

Summary

The human civilization began when hunters and gatherers adopted not only the production but also preservation of foods. Although the existence of microorganisms was recognized long back, its discovery was only in the 16th century. Our early ancestors conceived their importances on food spoilage and health hazard. Every since the association and importance in food were proven, efforts were made to understand the basic principles associated with food and microbial interactions. This knowledge was used to control undesirable microbes and effectively use the desirable types. Current investigations are directed toward understanding microbes at the molecular level. A food microbiologist should have a good understanding of the current developments in food microbiology as well as the characteristics of microorganisms important in food.