

Microbes in the air

Presented by: Science - Team 4

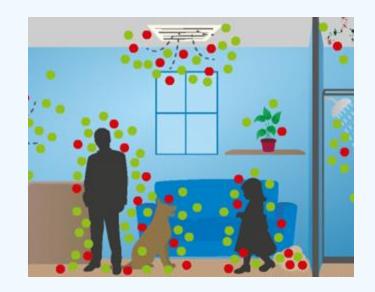






Background

- Microbes are microscopic organisms such as bacteria, viruses, and fungi.
- Everywhere-in the air, water, soil, and even inside our bodies.
- Harmless vs. beneficial vs. harmful





To investigate and compare the types and amounts of microbes and fungi in the air of different environments in our community. Also, to assess their potential positive or negative effects on health and the environment.

Sampling Locations:

1. Parking Lot





Open field	More fungal growth	Due to natural plant and soil activity
Canteen (Fine Food)	Primarily bacterial growth	Due to human activity and pollution.
Parking lot	growan	
A/C Lecture room	Majorly bacterial growth but limited fungal presence	Due to filtered air.



Impactor



Yellow Yeast Potato Dextrose Red Eosin Methylene Blue Agar Agar











Parking Lot



Fine Foods

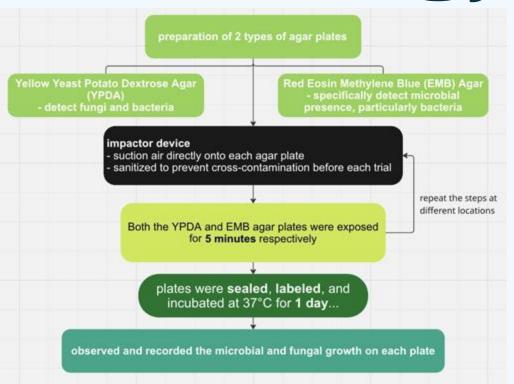


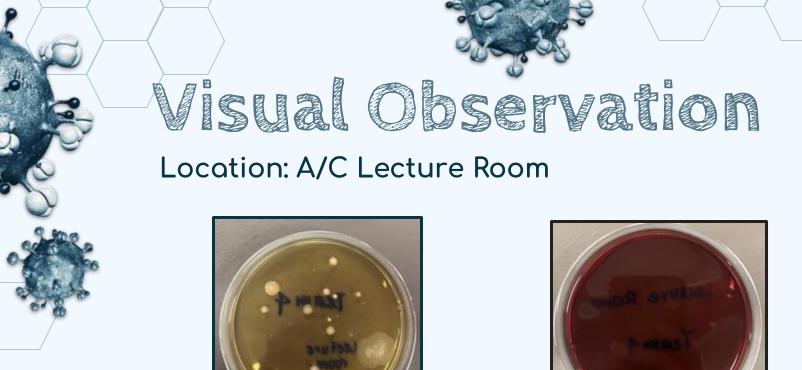
Lecture Room





Observation









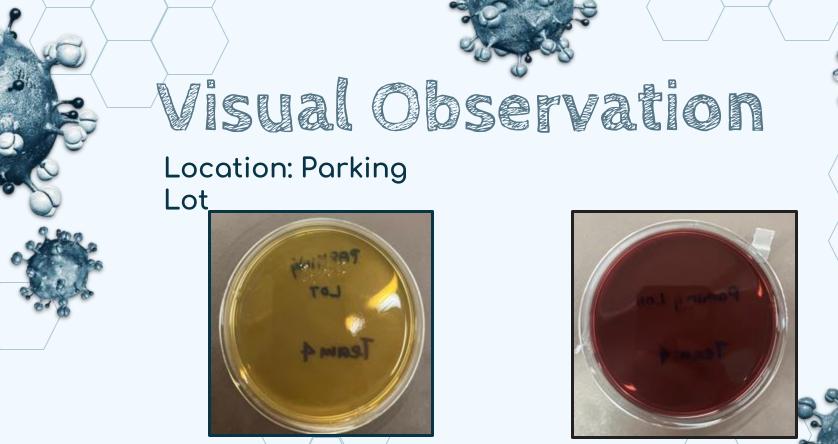
Red Eosin Methylene Blue







Red Eosin Methylene Blue



Yellow Yeast Potato Dextrose Agar



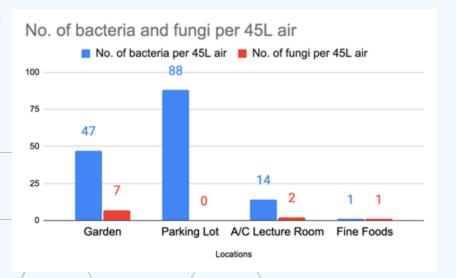






Red Eosin Methylene Blue

Comparison



Locations	Bacteria per 45L air	Fungi per 45L air
Garden	47	7
Parking Lot	88	0
A/C Lecture Room	14	2
Fine Foods	1	1



Higher bacterial growth observed in the restaurant, parking lot,

Likely sources: human activity, vehicle emissions, enclosed air systems

Microbes in these areas can have both positive and negative effects:

- X Negative
- Positive





Fungi in this setting can:

Support decomposition, nutrient cycling, and soil health. However, excess fungal spores in the air can trigger allergies or asthma in sensitive individuals. Minimal fungal presence in other areas suggests lower humidity and limited organic sources.

Microbes and fungi can be both helpful and harmful. Clean air reduces health risks. Natural fungi help ecosystems.

Conclusion

Microbial air content varies greatly by environment.

- Parking Lot: highest bacterial count → exposure to airborne bacteria
- Garden: highest fungal presence (7) and moderate bacteria (47) → natural environments encourage fungal growth due to organic matter like plants and soil
- A/C Lecture Room: moderate bacterial (14) and minimal fungal (2)
- Fine Foods (Canteen): very low microbial counts → good sanitation and airflow control in food service areas





Limitations **Improvements** No replication or averaging Repeat sampling on **different** days or times Use more plates per site some colonies may not have Extend incubation time for fully developed fungi to grow more

completely.



Fungi - moist, natural settings

Bacteria - in urban and enclosed areas, where they may affect air quality and human health

Improve air sanitation, inform building ventilation strategies, and raise community awareness about the microbial world around us



- Gratitude to NUS and the department for the opportunity and inspiration to conduct this program
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Thank You