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STATETIMES

Sudha Murthy — First Female Engineer at Tata who Founded Infosys

Sudha Murthy is greatly revered for being a prolific writer, facilitating the education of poor children, and being one of the brains behind Infosys, one of India's philametric philametric sudha Murthy's philametric philametric sudha Murthy's philametric philametric sudha Murthy's philametric philametric such a second structure of the brains behind Infosys, one of India's leading IT companies. Soberly dressed in traditional Indian attire, Sudha Murthy's philametric work has garnered global recognition.

From becoming the first female Engineer in India to heading a company like Infosys, her seriousness towards making a change in society and her educational journey has played a significant role in her making.

On 19 August 1950, Sudha Murthy was born in a Brahmin family in Shiggaon, Karnataka. Her father Dr R.H. Kulkarni who was a surgeon and her mother Vimala Kulkarni supported her in her endeavours right from her childhood and raised young Sudha along with her three siblings. With constant support from her family in childhood, Sudha Murthy went on to pursue unconventional career choices which were not popular among girls. An educated atmosphere in the family instilled in her a passion to do something extraordinary at an early age.

Education: Sudha Murthy's education has a major role to play in shaping her as a successful author, even though her educational path was more technical. Her hard work and commitment are clear from the fact that she emerged as a topper during her bachelor's and master's degrees.

Sudha Murthy completed her BE in Electrical Engineering from B.V.B College of Engineering, Hubli, where she won a gold medal for her exceptional academic performance. Later on, she considered the option for higher studies and went to pursue her ME in Computer Science in 1974 from the Indian Institute of Science, Bangalore, and later received a gold medal from the then Karnataka chief minister for topping both the final exams.

Career of Sudha Murthy: Sudha Murthy has always been an advocate of women's rights and a pioneer in the development of education. Once she wrote to Tata Motors, also known as Telco about their men-only policy, and for that, she was called to an interview and later became the first female engineer to be employed in India. Her position at Telco was important in redefining the company's job policies.



Besides supporting her husband Narayana Murthy in establishing Infosys and giving him the initial investment, she has written a humongous volume of literature which includes books for kids as well. Through her books, she has encouraged the young and elderly to inculcate a habit of reading them. Sudha Murthy's education and relentless efforts to contribute to the improvement of society have made her a brand name. Through her Infosys Foundation, she has helped in spreading awareness about education, public hygiene, poverty alleviation, etc. Apart from this, she is also a visiting Professor at Bangle University and has previously worked as a professor at the renowned Christ University. She is an active member of the Gates Foundation. Her efforts at revolutionizing the Education System of India have been phenomenal in the country where she supported the use of Computer Technology in educational institutions in Karnataka. She also established the Murty Classical Library of India (MCLI) at Harvard. Major Achievements: Sudha Murthy's education and her work in various domains have led her to win many awards. She has received numerous awards for her academic excellence. In the year 2019, IIT Kanpur awarded her an Honorary Doctor of Science (DSc) degree. Her achievements include a list of literary works in many languages. Initially, she started to write in Kannada and later wrote in English as well. They're all about family, marriage, social problems, etc. She has received several awards and distinctions for her achievements, including the R.K. The Narayan Award for literature.

Sudha Murthy Awards and Accolades

India's fourth-highest civilian honour Padma Shri in 2006 Gold medal from Indian Institute of Engineers, India Cash award for securing highest marks in SSLC Gold medal from Chief Minister of Karnataka Sri Devaraj Urs, for securing the highest marks in B.E in the state CS Desai Prize for standing first at University of Karnataka Best Teacher Award in 1995 by Rotary Club of Karnataka 'Ojaswini' Award for excellent social work for the year 2000 'Millenium Mahila Shiromani' award R.K. Narayan's Award for Literature Honorary LLD for her contribution to promoting formal legal education and scholarship in India Life Time Achievement Award at the Crossword-Raymond Book Awards "Hemmeya-Kannadiga" award from television IIT Kanpur awarded her an Honorary degree of Doctor of Science Infosys and Social Work

Sudha Murthy is also the chairperson and trustee of the Infosys Foundation. With her master's in Electrical Engineering from the Indian Institute of Science, Bangalore, she started Infosys Foundation in 1996. She has built 2300 houses in flood-affected areas through the foundation. She also covers public hygiene, health-care, education, art and culture, and poverty alleviation. She has built 7000 libraries in schools and 16,000 toilets. In the year 1996, Sudha Murthy established a Public Charitable Trust. So far, the Trust has managed to build around 2,300 houses for people in need in numerous flood-affected areas.

Kids Craft: Popsicle Stick Snowflakes



You'll need the following:

Popsicle Sticks Tacky Glue, Hot Glue Sticks and Hot Glue Christmas Bells, Glitter Stickers Silver Glitter, Tinsel Pom Poms and/or craft foam balls Fabric Snowflakes, Twine for hanging **Steps to make**:

First you need to paint your Popsicle Sticks if you don't already have colored sticks. We started with colored sticks which make it much easier to create! But painting can also be part of the fun too so you could easily get plain popsicle sticks and paint them whatever color you like!

Next you need to hot glue your popsicle sticks together. Forming the shape of the snowflake, put a small bit of hot glue in between each popsicle stick. Once done, add a bit of hot glue to the back and add your twine for hanging. Adults should do this part. Now is the fun part! Time to decorate! We used Glitter Stickers and Silver Glitter on one, Christmas Bells and glitter, Fabric Snowflakes and glitter, Tinsel Pom Poms and glitter and just pure glitter on the final one. If you want to get the glitter on your snowflake ornament, just put a bit of the tacky glue and pour the glitter on top. Then shake off the excess glitter. Pretty easy and this craft will surely keep the kids occupied. And the best part is you'll have an ornament to cherish for many years to come!

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English Proverbs and Meanings

* A burnt child dreads the fire. A bad experience will make people stay away fromcertain things.

No matter how someone dresses, it's the same person underneath.

* A stumble may prevent a fall.

FUN RIDDLES



* A friend to all is a friend to none.

Someone who is a friend to everyone makes none of them feel special.

* A good beginning makes a good end.

If a task is carefully planned, there's a better chance that it will be done well.

* A monkey in silk is a monkey no less.

Correcting a small mistake may help you to avoid making a bigger one.

- * A young idler, an old beggar. If you don't work, you won't have any money whenyou're old.
- * Beauty is only skin deep. A person's character is more important than their appearance.

Smoked vegetable sushi rolls



Ingredients: 1oz baked and smoked tofu 4 red bell peppers 1 sheet toasted nori 1/4 ripe avocado, sliced For sushi rice: 2/3 cup of sushi rice 3/4 cup of water 3/4tsp salt 1tbsp rice vinegar

How to cook:

Rinse the rice under cold water for 2 minutes. Put it in a saucepan with the other ingredients and heat it to a simmer for about 10 minutes. Remove it from heat and allow it to sit for some more minutes.

Keep the noris with its non-shiny side up. Place the rice, avocado, bell pepper, tofu and cucumber pieces across the noris and roll them up. Wet the end inch of noris to make a good seal for the sushi roll.

Cut them into eight pieces. Enjoy !



Ingredients:

1 ½ cups nutritional flour blend
1 cup mashed bananas
3/4 cup brown sugar
1/4 cup (50 ml) canola oil
1/2 cup plain yogurt
1 egg

Banana Bread With Chocolate Chunks

teaspoon baking powder
 teaspoon baking soda
 teaspoon vanilla extract
 2/3 cup chopped dark (70%) chocolate

How to make:

Preheat the oven to 350° Fahrenheit. Ask your kids to peel and mash the bananas using a potato masher. You could also use a fork. In a small bowl, mix the bananas with the yogurt and baking soda. Set it aside. In a large bowl, combine oil, eggs, sugar, and vanilla extract and mix well, using a wooden spoon. In another large bowl, sift the flour (kids can do this) and baking powder. Mix well. Add the mashed banana mix and the oil mix to the dry ingredients and stir well. Quickly stir in the chocolate to the mix. Make sure that the batter is smooth, without any pieces of chocolate or dry lumps Grease a loaf pan and spoon the batter into it. Bake in the oven for 50 minutes. Let it cool for ten minutes before serving. Enjoy !