

## **Summary**

The human civilization began when hunters and gatherers adopted not only production but also preservation of foods. Thus, long before the existence of microorganisms was discovered, their importance on food spoilage and health hazard was conceived by our early ancestors. Once their 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 historical and as well as current developments in food microbiology as well as the characteristics of microorganisms important in food.