

CREDIT DISTRIBUTION, ELIGIBILITY AND PRE-REQUISITES OF THE COURSE

Course title & Code	Credits	Credit distribution of the course			Eligibility criteria	Pre-requisite of the course
		Lecture	Tutorial	Practical/ Practice		
Applied Phycology ALS-DSE 5	4	2	0	2	VI Sem	Nil

Course Learning Objective:

To gain knowledge about diversity, life forms, life cycles, morphology and economic importance of algae.

Learning Outcomes:

On completion of the course the students will be able to understand:

- use of algae for environment, human welfare and industries.
- algal culture techniques and their commercial production

Theory : 30 Hours

Unit 1: Scope of phycology

09 hour

In emerging research areas, environment and industries. Nutritional value of algae; Common edible algae; Algae as food, feed and fodder with suitable examples. Phycocolloids (Agar-agar, Alginic acid and Carrageenan) and secondary metabolites: Sources and Applications; Pharmaceutical and Nutraceutical uses of algae; Algae in cosmetics; Diatomaceous Earth.

Unit 2: Algae in agriculture and environment

09 hours

Algae as soil conditioners and biofertilizers; Seaweed liquid extract; Seaweed powder; Algal biorefinery residues. Algae as pollution indicators; wasteland reclamation; Role of algae in wastewater treatment; Ecological importance of Symbiotic associations of algae; Harmful algal blooms; Red tides; Algal toxins.

Unit 3: Algae in biotechnology and research

08 Hours

Gene sequencing and algal systematics; Algae as a model organism (Chlamydomonas, Chlorella, Acetabularia, Ectocarpus, Porphyra); Bioluminescent forms; Algae in nanotechnology. Biofuels (Bioethanol, Biodiesel, Biohydrogen); Algal Biorefinery.

Unit 4: Algal culture techniques and commercial production

04 Hours

Isolation, purification and sterilisation of algae; Freshwater and marine culture media (BG-11 and Provasoli ES medium); Photobioreactors and large-scale production of microalgae; Seaweed farming.

Practicals

60 hours

1. Isolation and identification of algal species (any three) in water samples from polluted and non-polluted sources through temporary mounts.
2. Nutritional analysis (protein and carbohydrates) of *Spirulina/ Chlorella/* any other available edible algae.
3. Study of algal symbiosis (*Azolla* fronds) through sectioning or tease mount.
4. Phycocolloid (Agar-agar/ Alginates/ Carrageenan) extraction (demonstration/ digital resources).
5. Microalgal culture - maintain cultures of species isolated in Experiment 1 (any three).
6. Commercial applications of algae through photographs/products (edible, cosmetics, biofuels, pharmaceutical, nutraceutical, phyco-remediation).
7. Study of algae as a model organism (any 2) through digital resources.
8. Project work on any applied aspect of algae/ Visit to any Institute or Industry (Report to be submitted).

Suggested Readings:

1. Bold, H.C. and Wynne, M.J. (1985) Introduction to the Algae: Structure and Reproduction, 2nd edition. Prentice-Hall International INC.
2. Chapman, D.J. and Chapman, V.J. (1980) Seaweeds and their uses. 3rd edn. British Library.
3. Kumar, H.D. (1999) Introductory Phycology, 2nd edition. Affiliated East-West Press, New Delhi.
4. Lee, R.E. (2008) Phycology, 4th edition: Cambridge University Press, Cambridge.
5. Sahoo, D. (2000) Farming the Ocean: Seaweed Cultivation and Utilization. Aravali Book International, New Delhi.

Additional Resources:

1. Andersen, R.A. (2005) Algal Culturing Techniques. Elsevier Academic Press.
2. Chapman, D.J. and Chapman, V.J. (1973) The Algae. 2nd edn. Macmillan, London.
3. Fleurence, J. and Levine, I. (2016) Seaweed in Health and Disease Prevention. Academic Press publications.
4. Sahoo, D (2010). Common seaweeds of India. IK International Pvt Ltd.
5. Sahoo, D. and Seckbach, J. (2015) The Algae World. Vol 26 Cellular Origin, Life in Extreme Habitats and Astrobiology. Springer, Dordrecht.
6. Van den Hoek, C. Mann, D.G. and Jahans H.M. (1995) Algae: An Introduction to Phycology. Cambridge University Press.

Note: Examination scheme and mode shall be as prescribed by the Examination Branch, University of Delhi, from time to time.