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ODBORNÝ PROGRAM

- **Pacient s akutní závratí v ordinaci praktického lékaře**
doc. MUDr. Jaroslav Jeřábek, CSc.
- **Klinické vyšetření pacienta se závratí – doporučený postup**
MUDr. Michaela Danková
- **Polohové závratě – diagnostika a léčba** – doc. PhDr. Ondřej Čákr, Ph.D.
- **Praktická část: Demonstrace základního vyšetření závrativého pacienta a nácvik polohových manévrů BPPV**
MUDr. Michaela Danková, doc. PhDr. Ondřej Čákr, Ph.D.

ODBORNÝ GARANT:

doc. MUDr. Jaroslav Jeřábek, CSc.
Neurootologické centrum
1. a 2. LF UK v Praze, FN Motol

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