

**МІНІСТЕРСТВО ОСВІТИ І НАУКИ УКРАЇНИ
СУМСЬКИЙ ДЕРЖАВНИЙ УНІВЕРСИТЕТ
ФАКУЛЬТЕТ ІНОЗЕМНОЇ ФІЛОЛОГІЇ
ТА СОЦІАЛЬНИХ КОМУНІКАЦІЙ**



СОЦІАЛЬНО-ГУМАНІТАРНІ АСПЕКТИ РОЗВИТКУ СУЧАСНОГО СУСПІЛЬСТВА

**МАТЕРІАЛИ ВСЕУКРАЇНСЬКОЇ НАУКОВОЇ КОНФЕРЕНЦІЇ ВИКЛАДАЧІВ,
АСПІРАНТІВ, СПІВРОБІТНИКІВ ТА СТУДЕНТІВ**

(Суми, 21-22 квітня 2016 року)

Суми
Сумський державний університет
2016

SOME ASPECTS OF ADAPTATION OF UKRAINIAN LEGISLATION TO THE EUROPEAN UNION REQUIREMENTS IN THE FIELD OF FOOD HYGIENE

A. Malus – Group U – 24

(Sumy state University),

S.V. Podolkova - EL Adviser

(Sumy state University)

The food safety is important for people of all world countries including Ukraine. In the article we consider certain aspects of the Ukraine and EU legislation in the field of food hygiene, level of adaptation and try to find ways of improving national legislation that would provide health and welfare of the citizens, the high level of protection of human life and health.

European Union legislation in the field of food hygiene consists of several regulations, including: Regulation № 178/2002, the main Law in the field of food safety; Regulation № 852/2004, which is called "Hygiene 1", that establishes the general rules of food hygiene for food market operators. In addition, Regulation № 853/2004 or "Hygiene 2", which establishes special hygiene rules for animals food origin for owners of food's companies.

The Law of Ukraine "On Basic Principles and Requirements for Safety and Quality of Food Products" is aimed at harmonization of Ukrainian legislation with the EU legislation in the field of safety and quality of food products. The Law consolidated the hygienic requirements for handling foodstuffs in a separate section which reproduces almost entirely the requirements of Regulation № 852/2004.

The basic principle of legislation on food safety claims that the ultimate responsibility for safety must bear food market operators.

The Law of Ukraine "On Basic Principles and Requirements for Safety and Quality of Food Products" [1] (hereinafter referred to as the Law) introduced the Hazard Analysis and Critical Control Point (HACCP) system at all stages of production and circulation. In comparison with methods which are used in Ukraine for a long time - as inspection or quality control- HACCP system is a preventive system. To avoid problems before they affect the safety of the food, you have to plan in advance correction of potential deviations from established critical limits. HACCP is a systematic preventive approach to food safety that addresses physical, chemical, and biological hazards as the means of prevention rather than finished product inspection.

The implementation of this system requires much time and resources, so the Law provides transition periods. Methodological instructions for implementation of HACCP should be developed and approved during 3 years for small business and the year for other kinds of business.

One of the innovations of legislation on food safety is an Article 33 of the Law of Ukraine «On Amending Certain Legislative Acts of Ukraine as regards to Food Products» [2] which provides an opportunity of methodological instructions development for associations of market operators in the procedure prescribed by the Law. It is a common practice in the European Union.

Important goal of the new general and specific hygiene rules is to ensure a high level of consumer protection with regard to food safety.

Certainly, to achieve this goal it is necessary to use an integrated approach starting with raw materials production to products output to the market or its export. Besides the Law, it is necessary to regulate the safety of animal feed. Indeed, the hygienic requirements for production of animal feed are a part of the system of food safety control at all stages of their production and circulation "from field to table". Also important is the introduction of the certification of production processes of agricultural products for the Global GAP system.

1. The Law of Ukraine "On Basic Principles and Requirements for Safety and Quality of Food Products" [Electronic resource]. – Access mode:

<http://zakon4.rada.gov.ua/laws/show/771/97%D0%B2%D1%80>

2. The Law of Ukraine «On Amending Certain Legislative Acts of Ukraine as regards to Food Products» [Electronic resource]. – Access mode:

<http://zakon5.rada.gov.ua/laws/show/1602-18>

THE BENEFITS OF EXTRACURRICULAR ACTIVITIES

Золотова С.Г., викладач

(Сумський державний університет)

Extracurricular activities connected with the use of foreign languages is a powerful tool to expose a lot of possibilities which university students can receive with the good level of English, German or French in modern world. For foreign languages teachers allowing students to get involved in extracurricular activities, such as linguistic conferences, round table discussions, end-of-course presentations is a wise choice, and it can be very important in helping them to develop many working skills,