

Semester Pattern: 2023-24 Second Semester Instructions to submit Second Semester Assignments

- 1. Following the introduction of semester pattern, it becomes **mandatory** for candidates to submit assignment for each course.
- 2. Assignment topics for each course will be displayed in the A.U, CDOE website (**www.audde.in**).
- 3. Each assignment contains 5 questions and the candidate should answer all the 5 questions. Candidates should submit assignments for each course separately. (5 Questions x 5 Marks =25 marks).
- Answer for each assignment question should not exceed 4 pages. Use only A4 sheets and write on one side only. Write your Enrollment number on the top right corner of all the pages.
- Add a template / content page and provide details regarding your Name, Enrollment number, Programme name, Code and Assignment topic. Assignments without template / content page will not be accepted.
- 6. Assignments should be handwritten only. Typed or printed or photocopied assignments will not be accepted.
- Send all Second semester assignments in one envelope. Send your assignments by Registered Post to The Director, Center for Distance and Online Education, Annamalai University, Annamalai Nagar – 608002.
- 8. Write in bold letters, "**ASSIGNMENTS SECOND SEMESTER**" along with PROGRAMME NAME on the top of the envelope.
- 9. Assignments received after the **last date with late fee** will not be evaluated.

Date to Remember

Last date to submit Second semester assignments: 15.04.2024Last date with late fee of Rs.300 (three hundred only): 30.04.2024

<u>Microbiology Wing</u> Assignment Topics

YEAR: I / SEM : II

PROGRAMME: I M.Sc., Microbiology (Two years)

I. Course Code: 792E1210

Course Title: Genetic Engineering

- 1. Describe Recombinant vaccines
- 2. Brief notes on blotting techniques
- 3. Give a detailed notes on gene transfer methods
- 4. Explain in detail about basic principle & applications of PCR
- 5. Write an essay on Viral vectors

II. Course Code: 792E1220

Course Title: Food & Dairy Microbiology

- 1. Give a brief notes on methods of food preservation
- 2. Explain about food borne diseases
- 3. Brief account of contamination, spoilage and preservation of cereals and cereals products
- 4. Describe about fermented dairy products
- 5. Give an elaborate notes on factors influencing microbial growth of food

III. Course Code: 792E1230

Course Title: Immunology

- 1. Explain in detailed about Antigen Antibody reactions
- 2. Write a brief notes on Immunoglobulin structure, types, properties and Function.
- 3. Describe about types of immunity
- 4. Classify hypersensitivity reactions
- 5. Brief account of mechanism of antigen processing and presentation