**Assignment Title:** GENERAL BIOLOGY II
**Course Title:** General Biology II
**Course Code:** BIO 102

**Name:** Chuma-Ajaegbu Chisimfo

**Department:** Dentistry

**Matric Number:** 19/MHS09/006

**Question**

1. How are fungi important to mankind?
2. Illustrate the cell structure of a unicellular fungus with a well labeled diagram.
3. Outline the sexual reproduction in a typical filamentous form of fungi.
4. How do Bryophytes adapt to their environment?
5. Describe with illustration the following terminologies: (a) eusteles (b) atactostele (c) siphonostele (d) dictyostele.
6. Illustrate the life cycle of a primitive vascular plant.

####  Answer1.Importance of Fungi to mankind are as follows:

####  Direct utilization of fungi as food:

Many Agaricales and Helvellales are directly used as food. There is a non-poisonous edible toadstool, i.e., Coprinus sp. found in lawns in the rainy season. Agaricus campestris is edible mushroom and cultivated for its fructifications. The fruiting bodies are quite fleshy and eaten directly as” vegetable or with rice as ‘pulao’.

These mushrooms are being successfully cultivated in South India. Morchella esculenta is another important edible fungus. It is found in Kashmir, Himachal and Punjab plains. Its local name is ‘guchi’ and sold as costly as rupees two thousand or more per kilogram. Torulopsis utilis, is used for the large-scale production of yeast for food purposes. Saccharomyces cerevisiae is used in bread making industry.

Used as manures. The fungi with bacteria take part in the decay of organic plant and animal waste which is very essential for removing debris from our environments, for supplying carbon dioxide necessary for photosynthesis by green plants, and for providing humus, an important soil constituent for healthy plant growth.

**Processing of food:**

A few species of Penicillium are being used in processing of food. Penicillium camemberti involved in ripening of Camembert cheese and P. roqueforti in ripening of Roquefort cheese. Danish blue cheese and the Italian Gorgonzola are also ripened with Penicillium. In Java, Aspergillus wentii is employed in processing soyabeans, because of its ability to loosen the hard tissues of the bean.

 **Production of antibiotics:**

Penicillium is best known to the non-botanist because it is the source from which the antibiotic penicillin is extracted. Penicillin was first discovered in Penicillium notatum Westling and for a time this was the species from which penicillin was extracted. Later investigation has shown P. chrysogenum Thom to be better for this purpose, and irradiation of it with X-rays and ultraviolet light has induced mutants with an even higher content of penicillin. In India at Pimpri and Rishikesh there are big factories of antibiotics.

**Beer and wine:**

Strains of Saccharomyces cerevisiae are commonly used in the manufacture of beer. Taette is an alcoholic beverage prepared from milk. Yeasts cause the characteristic changes in flavour. Sake is widely used alcoholic beverage of Japan. It is a yellow rice wine containing 14 to 24 percent of alcohol. An alcoholic fermentation ensues in which several yeasts may be active. Saccharomyces sake, S. tokyo and S. yeddo are some of the yeasts characteristic of sake. In Japan Aspergillus oryzae is used to make sake, and to manufacture various fermented foods.

**Preparation of medicines:**

The famous drug, ergotine, which has long been used as a drug for obsteric purposes to induce uterine contractions in cases of delayed childbirth; ergot is obtained from Claviceps purpurea, the causal organism of plant disease, ergot of rye. This is found in Nilgiris and South India.

The other fungi, Ashbya gosypii and Eremothecium ashbyii are used in the synthesis of vitamin B-riboflavin. Saccharomyces cerevisiae, are employed in the synthesis of yeast tablets, rich in vitamins. Saccharomyces cerevisiae, are used in alcoholic fermentation.

**Preparation of various acids:**

Aspergillus Niger is however, employed in the production of Gallic acid. The same fungus has also been employed in the production of citric and gluconic acids. Molliard (1922), found that gluconic acid was synthesized along with citric acid and oxalic acids by Aspergillus niger. Aspergillus itaconicus is used in the synthesis of itaconic acid.

Aspergillus terreus also produces itaconic acid along with fumaric, succinic and oxalic acids. Kojic acid is obtained from the mycelium of Aspergillus oryzae, A. glaucus, A. tamarii and A. flavus. Many species of Penicillium are capable of producing organic acids, such as citric fumaric, oxalic, and gluconic and Gallic.

**Synthesis of enzymes:**

Many important and useful enzymes have been synthesized from various fungi. The enzyme tyrosinase is obtained from Neurospora crassa. Saccharomycees cerevisiae synthesizes invertase enzyme. Aspergillus oryzae has been employed in active enzyme preparation. A. Niger produces starch digesting enzymes. Aspergillus versicolor synthesizes an enzyme capable of destroying tartrates and recommended its use in the commercial preparation of grape juice.

**Production of esters:**

According to Birkinshaw and other (1931), the ethyl acetate was synthesized by Penicillium digitatum.

**Production of pigments:**

A maroon coloured pigment, fumigatin is produced by Aspergillus fumigatus. The red pigments, catenarin is produced by Helminthosporium sp. Another important blue-purple pigment, spinulosin is produced by Penicillium spinulosum. A number of pigments have been isolated from yeasts, particularly from species of Rhodotorula and Cryptococcus.

**2.**



 THE STRUCTURE OF SACCHARAMYCES CEREVISIAE (YEAST)

3.

**Sexual Reproduction In Filamentous Fungus**

It occurs when two mating types of hyphae grow in the same medium. Chemical interaction in the two mating types of hyphae induces growths perpendicular to the hyphae in opposite directions. These growths perpendicular to the hyphae in opposite directions. These growths are delimited by a wall such that many nuclei are isolated in what is called a gametangium.

The two gametangia fuse (plasmogamy) and a zygote is formed which may undergo prolonged dormancy or resting stage. The nuclei in the zygotes fuse in two and undergo meiosis independently.

The zygote germinates under favourable conditions to produce a fruiting which at maturity liberates the haploid spores.

4.

**WAYS IN WHICH BRYOPHYTES ADAPT TO LAND HABITAT.**

a. They have definite structures for water and nutrient absorption from the soil; therefore the plant body is divided into two (an aerial portion and a subterranean portion). The subterranean portion is the rhizoid and is not a true root as the case of the land plants that are advanced.

b. The aerial portion being exposed to the atmosphere demands some modifications that prevents excessive loss of water through the body surface (i.e. desiccation).

c. Some other modifications that permit elimination of excess water from the plant body and not only exchange of gasses between the internal parts of the plant and the atmosphere therefore openings are available on the aerial parts of the plants.

5.

**Eusteles**

A type of siphonostele, in which the vascular tissue in the stem forms a central ring of bundles around a pith.



**Atactostele**

A type of eustele, found in monocots, in which the vascular tissue in the stem exists as scattered bundles.



**Siphonostele**

A stele in which the vascular tissue is in the form of a cylinder surrounding the pith, as in the stems of most ferns and other seedless vascular plants.



**Dictyostele**.

A stele in which the vascular cylinder is broken up into a longitudinal series or network of vascular strands around a central pith (as in many ferns)



6.

