

THE ESSENCE OF EMERGENCY PREPAREDNESS

Tursunova Nargiza Nigmatovna*

*Senior Teacher,

Department of “Industrial ecology”,
Bukhara engineering and Technology Institute,

UZBEKISTAN

Email id: (nntursunova@mail.ru)

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ABSTRACT

This article describes the essence of spiritual and spiritual training in the protection of citizens in the event of emergency situations.

KEYWORDS: Civil Protection, Spiritual And Spiritual Preparation, Mental Injury, Earthquake, Fire, Fear, Panic, Mental Preparation, Fear Of Heights, Fear Of Water.

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