**Olga Blahyi. Сontent of the formation of health-preserving competence biological directionof future engineer-technologists in the food industry.**

The article substantiates and develops the biological content of the formation of health-saving competence of future engineers-technologists of the food industry.

Determination of the biological content of the formation of health-saving competence of future specialists will allow to explore the nutritional composition of the products being developed and to choose a health supplement in terms of its structure and properties. The author defines the criteria and parameters for optimizing the intranial composition in the process of development of health products.

The analysis of the formulation ingredients on the intrinsic composition determines the quantitative and qualitative content of proteins, fats, carbohydrates, their ratio and degree of assimilation by the consumer's body. The quantitative parameters of these indicators correspond to the criterion of nutritional value. Qualitative parameters describe the criterion of biological value. The amount of energy received from the product determines the criterion of the energy value of the raw material. The determined optimization parameters of the intranial composition of the product outline the choice of the health supplements. The best option for the systematization of additives is the classification of additives based on the origin of the raw materials, namely: microorganisms, edible fungi, herbal additives, animal additives, hydrobionts and products of their processing, insects and products of their processing, minerals, biologically active additives.

Study of the features of these additives is an essential element of the biological component of the content of the training of future engineer-technologists in the food industry. Given the nutritional composition and the different origin of health supplements, in the structure of the biological content of the formation of health-saving competence of future specialists we distinguish the following sections: "The value of nutritional nutrition for the human body"; "Health properties of microorganisms"; "Health properties of edible fungi"; «Health properties of vegetable supplements»; «Health properties of animal origin additives»; "Health properties of hydrobionts and products of their processing"; "Improvement properties of insects and products of their processing"; "Health properties of mineral substances"; "Health properties of biologically active additives".