Schedule plan of classes on <u>General Hygiene</u> for the II year students of the Faculty for International Students (English medium) IV semester

 Hygiene as a science, its role in maintaining the health of the population. Modern methodological basics of hygiene as a scientific and practical discipline. Effects of risk factors on the organism. Basics of hygienic standardization. The basics of food hygiene. The Laws of Rational nutrition. Hygienic measures to ensure quality and safety of nutrition. 	academic hours 2,0 2,0
population. 2. Modern methodological basics of hygiene as a scientific and practical discipline. 3. Effects of risk factors on the organism. Basics of hygienic standardization. 4. The basics of food hygiene. The Laws of Rational nutrition. 5. Hygienic measures to ensure quality and safety of nutrition.	2,0
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6. Hygienic examination of the food quality. Hygienic requirements	2,0
and evaluation methods of basic foodstuffs of animal origin.	
7. Hygienic examination of the food quality. Hygienic requirements	2,0
and evaluation methods of basic foodstuffs of plant origin.	
8. Prevention of diseases associated with the violation of norms and	2,0
rules of nutrition.	
9. Bacterial food poisoning and its prevention.	2,0
10. Nonbacterial food poisoning and its prevention.	2,0
11. Hygienic requirements for catering in healthcare institutions.	2,0
12. Hygienic requirements for catering enterprises. Nutritional hygiene	2,0
credit test.	-
13. Hygienic regulation of contaminants in the soil. Waste	2,0
management.	
14. Hygienic assessment of water supply. Systems of water supply.	2,0
Sanitary control for the water supply.	*
15. Hygienic standardization of the physical parameters and chemical	2,0
composition of atmospheric air of populated areas.	-
16. Hygienic problems of settlements and dwellings.	2,0
17. Hygienic assessment of the microclimate.	2,0
18. General Hygiene credit test.	∠,∪

Head of the Department of General Hygiene and Ecology, Doctor of medical sciences, ass. professor