

FUNGAL BIOTECHNOLOGY

(3 0 0 6)

Pre-requisites: Nil

Introduction; filamentous fungi – growth and physiology, fungal metabolism; fungal genetics and strain improvement, molecular technologies; representative fungal fermentations, commercial applications; fungal threats and benefits for agriculture and food; decomposition of biological and chemical waste; culture collections, legal aspects and biosafety.

Texts:

1. Cess J. Bos, *Fungal genetics: Principle and practice*, Marcel Dekker, Inc., 1996.
2. D.K.Arora, *Fungal Biotechnology in agriculture, food and environmental applications*, Marcel Dekker, Inc., 2004.

References:

3. D.K.Arora, Richard P.Elander and K.G.Mukerji, *Handbook of applied mycology, Volume 4: Fungal Biotechnology*, Marcel Dekker, Inc., 1992.
4. G.G.Khachatourians and D.K.Arora, *Applied Mycology and Bacteriology, Volume 1, Agriculture and food production*, Elsevier, 2001.

Research articles from Journals