

Sl. No.	Roll Numbers	Names
1.	108519458001	A. Anisha
2.	108519458002	Ajsha Anjum
3.	108519458003	Allu. Abhigna
4.	108519458005	B. Anjali Devi
5.	108519458007	B. Sumalatha
6.	108519458008	C. Sushma
7.	108519458009	Ch. Sreeksa
8.	108519458010	E. Sridani
9.	108519458012	G. Gnana Sri
10.	108519458013	G. Shireesha.
11.	108519458014	K. Sankeethana
12.	108519458015	K. Meghamala
13.	108519458016	K. Ramya
14.	108519458017	M. Sai priyanka
15.	108519458018	M. poojitha
16.	108519458019	M. Sai Sushma
17.	108519458020	M. Sneha
18.	108519458021	M. Nissy Evangiline
19.	108519458022	M. Sindhu
20.	108519458023	Nasreen Banu
21.	108519458024	N. Swaroopa
22.	108519458025	Nikath Saleem
23.	108519458026	P. Laxmi priya
24.	108519458027	P. Sangeetha
25.	108519458028	P. Swathi
26.	108519458029	R. Sowmya
27.	108519458030	Ramiya Fareen
28.	108519458031	S. Shradani
29.	108519458032	S. priyanka
30.	108519458033	S. Deepika
31.	108519458034	Shireen Begum
32.	108519458035	S. Vaidshnavi
33.	108519458038	V. Mohana Varsha

## B. Sc [Mzc]

S.No.	Roll Numbers	Names
51	1. 1085 1945 7001	A. Divya Sai
	2. 1085 1945 7004	B. Shirisha
50	3. 1085 1945 7005	B. Sony
	4. 1085 1945 7006	C.H. Sowmya
51	5. 1085 1945 7008	D. Shivani
	6. 1085 1945 7009	D. Shoutli
5	7. 1085 1945 7010	E. Ankitha
	8. 1085 1945 7012	G. Sheetal
5	9. 1085 1945 7013	J. Neha
	10. 1085 1945 7014	K. Akhila
	11. 1085 1945 7015	M. Sai Shoutli
50	12. 1085 1945 7016	M. Varsha Singh
	13. 1085 1945 7017	Naina Amreen
	14. 1085 1945 7018	N. Ranjitha
5	15. 1085 1945 7019	P. Mounika
	16. 1085 1945 7020	P. Renuka
	17. 1085 1945 7021	S. Shamshali
	18. 1085 1945 7022	Sana Samreen
	19. 1085 1945 7023	S. V. Priyanka
	20. 1085 1945 7024	V. Mounika

S.No.	Topic	Date	Student Strength	Sign of lecture
1.	Staining	4/04/22	25	<u>Ready</u>
2.	Culture media	5/04/22	28	<u>Ready</u>
3.	Sterilization	6/04/22	32	<u>Ready</u>
4.	Isolation of Pure Culture	7/04/22	36	<u>Ready</u>
5.	maintenance of & preservation	8/04/22	29	<u>Ready</u>
6.	Ultra structure of Bacteria	11/04/22	38	<u>Ready</u>
7.	Bacterial Classification	12/04/22	33	<u>Ready</u>
8.	Discovery of nature of viruses	13/04/22	33	<u>Ready</u>
9.	TMV, HIV, Tu.	18/04/22	31	<u>Ready</u>
10.	Cultivation of assay of phages plant & animal viruses.	19/04/22	28	<u>Ready</u>
11.	Nutritional types	20/04/22	30	<u>Ready</u>
12.	Bacterial growth	21/04/22	30	<u>Ready</u>

S.No.	Topic	Date	Student Strength	Sign of Lecture
13.	Respiration.	22/4/22	27	<u>bedy</u>
14.	Fermentation	23/4/22	34	<u>bedy</u>
15.	Antibiotics	25/4/22	37	<u>bedy</u>
16.	DNA and RNA Structure of a Genetic material	26/4/22	33	<u>bedy</u>
17.	Transcription and Translocation	27/4/22	34	<u>bedy</u>
18.	Lac Operon	28/4/22	25	<u>bedy</u>
19.	Bacterial plasmids and transposons.	30/4/22	29	<u>bedy</u>
20.	DNA damage & Repair	2/5/22	24	<u>bedy</u>
21.	Mutations	4/5/22	26	<u>bedy</u>
22.	Gene transfer Mechanisms.	5/5/22	34	<u>bedy</u>
23.	SDNA technology.	6/5/22	32	<u>bedy</u>
24.	Types of Immunity.	7/5/22	31	<u>bedy</u>

Sno.	Topic	Date	Student Strength	Sign of lecture
25.	Organs of I/s	10/5/22	29	<u>beddy</u>
26.	Cell of I/s	11/5/22	35	<u>beddy</u>
27.	Antigens	12/5/22	31	<u>beddy</u>
28.	Abs	13/5/22	31	<u>beddy</u>
29.	Ab. Ag rxns	14/5/22	36	<u>beddy</u>
30.	Normal flora	17/5/22	28	<u>beddy</u>
31.	Influenza disease	18/5/22	25	<u>beddy</u>
32.	Defense Mechanism	19/5/22	29	<u>beddy</u>
33.	Bacterial toxins	20/5/22	39	<u>beddy</u>
34.	virulence, Attenuation	21/5/22	39	<u>beddy</u>
35.	air borne disease	23/5/22	29	<u>beddy</u>
36.	Blood borne diseases	24/5/22	32	<u>beddy</u>
37.	General principle of diagnostic	25/5/22	28	<u>beddy</u>

S. No.	A TOPIC	Date	Student Strength	Sign of Lecture
38.	Elements of chemo Theraphy - Therapeutic drugs	26/5/22	26	<u>Ready</u>
39.	Drug resistance	27/5/22	26	<u>Ready</u>
40.	mlos in relation to plant growth.	28/5/22	25	<u>Ready</u>
41.	Biological N <sub>2</sub> Fixation	30/5/22	30	<u>Ready</u>
42.	Bio fertilizers	30/5/22	31	<u>Ready</u>
43.	mlos of Environment	31/5/22	31	<u>Ready</u>
44.	microbial interons	1/6/22	33	<u>Ready</u>
45.	microbiology of potable and pollu- -ted water.	2/6/22	27	<u>Ready</u>
46.	mlos of food spoilage & their sources.	2/6/22	29	<u>Ready</u>
47.	Food preservation	3/6/22	32	<u>Ready</u>
48.	Scp. Edible mushrooms	3/6/22	31	<u>Ready</u>
49.	Screening improvement & fermentation.	4/6/22	32	<u>Ready</u>

S.No.	Topic	Date	Student Strength	Sign of Lecture
50.	Fermentor	6/6/22	23	<u>Madhy</u>
51.	Immobilization	7/6/22	24	<u>Madhy</u>
52.	Alcohol, Glutamic acid, citric acid	8/6/22	29	<u>Madhy</u>
53.	Vit B <sub>12</sub> , Enzymes Antibiotic prod <sup>n</sup> .	9/6/22	35	<u>Madhy</u>
54.	Biomolecules - Carbohydrates, Amino acids.	10/6/22	36	<u>Madhy</u>
55.	proteins, Bio-chemical, techniques.	11/6/22	33.	<u>Madhy</u>