

THEME PLAN
conducting practical classes in the academic discipline
"General hygiene"
for 2nd year students of the faculty of foreign students
(classes 4 hours)
2023-2024

№	Section (topic) name
1	<p>Prevention of food poisoning.</p> <ol style="list-style-type: none"> 1. The concept of food poisoning, their classification. 2. Food poisoning of a bacterial nature and their general characteristics. 3. Food poisoning, the concept, pathogens, sources and ways of their entry into food products. 4. Food bacterial toxicoses, sources and routes of entry of pathogens into food. 5. Prevention of food poisoning of a bacterial nature. 6. Mycotoxicosis and phycotoxycosis 7. Food poisoning of a non-microbial nature. Chemical intoxications. 8. Investigation of food poisoning.
2	<p>Hygienic basics of nutrition in case of major somatic diseases</p> <ol style="list-style-type: none"> 1. Hygienic principles of human dietary nutrition. 2. Characteristics of standard diets. 3. Catering for patients in healthcare organizations 4. Control of dietary nutrition in healthcare organizations. 5. Features of nutrition in coronavirus infection
Hygiene of healthcare organizations.	
3	<p>Hygiene of healthcare organizations.</p> <ol style="list-style-type: none"> 1. Hygienic requirements for the land plot of healthcare organizations, placement, their improvement, landscaping, zoning of the territory. 2. Hygienic requirements for architectural and planning solutions for buildings, premises, their interior decoration, ward departments. 3. Hygienic requirements for technical equipment. 4. Hygienic requirements for cleaning and linen regimen. 5. The main directions of prevention of infections associated with the provision of medical care.
Occupational health	
4	<p>Hygienic characteristics of working conditions.</p> <ol style="list-style-type: none"> 1. Main harmful professional factors. 2. Preventive medical examinations and their role in the prevention of occupational diseases. 3. Industrial dust: classification, properties. Dust occupational diseases, their prevention. 4. Chemical factor. Occupational poisoning, manifestations, prevention.

№	Section (topic) name
	5. Industrial noise, vibration: concept, hygienic characteristics, effect on the body, prevention of noise and vibration disease.
5	Hygienic characteristics of the working conditions of medical workers 1. Features of the work of medical workers. 2. Harmful production factors in the work of medical workers. 3. Prevention of the adverse impact of harmful production factors on the health of medical workers.
Hygiene of children and adolescents	
6	Methods for assessing the physical development of children and adolescents. 1. The main patterns of growth and development of the child's body. 2. Age periods in the life of children and adolescents and their characteristics. 3. Biological and passport age. 4. Methods for assessing the physical development of children and adolescents.
7	Comprehensive assessment of the health status of children and adolescents. 1. The concept of health, the main factors that determine it. 2. Health criteria, health groups. 3. Indicators for assessing the health of children in children's and adolescent groups. 4. School maturity, definition of the concept, evaluation criteria.
8	Final lesson on the topics "Occupational health" and "Hygiene of children and adolescents".