

Programming

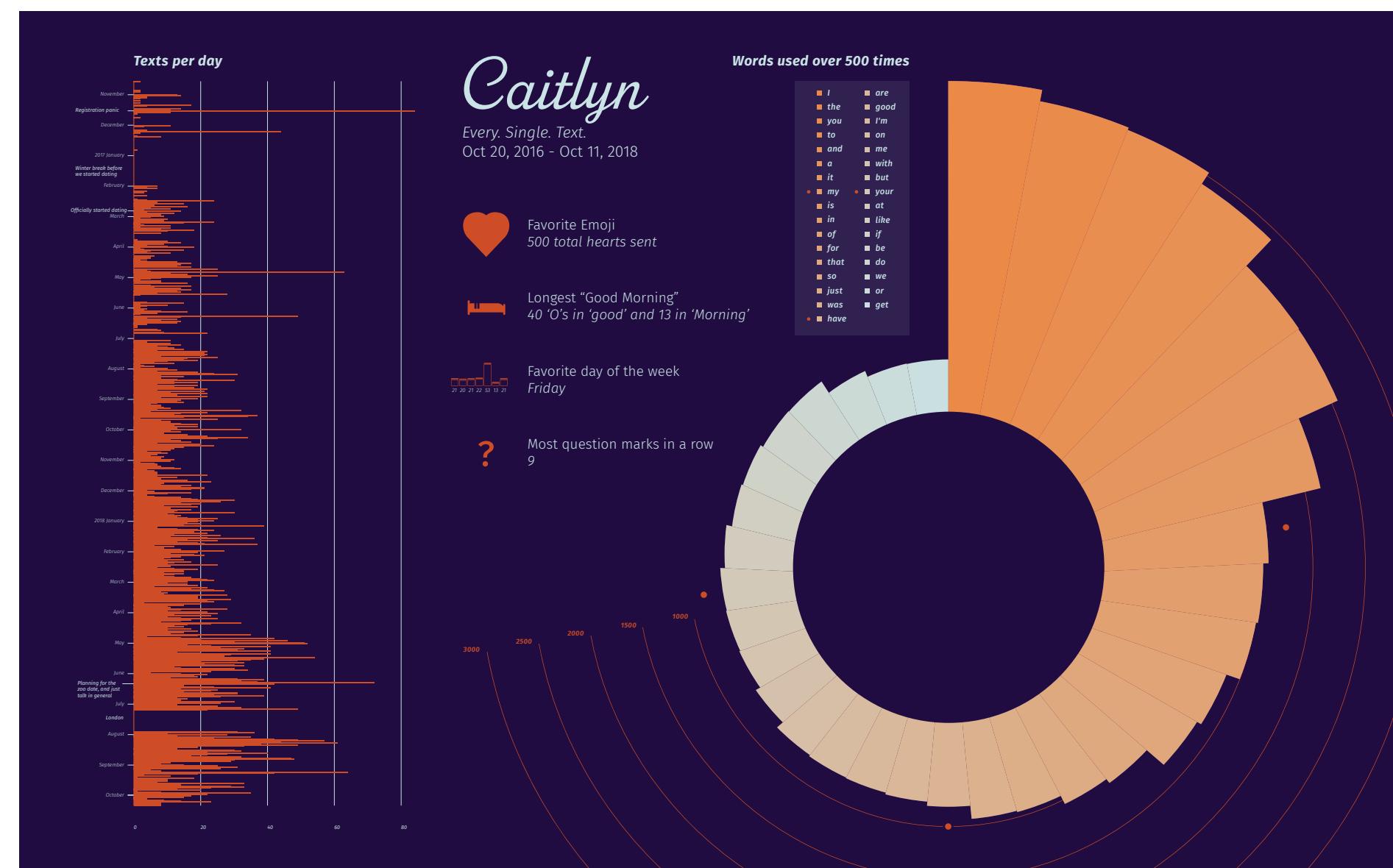
For this project I collected every text that my girlfriend and I sent to each other since our first text until her birthday. I used a backup software to get the raw data off of my phone. I created a program that would parse the data, filter out other text messages, correct spelling, and add everything to a CSV sheet by word and frequency.

I modified that code to parse dates of the texts into a separate document, and include any missing dates. After this, I sorted the data in excel, and brought it into illustrator.

The graphs were generated using Adobe Illustrator's built in bar graph and Pie Chart tools.

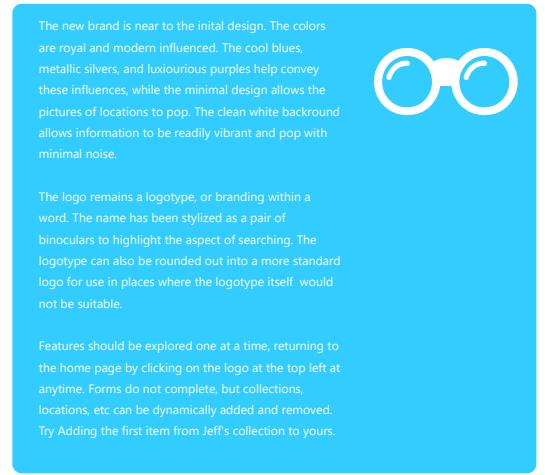
	A	B
1	i	3223
2	the	3065
3	you	3026
4	to	2852
5	and	2419
6	a	2407
7	it	1942
8	my	1377
9	is	1331
10	in	1316
11	of	1203
12	for	1169
13	that	1002
14	so	970
15	just	910
16	was	905
17	have	820
18	are	797
19	good	790
20	i'm	790
21	on	785
22	me	739
23	with	710
24	but	706

Final Design



Loca Website Wireframe & Rebrand

Context and Homepage



Loca

Click Anywhere to Continue

Final Design

Initial Sketches



Final Design



SILVER
TRUMPET

Silver Foil

SILVER
TRUMPET

Brass Foil

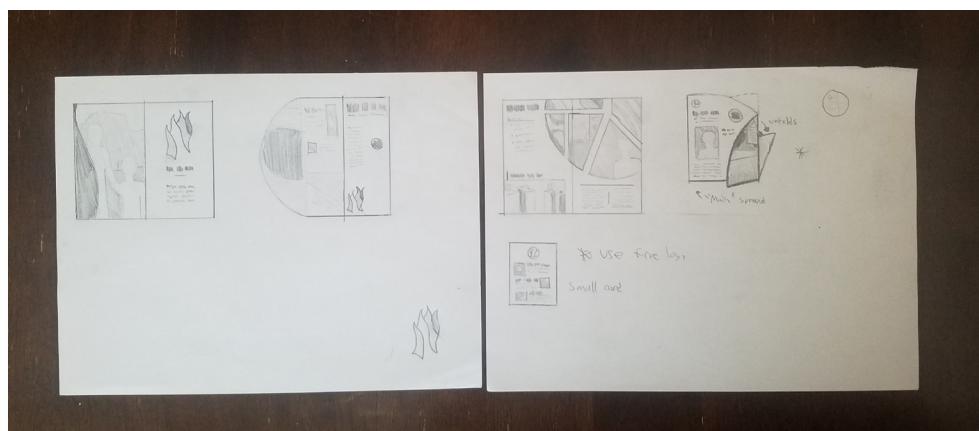
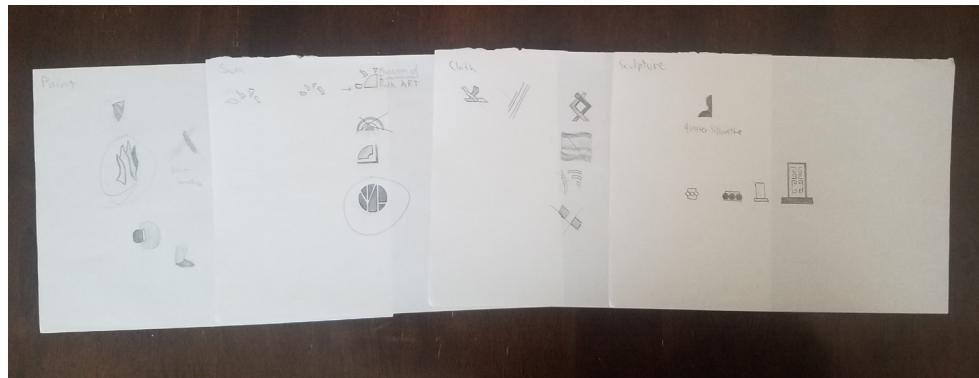
SILVER
TRUMPET

Deep Purple

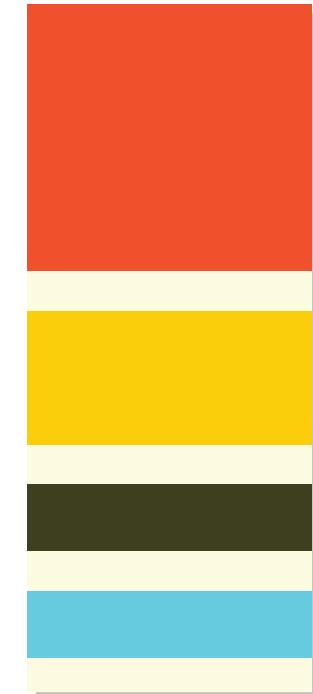
SILVER
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SILVER
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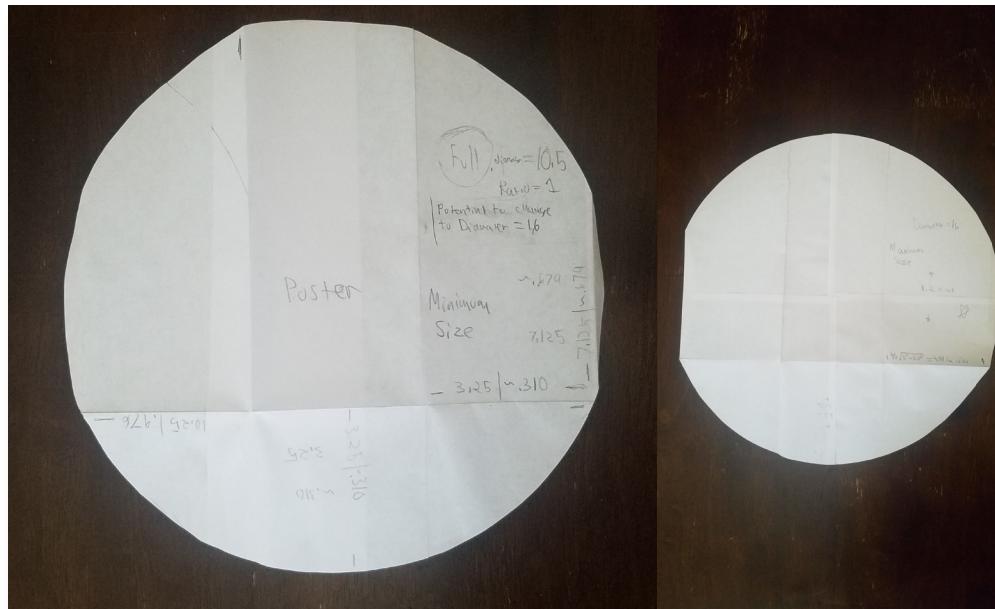
Initial Sketches



Final Brand



Brochure/Map Mockups

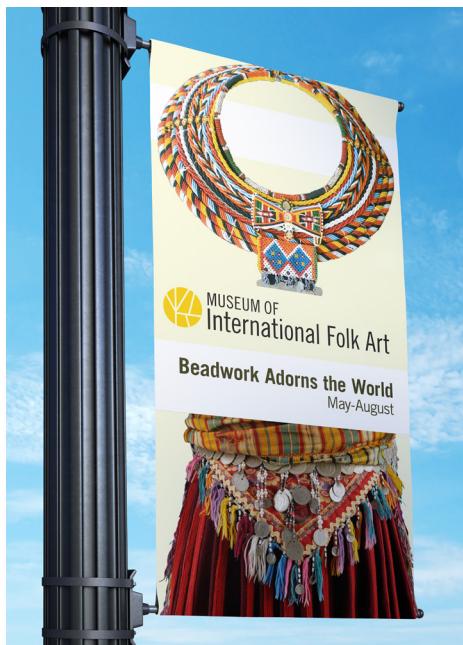


Final Brochure

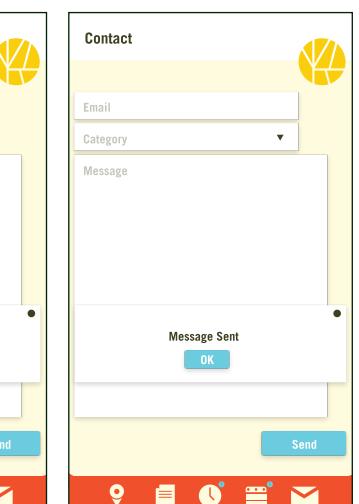
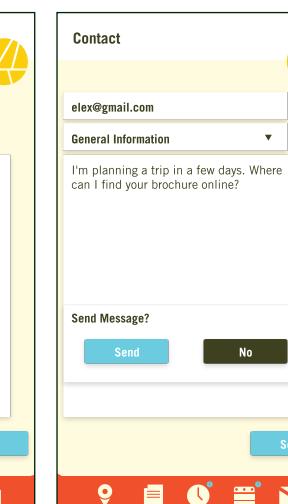
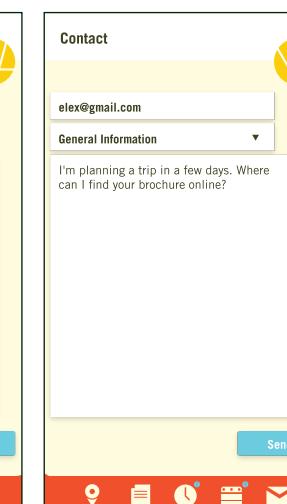
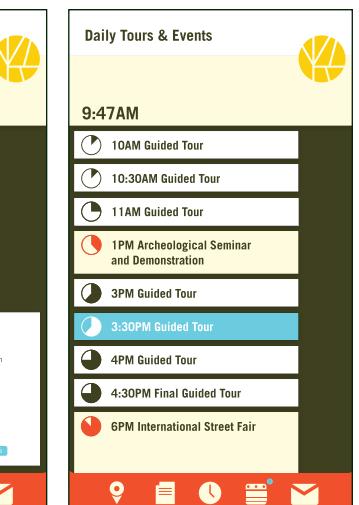
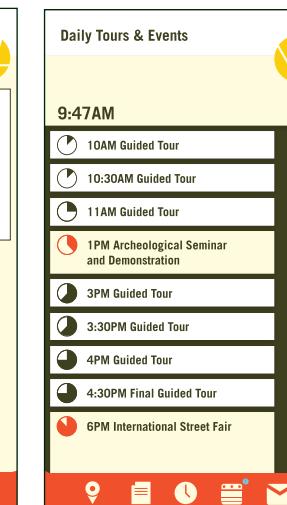
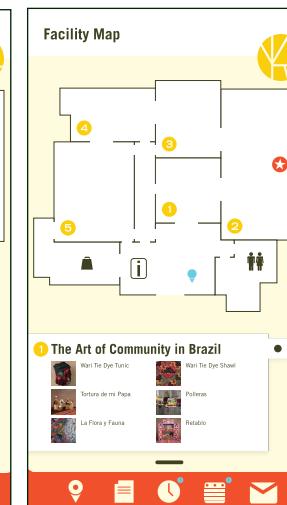
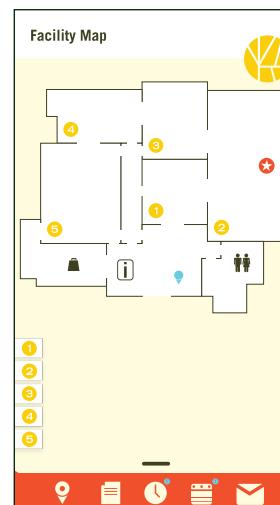
The final brochure design for the Museum of International Folk Art features a central circular collage of various folk art artifacts, including a large red eye, colorful beaded necklaces, and traditional dolls. Surrounding this central image are several sections of the brochure:

- Top Right:** A circular section featuring a collage of international folk art pieces and the museum's logo.
- Bottom Left:** A circular section titled "Featured Exhibit: Beadwork Adorns the World" which discusses the global significance of beads.
- Bottom Center:** A circular section showing a close-up of a beaded object.
- Right Side:** A detailed floor plan of the museum with numbered points of interest, a list of exhibits, and contact information.
- Left Side:** A circular section showing a close-up of a beaded object.

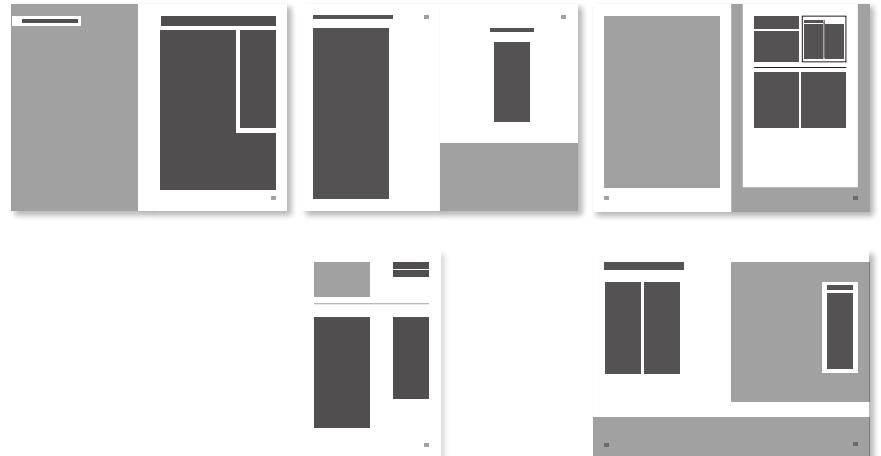
Hanging Banners



Companion App



Initial Sketches



First Comps

Oakodon
Japanese Chicken and Egg Rice Bowl

Ingredients

- Combine dashi, soy sauce, sake, and sugar in a small saucepan and bring to a simmer over medium heat. Adjust heat to maintain a strong simmer. Add chicken pieces and stir occasionally, until onions are half translucent, about 3 minutes.
- Stir-fry:** Remove chicken from pan, stirring and removing chicken occasionally, until chicken is no longer pink. Return chicken to reduced dashi, 5 to 7 minutes to reduce moisture for chicken breast.
- Stir:** In half of remaining oil and of remaining dashi, stir chicken broth to taste with many soy sauce. There should have a balanced sweet-salty flavor.
- Reduce heat:** In large saute pan, beat eggs lightly with chopsticks in a shallow bowl. Place eggs onto pan in a thin, steady stream, holding your chopsticks over edge of bowl to help distribute eggs evenly. Cover and cook until eggs are firm, about 1 minute for runny egg or 3 minutes for medium-firm.
- To Serve:** Transfer hot rice to a single large bowl or 2 individual serving bowls. Top with egg and chicken mixture, pouring any excess broth over the top. Garnish with remaining half of sliced scallions and vegetables. Serve immediately.

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Oakodon
(Japanese Chicken and Egg Rice Bowl)

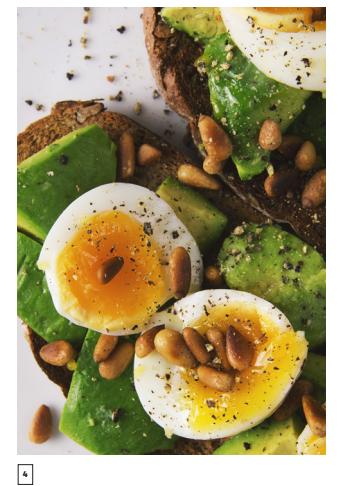
Ingredients

- Combine dashi, soy sauce, sake, and sugar in a small saucepan and bring to a simmer over high heat. Adjust heat to maintain a strong simmer. Add chicken pieces and cook, stirring occasionally, until onions are half tender, about 5 minutes. Add chicken pieces and cook, stirring and removing chicken occasionally, until chicken is no longer pink. Return chicken to reduced dashi, 5 to 7 minutes for chicken thigh, 3 to 4 minutes for chicken breast. Remove chicken from dashi and all of onions (if using), then season broth to taste with more soy sauce or sugar if desired. The name should have a balanced sweet-salty flavor.
- Reduce heat:** In large saute pan, beat eggs lightly with chopsticks in a medium heat. Pour eggs onto pan in a thin, steady stream, holding your chopsticks over edge of bowl to help distribute eggs evenly. Cover and cook until eggs are firm, about 1 minute for runny egg or 3 minutes for medium-firm.
- To Serve:** Transfer hot rice to a single large bowl or 2 individual serving bowls. Top with egg and chicken mixture, pouring any excess broth over the top. Garnish with remaining half of sliced scallions and vegetables. Serve immediately.

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Final Design



Egg Avocado Toast

Soft Boiled Eggs and Fresh Avocado

TO SOFT BOIL THE EGGS:

Bell a few inches water in a deep saucepan over high heat. Once the water has reached a rapid simmer, lower the heat to medium-high and slowly lower the eggs into the water. Cook for 4 to 5 minutes. Cook 6 minutes for a very runny yolk (cook one more minute if you're wanting a more set yolk).

Remove the egg: Carefully, with a slotted spoon and place directly into an ice bath (a large bowl filled with cold water and ice). Allow to set in the ice bath for 2 minutes, then stop cooking.

Remove the peel: Gently tap the bottom, flat end of the egg with a spoon, then carefully slide the spoon around the egg, in between the outer layer of the egg and the inside of the peel to remove the entire peel.

Toast: A thick slice of whole wheat bread until well-toasted, then set aside.

Mash: An avocado in a small bowl until it's mostly pureed, then spread it evenly over the top of the slice of toast. Sprinkle the avocado spread with a little sea salt and ground black pepper.

Place: The soft-boiled egg over the avocado spread and gently slice open, spreading to cover the entire toast. Then, sprinkle with the shredded white cheese and some black sesame seeds.

Ingredients

- 2 eggs
- 2 slices whole grain bread
- 1 large avocado
- ½ tsp sea salt
- ¼ cup ground black pepper
- 1 tbsp white cheddar cheese, grated
- ¼ cup black sesame seeds

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Contents

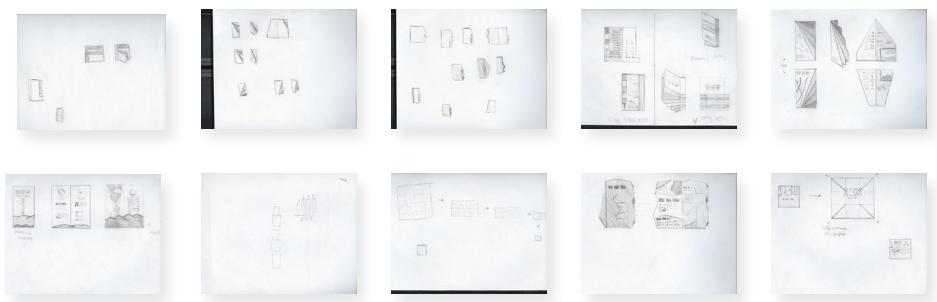
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Sangchae-Gjeotjori	13	

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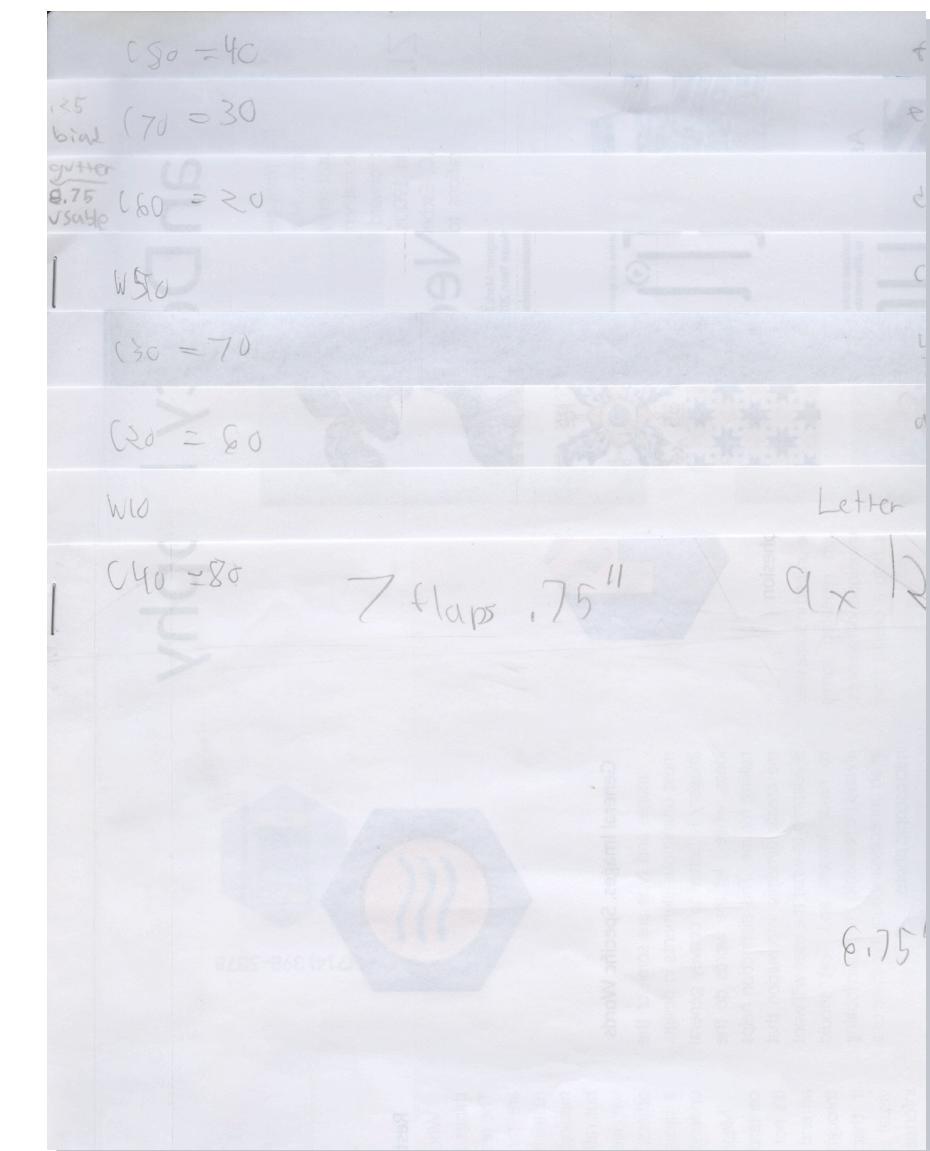
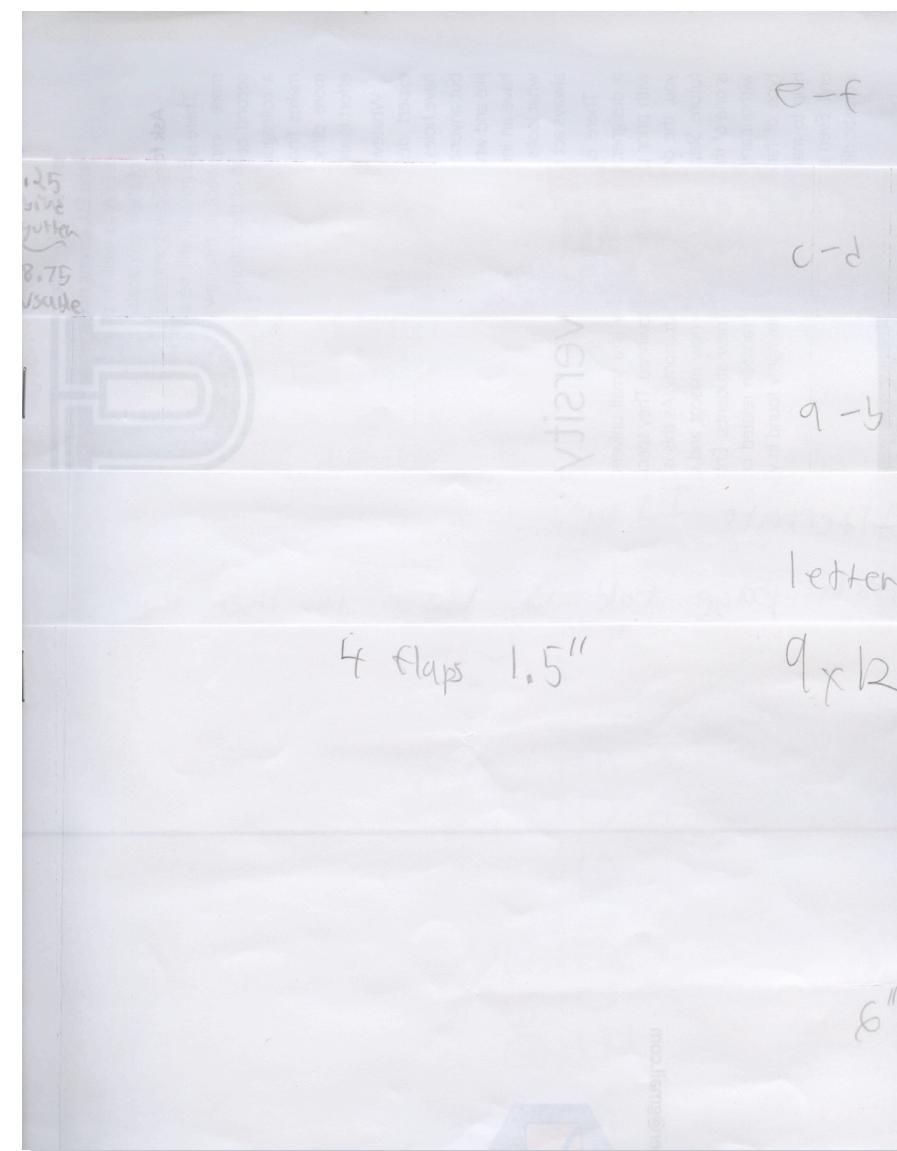
Initial Sketches



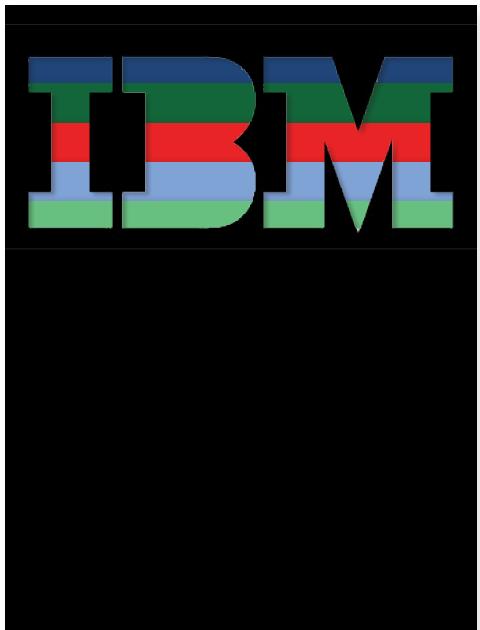
Initial Revisions



First Mockups



Primary Digital Mockups



Style Guide & Final Mockup

IBM 2017 ANNUAL REPORT STYLE GUIDE

Main Color

Secondary Color

Tab Header Neue, Bold 23pt

Typography

ITC LUBLIN GRAPH
Helvetica Neue
(Official IBM Typeface)

BODY TITLE GRAPH, DEMIBOLD 12PT, ALLCAPS
(Body Text, Neus, Regular, 8pt)

TITLE *temolest, seque ipsa ut quo qui tecum fugiatur namus.*

Text *Priusdicti is explascerunt fuga, statim quatuor velloni mincto dolupatam acci into coheren dicero nonsequulas altaepeid aut is ex es ad altas eos dolupatam quis nobis intend offic temo illatur si blam ilquibus alant. Ximpromque cum fugiandant tempore hendele inbarum rest non perputa quatur ad molon que verum endre volupti voluptas et, sum fugiit consed modipit;*

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Graph, Demibold 23pt

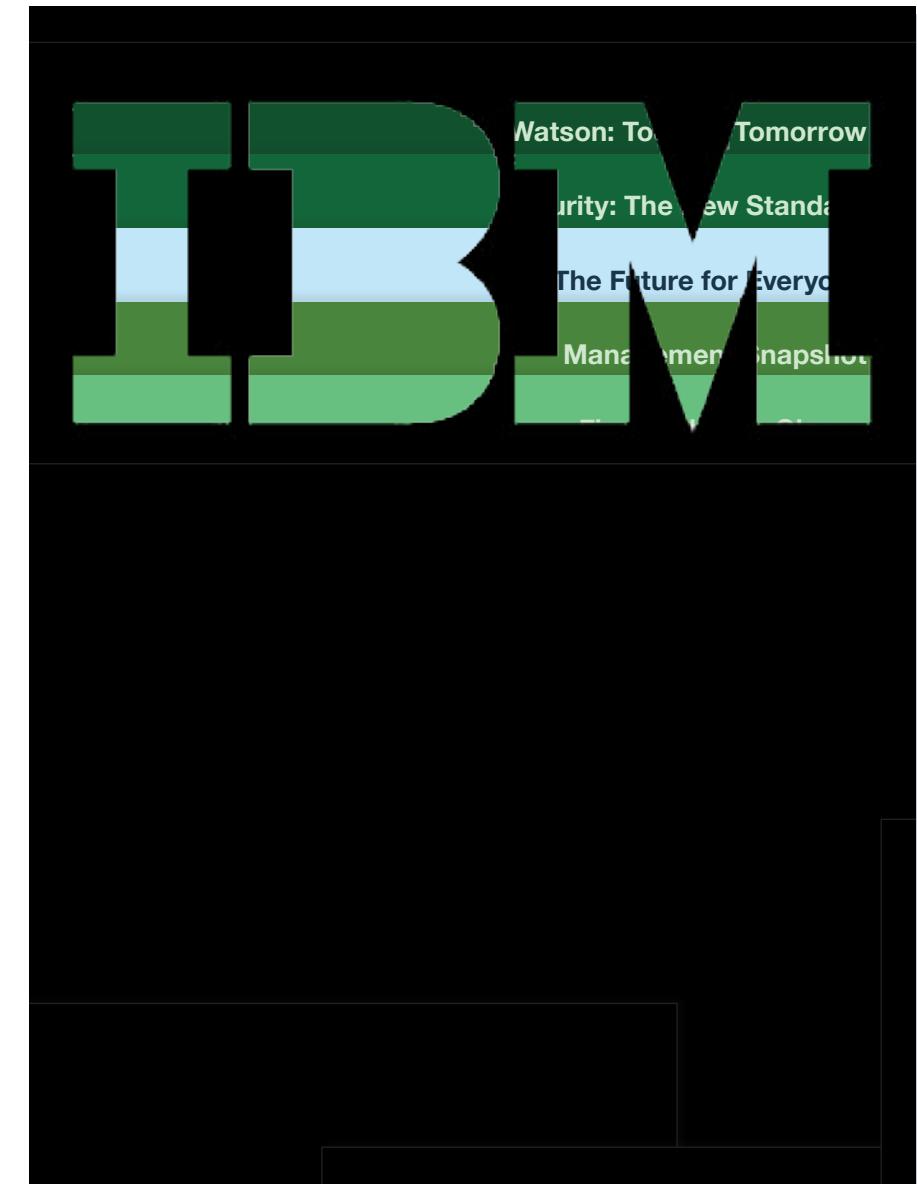
Document Layout
REFER TO
IBM COLOR GUIDE

Photography & Illustration
Clean, Clear, Communicative

Macro Photography of items
Group photos are in situ
Warm Colors as highlights, or muted

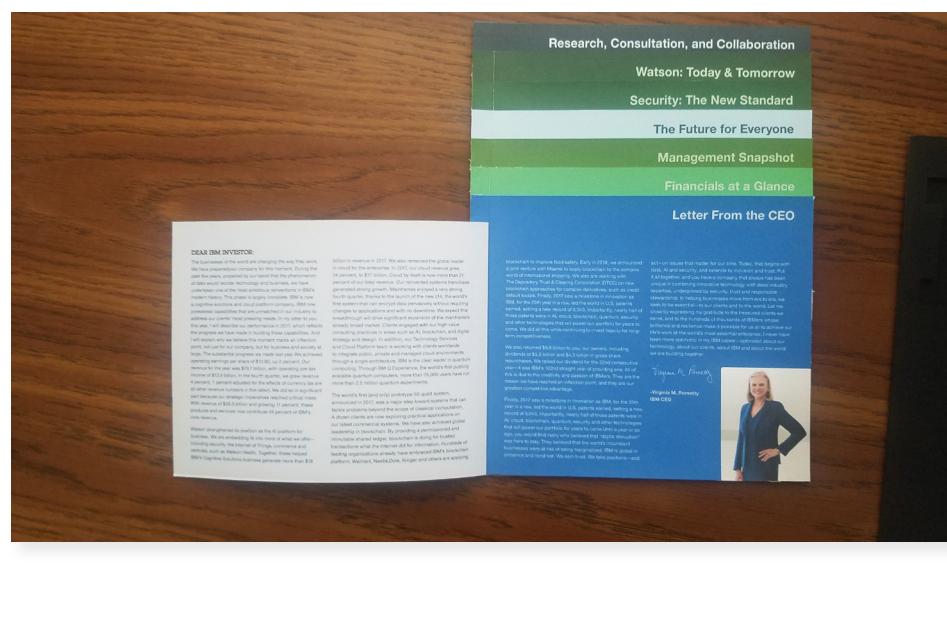
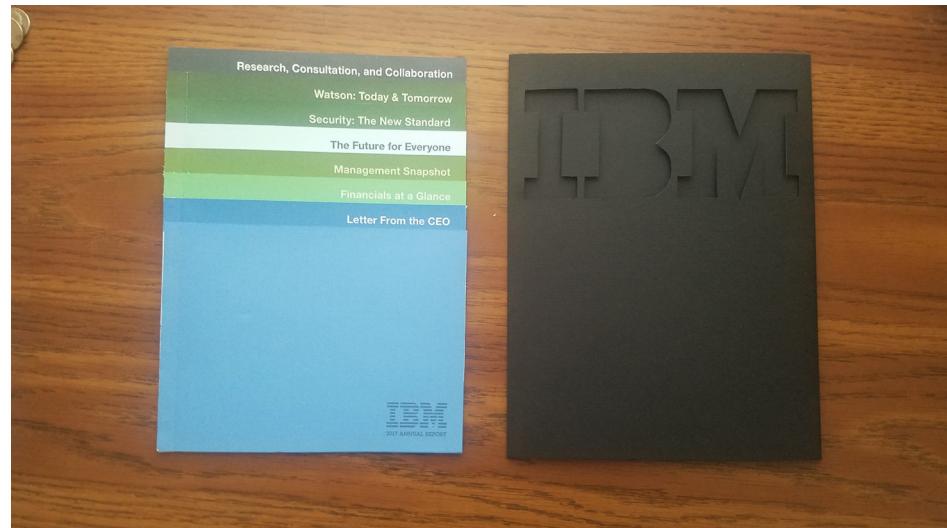
Illustrations
are geometric, yet slightly rounded
Refer to material design, but do not strictly adhere
Stay near IBM Report Colors

Paper Samples



IBM Annual Report

Physical Finals



Final Design

