



Team Elephant Whisperers with President Droupadi Murmu

# Amity's Oscar hour

The 95<sup>th</sup> Academy Awards were truly special for Amity as Vidhaat Raman, an alumni of AIS Noida, walked down the red carpet as part of the team behind the Oscar-winning film *The Elephant Whisperers*. Vidhaat was responsible for the film's sound production, which played a major role in the film's success. In a one-to-one with **Yashi Sharma, XII J & Sanjana Chauhan, XL, AIS Noida**, he shares his journey of change from a software engineer to an Oscar-worthy sound engineer.

## The tale of transition

During my time at Amity, my involvement in various extracurricular activities such as music, singing, and sports gave me an insight into diverse careers beyond coding. This led me to venture into the world of films where I developed a passion for sound engineering and the rest is history! My journey as such is a testament to the unexpected turns that life can take and how one can achieve anything with an unwavering pursuit of passion. The dream of global recognition is a sentiment many harbour when embarking on their career, but the speed at which it has materialised for me is exceptional and gratifying. However, the victory at Oscars wasn't a solitary feat; it was a culmination of our sound team's collective efforts.

## The structure of support

When I made the decision to go

into filmmaking, my family's initial response was naturally one of caution, as this is an uncertain industry. But they recognised my passion and offered their wholehearted support. What also helped me was my proficiency in nine languages, which is a byproduct of chance encounters and diverse surroundings. Growing up in a multilingual environment, I naturally absorbed languages through interactions with family, friends, and my surroundings. This linguistic

diversity definitely proved to be an invaluable asset in my professional journey. Similarly, Amity has played a pivotal role in shaping my character, outlook, and perspective towards everything. The institution's diverse environment exposed me to a wide array of people, ideas, and activities, fostering connections that contributed significantly to my growth.

## The set of skills acquired

The problem-solving mindset cultivated during my engineering studies became invaluable when navigating the dynamic and unpredictable terrain of filmmaking. And when you work on a film like *The Elephant Whisperers*, you learn so much about life too. The documentary's potent social message highlights the interconnectedness of humans and animals. By conveying this message in a humane manner, the film possesses the potential to inspire genuine change by fostering empathy and understanding within audiences. Among all the projects I've been a part of, documenting the farmers' protest in Delhi, however, stands out as a personal and professional pinnacle for me. Immersing myself in the lives of the protesting farmers and sharing their living conditions was a deeply profound and impactful experience.

## The aim for Amitians

Embrace exploration and seize every opportunity. The institution offers a treasure trove of resources and mentorship that can shape your character and career. So, pursue your passions with zeal, and as you traverse through the path, remember to relish the journey.



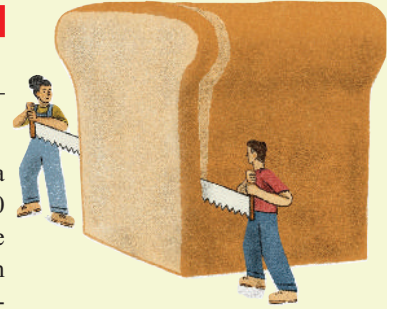
Vidhaat Raman

# Let's get this bread!

## Fact file

Devang Narula  
AGS Gurugram, Alumnus

- Derived from France, with a daily consumption of 30 million, baguettes are made using thin dough which mostly consists of four ingredients - flour, water, yeast, and salt.
- Ciabatta is a type of Italian white bread which is flat in shape and has a floury, crispy crust. It was created in response to the popularity of French baguettes.
- Originated in ancient Egypt around 1500 BC, sourdough is leavened using wild lactobacillaceae and yeast - one of the oldest methods of grain fermentation.
- Croissant is a kind of flaky, buttery French pastry that got its name from its historical crescent shape.
- A popular food item since the Mughal era, naan is a tandoor oven-baked or tawa fried flatbread commonly



found in the cuisines of Central Asia as well as India.

- Referred to as the oldest form of bread in the world, pita was actually originated some 4000 years ago in the Middle East.
- Pretzel is a German bread that's famous for its knot-like shape.
- Mostly consumed on Jewish ceremonial occasions and holidays, challah is made using egg yolks that lend it a beautiful golden colour and rich taste.
- Found in the Indian subcontinent, roti is a round flat and unleavened bread made from stone-ground whole wheat flour and water.

## GT Travels to Andhra Pradesh



Shriya Pasricha, AIS Gurugram 43, IX B, poses with her copy of *The Global Times* in front of Lord Venkateswara Temple in Andhra Pradesh. Believed to be where Lord Venkateswara took the form of an idol, the temple is also known as Tirupati Balaji Temple and Tirupati Temple.

Got some clicks with GT while on the go? Get them featured!  
Send them to us at [gtravels@theglobaltimes.in](mailto:gtravels@theglobaltimes.in)