

SOKOINE UNIVERSITY OF AGRICULTURE

P.O. BOX 3000, CHUO KIKUU, MOROGORO, TANZANIA

ACADEMIC TRANSCRIPT



	PERSONAL SUI		NAME	DEGREE AWARDED: B.Sc. FOOD SCIENCE AND TECHNOI NAME FIRST NAME OTHER NAME DA		DATE C	OF BIRTH	SEX	NATIONALI
INFORMATION		M	unda	Masui	Vincent		ly 1974	Male	Tanzanian
REGISTRATION NUMBER		UMBER	DATE	OF ADMISSION	DATE OF COMP		GPA	(CLASS
FST/E/06/T.5705			August, 2006	July 2010		4.3	UPPER SECOND		
EMES	TER 1								
/NO	Cours	e Ante	T	Course I	Description		Type	Credits	Grade
1	FT 100		Introduction	n to Food Science			Core	1	A
2	FT 101		Basic Engineering Drawing and Communication			Core	• 2	A	
3	CS 101		General Mi		Communication		Core	1	B+
4	AS 103		Introduction	n to Animal Health an	d Production		Core	2	C
5	PS 100		Introduction to Animal Health and Production General Chemistry			Core	2	Ā	
6	SC 100		Communic				Core	2	Ä
7	DS 100			nd Principles of Devel	onment		Elective	2	Ĉ
8	AEA 101			y Agricultural Econom			Elective	2	C
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atus	Continuing			Gredit	3 I 033CU 14				
	TER 2								
NO	Cours	o Anto	1	Course	Description		Tymo	Credits	Crodo
1	FT 102	e Ante	Principles	of Food Engineering I	Description		Type Core	2	Grade A
2	FT 103		Principles	of Colloidal Systems				1	
3	FT 103		Material Sa	ience for Food Techn	alagiata		Core		A
4	BS 100				ologists		Core	2	Α Α
5			Biochemistry Introduction to Microcomputers				Core	2	A
_ 5 6	CIT 100 MB 101		Introduction to Microcomputers Introductory Statistics			Core	2	Α	
0	HVIB TUT								
7							Core	2	A
7	AEA 102	0	Introduction	n to Agribusiness		0 10	Elective	2	Α
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PA atus MEST	AEA 102 4.53 Continuing FER 3	*	Introduction	n to Agribusiness 4.08 Credit s	s Passed 13 Description	Cumulativ	Elective /e Credits F	2 Passed Credits	A 27 Grade
PA atus MEST NO 1	AEA 102 4.53 Continuing FER 3 Course MB 201	*	Introduction Itive GPA	n to Agribusiness 4.08 Credits Course I	Description	Cumulativ	Elective ve Credits F Type Core	2 Passed Credits	A 27 Grade A
PA atus MEST NO 1 2	AEA 102 4.53 Continuing FER 3 Course MB 201 FT 209	*	Introduction Itive GPA Biometry	n to Agribusiness 4.08 Credits Course I	Description	Cumulativ	Elective /e Credits F Type Core Core	2 Passed Credits 2 2	A 27 Grade A A
etus MEST NO 1 2 3	AEA 102 4.53 Continuing FER 3 Course MB 201 FT 209 FT 200	*	Introduction tive GPA Biometry Introduction Food Stora	to Agribusiness 4.08 Credits Course Into Food Biotechnologe and Handling	Description	Cumulativ	Elective /e Credits F Type Core Core Core	2 Passed Credits 2 2 2	A 27 Grade A A B+
extus MEST NO 1 2 3 4	AEA 102 4.53 Continuing FER 3 Course MB 201 FT 209 FT 200 FT 201	*	Introduction Itive GPA Biometry Introduction Food Stora Food Analy	to Agribusiness 4.08 Credits Course Into Food Biotechnologe and Handling	Description gy	Cumulativ	Elective /e Credits F Type Core Core Core Core Core	2 Passed Credits 2 2 2 2	A 27 Grade A A B+ B+
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Status Continuing SEMESTER 5

S/NO	Course Ante	Course Description	Туре	Credits	Grade
1	FT 300	Special Project I	Core	1	Α
2	FT 301	Food Biotechnology	Core	2	B+
3	FT 302	Fermentation Technology	Core	2	Α
4	FT 303	Food Enzymology	Core	1	A
5	FT 304	Food Hygiene	Core	1	Α
6	FT 305	Unit Operation in Food Processing	Core	3	В
7	FT 306	Technology of Fruits and Vegetable Products	Elective	2	Α
GPA	4.17 Cur	umulative GPA 4.19 Credits Passed 12 Cumulative Credits Passed			67

GPA 4.17 Status Continuing

SEMESTER 6

S/NO	Course Ante	Course Description	Type	Credits	Grade
1	FT 300	Core	2	Α	
2	FT 308	Product Development and Sensory Evaluation of Foods	Core	2	B+
3	FT 309	Pilot Plant Processes	Core	3	B+
4	FT 310	Plant and Equipment Layout and Maintenance	Core	2	A
5	HE 310	Food and Nutrition Security	Core	1	В
6	FT 312	Technology of Dairy Products	Elective	2	Α
7	FPT II	Field Practical Training II	Core		Α
GPA	4,36 Cum	Ilative GPA 4.22 Credits Passed 12 Cumu	lative Credits F	Passed	79

GPA 4.36 Status Completed

KEY TO EXAMINATION GRADING AND DEGREE CLASSIFICATION

GRADING OF EXAMINATION PERFORMANCE				CLASSIFICATION OF DEGREES		
LETTER GRADE	SCORES	GRADE POINTS	CLASSIFICATION	OVERALL GRADE POINT AVERAGE (GPA)	CLASSIFICATION	
A	70 - 100	4.4 - 5.0	Excellent	4.4 - 5.0	FIRST CLASS	
B+	65 - 69	4.0 - 4.3	Very Good	3.5 - 4.3	UPPER SECOND	
В	60 - 64	3.0 - 3.9	Good	2.7 - 3.4	LOWER SECOND	
С	50 - 59	2.0 - 2.9	Satisfactory	2.0. 2.6	PASS	
D	40 - 49	1.0 - 1.9	Marginal Fail			
E	0 - 39 0 - 0.9 Absolute Fail		Absolute Fail	1 CREDIT HOUR=30 LECTURE HOURS OR 60 PRACTICAL HOURS		
Р	50 - 100	PASS	A pass above "C" but not classified			

NOTE GPA = Grade Point Average

An asterisk (*) against a letter grade implies "Failed in one of the components".

DEAN, FACULTY OF AGRICULTURE

13/12/2010

DATE

DEPUTY VICE CHANCELLOR (ACADEMIC)

13.12.2010 DATE

DEAM. FACULTY OF AGRICULTURE SONOINE UNIVERSITY OF A GRICULTURE P.O. BOX 3001 MOROGERO, TANZA NIA

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