

от 5 до 16 штук в каждой. При обследовании другой партии консервов также из 5 банок в каждой были обнаружены личинки анизакид, однако ИИ была значительно ниже – от 4 до 8 штук на банку. В банках третьего производителя, кроме того, что в двух из пяти были обнаружены единичные личинки анизакид, в одной из них был обнаружен представитель скребней. Определить его видовую принадлежность после термической обработки не представляется никакой возможности. Однако в результате проводимых ранее исследований трески замороженной в ее полости были обнаружены представители *Echinorhynchus gadi*, которые могли попасть с сырьем (печенью) в консервы. Только в консервах одного из производителей не было обнаружено паразитов. Также обратили внимание и на тот факт, что чем дороже консервы, тем меньше в них паразитов или они вообще отсутствуют. Скорее всего, качество сырья уже заложено в ценовую политику готового продукта. Неживые паразиты прошедшие термическую обработку не представляют угрозу для здоровья населения, однако с точки зрения эстетики неприятны и, скорее всего, такие не дешевые консервы (от 3,5 до 4,0 бел. руб. за банку массой 200-250 г) отправляются в утиль или на корм домашним животным, так и не удовлетворив пищевые потребности покупателя.

По данным Гомельской областной инспекции Госстандарта в ходе надзорных мероприятий, проводимых в торговой сети города Гомеля, степень поражения гельминтами консервов из печени трески составила 68%, а кроме анизакид в них были обнаружены еще и цестоды длиной 9 см. По результатам наших исследований пораженность гельминтами консервов из печени трески составила 60% (из 20 обследованных банок в 12 были обнаружены гельминты), что практически совпадает с данными Гомельской областной инспекции Госстандарта.

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TEA CULTURE IN CHINA

China is recognized to be the original tea-cultivating area around the world. The tradition to grow, produce and drink tea dates back as early as more than 3000 years ago. First used as a medicinal herb, tea became even more than a common beverage and everyday commodity; it has developed into the vital part of Chinese culture. A popular Chinese saying goes: "When we get up in the morning, the first things we should get ready are firewood, rice, oil, salt, soy, vinegar and tea". From China tea paced to Japan, India, Korea, Central Asia, Arab region, in the sixteenth century it reached Europe. Chinese tea, Chinese silk and china made an unmemorable contribution to material and spiritual treasures of human civilization.

But it was not until the Tang Dynasty (618 – 907) when the real Chinese tea culture, including the art of tea production, tea cooking, the tea ceremony and a complete expression of cultural philosophy come into existence. After a book on tea titled “Chajin (The Book of Tea)” was published by Lu Yu in the 8th century, tea drinking became a widely spread custom as a part of Chinese culture. Buddhist monks not only changed people’s attitudes toward the intoxicating properties of tea, but also they spread tea drinking as a social ritual. Initially being a part of cultural life of religion circles and social elite, the tradition of tea drinking had soaked into the daily life of people of all social ranks and classes. The spirit of tea as an art was formed and still remains the core of Chinese tea culture. The tea plant (*camellia sinensis*) is a tree with leathery leaves that sprout from short branches off the stem. These trees can grow up to 15 feet, but they are cut down to the size of a bush to encourage the growth of young leaves from which the tea is made. Different areas of cultivation tea trees with different soil conditions, microclimate, harvesting techniques and processing are famous for growing different types of tea. The process of planting, picking, making and selecting tea has become an art. Tea is picked with the nails instead of the fingers so that its quality is not affected by the hand’s temperature. According to Lu Yu’s “The Book of Tea”, the water used to brew tea should be different from ordinary drinking water. Taste, fragrance, colour, body and finish all make up the art of tea drinking.

Through historic and religious transformation, Chinese tea ceremony turned into aesthetics ritual and refers to the spirit with which the process of cooking and tasting tea is performed. This ritual ceremony reveals the beauty of art and nature. As an art, Chinese tea ceremony requires special utensils and environment.

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COMMUNICATIVE STRATEGIES AS AN IMPORTANT FACTOR IN LEARNING FOREIGN LANGUAGES

We live in modern age which is based on technologies and innovations. There is a great variety of methods of learning foreign languages. Improved methods of learning English are urgently needed as it is the language of modern technology, science, art, politics, medicine, etc. Students may be strongly motivated to learn foreign languages, because we know it will put us in touch with more people, but at the same time we know that it will take a great deal of effort to master it. The article presents an overview of the importance of communicative strategies in learning foreign language.

Language learners need to learn how to communicate in ways that are culturally acceptable in the target community or setting. Students deliberately