

FISHERIES EDUCATION AND TRAINING AGENCY

MBEGANI CAMPUS

NAME OF DEPARTMENT: FISHING AND FISH PROCESSING

Field of Study: ORDINARY DIPLOMA IN FISH PROCESSING, QUALITY ASSURANCE AND MARKETING

SUMMARY OF RESULTS

NTA Level: 6 Year of Study: 2022/2023 Semester: ONE

Date of Results: MARCH 2023 Weight CA: 60% Weight SE: 40%

S/N	Reg No	FISH QUALITY MANAGEMENT					INDUSTRIAL FISH PROCESSING					FISHERIES MANAGEMENT AND GEAR TECHNOLOGY					FISHERIES MARKETING					APPLIED FOOD MICROBIOLOGY					FOOD PRODUCT DEVELOPMENT AND ANALYSIS					Semester	Course Work Attendance (%)	Remarks	
		11					11					10					12					10					10					GPA			
		FPT06101					FPT06102					FPT06103					FPT06104					FPT06105					FPT06106					5			
CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	
1	NS0195/0006/2019	37	24	61	B	33	41	27	68	B+	44	42	23	65	B+	40	45	26	71	B+	48	44	28	72	B+	40	42	21	63	B	30	3.6	54.0	PASS	
2	NS3942/0047/2019	45	35	80	A	55	46	30	76	A	55	42	27	69	B+	40	53	28	81	A	60	42	31	73	B+	40	51	30	81	A	50	4.6	77.8	PASS	
3	NS1747/0006/2019	35	30	65	B+	44	46	29	75	A	55	39	28	67	B+	40	52	30	82	A	60	45	25	70	B+	40	42	29	71	B+	40	4.3	76.0	PASS	
4	NS3469/0118/2019	37	21	58	B	33	35	23	58	B	33	32	18	50	C	20	50	25	75	A	60	36	24	60	B	30	43	25	68	B+	40	3.3	69.3	PASS	
5	NS3913/0010/2019	44	25	69	B+	44	44	25	69	B+	44	36	26	62	B	30	51	32	83	A	60	46	26	72	B+	40	45	25	70	B+	40	4.0	78.7	PASS	
6	NS1054/0058/2019	43	24	67	B+	44	45	27	72	B+	44	31	23	54	C	20	49	24	73	B+	48	42	32	74	B+	40	46	24	70	B+	40	3.6	77.3	PASS	
7	NS1582/0009/2019	44	22	66	B+	44	35	22	57	B	33	37	20	57	B	30	47	22	69	B+	48	35	26	61	B	30	43	18	61	B	30	3.3	71.3	PASS	
8	NS1470/0125/2019	35	23	58	B	33	39	25	64	B	33	42	20	62	B	30	52	21	73	B+	48	33	22	55	B	30	41	23	64	B	30	3.1	78.7	PASS	
9	NS1052/0096/2019	44	25	69	B+	44	40	28	68	B+	44	38	24	62	B	30	53	22	75	A	60	41	30	71	B+	40	46	25	71	B+	40	4.0	81.8	PASS	
10	NS1733/0067/2019			0	F	0			0	F	0			0	F	0			0	F	0			0	F	0			0	F	0	0.0		ABSCOND	
11	NS1405/0046/2019	41	25	66	B+	44	44	29	73	B+	44	41	30	71	B+	40	51	26	77	A	60	45	30	75	A	50	41	34	75	A	50	4.5	76.7	PASS	
12	NS4924/0079/2019	41	33	74	B+	44	47	33	80	A	55	43	30	73	B+	40	51	33	84	A	60	44	32	76	A	50	38	30	68	B+	40	4.5	78.7	PASS	
13	NS3045/0038/2019	49	30	79	A	55	48	33	81	A	55	42	33	75	A	50	52	33	85	A	60	52	32	84	A	50	49	36	85	A	50	5.0	78.7	PASS	
14	NS2202/0053/2019	51	36	87	A	55	51	32	83	A	55	43	31	74	B+	40	52	32	84	A	60	49	35	84	A	50	50	37	87	A	50	4.8	78.7	PASS	
15	NS2462/0016/2019	41		41	D	11	44		44	D	11	41		41	D	10	50		50	C	24	36		36	D	10	42		42	D	10	1.1	74.2	6 INCOMPLETE.	
16	NS0548/0128/2019	46	29	75	A	55	37	31	68	B+	44	42	33	75	A	50	54	28	82	A	60	45	33	78	A	50	44	27	71	B+	40	4.6	77.1	PASS	
17	NS2021/0052/2019	43	32	75	A	55	46	35	81	A	55	42	26	68	B+	40	52	28	80	A	60	44	31	75	A	50	46	27	73	B+	40	4.6	77.3	PASS	
18	NS2738/0032/2019	42	32	74	B+	44	42	30	72	B+	44	36	32	68	B+	40	51	31	82	A	60	38	25	63	B	30	42	27	69	B+	40	4.0	78.7	PASS	
19	NS0967/0119/2019	44	27	71	B+	44	42	27	69	B+	44	38	28	66	B+	40	51	28	79	A	60	36	36	72	B+	40	50	26	76	A	50	4.3	74.2	PASS	
20	NS2096/0066/2019	38	27	65	B+	44	40	28	68	B+	44	41	31	72	B+	40	51	28	79	A	60	41	31	72	B+	40	49	31	80	A	50	4.3	78.7	PASS	
21	NS1568/0005/2019	43	31	74	B+	44	45	32	77	A	55	37	30	67	B+	40	50	30	80	A	60	43	32	75	A	50	48	33	81	A	50	4.6	78.7	PASS	
22	NS0117/0044/2019	32	27	59	B	33	36	29	65	B+	44	40		40	D	10	49	24	73	B+	48	38	26	64	B	30	51	27	78	A	50	3.3	76.9	1 INCOMPLETE.	

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Module Credits:		11					11					10					12					10					10					GPA			
Module Code:		FPT06101					FPT06102					FPT06103					FPT06104					FPT06105					FPT06106					5			
CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total			Grade
23	NS3730/0084/2019	44	29	73	B+	44	42	33	75	A	55	34	24	58	B	30	51	26	77	A	60	38	30	68	B+	40	54	31	85	A	50	4.3	78.7	PASS	
24	NS0231/0040/2018	39	21	60	B	33	41	27	68	B+	44	41	25	66	B+	40	50	24	74	B+	48	45	30	75	A	50	49	25	74	B+	40	3.9	71.3	PASS	
25	NS2693/0078/2017	37	22	59	B	33	39	27	66	B+	44	37	26	63	B	30	52	29	81	A	60	42	28	70	B+	40	55	33	88	A	50	4.0	77.6	PASS	
26	NS0518/0080/2019	39	28	67	B+	44	43	30	73	B+	44	38	26	64	B	30	51	30	81	A	60	50	31	81	A	50	46	33	79	A	50	4.3	76.4	PASS	
27	NS1969/0038/2018	45	27	72	B+	44	36	23	59	B	33	41	24	65	B+	40	49	27	76	A	60	42	30	72	B+	40	46	30	76	A	50	4.1	77.1	PASS	
28	NS0240/0058/2019	35	23	58	B	33	43	31	74	B+	44	43	21	64	B	30	46	23	69	B+	48	37	27	64	B	30	47	30	77	A	50	3.6	70.9	PASS	
29	NS0794/0069/2019	36	32	68	B+	44	45	34	79	A	55	43	34	77	A	50	51	28	79	A	60	37	34	71	B+	40	45	32	77	A	50	4.6	74.4	PASS	
30	NS0670/0062/2019	40	25	65	B+	44	44	29	73	B+	44	37	26	63	B	30	50	28	78	A	60	44	34	78	A	50	43	37	80	A	50	4.3	78.7	PASS	
31	NS1452/0082/2019	47	33	80	A	55	46	34	80	A	55	41	33	74	B+	40	51	35	86	A	60	46	31	77	A	50	45	37	82	A	50	4.8	78.7	PASS	
32	NS2590/0056/2019	41	25	66	B+	44	37	28	65	B+	44	35	19	54	C	20	51	26	77	A	60	39	30	69	B+	40	46	31	77	A	50	4.0	77.8	PASS	
33	NS0218/0100/2019	49	36	85	A	55	46	35	81	A	55	42	32	74	B+	40	52	32	84	A	60	48	34	82	A	50	44	33	77	A	50	4.8	78.7	PASS	
34	NS0362/0037/2019	36		36	D	11	44		44	D	11	35		35	D	10	52		52	C	24	37		37	D	10	43		43	D	10	1.1	69.1	6 INCOMPLETE.	
35	NP0351/0044/2019	44	31	75	A	55	45	33	78	A	55	41	32	73	B+	40	49	31	80	A	60	46	32	78	A	50	45	31	76	A	50	4.8	78.0	PASS	
36	NS0779/0107/2019	48	32	80	A	55	44	32	76	A	55	38	28	66	B+	40	51	31	82	A	60	42	34	76	A	50	52	37	89	A	50	4.8	77.6	PASS	
37	NS4481/0129/2019	43	25	68	B+	44	40	30	70	B+	44	36	26	62	B	30	52	26	78	A	60	39	30	69	B+	40	43	33	76	A	50	4.1	72.7	PASS	
38	NS1321/0065/2019	42	28	70	B+	44	41	32	73	B+	44	42	22	64	B	30	49	25	74	B+	48	37	26	63	B	30	44	26	70	B+	40	3.6	77.3	PASS	
39	NS5032/0038/2016	Q	Q			Q	Q				Q	Q				Q	Q				Q	Q				Q	Q						77.3	DISQUALIFIED	
40	NS3101/0048/2019	44	28	72	B+	44	45	29	74	B+	44	39	32	71	B+	40	52	33	85	A	60	42	31	73	B+	40	44	30	74	B+	40	4.1	78.2	PASS	
41	NS1841/0045/2019	46	28	74	B+	44	46	30	76	A	55	43	23	66	B+	40	52	28	80	A	60	40	32	72	B+	40	48	29	77	A	50	4.5	78.7	PASS	
42	NS5323/0074/2019	40	29	69	B+	44	42	27	69	B+	44	47	26	73	B+	40	52	28	80	A	60	40	29	69	B+	40	42	32	74	B+	40	4.1	77.6	PASS	
43	NS0180/0032/2018	35	26	61	B	33	35	30	65	B+	44	30	18	48	C	20	50	28	78	A	60	45	32	77	A	50	46	34	80	A	50	4.0	70.4	PASS	
44	NS2755/0110/2019	47	28	75	A	55	45	32	77	A	55	42	32	74	B+	40	50	32	82	A	60	49	30	79	A	50	47	32	79	A	50	4.8	78.7	PASS	
45	NS0367/0173/2017	40	29	69	B+	44	45	30	75	A	55	37	26	63	B	30	51	30	81	A	60	45	28	73	B+	40	48	34	82	A	50	4.3	76.0	PASS	
46	NS3652/0125/2019	39	25	64	B	33	42	26	68	B+	44	37	27	64	B	30	51	28	79	A	60	44	27	71	B+	40	43	32	75	A	50	4.0	78.7	PASS	
47	NS1598/0066/2019	35		35	D	11	39		39	D	11	39	23	62	B	30	50		50	C	24	40		40	D	10	45		45	C	20	1.6	71.6	5 INCOMPLETE.	
48	NS3845/0205/2019	39	29	68	B+	44	43	31	74	B+	44	43	31	74	B+	40	47	30	77	A	60	38	30	68	B+	40	43	31	74	B+	40	4.1	78.0	PASS	

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Module Code:		FPT06101					FPT06102					FPT06103					FPT06104					FPT06105					FPT06106					5			
CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total	Grade	Points	CA	SE	Total			Grade
49	NS3593/0186/2019	45	29	74	B+	44	47	32	79	A	55	38	24	62	B	30	52	32	84	A	60	46	35	81	A	50	45	37	82	A	50	4.5	78.7	PASS	
50	NS2906/0048/2019	33	26	59	B	33	38	26	64	B	33	36	18	54	C	20	50	30	80	A	60	41	26	67	B+	40	45	27	72	B+	40	3.5	69.8	PASS	
51	NS2576/0009/2019	49	35	84	A	55	49	32	81	A	55	43	34	77	A	50	52	34	86	A	60	49	32	81	A	50	50	35	85	A	50	5.0	78.0	PASS	

SN	MODULE NAME
1	FISH QUALITY MANAGEMENT
2	INDUSTRIAL FISH PROCESSING
3	FISHERIES MANAGEMENT AND GEAR TEC
4	FISHERIES MARKETING
5	APPLIED FOOD MICROBIOLOGY
6	FOOD PRODUCT DEVELOPMENT AND A

Name of Examination officer:

Signature of Examination officer:

Date: