Scientific And Creative Training Of Teachers In The Formation Of Technical Creativity Of Talented Students

Turakulova Marjona Kiyom kizi
Bukhara Engineering Technological Institute,
e-mail: qaxa8004@mail.ru

In the process of pedagogical activity in the formation and development of technical creativity of gifted students, teachers should implement the following features:

clarity and stability of the teacher's political views and beliefs, gaining a real reputation among students;

to take an active part in the whole social life of the country and to bring the experience gained to the educational institution, to involve its students in this activity, to ensure their active participation in social life;

to look at each student with great interest and to organize all team work;

educators think about their work in the future, not in today's world;

attitudes towards students, care for their fate, interest in the future of their students;

to have a positive and exemplary impact on the student's personality;

in-depth study of advanced pedagogical experience and the theory of education, understanding of innovations, comparing them with their own experiences, applying some of them in their work.

The creativity of the educator stimulates the creativity of the gifted student. Educators not only educate their students in the spirit of devotion to the Fatherland, but also instill in them the noble qualities.

Therefore, it is important to develop a system of personal activity in the pedagogical skills of teachers. Life is a world of discoveries. Experiences, methods, and ideas are diverse, and as a result of effective work, they are strengthened in the hearts of students through evidence and proof. It affects their emotions. Especially talented students are the pride and future of the teacher. Therefore, their goal is to see students as builders of independent countries, engineers, devotees of science and enlightenment. The first goal of the educator is to lead the gifted student to success, to see the worthy result of the student. But making it happen is a very arduous, ongoing labor process.

Developing and adhering to a system of action by each educator is an important factor in his or her success in education. The educator should not be limited to teaching the same methods, but should work tirelessly to improve teaching methods. In addition, the teacher's interaction with students has a significant impact on educational outcomes. Attention and love for the student will never be in vain.

It is important for students to develop an interest in the subject, to develop a love for it, to be inquisitive, to discover new knowledge, to engage in problem-solving. So teaching is fun when there is variety. The same information and the same methods of activity quickly become boring.

Thus, the course forms in students a culture of scientific outlook, creativity and inquisitiveness, behavior. The use of sources of spiritual heritage in the educational process, the effective and meaningful organization of lessons, the use of various visual aids, non-traditional means are important factors influencing the formation of gifted students. Educated, well-mannered, such influential and talented students who can make a worthy contribution to the development of the Motherland and the future of our independent society with their thorough knowledge and advanced skills are the foundation of our great future.

Teachers and professors should not be creative and creative students, but should organize lessons in the spirit of creativity, try to try new ideas in the educational process.

Here are some skill groups that allow educators to organize creative activities:

cognitive skills;

design skills;

creative-practical (constructive) skills;

research skills;

communicative skills;

organizational skills;

consistency (procedural) skills;
technical and technological skills.

Epistemology (Greek - "gnosis" ("gnoseos") - knowledge, consciousness, learning, logic - science, doctrine) knowledge, the formation of scientific knowledge, properties, laws, methods, forms of scientific thinking, as well as human Theory, the doctrine of the ability to perceive a being.

Therefore, in the formation of technical creativity of gifted students, first of all, it is necessary to develop the skills of thorough acquisition of knowledge.

Let's look at the structure of the learning process. To be sufficiently aware of the nature of the learning process and the stages of knowledge acquisition in order to effectively manage students' learning activities. Acquisition of knowledge takes place in the following stages (Figure 1):

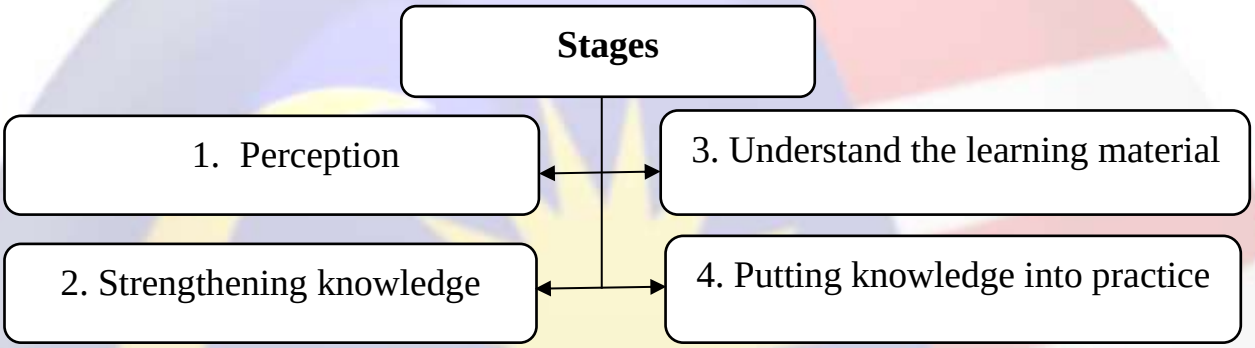

Figure 1. Stages of knowledge acquisition

Mastering any knowledge requires students to have a culture of perception and comprehension of the material.

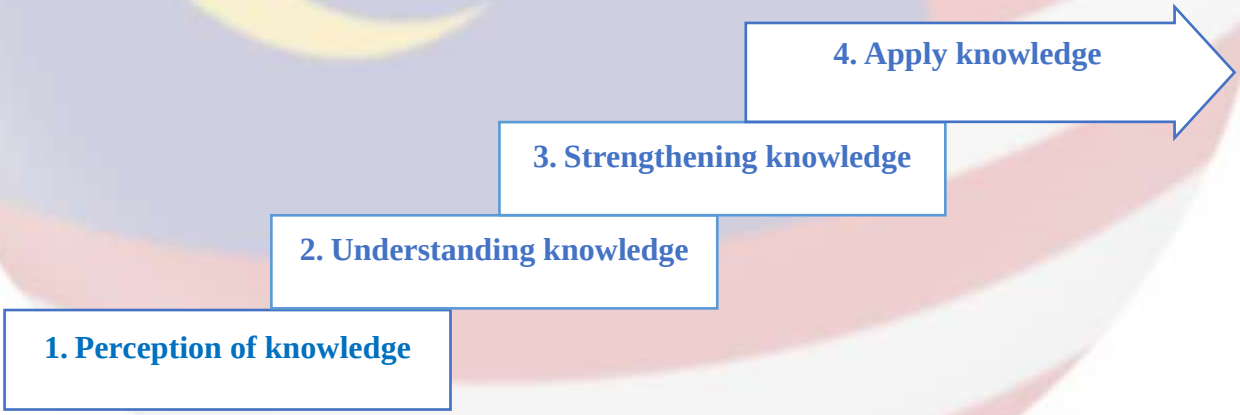

Figure 2. The dynamic nature of knowledge acquisition

The scientific knowledge acquired in the process of acquiring knowledge is gradually enriched and strengthened. This situation represents the dynamic nature of knowledge acquisition (Figure 2).

Thus, the scientific and creative activity of the educator in the formation and development of technical creativity of gifted students is an important factor in increasing the effectiveness of education in higher education.

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