

**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.*

INTRODUCTION

In the current innovative educational environment, there are various problems in cooperation between technical departments and production enterprises. Although the departments consider their graduates to be knowledgeable, they often do not adequately meet the requirements of employers. Many graduates have to work in another specialty or study in retraining courses. Based on this, it can be said that the integrative cooperation of technical departments and production enterprises is an urgent issue. Integration of technical departments and production - joint use of achievements and potentials in technical departments and production. First of all, this is reflected in the training environment, training and retraining, and conducting joint scientific research. These integration processes are reflected in activities in different directions and in different forms.

The word integration is actually derived from the Latin word "integration", which means recovery, union. In practice, integration means the joint work of several entities united for one purpose. Integration, including different fields and levels, shows compositional and communicative functions [1-10].

In today's development period, the "triple spiral" model of scientific production integration is widespread in the world, in which higher education institutions occupy the main link (Fig. 1).

In accordance with the content presented in Figure 1, it is necessary to ensure the operation of the following institutional mechanisms in the integration of higher education institution - technical department of sciences - production enterprises:

development of production and technological infrastructures of innovative activities (technology parks, innovation centers, business centers, etc.);

creation of a normative-legal framework that ensures integrated relations;

to support the development of cooperative relations between the main subjects of education, science and business innovation system;

development of information, export-consulting and educational infrastructures of innovative activity.

By ensuring the functioning of such mechanisms, it is expected that the integration of education and production will give effective results. In this case, the tasks of higher education institutions will consist of targeted training of personnel, upgrading and retraining of existing personnel.[11-20]

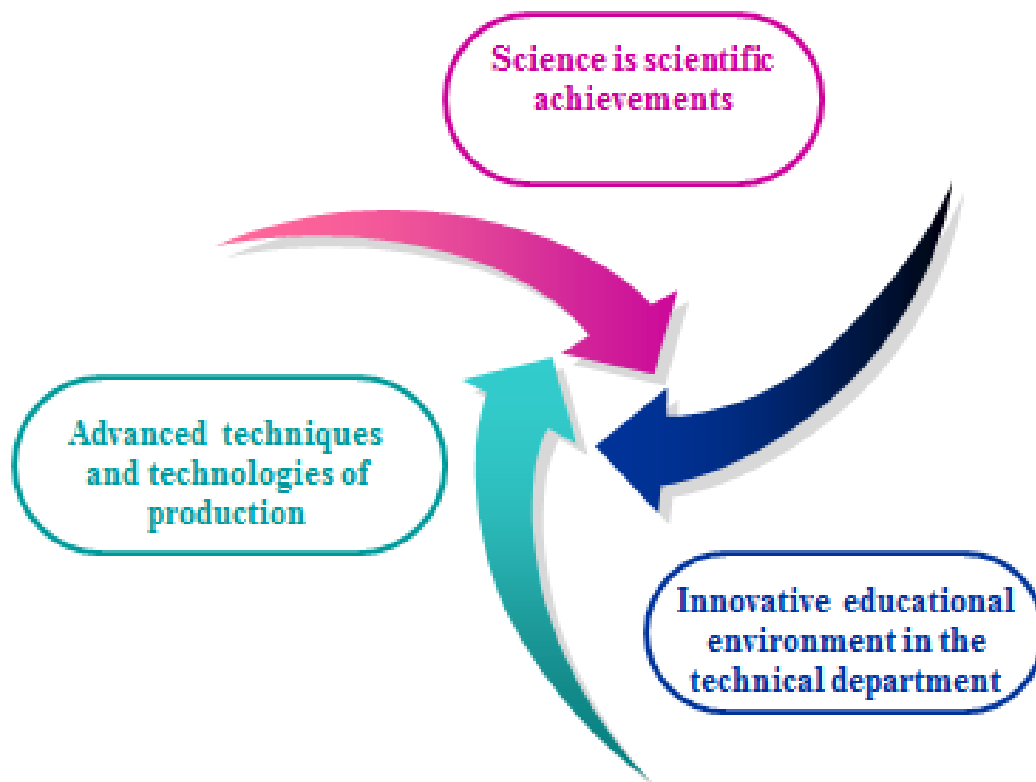


Figure 1. Scientific and technical department-production integration

During the current development, a qualified student will have to work on himself and develop his personality. Because nowadays the requirements for employment are high.

A qualified student means the following: a student should have a guaranteed job in a specific specialty after graduation, and in the future should be a mature specialist in his specialty, be competitive in all aspects, and become competent both academically and as a person.[21-27]

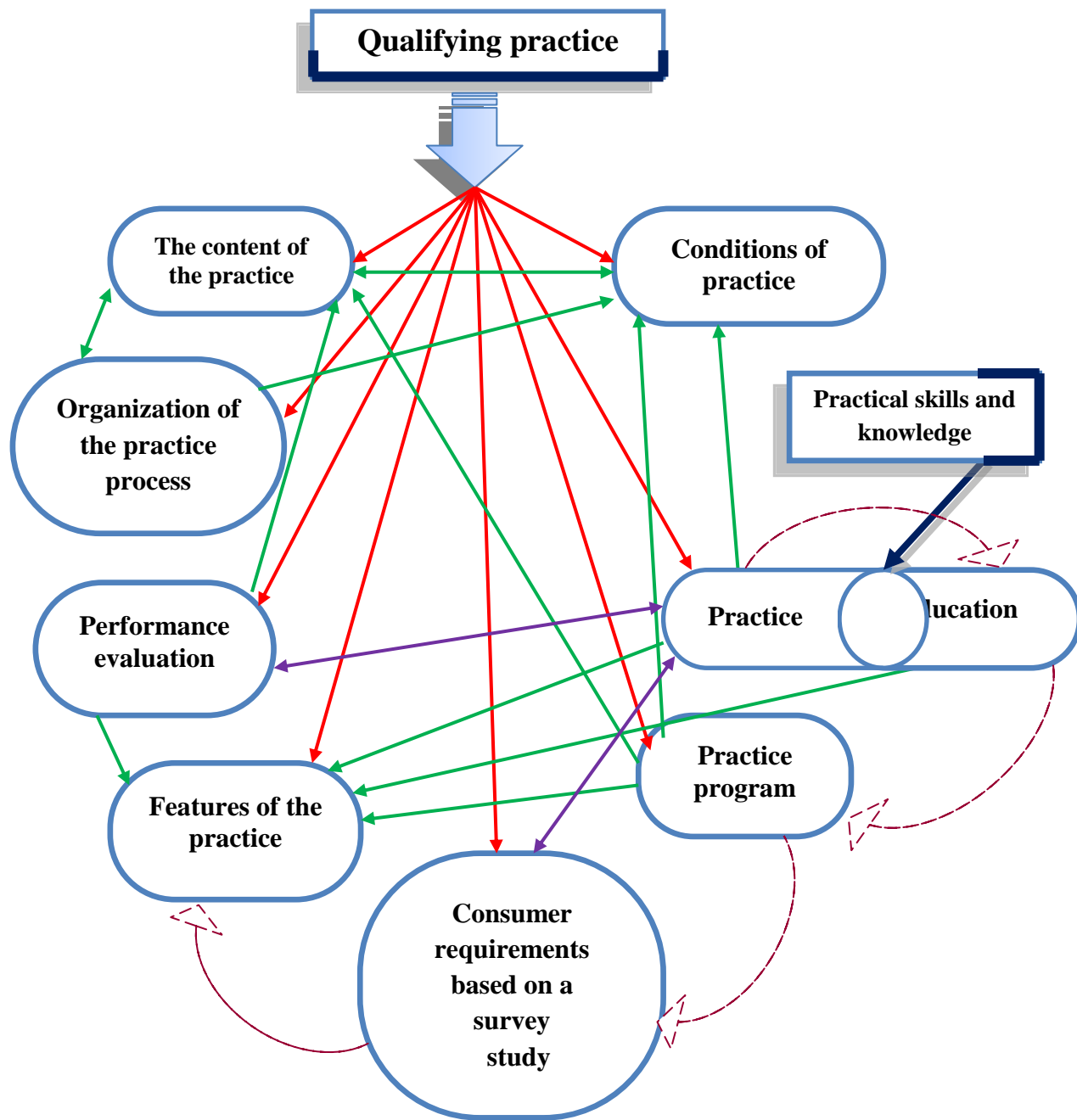


Figure 2. Scheme of components (organizers) of the process of organization of qualification practices

The practical process is very important in ensuring the integration of the technical department and production enterprises in the innovative educational environment, including the scheme of organizing the practical process based on the program is given in the picture above (Fig. 2).

Therefore, by properly organizing the internship (acquaintance, qualification, pre-graduation) process in ensuring the integrative cooperation of technical departments and production enterprises, we will develop an innovative and creative approach to production activities,

professional skills and qualifications, scientific outlook, professional competencies. We will form a mature specialist.

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