oilseeds Technology	2	67	80	18	20	85	100	A+	9	18	86.98	Pass	Mar-2022
<b>FIFTH SEMESTER</b>														
<b>General</b>														
VFPT5G11B18	Environmental Studies and Human Rights	4	58	80	17	20	75	100	A	8	32	76.63	Pass	Oct-2022
VFPT5G12B18	Food Processing Equipments	4	56	80	13	20	69	100	B+	7	28	70.75	Pass	Oct-2022

VFPT5G13B18	Product and Brand Management	4	54	80	13	20	67	100	B+	7	28	65.97	Pass	Oct-2022
<b>Skill</b>														
VFPT5S13B18	Fruit and Vegetable Processing	5	61	80	14	20	75	100	A	8	40	76.28	Pass	Oct-2022
VFPT5S14B18	Engineering Properties of Foods	5	55	80	15	20	70	100	B+	7	35	73.25	Pass	Oct-2022
VFPT5S15B18	Sensory Evaluation of Foods	5	57	80	13	20	70	100	B+	7	35	75.70	Pass	Oct-2022
VFPT5SI05B18	Internship	1	70	80	16	20	86	100	A+	9	9	88.85	Pass	Oct-2022
VFPT5SP05B18	Processing of Fruits and Vegetable	2	75	80	19	20	94	100	A+	9	18	92.18	Pass	Oct-2022
<b>SIXTH SEMESTER</b>														
<b>General</b>														
VFPT6G14B18	Emerging Technologies in Food Industry	4	58	80	14	20	72	100	B+	7	28	74.25	Pass	Mar-2023
VFPT6G15B18	Food Service Management	4	57	80	12	20	69	100	B+	7	28	72.10	Pass	Mar-2023
VFPT6G16B18	Personality Development	4	53	80	13	20	66	100	B+	7	28	62.75	Pass	Mar-2023
<b>Skill</b>														
VFPT6S16B18	Unit Operations in Food Industry	5	49	80	13	20	62	100	B	6	30	66.90	Pass	Mar-2023
VFPT6S17B18	Food Quality Assurance	3	65	80	16	20	81	100	A	8	24	78.53	Pass	Mar-2023
VFPT6SPRB18	Project and Viva Voce	10	58	60	35	40	93	100	A+	9	90	92.00	Pass	Mar-2023

**SEMESTER RESULTS**

Semester	Marks Awarded	Maximum Marks	Credits	SCPA	Grade	Result	Month & Year of Pass
First Semester	550	800	30	6.57	B+	Pass	Jan - 2021
Second Semester	578	800	30	7.03	B+	Pass	Jul - 2021
Third Semester	519	800	30	6.17	B	Pass	Oct - 2021
Fourth Semester	551	800	30	6.60	B+	Pass	Mar - 2022
Fifth Semester	606	800	30	7.50	A	Pass	Oct - 2022
Sixth Semester	443	600	30	7.60	A	Pass	Mar - 2023

**PROGRAMME PART RESULTS**

Programme Part	Marks Awarded	Maximum Marks	Credit Points	Credits	CCPA	Grade
General:	1148	1800	464	72	6.44	B
Skill: Food Processing Technology	2099	2800	780	108	7.22	B+

**FINAL RESULT (CCPA)**

Cumulative credit point average (CCPA)	Marks Awarded	Maximum Marks	Total Credit Points	Total Credits	Grade	Result
<b>6.91</b>	3247	4600	1244	180	<b>B+</b>	Pass

CONTROLLER OF EXAMINATIONS:

*Prerna Kurasekose*

PRINCIPAL:

*Prerna*