

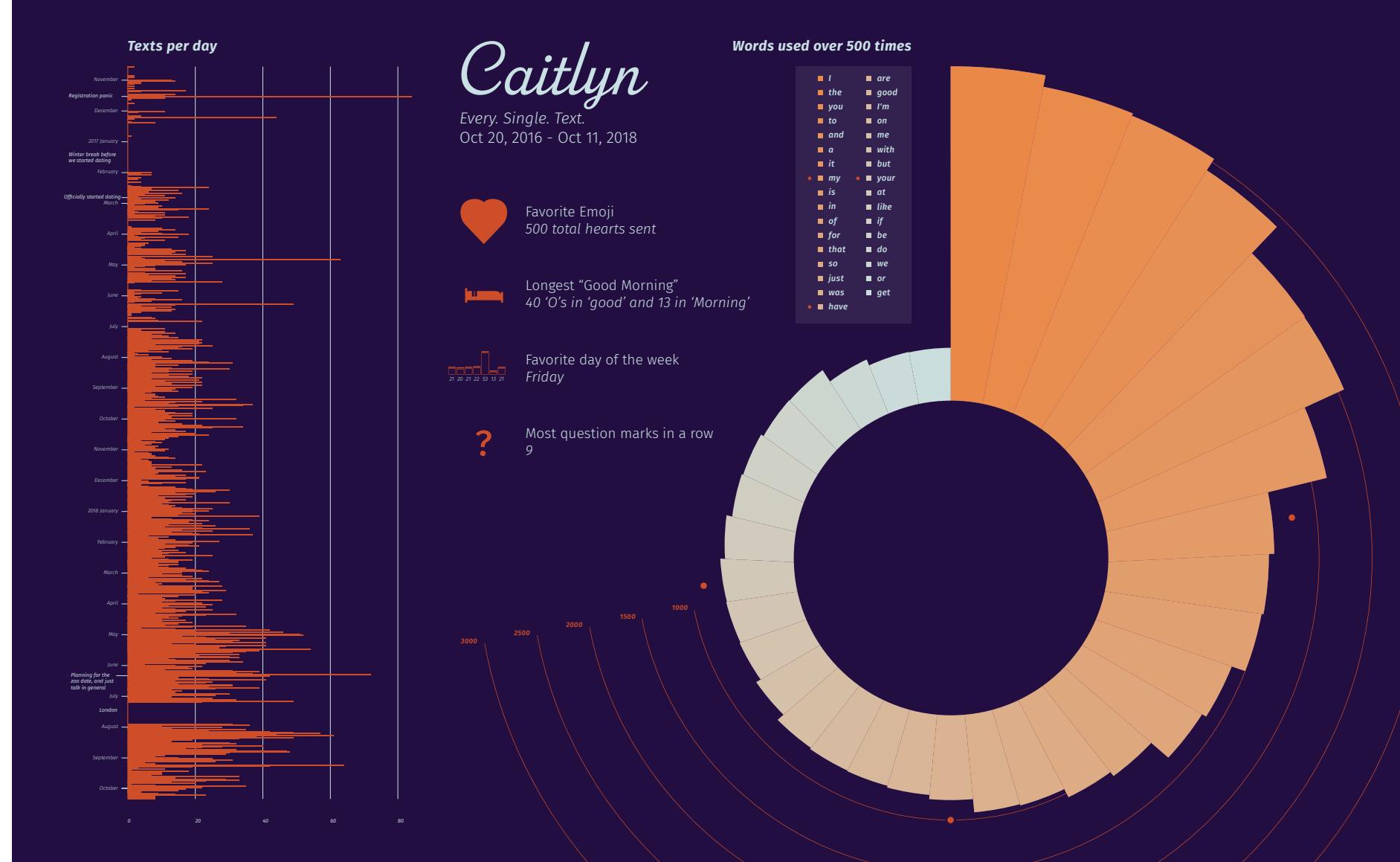
Programming

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.

	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



Background

These designs were part of a 5 week summer program that focused on sustainable design principles in the context of a real-world assignment. This year, the class worked with Buro Happold, an architectural firm based in London, on the planned city of Neom in Saudi Arabia. The class designed the city accounting for all components of a livable civilization: technology, economy, environment, education, community, transportation, infrastructure, agriculture, and tourism. At the end of the course the class had created a presentation for the client.

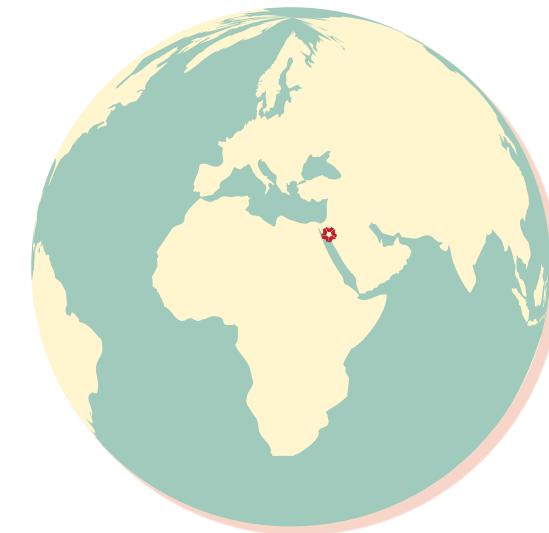
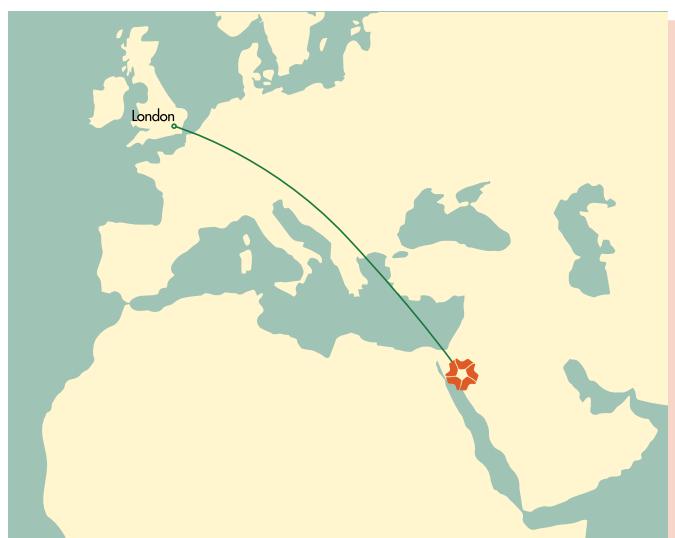
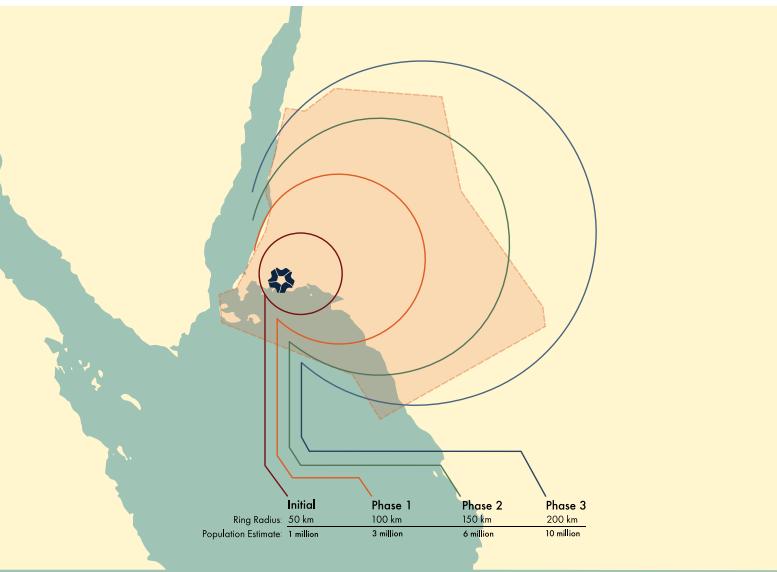
My primary contributions to the final presentation came in the form of helping to write the script and creating the map graphics seen throughout the presentation. This was a collaborative group task on a short time frame, which

meant I was switching jobs based on where I was needed. I also spent ample time researching, gathering photographs, and forming the basic structure of the presentation.

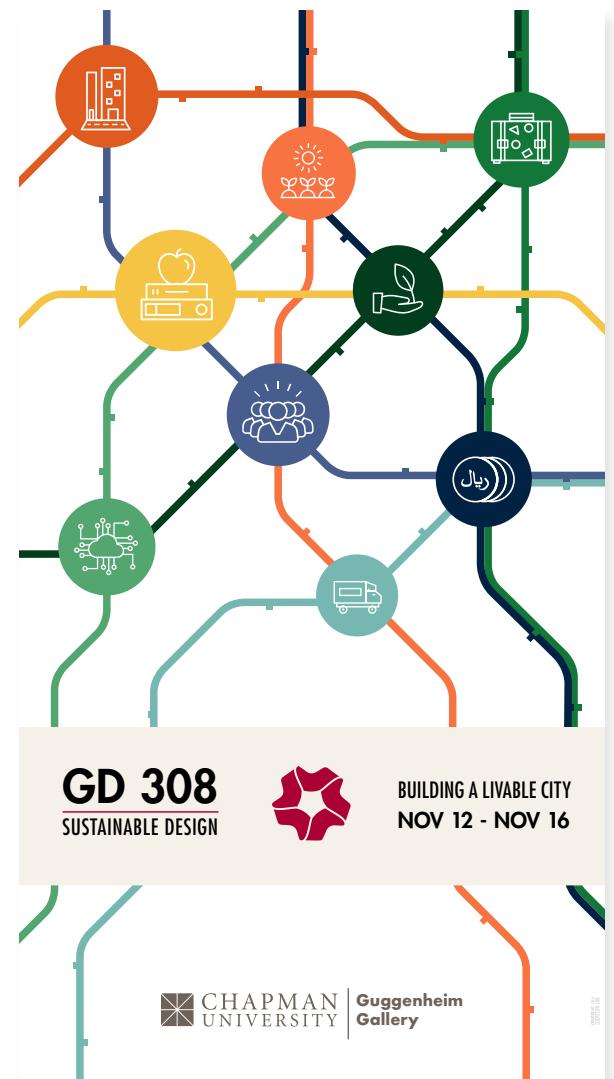
Through my job at Chapman University, I had the opportunity to design a gallery show highlighting the work from the class. I had the responsibility to create the show from the ground up. I planned the gallery out, and created proposals to those who would approve the project.

I acted as a project manager to my co-workers in order to get all the collateral finished and installed in time for the show. My job was to highlight the positive effects of the class to the higher-ups at the university to help secure more subsidized funding for the class in the future, as well as to show off the work done by the students.

Maps



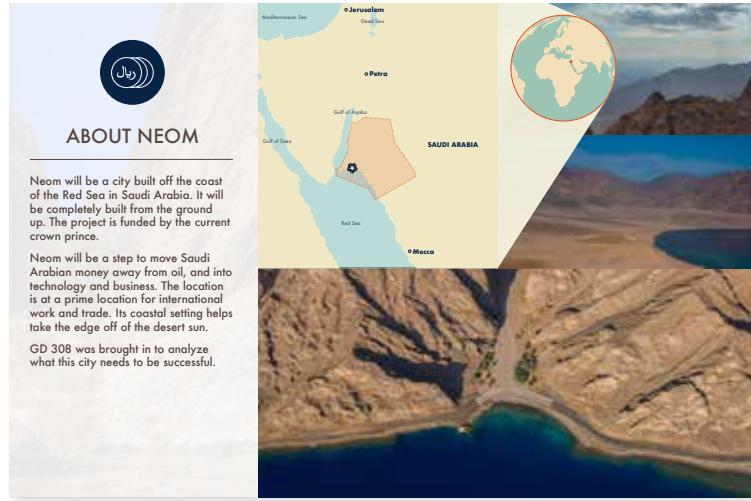
Gallery Advertising Banner



Gallery Pictures



Wall Stations



Timeline



Initial Sketches

SILVER
TRUMPET

THE
SILVER
TRUMPET

*Silver
Trumpet*

the
silver
trumpet

Silver
the
trumpet

The
SILVER
trumpet

Final Design



SILVER
TRUMPET

SILVER
TRUMPET

Silver Foil

SILVER
TRUMPET

Brass Foil

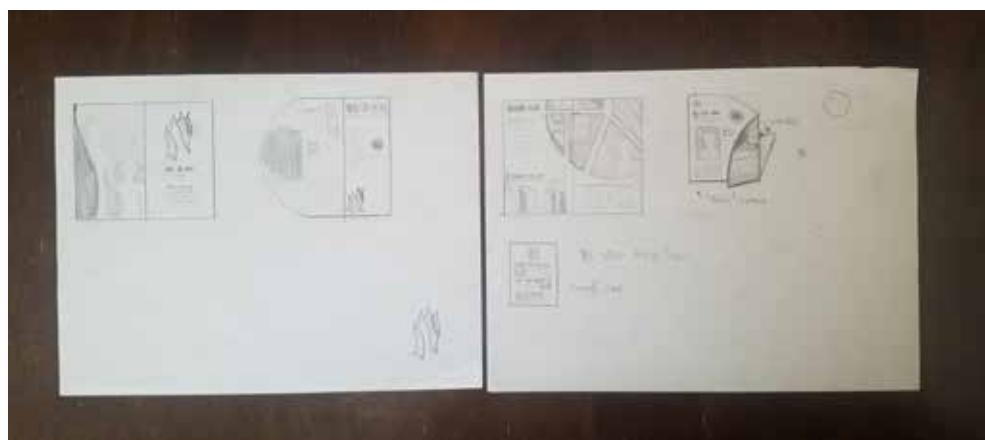
SILVER
TRUMPET

Deep Purple

SILVER
TRUMPET

SILVER
TRUMPET

Initial Sketches

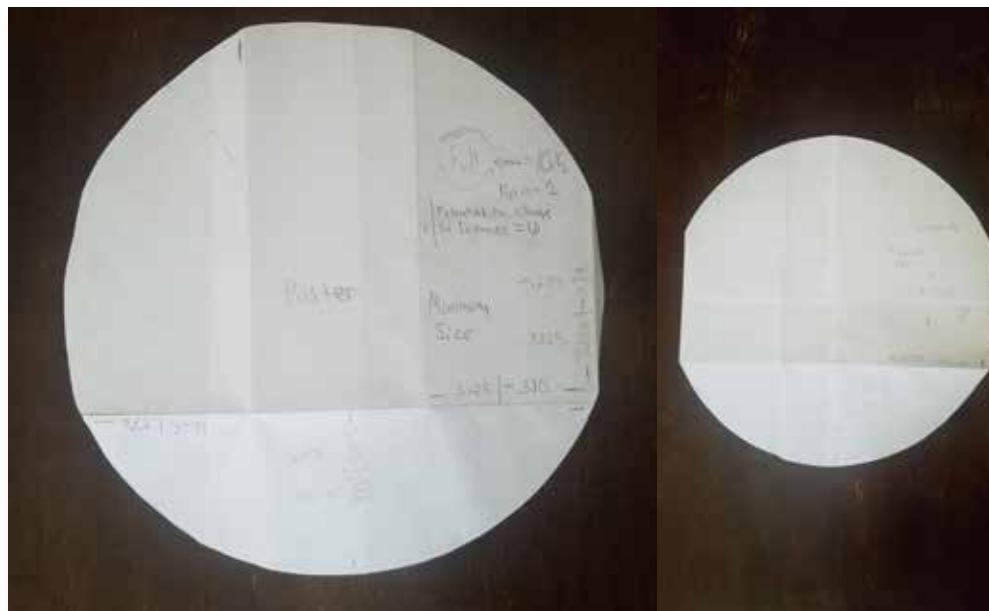


Final Brand



Museum of International Folk Art Rebranding

Brochure/Map Mockups



Final Brochure

MUSEUM OF International Folk Art

Interact with this map and exhibits on the official app. Search MIFA+ on the app store or google play.

Standard Daily Hours
Tuesday - Friday 10AM-5PM
Tours
Tours run every half hour. Tours meet by the information desk in the foyer.
Events
Visit the front desk or check our app and website for information on special events hosted at the museum.
International Street Fair
Join the local folk art community for the International Street Fair. On the First and Third Friday of each month, the community gathers together for an evening of food, fun, and celebrating. Early admission is 15% off.

Contact Information

- Information Desk**
Email: info.mifa@state.nm.us
Phone: 505-476-1200
- Large Group Visits**
Email: leslie.fager@state.nm.us
Phone: 505-476-1217
- School Visits**
Email: patricia.sigala@state.nm.us
Phone: 505-476-1212
- Archives**
Email: barlett.library@state.nm.us
Phone: 505-476-1210

Featured Exhibit: Beadwork Adorns the World
Glass beads are the ultimate migrants. Where they start out is seldom where they end up. No matter where they originate, the cultures that make them into something specific to their own world view.
This exhibition is about what happens to these beads when they are at their final destination. It brings African, American, Asian, Central, Caribbean, the Democratic Republic of Congo, Ghana, Nigeria, South Africa, to Borneo, to Burma, to India, Native North America to Latin America (Mexico, Bolivia to Ecuador). However, this exhibit is not actually about beads, it is about the ways that people use them in beadwork, and what a collective of beads in a garment or an object reveals about the intentions of its makers or users.
According to Guest Curator, Linda Martin Bol, "It is also working to bring the beads back home, and that means that beads in a garment or an object reveals about the intentions of its makers or users." Very few cultures have ever lived in total isolation from other peoples. Contact with others beyond the village allows for new markets and new uses for beadwork.

The Art of Community in Brazil
Wari Tie Dye Tunic
Tortuga de mi Papa
La Flora y Fauna
Modern Day Folk Art and Marketing
My Life in Indigo
Pushkar Painting
Rooted in Tradition
Syrian Folk Artistic Heritage
Why Syria?
Overcast
People Show
No Idle Hands: Tramp Art
Paint Box
Torn Blanket
Dining Set
A Common Bond
Black Rag Doll
Feast of the Pueblo
Plaza de Toros
Beadwork Adorns the World
It's extraordinary how a small glass bead from the island of Murano or the mountains of Bohemia can travel and enter into the culture of a distant land. Explore craft and culture of the world through beadwork.

Standard Daily Hours
Tuesday - Friday 10AM-5PM
Tours
Tours run every half hour. Tours meet by the information desk in the foyer.
Events
Visit the front desk or check our app and website for information on special events hosted at the museum.
International Street Fair
Join the local folk art community for the International Street Fair. On the First and Third Friday of each month, the community gathers together for an evening of food, fun, and celebrating. Early admission is 15% off.

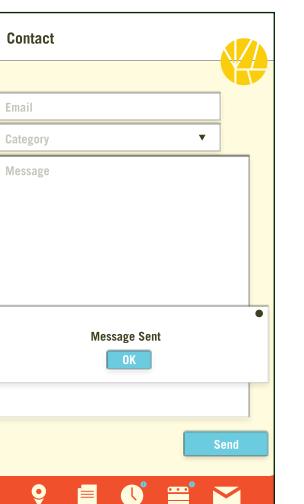
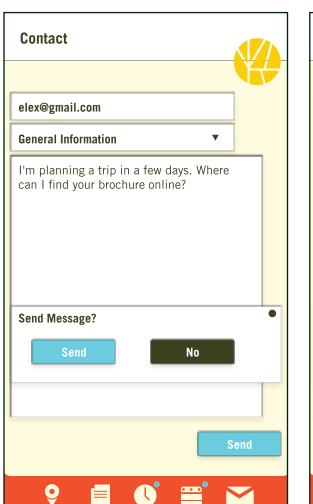
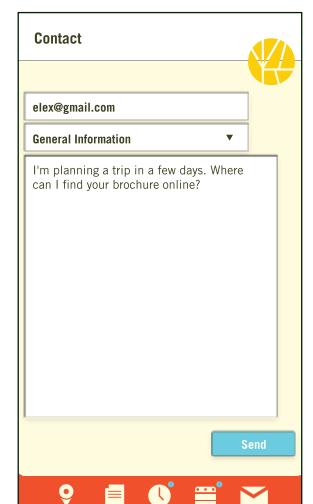
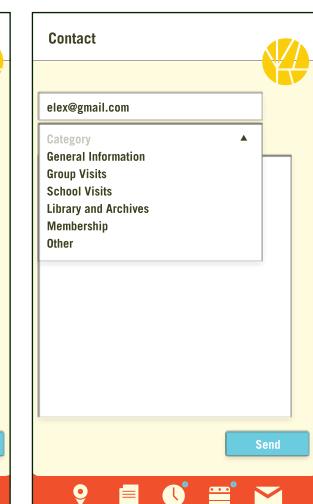
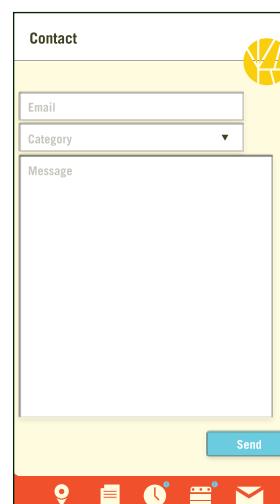
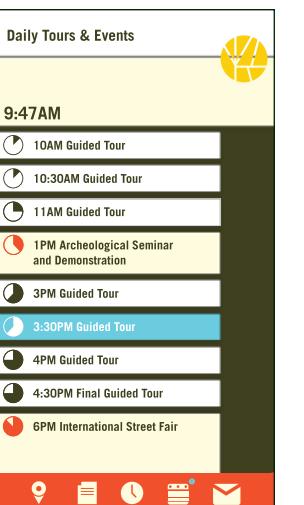
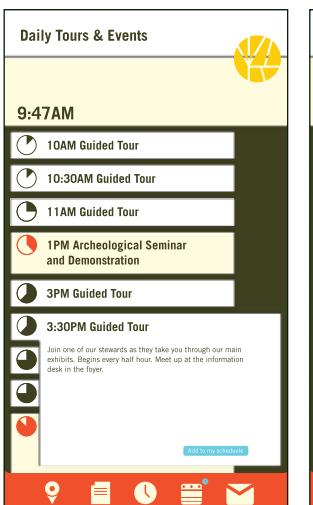
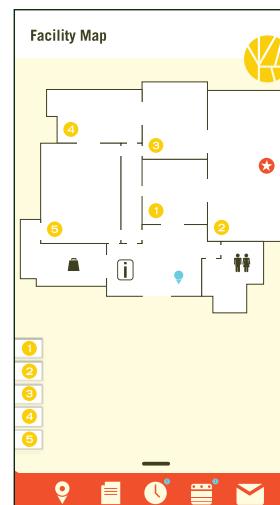
Contact Information

- Information Desk**
Email: info.mifa@state.nm.us
Phone: 505-476-1200
- Large Group Visits**
Email: leslie.fager@state.nm.us
Phone: 505-476-1217
- School Visits**
Email: patricia.sigala@state.nm.us
Phone: 505-476-1212
- Archives**
Email: barlett.library@state.nm.us
Phone: 505-476-1210

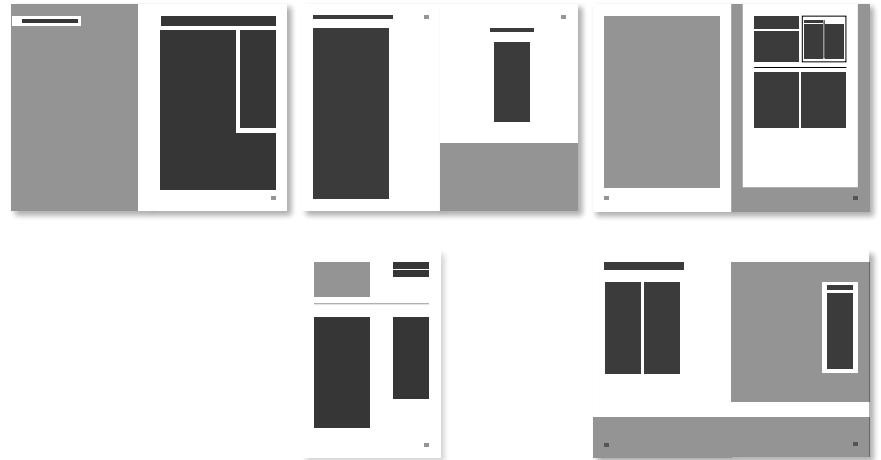
Hanging Banners



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 boil over medium heat. Adjust heat to maintain a strong simmer. Add chicken, cover, and cook, stirring occasionally, until onions are half translucent, about 3 minutes.

To Cook: Place rice in a bowl, stirring and rinsing chicken occasionally, until chicken is no longer pink. Add onions and reduce by about half, 5 to 7 minutes. Remove onions for chicken broth.

Stir In half of scallions and all of onions, then season broth to taste with more soy sauce if desired. The rice should have a balanced sweet-and-salty flavor.

Reduce heat to a bare simmer. Beat eggs lightly with chopsticks in a shallow bowl. Pour eggs onto 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 eggs or 3 minutes for medium-firm.

To Serve: Transfer rice to a single large bowl or 2 individual serving bowls. Top with egg and chicken mixture, pouring any excess broth around the edges. Garnish with remaining half of sliced scallions and vegetables. Serve immediately.

16

Oakodon
(Japanese Chicken and Egg Rice Bowl)

Ingredients

Combine dashi, soy sauce, sake, and sugar in a small saucepan and bring to a boil over medium heat. Adjust heat to maintain a strong simmer. Add chicken, cover, and cook, stirring occasionally, until onions are half translucent, about 3 minutes. Remove onions for chicken broth.

Stir In half of scallions and all of onions, then season broth to taste with more soy sauce if desired. The rice should have a balanced sweet-and-salty flavor.

Reduce heat to a bare simmer. Beat eggs lightly with chopsticks in a shallow bowl. Pour eggs onto 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 eggs or 3 minutes for medium-firm.

To Serve: Transfer rice to a single large bowl or 2 individual serving bowls. Top with egg and chicken mixture, pouring any excess broth around the edges. Garnish with remaining half of sliced scallions and vegetables. Serve immediately.

12

Final Design

Egg Avocado Toast
Left-Hand Egg-and-Herb Avocado

For Sourdough Bread: Heat a dry, medium-sized skillet over medium heat. Add 1 slice of bread to the skillet, then flip it over to toast both sides. Turn the heat down to medium-low, add a few drops of oil, and add the toppings.

Toast: A toaster is the easiest choice, but a dry, medium-sized skillet will do the trick. Heat a dry, medium-sized skillet over medium heat. Add 1 slice of bread to the skillet, then flip it over to toast both sides. Turn the heat down to medium-low, add a few drops of oil, and add the toppings.

Avocado: Slice the egg carefully, add a few drops of olive oil, and place directly onto the bread. If using fresh basil, slice the leaf of the egg with a spoon, then add the basil to the egg. If using dried basil, add the dried basil to the egg and add the basil to the egg.

Herb: Add the basil to the egg, then top the basil with the basil pesto. If using fresh basil, slice the leaf of the egg with a spoon, then add the basil to the egg. If using dried basil, add the dried basil to the egg and add the basil to the egg.

Pesto: Place the egg-and-herb egg onto the avocado pesto and serve it with a garnish of fresh basil.

Sangchu-Geotjeori
Korean Stir-fried Radish

Wash and trim the radish. Wrap the radish in kitchen paper towels and pat dry. If the radish isn't dry, water will seep out of it and it will turn the dish soggy.

Stir-fry: Heat oil, garlic, ginger, onions, radish, fish sauce, and pepper in a large wok over high heat and stir-fry until the radish is tender.

Add the kimchi to the remaining ingredients and stir-fry until the kimchi is heated through.

Serve: With the radish whole and radish kimchi mixed in, it's delicious.

Oakodon
(Japanese Chicken and Egg Rice Bowl)

Ingredients

Combine dashi, soy sauce, sake, and sugar in a small saucepan and bring to a boil over medium heat. Adjust heat to maintain a strong simmer. Add chicken, cover, and cook, stirring occasionally, until onions are half translucent, about 3 minutes. Remove onions for chicken broth.

Stir In half of scallions and all of onions, then season broth to taste with more soy sauce if desired. The rice should have a balanced sweet-and-salty flavor.

Reduce heat to a bare simmer. Beat eggs lightly with chopsticks in a shallow bowl. Pour eggs onto 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 eggs or 3 minutes for medium-firm.

To Serve: Transfer rice to a single large bowl or 2 individual serving bowls. Top with egg and chicken mixture, pouring any excess broth around the edges. Garnish with remaining half of sliced scallions and vegetables. Serve immediately.

Friendly Foods
Side Set

Sangchu-Geotjeori
Korean Stir-fried Radish

Wash and trim the radish. Wrap the radish in kitchen paper towels and pat dry. If the radish isn't dry, water will seep out of it and it will turn the dish soggy.

Stir-fry: Heat oil, garlic, ginger, onions, radish, fish sauce, and pepper in a large wok over high heat and stir-fry until the radish is tender.

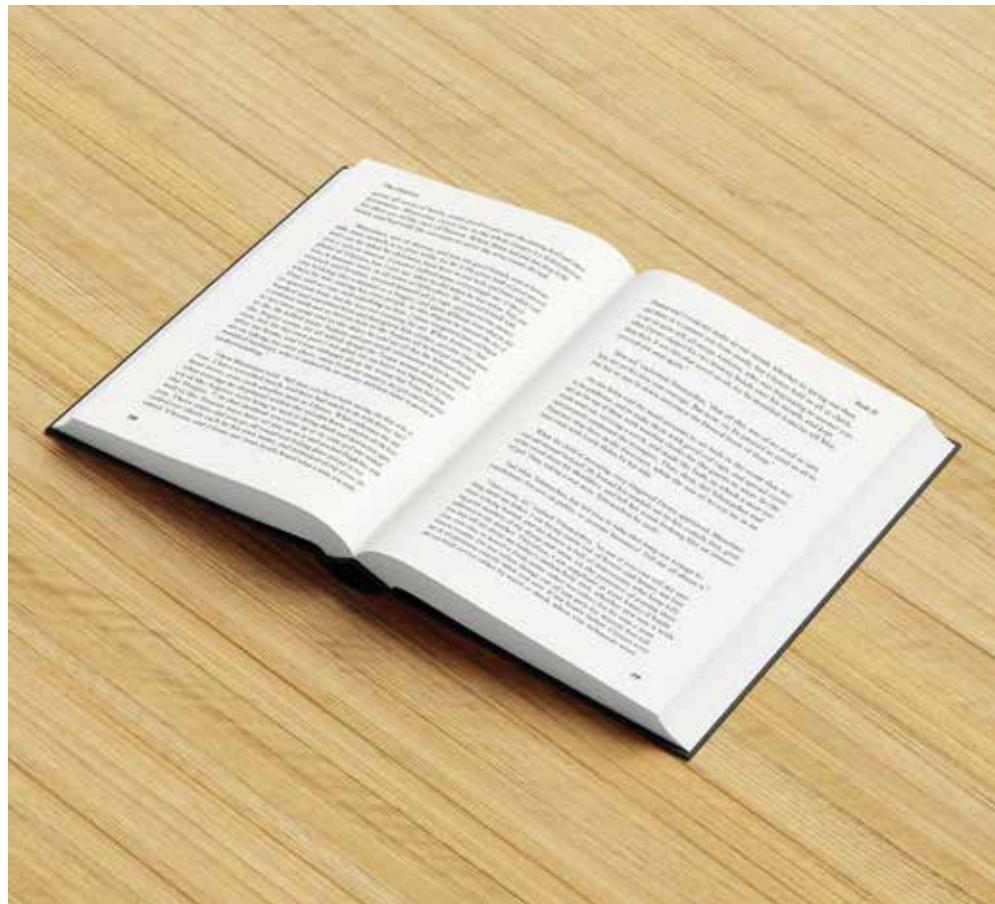
Add the kimchi to the remaining ingredients and stir-fry until the kimchi is heated through.

Serve: With the radish whole and radish kimchi mixed in, it's delicious.

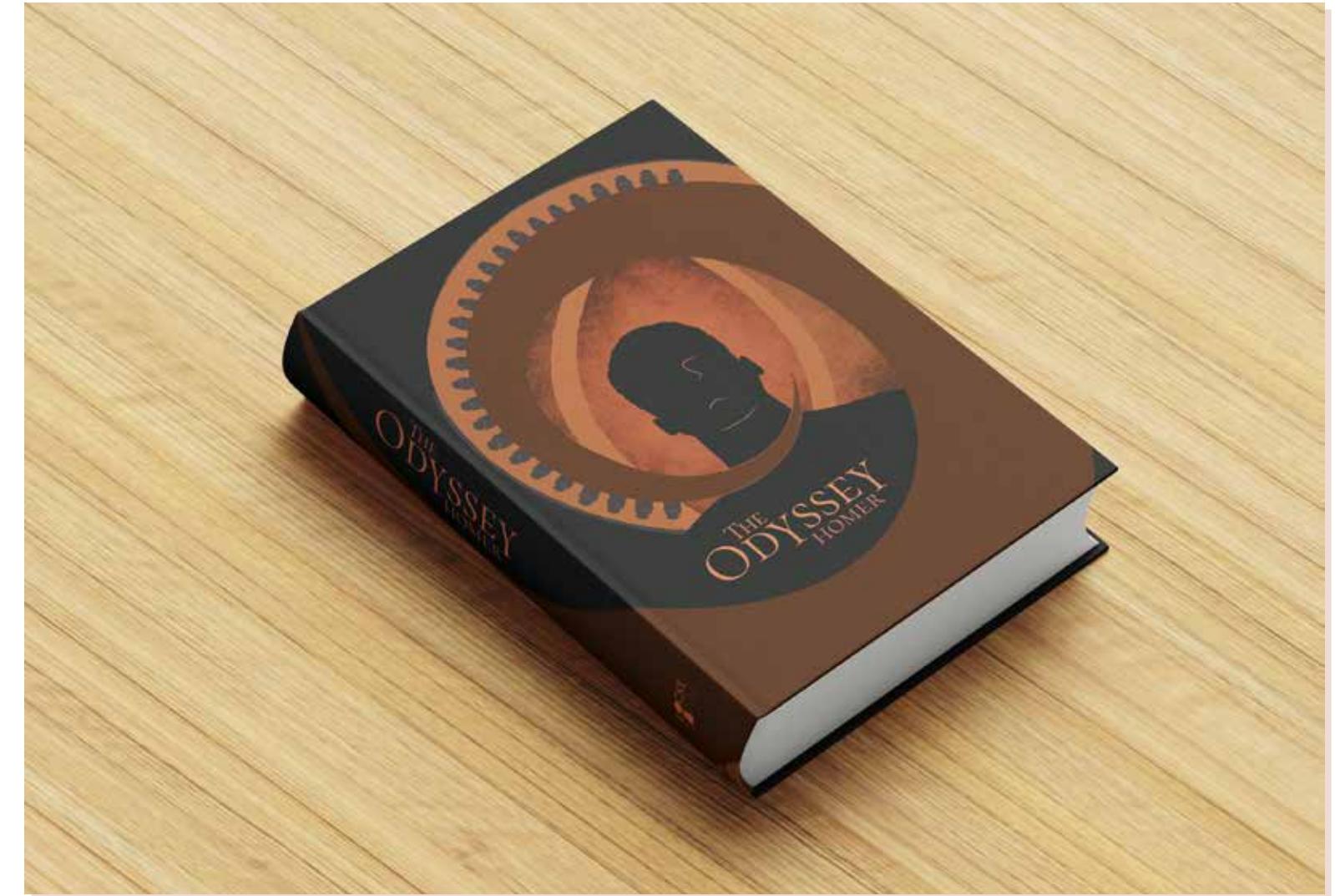
Friendly Foods
Comforting Cuisine

The Odyssey: Cover and Internal Text

Page Layout



Final Design



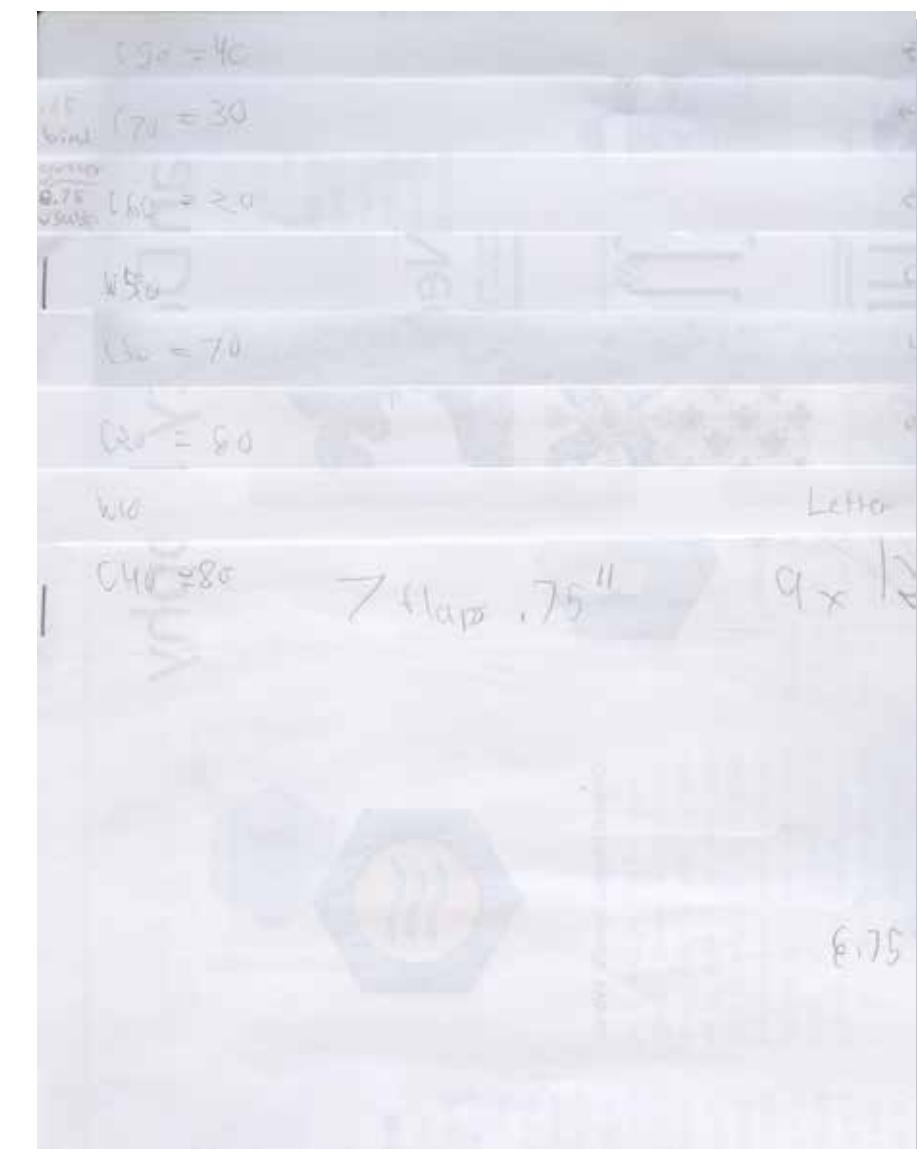
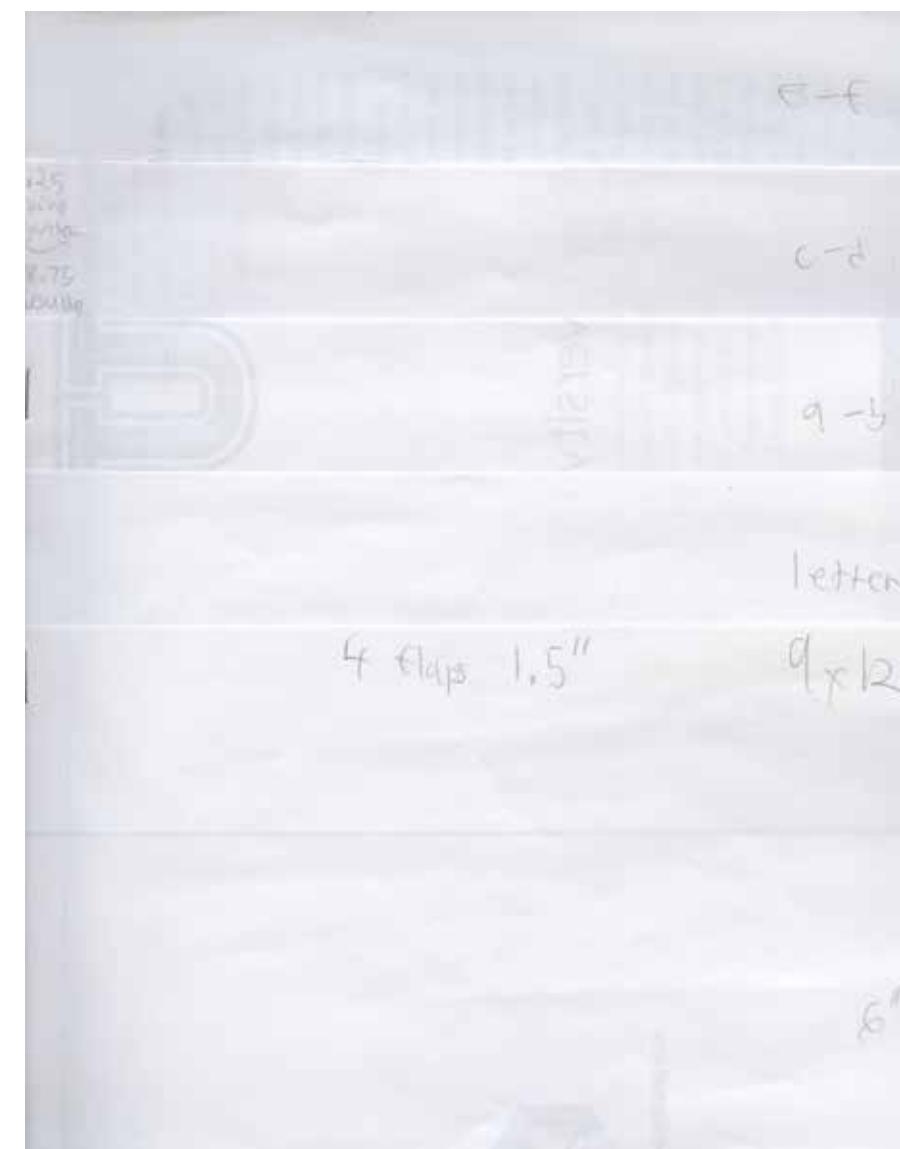
Initial Sketches



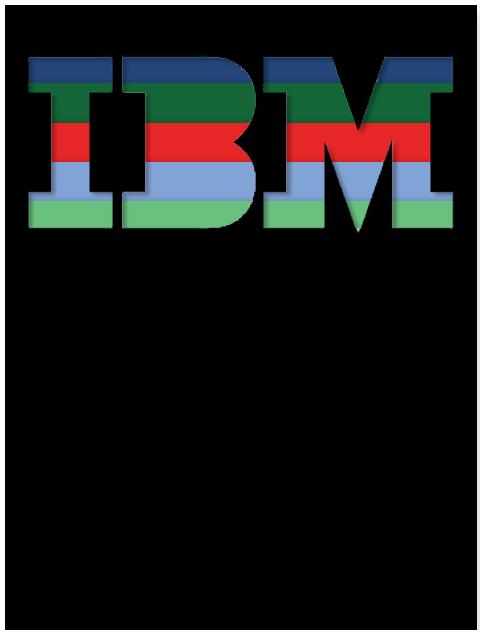
Initial Revisions



First Mockups



Primary Digital Mockups



Style Guide & Final Mockup

IBM 2017 ANNUAL REPORT STYLE GUIDE

Main Color Secondary Color

Typography

BODY TITLE GRAPH, DEMIBOLD 12PT, ALLCAPS
(Body Text, Neus, Regular, 8pt)
PT LUBLIN GRAPH
Helvetica Neue
(Official IBM Typeface)
Large Space After on Body
Titles span body copy, but not across columns.
Space to accommodate for the size of the page (see below)

Tab Header Neue, Bold 23pt

Secondary Title or Pull Quote, Graph, Demibold 23pt

Document Layout
REFER TO IBM COLOR GUIDE

75° I 18" MAX 12"

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

