The Balanced Researcher

Hugh Kearns

Who am I?

Hugh Kearns

Who am I?

- Hugh Kearns
- Live in Adelaide, South Australia







Flinders University • Lecture • Research • Self-management

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ThinkWell[™] uses the latest psychological and educational research to develop workshops and materials to help you be more effective in your daily life.

We work extensively with doctors, academics, PhD students, CEOs and many others to assist them to:

- manage their time more effectively and perform better
- set goals and achieve them
- achieve sustainability in their career
- think more clearly and make better decisions
- reduce stress
- find out what is making them stressed
- · learn how to evaluate and deal with emotions
- feel more content and confident
- spend more time with their family and those who matter

Latest News

New book - Time Management for GPs

Billed as the ultimate time management guide, this is tailored specifically for GPs and people in private practice.

New edition of The 7 Secrets This favourite has been given a new look and feel.

Interview on ABC 891 Hugh and Maria talk about feeling overwhelmed. <u>Recent media</u>

Books

ThinkWellTM has put together a series of books to assist a range of professions and positions, including doctors, academics, PhD students, CEOs and many other occupational groups.

These books are available via our <u>online bookshop</u>.



Twitter

@iThinkWellHugh



Ben Bulben, County Sligo, Ireland



Who are you?

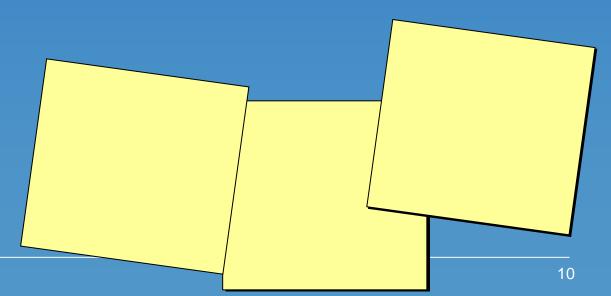
- Introduce yourself to the people around you
- Name
- Your role
- Something about you
 - ▲ eg interests,
 - something you've always wanted to do,
 - ▲ family

Overview of the workshop

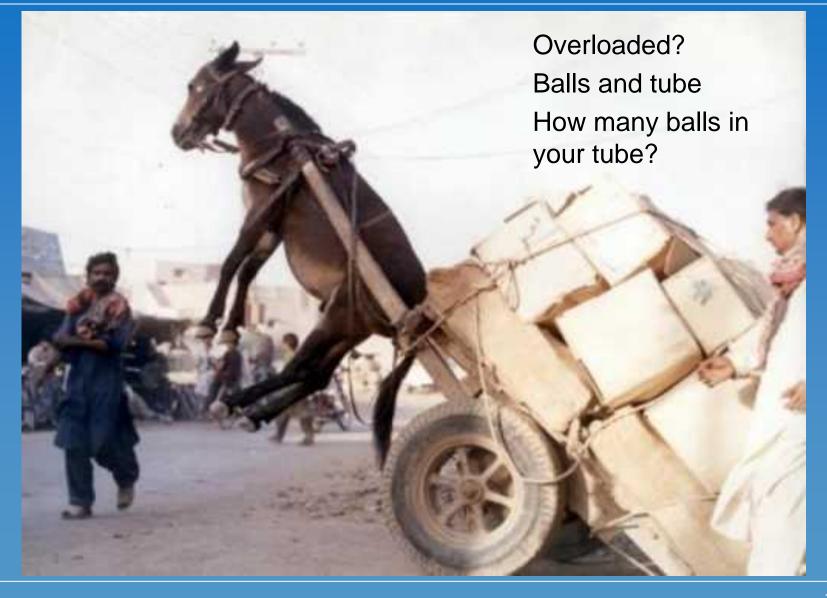
- The pressures and demands
- ▲ Content areas:
 - ▲ Time management
 - ▲ Work/life balance
- Individualised action plans
- Feedback, summary

Balance

Small group discussion – 5 minutes
What puts you out of balance?
What puts you under pressure?
Identify your top three



Time Management



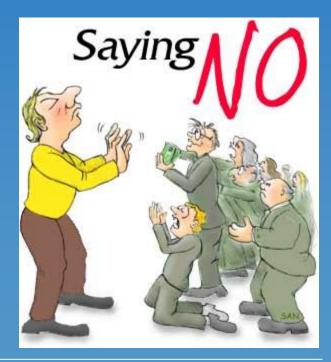
Time management – saying no

Learn how not to say YES

Buy yourself time to think

Give people alternatives

Delegation



Saying NO

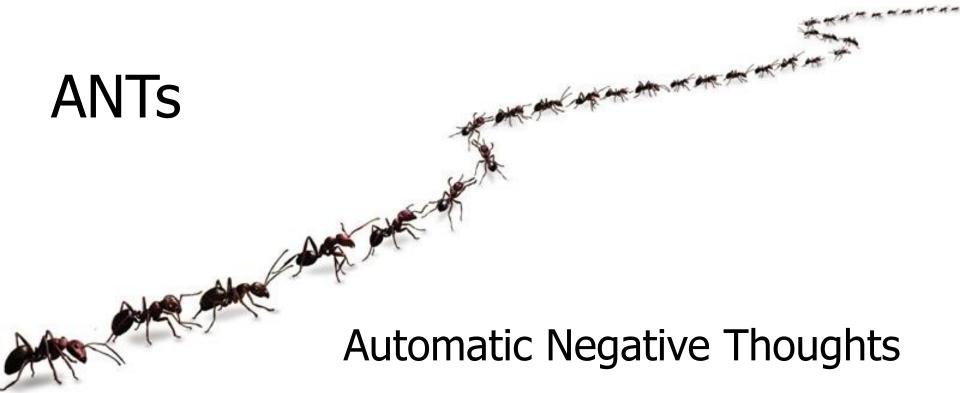
Situation:

A colleague has asked you to consider taking on an additional project which will be very important for the department. She's expecting that you will say yes.

Feelings: As you knock on her door about to say NO how do you feel.

Saying NO

Situation:	Saying NO to a colleague
Feelings:	Nervous, guilty, anxious



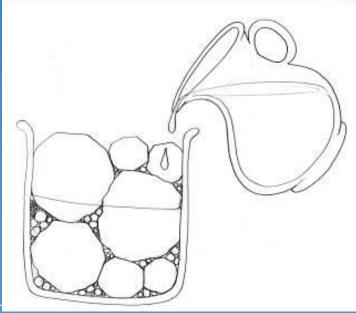
Situation:	Saying NO to a colleague	
Feelings:	Nervous, guilty, anxious	
ANTS Automatic Negative Thoughts		
She'll be very disappointed		
She'll be upset with me		
I should be doing it		
She'll think I'm not committed		
I'll miss out on more chances		

Situation:	Saying NO to a colleague	
Feelings:	Nervous, guilty, anxious	
ANTS Automatic Negative Thoughts	AND SO	
She'll be very disappointed	She'll make me feel bad and guilty I'll feel terrible	
She'll be upset with me	She might take it out on me	
I should be doing it	Maybe I'm not committed enough	
She'll think I'm not committed	She might tell others It'll affect my career	
I'll miss out on more chances	I'll be stuck in this job forever I'll never get a promotion I'll be falling behind Maybe I'm not up to it Maybe I'm not cut out for this type of work I knew it – I'm a failure!	

Situation:	Saying NO to a colleague		
Feelings:	Nervous, guilty, anxious		
ANTS Automatic Negative Thoughts	AND SO	MATHS More Accurate Thoughts	
She'll be very disappointed	She'll make me feel bad and guilty I'll feel terrible	She might be but I'm not being unreasonable	
She'll be upset with me	She might take it out on me	She hasn't in the past. Unlikely.	
I should be doing it	Maybe I'm not committed enough	l do good work.	
She'll think I'm not committed	She might tell others It'll affect my career	I am committed. I just can't do this one thing.	
I'll miss out on more chances	I'll be stuck in this job forever I'll never get a promotion I'll be falling behind Maybe I'm not up to it Maybe I'm not cut out for this type of work I knew it – I'm a failure!	Overall I've got a good track record. People forget and move on It's not a race She told me before I was doing well Ditto Not really!	

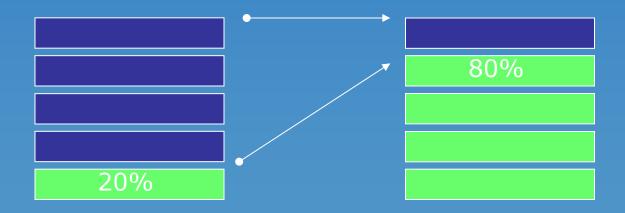
Time Management – Priorities

- Big rocks and little rocks
- Putting first things first
- What are your big rocks?



Time Management

- Prioritisation
- The Vital Few and the Trivial Many
- Which are your Vital Few





Paperwork

Paperwork and emails

- Set aside specific times
- Velcro fingers
- The 3 D's
 - Do it
 - Diarise
 - Ditch it











They interrupt and distract

Don't check first thing in the morning

Set specific, limited times to deal with them

Email addiction



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Real

2

10 Fantasy

Are for:

- Writing
- Analysis
- Planning
- Thinking

Not for:

- Emails
- Meetings

Fantasy





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Don't check first thing





V







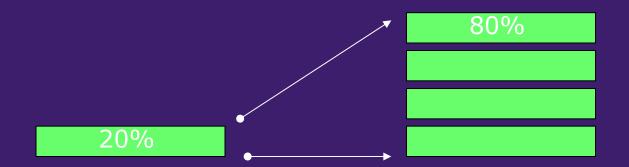


Perfectionism





The Pareto Principle – 80/20 rule

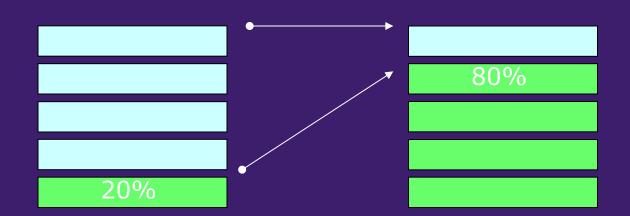


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The Pareto Principle – 80/20 rule



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Selective Perfectionism

Some things 100%

Some thigns 80%

Soem thngs 50}



Set a deadline

Not "When I'm happy with it"

5pm today

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Procrastination

Time management – procrastination

Think of something you are putting off

Two problems
 It doesn't get done
 The black cloud



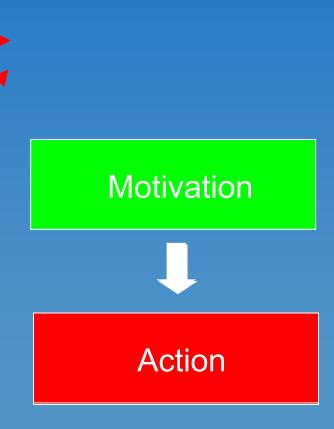


Motivation

How motivation happens

- Set a specific time
- Break into smaller pieces

Build in a reward AFTER



Procrastination

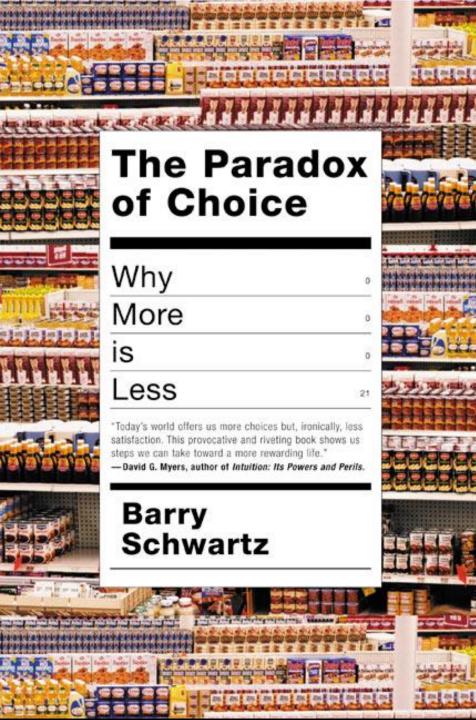
That thing you were putting off

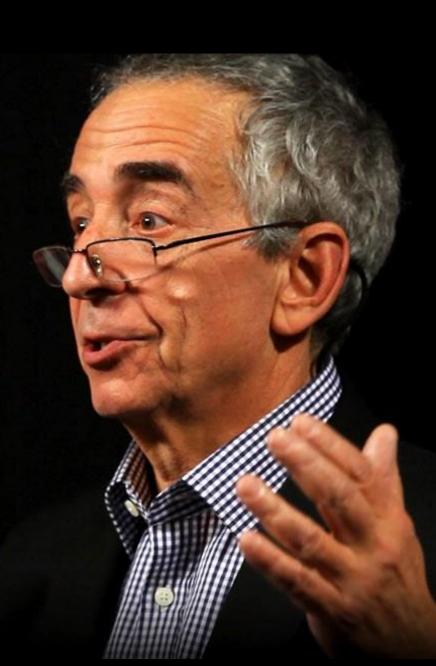
How could you start

Tell the people around you









PIZZA



11" Regular	3" Large	15" Family	12"Gluten Free	
\$13	\$17	\$21	\$16	
100 March 1			back of this menu"	
De sure to criet			back of this menu	
SUPREME		omato sauce, per		
		i, onion, musnioor s, pineapple.	n, olives, capsicum, ham,	
VEGETARIAN			on, mushroom, pineapple	
		, oregano, garlic,		
WANITA		omato sauce, oni		
	pineapple	e, capsicum, baco	on.	
CAPRICIOSA	Cheese, tomato sauce, pepperoni, onion,			
		ns, olives, capsicu	m, garlic.	
DOWN UNDER SPI	and the second			
		omato sauce, pro	wns, pepperoni,	
FOUR MEATS		ns, pineapple.	an in an	
FOUR MEATS		omaio sauce, nar eef extra charge)	n, cabanossi, pepperoni,	
FOUR SEASONS			n, prawns, mushrooms,	
	capsicum		n, pidwins, mushioorns,	
CAPRICE			chovies, ham, mushrooms	
	olives.			
NAPOLATANA	Cheese, t	omato sauce, and	chovies, garlic, oregano,	
	olives.			
TROPICAL	Cheese, t	omato sauce, har	n, pineapple.	
MARGHERITA	Cheese, t	omato sauce, gai	lic, oregano.	
SPANISH	Cheese, t	omato sauce, har	n, mushroom, olives	
CABANOSSI	Cheese, t	omato sauce, cal	oanossi, olives.	
MEXICAN	Cheese, t	omato sauce, pej	operoni, capsicum.	
AUSTRALIAN	Cheese, t	omato sauce, ba	con, egg, onion.	
SUMMER ISLAND	Cheese, t	omato sauce, har	m, onion, prawns, garlic.	
SWEET & SOUR	Cheese, t	omato sauce, har	n, pineapple, prawns.	
MARINARA	Cheese, t	omato sauce, pro	wns, anchovies.	
BOLOGNAISE BEE	F Cheese, t	omato sauce, be	ef, oregano, garlic.	
SEAFOOD	Extra chee	ese, tomato sauce	e, prawns, parsley, garlic.	
SATAY CHICKEN	Cheese, s	atay sauce, chick	en, mushroom, onion.	
CHICKEN HAWAII	AN Cheese, E	BQ sauce, chicke	n, pineapple, capsicum.	
Extra topoingr	Pogula	- (0.00 Jares (1.00 Eamily(1.40	
Extra toppings; Optional sauces; BB0		r \$0.80 Large \$. Sweet Chilli. Satav		
Half and half pizzas				

Half and half pizzas available on the large and family only for \$1.00 per pizza.

	Regular	Large	Family	Gluten free
Italian Salami	\$1.00	\$1.50	\$2.00	\$1.30
Avocado	\$1.50	\$2.00	\$2.50	\$1.80
King Prawns	\$4.00	\$4.50	\$5.00	\$4.20
Fresh Cheese	\$1.50	\$2.00	\$2.50	\$1.80
(Bocconcini, fetta, Ca	amembert)			
Brushetta	\$1.50	\$2.00	\$2.50	\$1.80
Sundried Tomato	\$1.50	\$2.00	\$2.50	\$1.80
If you're looking for s	something not	listed		

please don't hesitate to ask a member of the team.

AND STOPPED	110			
One size available for takeaway. Choose your Pasta and sauce combination. Spaghetti, Fettuccine, Penne. Tortellini, Gnocchi \$1.00 extra. Gluten free pasta a T=Traditional below the pasta names	vailable.			
Napolitana T	10.90			
Traditional red sauce with basil Boscaiola T	10.90			
Creamy sauce with mushroom and bacon Arrabiata	10.90			
Napolitana with chilli and a dash of cream Bolognese T	10.90			
Rich meaty red sauce	10.00			
Cream spinach T Creamy sauce with spinach and parmesan cheese	10.90			
Pesto T Basil and pine nuts in a creamy white sauce	10.90			
Carbonara	12.90			
Onion, bacon, cream, egg and parmesan cheese Lasagne T	10.90			
Layers of pasta filled with meaty sauce Marinara	12.90			
Seafood in red sauce	12.70			
Spaghetti putanesca	14.90			
Cappers, anchovies, garlic, chilli, basil,				
olives and napolitana sauce.	15.00			
Spaghetti mare e bosco Mushrooms, mussels, prawns, chilli, garlic, white wine and napolitana sauce.	15.90			
Penne tino	15.90			
Bacon, sun dried tomatoes, gorgonzola, cream and napolitana sauce.				
Fettuccine sorentino	13.90			
Sun dried tomatoes, walnuts nuts, cream and napolitana sauce.				
Spaghetti crab and prawns	13.90			
Crab, prawns, chilli, garlic & napoli sauce				
Fettuccine & prawns				
Prawns, chilli, garlic, basil & napoli sauce	14.00			
Mamma risotto Prawns, worcestershire sauce, cream, shallots	16.90			
and narmes an shavings				

and parmesan shavings.

Try adding a little something extra to your pasta. Sundried tomato, Mushroom, Eggplant \$1.00 Bacon, Chicken \$2.00 Seafood \$3.50 Many other ingredients' available on request. "Have our chefs turn your favourite pasta into a cheesy pasta bake for just \$2.00 extra"

SEAFOOD

"Only the freshest seafood is used at Pizza Down Unde

	Entree	Main
Garlic prawn	13.90	21.90
King prawns served in a garlic an	d chilli Napolitana :	sauce
Angels on horseback	14.90	22.90
King prawns wrapped in bacon o	and grilled to perfec	ction.
Salt and pepper squid	14.90	22.90
Tender baby squid lightly battere	d and seasoned.	
Main meal severed a garden sal	ad.	
Calamari alla zingara	14.90	21.90
Olive, basil, chilli, anchovies, cap	opers & napoli sauc	e
Fish of the day	Market Price	
Fresh caught fish for you tasting o	delight	
Hot mixed seafood platter		39.00
(Prawns, balmain bugs, mussels,	blue swimmer crab	, calamari)
Served with chilli, garlic, white wir	ne and napolitana s	sauce.
Nile perch fillet		18.90
Grilled and served with chips and	d salad.	
Cozzie marinara	14.90	21.90
Mussels served in Napoli sauce w	vith chilli and garlic.	

STEAK



Pepper steak	24.90
Creamy pepper sauce.	
Mushroom steak	25.90
Tender scotch fillet with chef's special mushroom sauce.	
Steak dianne	23.90
Grilled scotch fillet with our famous Dianne sauce	
Fillet italiano	32.90
Prime cut scotch fillet served with king prawns and mussels	
in napoli sauce with a hint of chili and garlic.	
Terra mare	35.90
Prime cut scotch fillet with Tasmanian scallops and	
king prawns in a creamy pepper sauce.	

Our main meals are served with seasonal vegetables. Chips are available for a \$1.00 extra.









The Paradox of Choice



21

Less

is

Why

More

"Today's world offers us more choices but, ironically, less satisfaction. This provocative and riveting book shows us steps we can take toward a more rewarding life." - David G. Myers, author of Intuition: Its Powers and Perils.

Barry Schwartz







SMALL

N

Micro

nano



Work/Life Balance – Boundaries

When are you off duty? Time to regenerate

Work/Life Balance – Routines

Don't leave it to chance Don't need to think

Work/Life Balance – Ask your family

Ask before you commit "Your work gets the best – we get the rest"

Work/life balance - presenteeism

It's not just about being physically present

▲ Write down your concern or temporarily put it aside

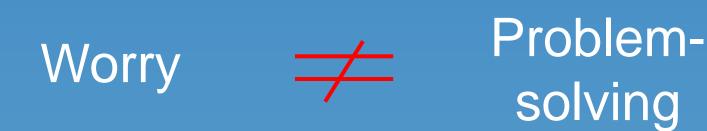
Decide you will worry later (if you must worry!)



Work/life Balance - Worry

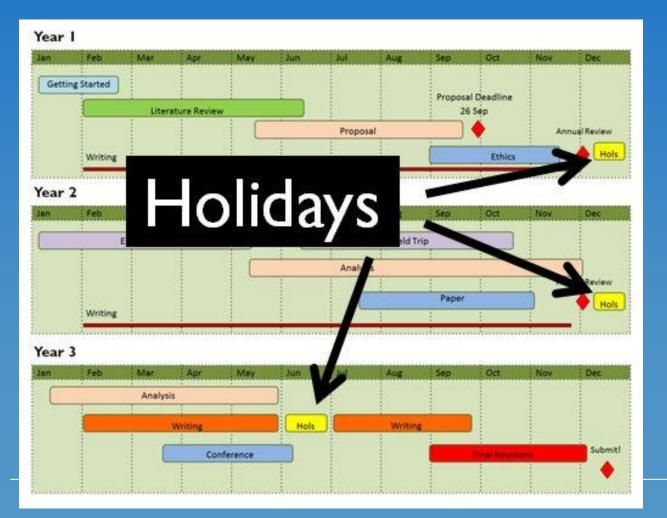
The magic of worry – magical thinking

The same negative thoughts recycling through your brain



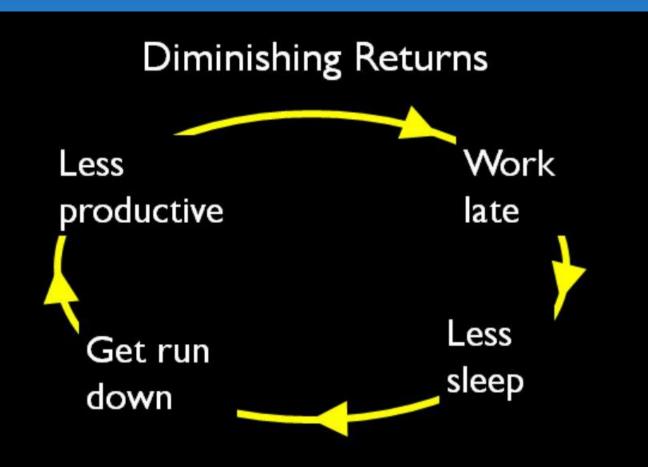
Work/Life Balance – Breaks

Organise breaks and holidays



Work/Life Balance – Breaks

Organise breaks and holidays



Work/Life Balance – A Scenario

A saying No scenario

Saying NO

Situation:

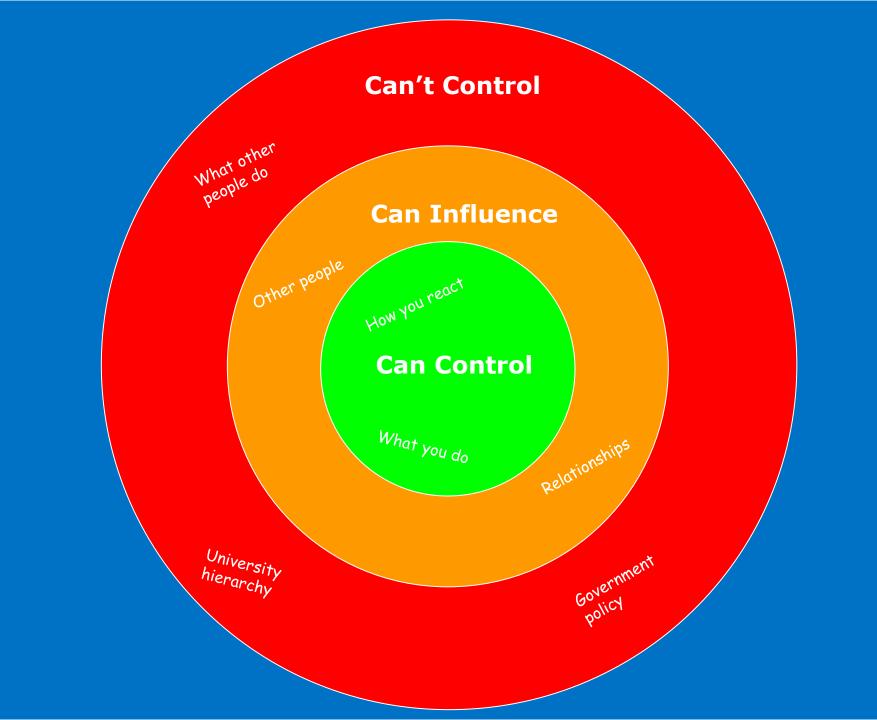
A community group you have been building links with has asked you to join their board and assist with their reaccreditation process. They desperately need help.

Feelings: As you sit at the meeting about to say NO how do you feel?

Work/Life Balance

- What works?
 - regular commitments, routines
 - Boundaries work/home
- What doesn't?
 - hoping it will all work out
 - ▲ ignoring it

Circles of influence



Can't Control Control the Controllables What other people do

Can Influence

Can Control

Relationships

Government policy

What you do

How you react

Your hours



Other people

What are your Controllables?

What can you do (or not do!) that could help you balance your life

- For example:
 - exercise
 - Breaks
 - routines
 - get home on time
 - spend time with friends

Action plan

- ▲ What will you do?
- Write it on a sticky note



Summary & feedback

What was the most useful or meaningful thing you heard in this session?

