

MMB - E301
ELECTIVE - I MYCOLOGY

L T Credit
3 1 4

Learning objectives:

- Student will know the historical background development and classification of fungi.
- To understand different characteristic of fungal classes.
- Get the knowledge of negative and positive aspect of fungi.
- Learn techniques of identifying fungal pathogen from different samples.
- To get knowledge of economic importance of fungi.

Learning outcomes:

At the end of course student will be able to

- Became familiar of historical background and development of mycology.
- Characterize fungi according to their classes.
- Isolate and identify different fungal species causing plant and animal disease.
- Suggest and use fungi for the industrial purpose.

Introduction – History and development of mycology, structure and criteria used in classification/identification of fungi, various fungal classification system; *Myxomycota* – general account only; brief account of Chytridiomycetes, Oomycetes; Zygomycotina- Evolution of conidium. (12 Lectures)

UNIT – I

General Features of Fungal Classes: Ascomycotia – Hemiascomycetes, Plectomycetes, Pyrenomycetes, Discomycetes, Laboulbeniomyces, Laculoascomycetes; Basidiomycotia- Teliomycetes, Hymenomycetes, Gasteromycetes; Deuteromycotia- Hyphomycetes, Coelomycetes, Blastomycetes. (12 Lectures)

UNIT – II

UNIT – III

Fungi in ecosystem: contribution of fungi to ecosystems, breakdown of hemicellulose, cellulose, pectins, chitin, starch and glycogen, lignin degradation; flow of nutrients-transport and translocation, secretion of colonizers on a substrate. (12 Lectures)

UNIT – IV

Fungalplant pathogens: occurrence, classification, morphology, characteristics features and life cycle of *Sclerotiumrolfsii*, *Melamporalini*, *Erysiphegraminis*, *Fusariumoxysporum*, *Alternariasolani*, *Phytophthorainfestans*, *Taphrinadeformans*, *Venturiaaegualis*. (12 Lectures)

UNIT – V

Fungal metabolites of industrial importance—industrial alcoholic beverages and organic acids; Fungi as bioinoculant agents, mycotoxins- Aflatoxins, rubratoxin, ochratoxin; fungal enzymes of commercial importance-amylases and cellulases, mycoprotein (quorn). (12 Lectures)

Suggested Reading

1. Dubey R.C. and Maheshwari, D.K. *A Textbook of Microbiology*. 3rd ed., S. Chand & Co, Ram Nagar, New Delhi, p. 1034. ISBN 81-219-2620-3
2. CKJ Paniker. *Test Book of Microbiology*, Orient Longman
3. D.R.Arora. *Medical Mycology*, CBS Publisher and Distributors
4. Alexopoulos, C.J. and Mims, C.W. (1979). *Introductory Mycology*, John Wiley, New York.
5. Pelczar, Jr., Michael, E. C. S. Chan and Noel Kreig. (2000). *Microbiology*. V Ed. Tata McGraw Hill Book Company.

Ashish

S.P.

Chhush

Devi

14

talpang

Samman

Ashish

17.4.21

Chhush

17/4/21