Becoming More Resilient

One can practice behaviors and steps to become more resilient. Below are some steps individuals can take to cultivate resilience.

- Develop a more positive world view
 - Notice what you say to yourself in an unfamiliar situation (eliminate negative self-talk)
- Identify specific opportunities during challenges you face
- Take a "time out" during a period of frustration
- Maintain a focused sense of purpose
 - o Set new priorities when faced with the disruption of change
- Use structured approaches when managing ambiguity
 - o Keep "to-do lists" and track plans and next steps for the change initiative
 - Break down complex or ambiguous situations into manageable chunks
- Experiment with new approaches and solutions
 - Define the worst-case scenario for the challenge and then list how you would address each risk
 - Try to view the risk associated with a change as a "win-win" situation and then determine what you can learn by assuming the risk

This handout is from the <u>Inspired Wisdom Podcast</u>, episode <u>#27</u> titled: **Navigating Through Change: A mini-lesson and toolkit**.

About Inspired Wisdom

Build on Your Potential. Be Great.

If you are a new or aspiring leader or business owner you will discover those things that energize you, learn from others who have walked your path, and gain a framework to focus on the things that you most want to accomplish.

Our mission is to bring together successful entrepreneurs, leaders, and individuals around a global campfire and help them design a fulfilling and prosperous life that engages their talents and passions. To that end, I am interviewing people from 100 countries who are working with heart and mind for positive social impact. We have several great conversations produced and scheduled with people in Africa, South Africa, India, Indonesia, Germany, Turkey, the UK, the US. They are TED Fellows, leaders, artists, entrepreneurs, authors, professors, and coaches.

Your journey to being connected and inspired by the world around you ... starts right now.