SEMESTER II

Core course 2 Code: BO2CRT02

MICROBIOLOGY, MYCOLOGY AND PLANT PATHOLOGY

(Theory 36 hrs; Practical 36 hrs; Credits 2 + 1)

Objectives:

- Understand the world of microbes, fungi and lichens
- Appreciate the adaptive strategies of the microbes, fungi and lichens
- To study the economic and pathological importance of microorganisms

MICROBIOLOGY (Theory 9 hrs; Practical 9 hrs)

Module 1: Introduction (1 hr)

Introduction to microbiology, scope of microbiology.

Module 2: Bacteria (4 hrs)

Bacteria: general characters and classification based on staining, morphology and flagellation. Ultra structure of bacteria. Reproduction - binary fission. Genetic recombination in bacteria - conjugation, transformation and transduction. Economic importance of bacteria.

Module 3: Viruses (2 hrs)

General characters of viruses, viriods and prions. Structure of TMV and Bacteriophage (λ). Multiplication of λ phage – lytic and lysogenic cycle.

Module 4: Applied microbiology (2 hrs)

Isolation and culture of bacteria; media used – general purpose and selective media, applications of bacterial culture (brief study only). Role of microbes: in producing antibiotics, vine, vinegar, curd – role in N_2 fixation, as biofertilizers – role in food spoilage (Brief study only).

PRACTICAL (9 hrs)

1. Gram staining - curd, root nodules.
2. Isolation of microbes from soil through serial dilution and streak plate method.
3. Demonstrate the culture of bacteria.
4. Microbes and type of fermentation - vine, vinegar, curd.

MYCOLOGY (Theory 18 hrs; Practical 18 hrs)

Module 5: Introduction, classification and types of fungi (13 hrs)

General characters of fungi. Classification of fungi - Ainsworth (1973). Distinguishing characters of the different classes of fungi with special reference to reproductive structures and life history of the genera mentioned in each group:

Myxomycotina – *Physarum*; Mastigomycotina – *Albugo*; Zygomycotina - *Rhizopus*; Ascomycotina – Hemiascomycetes - *Saccharomyces*; Plectomycetes - *Penicillium*; Pyrenomycetes – *Xylaria*; Discomycetes - *Peziza*; Basidiomycotina – Teliomycetes – *Puccinia*; Hymenomycetes – *Agaricus*; Deuteromycotina – *Fusarium.*

Module 6: Economic importance of fungi (3 hrs)

Useful and harmful effects of fungi - medicinal, industrial, agricultural, food, genetic studies, spoilage, fungal toxins and diseases. Mycorrhiza: ecto- and endomycorrhiza, significance.

Module 7: Lichens (2 hrs)

General characters, types, general internal structure. Economic and ecological significance of lichens. Structure, reproduction and life cycle of *Parmelia.*

PRACTICAL (18 hrs)

1. Micropreparation and detailed microscopic study of *Rhizopus, Albugo, Saccharomyces, Penicillium, Xylaria, Peziza, Puccinia, Fusarium* and *Parmelia*.
2. Staining and microscopic observation of endomycorrhizal fungus.
3. Investigation of fungal succession on cow dung.

PLANT PATHOLOGY (Theory 9 hrs; Practical 9 hrs)

Module 8: Plant disease development (3 hrs)

History of plant pathology. Classification of plant diseases on the basis of causative organism and symptoms. Host parasite interaction - defence mechanisms in host, mechanism of infection, transmission and dissemination of diseases.

Module 9: Common plant diseases (4 hrs)

Study of following diseases with emphasis on symptoms, cause, disease cycle and control: Bunchy top of Banana, Bacterial blight of Paddy, Root wilt of Coconut, Abnormal leaf fall of Rubber, Root knot disease of Pepper, Leaf mosaic disease of Tapioca, Citrus canker.

Module 10: Control of diseases (2 hrs)

Prophylaxis - quarantine measures, seed certification; Therapeutic - physical therapy, chemotherapy; Biological control and its significance. Fungicides - Bordeaux mixture. Tobacco and Neem decoction (Brief study only).

PRACTICAL (9 hrs)

1. Identify the diseases mentioned in the syllabus with respect to causative organisms and symptoms
2. Submit herbarium preparations of any three of the diseases mentioned.
3. Learn the technique of preparing Bordeaux mixture, Tobacco and Neem decoction.

REFERENCES

1. Ahamadjian Vernon, Hale M E (eds), 1973. *The Lichens.* Academic press, New Delhi.
2. Ainsworth G C, Sparrow K F, Sussman A S (eds), 1973. *The Fungi: an advanced Treatise*, Vol. 4a & 4b, a Taxonomic review with keys. Academic press, New York.
3. Alexopaulos C J, Mims C W C, Blackwell M, 1996. *Introductory Mycology*. John Willy and sons, Inc. New York.
4. Campbell R, 1987. *Plant Microbiology.* ELBS Edward Arnold, London.
5. Gupta V K, Paul T S, 2004. *Fungi & Plant diseases*. Kalyani publishers, New Delhi
6. Hale M E, 1983. *The Biology of Lichen* (III Edn). Edward Arnold, London.
7. Jim Deacon, 2007. *Fungal Biology* (IV Edn). Blackwell Publishing, Ane Books Pvt. Ltd.
8. Krishnamurthy K V, 2004. *An Advanced Text Book on Biodiversity Principles and practice*. Oxford and IBH Publishing Co. Pvt. Ltd.
9. Kirk P M, Cannon P F, Minter D W, Stalpers J A, 2008. Dictionary of the Fungi (X Edn). Wallingford, UK: CAB International.
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12. Nair M C (eds), 1990. *Mushroom Technical Bulletin* 17. Kerala Agricultural University, Mannuthy.
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