

**ORGANIZATIONAL AND METHODOLOGICAL STRUCTURE OF  
IMPROVING INTEGRATIVE INTERACTION OF TECHNICAL  
DEPARTMENTS AND PRODUCTION ENTERPRISES IN INNOVATIVE  
EDUCATIONAL ENVIRONMENT**

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**ABSTRACT**

*In The Article, The Components Of The Process Of Organizing Practices, Institutional Mechanisms, Schemes Of The Practice Process In Improving The Integrative Cooperation Of Technical Departments And Production Enterprises In The Innovative Educational Environment Are Presented.*

**KEYWORDS:** *Component, Technical Department, Institutional Mechanism, Integrative Cooperation, Research, Innovation, Integration.*

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