



MOSHOD ABIOLA POLYTECHNIC

P. M. B. 2210, ABEOKUTA, NIGERIA.

Website: www.mapoly.edu.ng

Statement of Result

Email: info@mapoly.edu.ng

NAME: AYOADE SEFIAT OLUBUKOLA
MATRIC NO: 14/48/0016
PROGRAMME: NATIONAL DIPLOMA

DATE: 25 April 17

SPECIALIZATION: FOOD TECHNOLOGY

FIRST SEMESTER 2014/2015 SESSION

COURSE	TITLE	UNT	GRD
BPH 111	MECHANICS AND PROPERTIES OF MATTER AND HEAT ENERGY	3	E
COM 101	INTRODUCTION TO COMPUTER MANAGEMENT I	2	BC
FST 111	INTRODUCTION TO FOOD SCIENCE AND COMMODITIES	3	CD
GNS 101	USE OF ENGLISH I	2	BC
GNS 111	CITIZENSHIP EDUCATION I	2	E
MTH 111	LOGIC AND LINEAR ALGEBRA	3	B
PTD 111	TECHNICAL DRAWING	2	C
STB 112	MORPHOLOGY AND PHYSIOLOGY OF LIVING ORGANISMS	3	AB
STC 111	GENERAL PRINCIPLES OF CHEMISTRY	3	C

SECOND SEMESTER 2014/2015 SESSION

COURSE	TITLE	UNT	GRD
BPH 121	OPTICS, WAVES, ELECTRICITY AND MAGNETISM	3	BC
COM 102	INTRODUCTION TO COMPUTER MANAGEMENT II	2	H
EED 126	INTRODUCTION TO ENTREPRENEURSHIP	2	CD
FST 121	FOOD CHEMISTRY	3	DS
FST 122	BASIC PRINCIPLES OF FOOD PROCESSING AND PRESERVATION	2	C
GNS 102	COMMUNICATION IN ENGLISH I	2	D
GNS 121	CITIZENSHIP EDUCATION II	2	CD
NUD 122	HUMAN NUTRITION I	2	D
STB 211	INTRODUCTION TO MICROBIOLOGY	2	B
STC 121	ORGANIC AND IN-ORGANIC CHEMISTRY	3	D

MAX. UNIT: 23

GPA: 2.96

UNIT PASSED: 23

CGPA: 2.96

MAX. UNIT: 46

UNIT PASSED: 46

GPA: 2.83

CGPA: 2.83

FIRST SEMESTER 2015/2016 SESSION

COURSE	TITLE	UNT	GRD
CNE 122	BASIC WORKSHOP PRACTICE	2	D
COM 215	COMPUTER PACKAGES II	2	B
EED 216	PRACTICE OF ENTREPRENEURSHIP	2	CD
FST 212	FOOD ANALYSIS	3	D
FST 213	FOOD PROCESSING ENGINEERING	3	C
FST 214	FOOD MICROBIOLOGY	3	C
FST 215	BASIC HEAT TRANSFER AND FLUID MECHANICS	2	B
FST 216	PROCESSING AND PRESERVATION OF PLANT FOOD PRODUCTS	3	D
GLT 111	MODULES I AND II	2	E
GNS 201	USE OF ENGLISH II	2	C
SWS 121	SUPERVISED STUDENTS WORK EXPERIENCE	4	CD

SECOND SEMESTER 2015/2016 SESSION

COURSE	TITLE	UNT	GRD
COM 224	MANAGEMENT INFORMATION SYSTEM	2	AB
FST 211	FOOD BIOCHEMISTRY	3	E
FST 221	FOOD QUALITY CONTROL STATISTICS	2	C
FST 222	ENGINEERING MATERIALS IN FOOD SYSTEM	3	B
FST 223	INTRODUCTION TO FOOD PACKAGING	2	BC
FST 224	PROCESSING AND PRESERVATION OF ANIMAL FOOD PRODUCTS	2	CD
FST 225	SEMINAR	1	BC
FST 226	PROJECT	4	B
GLT 121	MODULES III AND IV	2	B

MAX. UNIT: 74

GPA: 2.80

UNIT PASSED: 74

CGPA: 2.86

MAX. UNIT: 95

UNIT PASSED: 95

GPA: 3.15

CGPA: 2.92

CUM. GPA: 2.92
FINAL GRADE/CLASS: LOWER CREDIT

DATE OF APPROVAL BY THE ACADEMIC BOARD: 7 September 16

DEPUTY REGISTRAR (EXAMINATIONS AND RECORDS)

NOTE: Any alteration/amendment/erasure or any form of defacement renders this document invalid. See overleaf for GRADING FORMAT.

SOR17-189991933

Statement of Result



MOSHOD ABIOLA POLYTECHNIC

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Statement of Result

Email: info@mapoly.edu.ng

NAME: AYOADE SEFIAT OLUBUKOLA
MATRIC NO: 14/48/0016
PROGRAMME: HIGHER NATIONAL DIPLOMA

SPECIALIZATION: FOOD TECHNOLOGY

DATE: 19 October 2020

FIRST SEMESTER 2017/2018 SESSION

COURSE	TITLE	UNT	GRD
COM 311	OPERATING SYSTEM I	2	B
FST 311	FUEL COMBUSTION AND STEAM GENERATION	2	B
FST 312	FOOD QUALITY CONTROL (STATISTICS) II	2	AB
FST 313	UNIT OPERATIONS I	3	AB
FST 314	ADVANCED FOOD CHEMISTRY	3	C
FST 315	FOOD PLANT SANITATION	1	BC
FST 316	FOOD AND NUTRITION	2	C
GLT 321	BIOLOGICAL AND CHEMICAL INSTRUMENTATION	3	D
GNS 301	USE OF ENGLISH III	2	CD

SECOND SEMESTER 2017/2018 SESSION

COURSE	TITLE	UNT	GRD
EED 326	ENTREPRENEURSHIP	2	C
FST 321	FOOD QUALITY CONTROL (PLANT PRODUCTS)	4	B
FST 322	FOOD QUALITY CONTROL (ANIMAL PRODUCTS)	4	C
FST 323	UNIT OPERATIONS II	3	CD
FST 324	INTRODUCTION TO BIOCHEMICAL ENGINEERING	3	B
FST 325	FOOD PROCESSING ENGINEERING	2	B
FST 326	CANNING TECHNOLOGY	3	CD
GNS 302	USE OF ENGLISH IV	2	E
GNS 322	SOCIAL PHILOSOPHY	3	C

MAX. UNIT: 20
UNIT PASSED: 20

GPA: 3.20
CGPA: 3.20

MAX. UNIT: 46
UNIT PASSED: 46

GPA: 3.04
CGPA: 3.11

FIRST SEMESTER 2018/2019 SESSION

COURSE	TITLE	UNT	GRD
EED 413	ENTREPRENEURSHIP DEVELOPMENT	2	C
FST 411	ADVANCED FOOD MICROBIOLOGY	3	C
FST 412	PROCESS AND EQUIPMENT DESIGN	3	BC
FST 413	FOOD LEGISLATION	1	CD
FST 414	FOOD PACKAGING AND STORAGE	2	B
FST 415	PROCESSING AND PRESERVATION OF PLANT FOOD PRODUCTS	4	BC
FST 416	PROCESSING AND PRESERVATION OF ANIMAL FOOD PRODUCTS	3	AB
FST 417	INDUSTRIAL MICROBIOLOGY	3	BC
FST 418	RESEARCH METHODOLOGY	2	DE
GNS 401	COMMUNICATION IN ENGLISH IV	2	CD

SECOND SEMESTER 2018/2019 SESSION

COURSE	TITLE	UNT	GRD
COM 312	DATA BASE DESIGN	3	CD
FST 421	WATER AND WASTE MANAGEMENT	3	B
FST 422	FOOD PRODUCT AND PROCESS DEVELOPMENT	2	B
FST 423	OPERATION RESEARCH	2	E
FST 424	SEMINAR	1	AB
FST 425	RESEARCH PROJECT	4	A
GNS 402	LITERARY APPRECIATION AND ORAL COMPOSITION	2	D

MAX. UNIT: 71
UNIT PASSED: 71

GPA: 3.14
CGPA: 3.12

MAX. UNIT: 88
UNIT PASSED: 88

GPA: 3.21
CGPA: 3.14

CUM. GPA: 3.14
FINAL GRADE/CLASS: UPPER CREDIT

ELEWODALU OLUBUNMI OLUBUKOLA (MRS)
DEPUTY REGISTRAR (ACADEMICS)

DATE OF APPROVAL BY THE ACADEMIC BOARD: 14 May 20

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