

THINKING - THE HIGHEST VIEW OF HUMAN INTELLECTUAL ACTIVITY

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The intelligence, behavior and spirituality of each person in society is manifested along with his worldview. In particular, we try to explain the meaning of concepts such as thinking and reasoning.

Contemplation is the highest form of human mental activity; It is a process of reflection of objective reality in the mind, a tool for knowing the environment, social events, reality, as well as the main condition for the implementation of human activities.

It is a higher cognitive process that reflects reality more fully and accurately than intuition, perception, and imagination. Thought is a special function of the human brain, in which a person has thoughts, opinions, ideas, hypotheses, etc., and they are expressed in the mind of the person in the form of concepts, judgments, conclusions. Thinking is closely related to language and speech.[1-7]

Thinking activity takes the form of speech.

In the process of speech communication, a person's range of emotional observation is not only expanded, but the experience gained is passed on to other people. Man differs from other beings in his thinking, speech, and conscious behavior. It determines the validity of things and events that it reflects, perceives, and imagines in its thinking, and determines whether the judgments, concepts, and conclusions that are made are true or false. In the process of speech communication, a person's range of emotional observation is not only expanded, but the experience gained is passed on to other people. Through human thinking, it generalizes and reflects reality directly, and understands the most important connections, relationships, and properties between things and events.

Consequently, man has the ability to predict the occurrence, development, and consequences of social events and phenomena based on certain laws, rules, and regulations.

Thinking is the object of study in many disciplines (philosophy, logic, sociology, pedagogy, physiology, cybernetics, biology). In psychology, thinking is divided into several types (visual action, visual imagery, practical, theoretical, voluntary, involuntary, abstract, creative, etc.) depending on the degree of generalization of reality, the nature of the problem-solving tool, the novelty of the situation, the level of individual activity. In social life, in the process of education and in production, the connections and relationships between people are also expressed through thinking.

The qualities of critical thinking, self-criticism, self-assessment, self-examination, self-examination, self-control, and group thinking are developed in the community. Human perception is also inextricably linked with thinking. Creative works, discoveries, inventions, proposals are the product of thinking. Psychology also studies the historical aspects of thinking, including phylogenetic (the beginning of humankind) and ontogenetic (lifelong) cognition. Many complex issues of modern science require a deeper study of the logical processes of thinking. [8-14]

Creative thinking is formed in the period of industrial and post-industrial, scientific and technological revolutions and rapid growth and development of societies, and serves to enrich the new stages of technical development in modern societies with human resources and factors of development. It is a nagging mindset.

Creative thinking is the thinking of modern managers, creative thinking is required in the development of business from the lowest to the highest levels, and it is an instrument of participation in business growth, development, expansion and maintenance, is his conscious weapon.

A creative person has to overcome many difficulties. These are a variety of barriers, antistimulants, which more or less adversely affect the creative process.

External barriers include: unfavorable conditions (for example, a building), external disturbances (noise, heat, cold, etc.), poor psychological environment in the community, low evaluation of activities, and a number of other things.

Internal barriers include: apathy, laziness, lack of interest in work, illness, current bad mood, bad habits, erratic work, inefficient use of time, a number of negative qualities of character and psyche in general.

A person definitely needs an incentive to start a creative activity.

Stimulus (from the Latin stimulus - a three-pointed stick for driving animals) - an effect that creates the dynamics of the mental state of the individual and leads to its result. In behaviorism, the relationship between a stimulus and a reaction was explained from a mechanical point of view: the stimulus included more changes in the environment (external influences), and the reaction - the response of the organism.

In fact, in psychology, the concept of stimulus is arousal, the effect of which depends on the human psyche, worldview, emotions, mood, interests, aspirations, and so on. A stimulus is not the same thing as a motive, but it can sometimes be a motive.[15-20]

Creative abilities do not automatically become creative achievements. It takes desire and willpower to achieve a creative result. The human psyche is associated with socio-historical development. This creative activity, arising from social needs, depends on the high psyche of man. Social influences transform innate aspirations and abilities into a system of creative activity.

The following educational technologies are used in the development of creative competence of teachers:

- problem-based learning technologies: this is a process of logical thinking (analysis, synthesis, generalization ...) and teaching and learning based on the laws of students' research activities (problem situation, interest in learning, need, etc.). is a new system of rules for the application of previously known methods.

Developmental educational technologies: to ensure the maximum intellectual development of teachers - to bring the content of education in line with the current level of scientific and technological development. In the educational process, it is necessary to find new opportunities and tools for the effective mental development of students.

Deep understanding of the essence of the studied phenomena (ability to distinguish what is important from what is not important). Development of critical thinking.

Through training technologies - criteria for developing creativity:

- encourage your thinking to find original solutions and promote them, force yourself to develop new ideas;

- don't be afraid that other people will misunderstand you;
- wide observation, use of non-traditional methods, try to get out of the shell of your own way of thinking, national mentality and stereotypes;

- even if your first experiment is unsuccessful, do not give up your own experiments, continue to think in unconventional ways, find other solutions to the problem, continue to look for other ways;

- always be open to discussion and debate, do not believe that the debate is directed at you, organize the debate correctly, control your thoughts during the debate;

- try to understand the essence of incomprehensible things and events;

- avoid traditional methods, try new methods;

- do not be afraid of new ideas, use them widely;

- in the analysis of ideas, try to be the object of discussion, knowing that these ideas belong to someone other than you, which will help you to make an objective decision.[20-25]

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