



A REPORT ON

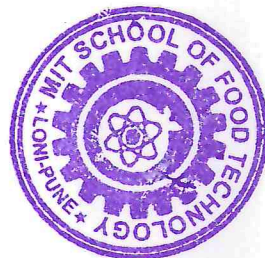
VALUE ADDED COURSE:

Professional Skills and Personality Development

(For B.Tech. Food Technology)

ORGANIZED BY

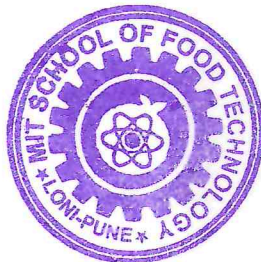
**MIT SCHOOL OF FOOD TECHNOLOGY
MIT ART, DESIGN AND TECHNOLOGY
UNIVERSITY,
LONI KALBHOR, PUNE**



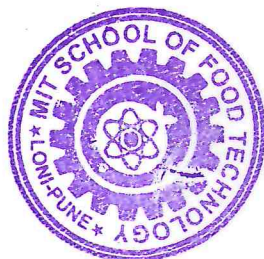
A handwritten signature in green ink, appearing to be "Anurag".

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1	Name of the School	School of Food Technology
2	Title of Value-Added Course	Professional Skills and Personality Development
3	Course Designed and Developed by	Mr. Jaydeep Shirote and Mrs. Pratiksha Gaikwad, MIT SCIL
4	List of experts	Prof. Maria, Prof. Swasti Khandale, Prof. Sarah, Prof. Dilkirat, Prof. Divya Dhavde, MIT SCIL
5	MIT SoFT coordinators	Dr. Nitin Suradkar and Mr. Akshay Aghav
6	Duration	30 hrs
7	Total hours taken	31.5 hrs
8	Target Students	B. Tech. (Food Tech.), IV year
9	No. of students enrolled	19
10	No. of students who completed the course	11
11	Output/Benefit of Course	Participants will possess a comprehensive set of professional skills and a strong personality, making them highly attractive to employers across various industries. Participants will gain insight into their strengths, weaknesses, and areas for improvement, enabling them to make informed decisions and navigate their career paths more effectively. Developing leadership skills equips participants to inspire and motivate others, driving team performance and fostering a culture of excellence within organizations. Equipped with a strong foundation of professional skills and a refined personality, participants are better positioned for career advancement opportunities and long-term success in their chosen fields.



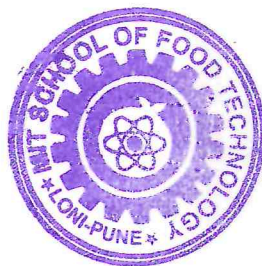
PREFACE

In today's fast-paced and competitive world, possessing technical expertise alone is often not sufficient to thrive in your chosen career path. Employers increasingly seek individuals who not only excel in their field but also possess strong interpersonal skills, emotional intelligence, and a well-rounded personality.

Professional Skills and Personality Development course is designed to equip student with the essential skills and traits necessary to succeed both personally and professionally. Whether a student preparing to enter the workforce, a seasoned professional looking to enhance the capabilities, or someone simply seeking self-improvement, this course offers valuable insights and practical guidance to help to reach the goals.

Throughout this journey, student will explore various facets of professional skills and personality development, including effective communication, time management, leadership, teamwork, adaptability, and resilience. Students will learn how to cultivate a positive mindset, manage stress, and navigate challenges with confidence and grace.

Moreover, this course recognizes the importance of continuous growth and self-reflection. Each lesson provides opportunities for self-assessment and encourages to set personal development goals that align with aspirations.



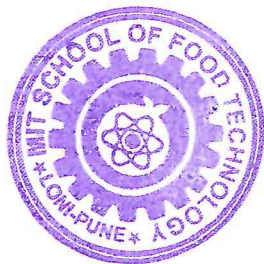
Course Objectives:

1. To strengthen the student's capacity to learn professional skills.
2. To enhance the student's personality building aspects.
3. To develop leadership skills among students.
4. To strengthen the interpersonal skills of students.

Learning Outcomes:

After completion of course students should be able to

1. Demonstrate improved personal grooming and presentation skills and exhibit enhanced awareness and control of body language cues for effective communication.
2. Create well-structured resumes that effectively showcase their skills and experiences and understand how to tailor resumes for specific job positions and industries.
3. Develop strategies for effective time management and goal setting and demonstrate improved organizational skills for managing tasks and projects.
4. Exhibit improved communication skills and professionalism during job interviews.
5. Identify personal strengths and values to create a strong personal brand and optimize their LinkedIn profiles to enhance professional visibility and networking opportunities.
6. Prepare effectively for technical tests and manage test anxiety and demonstrate effective communication and collaboration skills during group discussions and personal interviews.



COURSE STRUCTURE

Duration : 30 Hours

Language : English

MARKING SCHEME

Sr. No.	Name Of Course/ Group	Name Of Subject	Credit	Evaluation Scheme		
				Theory Marks	Practical marks	Total Mark s
1	Value Added Course	Professional Skills and Personality Development	2 (0+0+2)	00	100	100

The course will be assessed internally

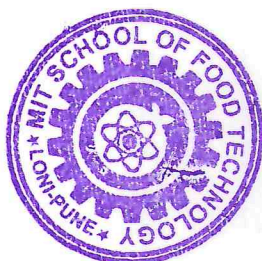
Assessment Method: Mock Test

Faculty Coordinators

1. Mr. Jaydeep Shirote, MIT SCIL
2. Mrs. Pratiksha Gaikwad, MIT SCIL

SoFT Faculty Coordinators

1. Dr. Nitin Suradkar
2. Dr. Akshay Aghav





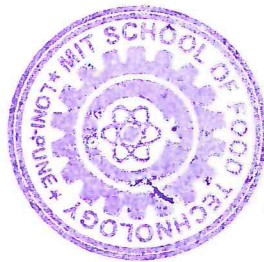
MIT Art, Design and Technology University

(Established by Govt. of Maharashtra by MIT ADT University Act No. XXXIX of 2015)



MIT School of Food Technology, Pune

Time	06.05.2024 (Monday)	07.05.2024 (Tuesday)	08.05.2024 (Wednesday)	09.05.2024 (Thursday)	10.05.2024 (Friday)
08.30 to 10.30	Value added course session 1	Value added course session 4	Value added course session 7	Value added course session 10	Value added course session 13
10.30 to 12.30	Value added course session 2	Value added course session 5	Value added course session 8	Value added course session 11	Value added course session 14
12.30 to 01.30	Lunch Break				
01.30 to 3.30	Value added course session 3	Value added course session 6	Value added course session 9	Value added course session 12	Value added course session 15



COURSE PLANNING

SYLLABUS CONTENT

Title: Professional Skills and Personality Development

Module I : Grooming & Body Language

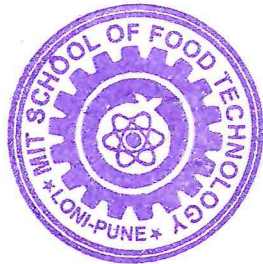
Module II: Resume Building

Module III : Planning and Organizing

Module IV: Interview Skills and How to answer FAQ's

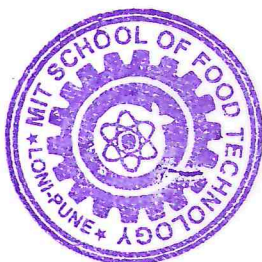
Module V: Building Self and Linked in Profile Building

Module VI: Technical tests, Group discussion and personal interviews



DAY WISE SCHEDULE

Sr. No	Day and Date	Topic/Module	Duration	Time	Trainer
1	Monday, 06.05.2024	Self-Management and Self-Awareness	2 Hours	08.30 to 10.30	Prof. Maria
2	Monday, 06.05.2024	Presenting With Impact	2 Hours	10.30 to 12.30	Prof. Maria
3	Monday, 06.05.2024	Personal Grooming & Body Language	2 Hours	01.30 to 3.30	Prof. Swasti Khandale
4	Tuesday, 07.05.2024	Resume Building	2 Hours	08.30 to 10.30	Prof. Sarah
5	Tuesday, 07.05.2024	Planning and organizing	2 Hours	10.30 to 12.30	Prof. Dilkirat
6	Tuesday, 07.05.2024	GD and Mock GD's	2 Hours	01.30 to 3.30	Prof. Sarah
7	Wednesday, 08.05.2024	Interview Skills and How to Answer FAQ's	2 Hours	08.30 to 10.30	Prof. Swasti Khandale
8	Wednesday, 08.05.2024	Linked in Profile Building	2 Hours	10.30 to 12.30	Prof. Swasti Khandale
9	Wednesday, 08.05.2024	Presentations-1	2 Hours	01.30 to 3.30	Prof. Dilkirat
10	Thursday, 09.05.2024	Creative thinking & Problem solving	1.5 Hours	08.45 to 10.15	Prof. Dilkirat
11	Thursday, 09.05.2024	Interpersonal Skills & EI	2 Hours	10.30 to 12.30	Prof. Divya Dhavde
12	Thursday, 09.05.2024	Professionalism and Work Ethics	2 Hours	01.30 to 3.30	Prof. Divya Dhavde
13	Friday, 17.05.2024	Personal Mock Interviews	3 Hours	10.30 to 01.30	Prof. Sarah Rose
14	6,7,8,9,10 th May 2024	Technical Mock Test	5 Hours	Every evening 05.00 PM	Talent Battle Platform



LINKS & TOOLS FOR COURSE

Content	Links/Tools
Grooming & Body Language	PowerPoint presentations
Resume Building	PowerPoint presentations
Planning and organizing	PowerPoint presentations
Interview Skills and How to answer FAQ's	PowerPoint presentations
Building Self and Linked in Profile Building	PowerPoint presentations
Technical tests, Group discussion and personal interviews	Talent BattlePlatform



KEY TAKEAWAYS

Module I: Grooming & Body Language

- Understanding the importance of grooming and personal presentation
- Principles of effective body language and non-verbal communication
- Techniques for improving posture, gestures, and facial expressions
- Dressing for success: Professional attire and grooming standards

Module II: Resume Building

- Crafting a compelling resume: Structure, content, and formatting tips
- Highlighting achievements, skills, and experiences effectively
- Tailoring resumes for different job positions and industries
- Utilizing keywords and action verbs to enhance resume visibility

Module III: Planning and Organizing

- Time management strategies: Prioritization, scheduling, and goal setting
- Organizational skills: Managing tasks, projects, and deadlines efficiently
- Tools and techniques for effective planning and decision-making
- Balancing work, personal life, and professional development goals

Module IV: Interview Skills and How to Answer FAQ's

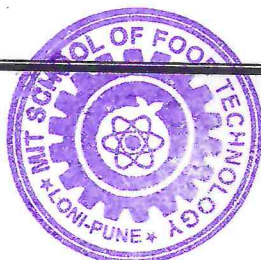
- Preparing for job interviews: Research, self-assessment, and practice
- Answering common interview questions confidently and succinctly
- Handling behavioural and situational interview questions with examples
- Strategies for showcasing skills, experiences, and suitability for the role

Module V: Building Self and LinkedIn Profile Building

- Crafting a compelling personal brand: Identifying strengths, values, and unique selling points
- Optimizing LinkedIn profiles: Profile photo, headline, summary, and experience sections
- Networking strategies: Connecting with professionals, joining groups, and engaging with content
- Leveraging LinkedIn for job search, career opportunities, and professional networking

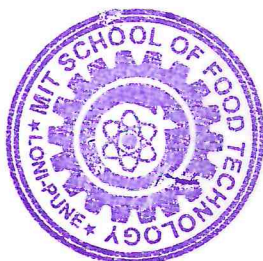
Module VI: Technical Tests, Group Discussion, and Personal Interviews

- Preparing for technical tests: Reviewing core concepts, practicing sample questions, and managing test anxiety
- Strategies for participating effectively in group discussions: Active listening, collaboration, and contributing constructively
- Navigating personal interviews: Building rapport, conveying enthusiasm, and addressing potential challenges or weaknesses



ASSESSMENT AND EVALUATION

Evaluation Method	Mark
Mock Test 1	50
Mock Test 2	50
Mock Test 3	50
Mock Test 4	50
Mock Test 5	50
Marks of two best mock test are considered out of five for final evaluation	100



ASSESSMENT AND EVALUATION SAMPLE

5/20/24, 3:19 PM

Result



Welcome Ananya Kulkarni

Overview

- Mock Tests
- Technical Courses
- Company Specific Training
- Aptitude Lectures
- Live Lecture Links
- Resume & Interview Preparation
- Projects
- Latest Technologies
- Cashback Earned
- Refer & Earn

https://talentbattle.in/user/AnanyaKulkarni/Result/12275

Hello Ananya Kulkarni,

Work Hard Till You Succeed

Test Packs

MIT Soft Btech 8th Sem Food Technology > Test Result

Mock Test 1

Test Date/Time: 06/05/2024 17:00

Total Questions: 50

Attempted: 50 | Correct: 45 | InCorrect: 5 | Missed: 0

Total Time Taken: 21m 02s Total Marks: 45.00

Section- Food Technology

Question: 1 Time Taken: 76 sec

What is the primary purpose of blanching in food processing?

122

5/20/24, 3:19 PM

Result

Leader Board

My Profile

How to use this dashboard?

Prepare for your success, build your future.

- (1) Enhancing flavor
- (2) Increasing shelf life
- (3) Removing enzymes
- (4) Improving texture

[Report this question / solution](#)

Question: 2 Time Taken: 5 sec

Which enzyme is responsible for breaking down starch into maltose?

- (1) Amylase
- (2) Lipase
- (3) Protease
- (4) Cellulase

[Report this question / solution](#)

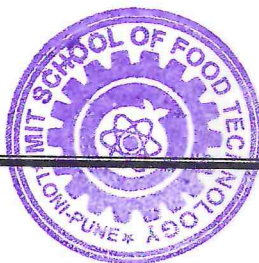
Question: 3 Time Taken: 61 sec

Which of the following microorganisms is responsible for the spoilage of high-acid canned foods?

- (1) Clostridium botulinum
- (2) Saccharomyces cerevisiae
- (3) Lactobacillus acidophilus

https://talentbattle.in/user/AnanyaKulkarni/Result/12276

123



(4) *Clostridium thermocellum*

[Report this question / solution](#)

Question: 4 Time Taken: 43 sec

Which of the following is an example of a fat-soluble vitamin?

- (1) Vitamin C
- (2) Vitamin B12
- ✓ (3) Vitamin D
- (4) Vitamin B6

[Report this question / solution](#)

Question: 5 Time Taken: 22 sec

What is the purpose of autolysis in bread making?

- (1) Enhance flavor
- ✗ (2) Improve texture
- ✓ (3) Develop gluten
- (4) Increase shelf life

[Report this question / solution](#)

Question: 6 Time Taken: 20 sec

<https://blackboard.in/quiz/test/Result/7912275>

3/22

What is the primary purpose of using sulfites in food preservation?

- (1) Color enhancement
- (2) Antioxidant effect
- ✓ (3) Microbial inhibition
- (4) Flavor improvement

[Report this question / solution](#)

Question: 7 Time Taken: 24 sec

Which enzyme is responsible for breaking down starches into sugars during fermentation?

- ✓ (1) Amylase
- (2) Protease
- (3) Lipase
- (4) Pectinase

[Report this question / solution](#)

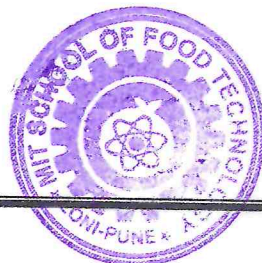
Question: 8 Time Taken: 24 sec

What is the main purpose of blanching in food engineering?

- (1) Enhance flavor
- (2) Improve texture
- ✓ (3) Inactivate enzymes

<https://blackboard.in/quiz/test/Result/7912275>

4/22



(4) Increase shelf life

[Report this question / solution](#)

Question: 9 Time Taken: 15 sec

The process of separating cream from milk is known as:

- (1) Homogenization
- (2) Clarification
- (3) Pasteurization
- ✓ (4) Creaming

[Report this question / solution](#)

Question: 10 Time Taken: 14 sec

Which process involves heating milk to kill bacteria and extend its shelf life?

- (1) Sterilization
- (2) Homogenization
- ✓ (3) Pasteurization
- (4) Fermentation

[Report this question / solution](#)

Question: 11 Time Taken: 14 sec

Which of the following is NOT a method of food preservation based on controlling microbial growth?

- (1) Canning
- (2) Freezing
- (3) Pasteurization
- ✓ (4) Enrichment

[Report this question / solution](#)

Question: 12 Time Taken: 16 sec

Which vitamin is synthesized in the skin when exposed to sunlight?

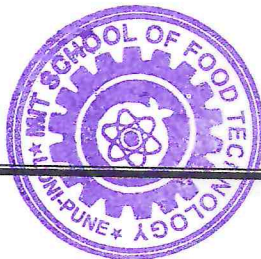
- (1) Vitamin A
- (2) Vitamin B12
- (3) Vitamin C
- ✓ (4) Vitamin D

[Report this question / solution](#)

Question: 13 Time Taken: 17 sec

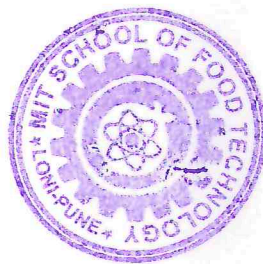
Which of the following is a common food additive used as a preservative?


- (1) Sodium chloride
- ✓ (2) Sodium benzoate



ATTENDANCE

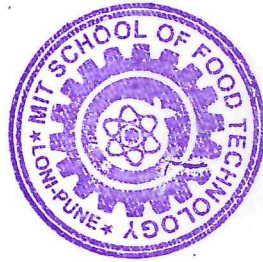
Sr. No.	Reg. No.	Name	Attendance (%)
1	MITU20BTFT0003	HARSHA CHINTAMANI DAMALE	92.31
2	MITU20BTFT0009	ISHWARI SACHIN GOVARDHAN	76.92
3	MITU20BTFT0012	MAITHILI A SHEVATE	00
4	MITU20BTFT0013	OMKAR ARVIND JAMDHADE	100
5	MITU20BTFT0019	PAYAL DAS	92.31
6	MITU20BTFT0029	CHIRAG VERMA	76.92
7	MITU20BTFT0030	ANURAG CHANDRASHEKHAR SHAH	76.92
8	MITU20BTFT0035	GIRIJA GADEKAR	84.62
9	MITU20BTFT0037	ANANYA ANANT KULKARNI	92.31
10	MITU20BTFT0038	VEDANT GIRME	00
11	MITU20BTFT0041	ADITYA MURLIDHAR DESHMUKH	92.31
12	MITU20BTFT0060	HELI DARBARI	00
13	MITU20BTFT0065	SOUMITRA CHAUDHARY	00
14	MITU20BTFT0068	TANVI GHORPADE	100
15	MITU20BTFT0104	SHANTANU MASKE	92.31
16	MITU20BTFT0118	ANURAG RATHI	00
17	MITU20BTFT0125	CHUNAR BHATE	00
18	MITU20BTFT0132	ASMI MANGESH GAONKAR	00
19	MITU21BTFTD002	PRANAV NANDKUMAR SHIVTARE	00




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STUDENTS MARKS

Sr. No.	Reg. No.	Name	Marks of 2 best tests (100)
1	MITU20BTFT0003	HARSHA CHINTAMANI DAMALE	83
2	MITU20BTFT0009	ISHWARI SACHIN GOVARDHAN	77
3	MITU20BTFT0012	MAITHILI A SHEVATE	0
4	MITU20BTFT0013	OMKAR ARVIND JAMDHADE	73
5	MITU20BTFT0019	PAYAL DAS	84
6	MITU20BTFT0029	CHIRAG VERMA	67
7	MITU20BTFT0030	ANURAG CHANDRASHEKHAR SHAH	76
8	MITU20BTFT0035	GIRIJA GADEKAR	85
9	MITU20BTFT0037	ANANYA ANANT KULKARNI	92
10	MITU20BTFT0038	VEDANT GIRME	0
11	MITU20BTFT0041	ADITYA MURLIDHAR DESHMUKH	87
12	MITU20BTFT0060	HELI DARBARI	0
13	MITU20BTFT0065	SOUMITRA CHAUDHARY	0
14	MITU20BTFT0068	TANVI GHORPADE	85
15	MITU20BTFT0104	SHANTANU MASKE	77
16	MITU20BTFT0118	ANURAG RATHI	0
17	MITU20BTFT0125	CHUNAR BHATE	0
18	MITU20BTFT0132	ASMI MANGESH GAONKAR	0
19	MITU21BTFTD002	PRANAV NANDKUMAR SHIVTARE	0




PRINCIPAL
 MIT SCHOOL OF FOOD TECHNOLOGY 17
 LONI-KALBHORI, PUNE-412201

SAMPLE CERTIFICATE



STUDENT FEEDBACK

5/10/21, 9:10 AM

SOFT Feedback: Professional Skills and Personality Development Program-B.Tech-8th Semester Students

SOFT Feedback :Professional Skills and Personality Development Program-B.Tech-8th Semester Students

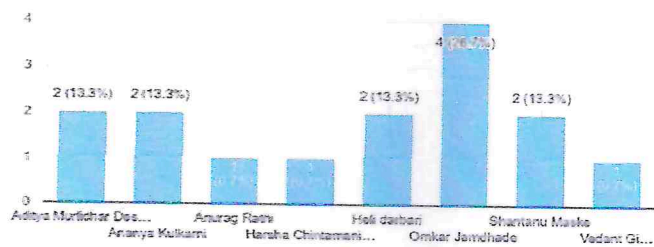
15 responses

[Publish analytics](#)

Name of the Student

[Copy](#)

15 responses



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17

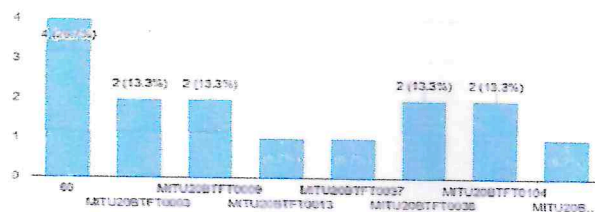
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SOFT Feedback: Professional Skills and Personality Development Program-B.Tech-8th Semester Students

Roll number

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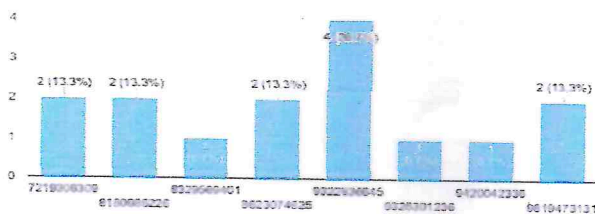
15 responses



Contact Number

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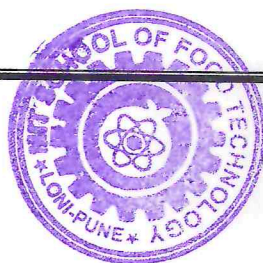
15 responses



Feedback :

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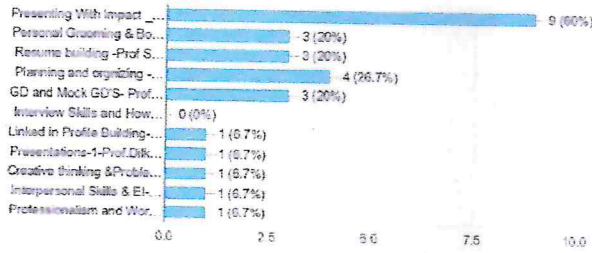
27



Session Title:

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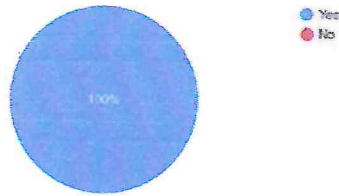
15 responses



Do you find Session useful and relevant?

Copy

15 responses

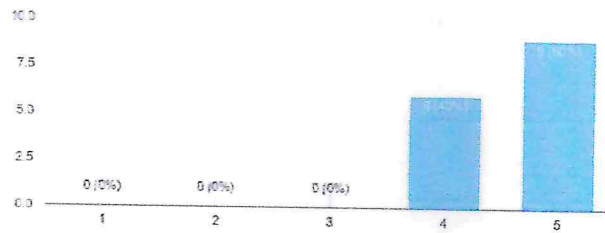


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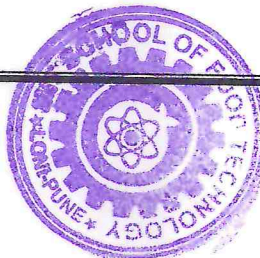
Rate Trainer

Copy

15 responses



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5/16/24, 9:10 AM

SOFT Feedback Professional Skills and Personality Development Program-B.Tech-5th Semester Students

3 Major learnings

15 responses

- Speak confidently, posture should be straight, outfit matters
- Communication skill, body language, vocal modulation
- Self awareness, grooming, confidence, presenting yourself professionally
- Actual practical knowledge
- Got to learn how to be self aware and prepare in any situation
- respect, discipline, outfit
- Body language and behaviour while interview
- Communication and speaking skills
- Good
- Smart goals,time management, group discussion skill
- Various concepts and tricks for interview
- Self awareness, resume building, professionalism
- Interpersonal skills with wholesome presentation experience

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5/7

5/16/24, 9:10 AM

SOFT Feedback Professional Skills and Personality Development Program-B.Tech-5th Semester Students

Any Comments from your side or any Suggestions/ Feedback

15 responses

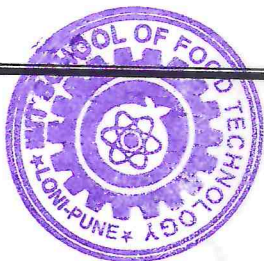
- No
- None
- NA
- Nothing
- No feedback

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Google Forms

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5/7



GLIMPSES



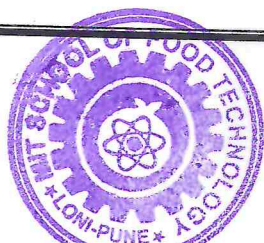
MIT School of Food
Technology, MIT ADT
University, F2RF+M4H, Loni



clear sky

39.0 °C

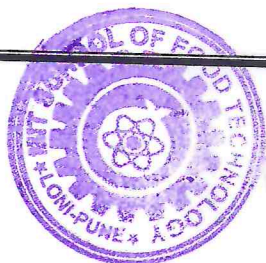
09 May 2024 02:20 pm

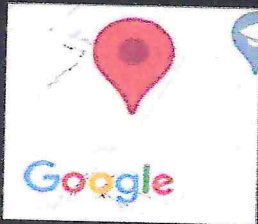
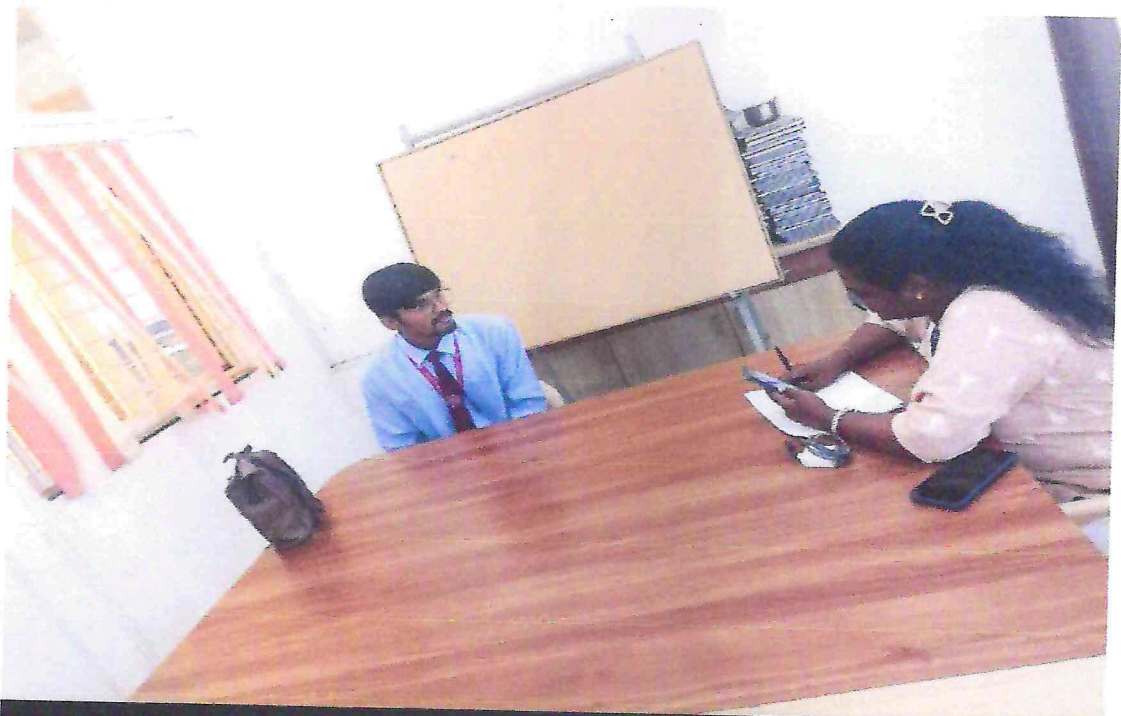




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Technology, MIT ADT
University, F2RF+M4H, Loni
09 May 2024 01:50 pm

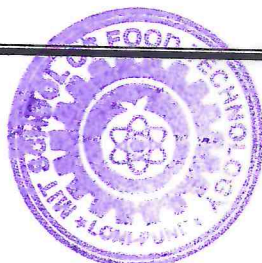
 clear sky
38.0 °C

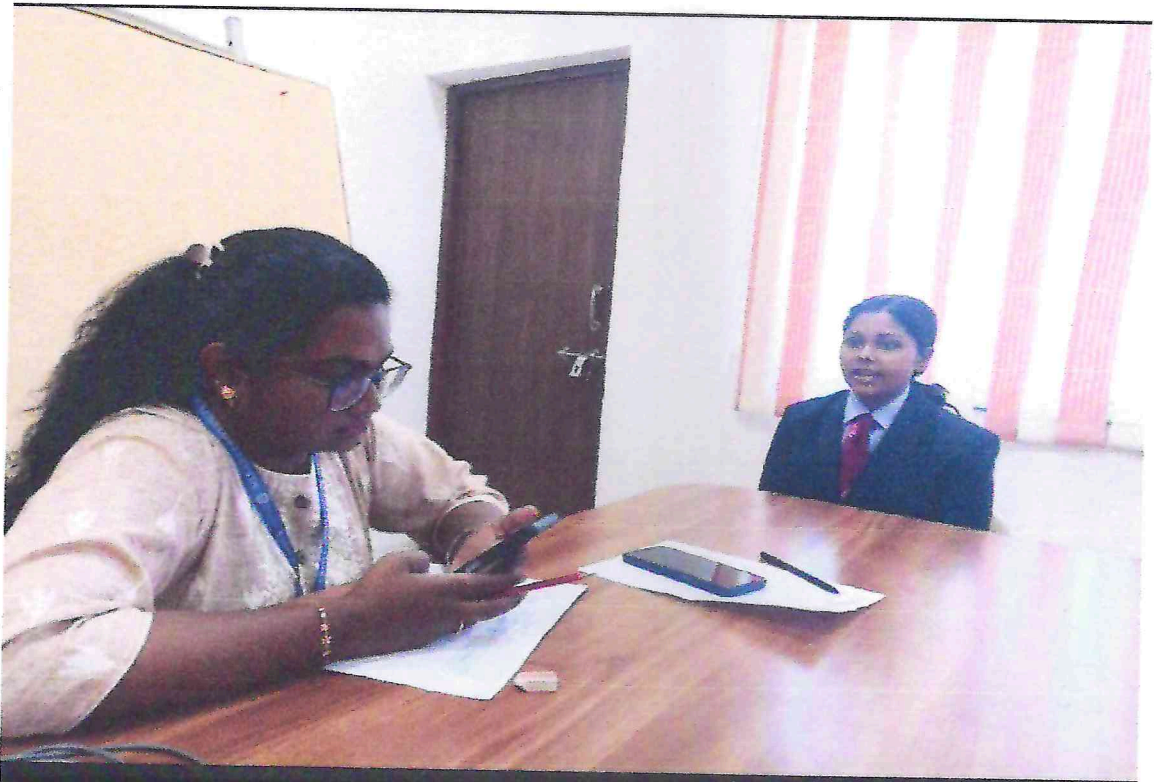




MIT School of Food
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University, F2RF+M4H, Loni
17 May 2024 12:15 pm

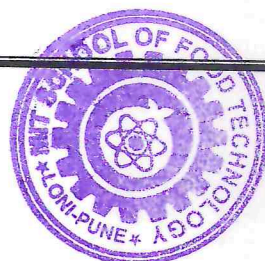
 clear sky
32.0 °C





17 May 2024 10:40 am


clear sky
32.0 °C



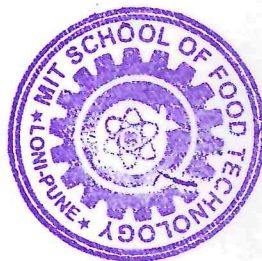
ANNEXURE

REGISTRATION LINK FOR VAC

<https://forms.gle/NGZxFFEvc7Vdbadz5>

LIST OF ENROLLED STUDENT

Sr. No.	Reg. No.	Name
1	MITU20BTFT0003	HARSHA CHINTAMANI DAMALE
2	MITU20BTFT0009	ISHWARI SACHIN GOVARDHAN
3	MITU20BTFT0012	MAITHILI A SHEVATE
4	MITU20BTFT0013	OMKAR ARVIND JAMDHADE
5	MITU20BTFT0019	PAYAL DAS
6	MITU20BTFT0029	CHIRAG VERMA
7	MITU20BTFT0030	ANURAG CHANDRASHEKHAR SHAH
8	MITU20BTFT0035	GIRIJA GADEKAR
9	MITU20BTFT0037	ANANYA ANANT KULKARNI
10	MITU20BTFT0038	VEDANT GIRME
11	MITU20BTFT0041	ADITYA MURLIDHAR DESHMUKH
12	MITU20BTFT0060	HELI DARBARI
13	MITU20BTFT0065	SOUMITRA CHAUDHARY
14	MITU20BTFT0068	TANVI GHORPADE
15	MITU20BTFT0104	SHANTANU MASKE
16	MITU20BTFT0118	ANURAG RATHI
17	MITU20BTFT0125	CHUNAR BHATE
18	MITU20BTFT0132	ASMI MANGESH GAONKAR
19	MITU21BTFTD002	PRANAV NANDKUMAR SHIVTARE



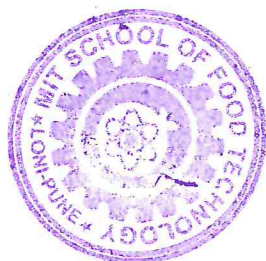

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LIST OF STUDENTS WHO SUCCESSFULLY COMPLETED THE COURSE

Sr. No.	Reg. No.	Name
1	MITU20BTFT0003	HARSHA CHINTAMANI DAMALE
2	MITU20BTFT0009	ISHWARI SACHIN GOVARDHAN
3	MITU20BTFT0013	OMKAR ARVIND JAMDHADE
4	MITU20BTFT0019	PAYAL DAS
5	MITU20BTFT0029	CHIRAG VERMA
6	MITU20BTFT0030	ANURAG CHANDRASHEKHAR SHAH
7	MITU20BTFT0035	GIRIJA GADEKAR
8	MITU20BTFT0037	ANANYA ANANT KULKARNI
9	MITU20BTFT0041	ADITYA MURLIDHAR DESHMUKH
10	MITU20BTFT0068	TANVI GHORPADE
11	MITU20BTFT0104	SHANTANU MASKE

for BALS.

Mr. Jaydeep Shirote
Course Coordinator



Anjali Bhoite
Prof. Dr. Anjali Bhoite
Principal

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SOFT_B.Tech-8th Semester Students_Professional Skills and Personality Development Program

Department of Professional and Aptitude Skills

Career Advancements

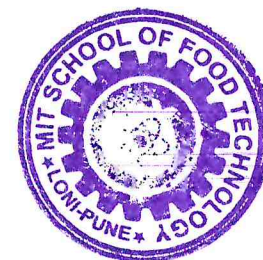
Attendance Sheet



SOFT_B.Tech-8th Semester Students_Professional Skills and Personality Development Program

		Date	06-05-2024			07-05-2024			08-05-2024			09-05-2024			17-05-2024	Session Attendance in %	
		Time	08.30 to 10.30	10.30 to 12.30	01.30 to 3.30	08.30 to 10.30	10.30 to 12.30	01.30 to 3.30	08.30 to 10.30	10.30 to 12.30	01.30 to 3.30	08.30 to 10.30	10.30 to 12.30	01.30 to 3.30	09.10 to 04.30		
		Topic Name	Self-Management and Self-Awareness	Presenting With Impact	Personal Grooming & Body Language	Resume Building	Planning and Organizing	GD and Mock GD's	Interview Skills and How to Answer FAQ's	Linked in Profile Building	Presentations-1	Creative thinking & Problem solving	Interpersonal Skills & EI	Professionalism and Work Ethic	Personal Mock Interviews		
		Industry Expert Name	Prof.Maria	Prof.Maria	Prof.Swasti	Prof.Sarah	Prof.Dilkirat	Prof.Sarah	Prof.Swasti	Prof.Swasti	Prof.Dilkirat	Prof.Dilkirat	Prof.Divya	Prof.Divya	Prof.Sarah		
Sr. No	Enrollment No	Name of the student	Email ID	8	8	7	10	11	11	11	11	10	10	10	10	10	
1	MITU20BTF0003	HARSHA CHINTAMANI DAMALE	harshadamale123@gmail.com	P	A	P	P	P	P	P	P	P	P	P	P	P	92.31%
2	MITU20BTF0009	ISHWARI SACHIN GOVARDHAN	ishwarisg11@gmail.com	P	P	P	P	P	P	P	P	P	P	A	A	A	76.92%
3	MITU20BTF0012	MAITHILI A SHEVATE	shevatemailhilo8@gmail.com	A	A	A	A	A	A	A	A	A	A	A	A	A	0.00%
4	MITU20BTF0013	OMKAR ARVIND JAMHARE	omkarjamhade2002@gmail.com	P	P	P	P	P	P	P	P	P	P	P	P	P	100.00%
5	MITU20BTF0019	PAYAL DAS	daspayal803@gmail.com	P	P	P	A	P	P	P	P	P	P	P	P	P	92.31%
6	MITU20BTF0029	CHIRAG VERMA	chiragverma2522@gmail.com	A	A	A	P	P	P	P	P	P	P	P	P	P	76.92%
7	MITU20BTF0030	ANURAG CHANDRASHEKHAR SHAH	anuragcsah@gmail.com	A	A	A	P	P	P	P	P	P	P	P	P	P	76.92%
8	MITU20BTF0035	GIRIJA GADEKAR	giri jagadekar2610@gmail.com	A	P	A	P	P	P	P	P	P	P	P	P	P	84.62%
9	MITU20BTF0037	ANANYA ANANT KULKARNI	ananyakulkarni162@gmail.com	P	P	P	P	P	P	P	P	A	P	P	P	P	92.31%
10	MITU20BTF0038	VEDANT GIRME	vedantgirme08@gmail.com	A	A	A	A	A	A	A	A	A	A	A	A	A	0.00%
11	MITU20BTF0041	ADITYA MURLIDHAR DESHMUKH	adityadeshmukh28301@gmail.com	P	P	P	P	P	P	P	P	A	P	P	P	P	92.31%
12	MITU20BTF0060	HELI DARBARI	raghem87@hotmail.com	A	A	A	A	A	A	A	A	A	A	A	A	A	0.00%
13	MITU20BTF0065	SOUMITRA CHAUDHARY	chaudharyscomitra@gmail.com	A	A	A	A	A	A	A	A	A	A	A	A	A	0.00%
14	MITU20BTF0068	TANVI GHORPADE	tanvikghorpade@gmail.com	P	P	P	P	P	P	P	P	P	P	P	P	P	100.00%
15	MITU20BTF0104	SHANTANU MASKE	smaske716@gmail.com	P	P	A	P	P	P	P	P	P	P	P	P	P	92.31%
16	MITU20BTF0118	ANURAG RATHI	anurag_rathi02@gmail.com	A	A	A	A	A	A	A	A	A	A	A	A	A	0.00%
17	MITU20BTF0125	CHUNAR BHATE	chunaramazon@gmail.com	A	A	A	A	A	A	A	A	A	A	A	A	A	0.00%
18	MITU20BTF0132	ASMI MANGESH GAONKAR	asmigaonkar08@gmail.com	A	A	A	A	A	A	A	A	A	A	A	A	A	0.00%
19	MITU21BTF0002	PRANAV NANDKUMAR SHIVTARE	pranavshivtare@gmail.com	A	A	A	A	A	A	A	A	A	A	A	A	A	0.00%

Bshirok
 (J. B. Shirote)
 Practice Leader, Career Advancements,
 MST SCFL.



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HARSHA CHINTAMANI DAMALE

Class: **B. Tech. (Food Technology) 8th Sem.** Reg. No. MITU20BTFT0003

has successfully completed Value Added Course on

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CHIRAG VERMA

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ANURAG CHANDRASHEKHAR SHAH

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GIRIJA GADEKAR

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ANANYA ANANT KULKARNI

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ADITYA MURLIDHAR DESHMUKH

Class: **B. Tech. (Food Technology) 8th Sem.** Reg. No. MITU20BTFT0041

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TANVI GHORPADE

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SHANTANU MASKE

Class: **B. Tech. (Food Technology) 8th Sem.** Reg. No. MITU20BTFT0104

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