

# ALEX KIM

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To Whom it May Concern,

Hello, my name is Alex and I am currently an undergraduate student pursuing a BFA in Graphic Design with a concentration in Computation, Technology, and Culture at the Rhode Island School of Design in Providence, Rhode Island. I was reinstated into RISD in the Fall of 2022 after having left the institution in Spring of 2008. I was originally part of the class of 2009 but am currently set to graduate in Winter of 2023.

While my academic career has been quite a winding road, in between leaving RISD and ultimately deciding to return, I had spent almost 12 years building a career in the restaurant industry as a chef. Foregoing culinary school, I went straight into the industry, progressing very quickly from a small restaurant in Durham, North Carolina to the ranks of Michelin restaurants in New York City, San Francisco, and Kyoto, Japan. My experience culminated with the opening of a restaurant for a publicly traded Japanese outdoor company in Portland, Oregon.

The pandemic in 2020 had a very direct impact on the hospitality industry and certainly made many of us reconsider our chosen careers in a time where the food bubble had seemingly come to burst quite suddenly into disarray. While I was continuing to develop the opening of a corporate project which had become delayed as a result, I began to take remote courses at Harvard Extension School in order to lightly consider the idea of furthering my education. I ultimately took their notorious intensive computer science course (CS50) which, although being quite a challenge, was very rewarding. I felt a great satisfaction in being a beginner in a very dynamic and engrossing topic.

With this, I began to realize that my experience in food had actually given me the ability to succeed anywhere, as it gave me the ability to organize, structure, document, plan, and execute. On top of this, it taught me how nuanced working with others really is, be it a team or a client. I began to sense that my unfinished tenure at RISD was something to be revisited. I felt much better equipped and also hungry to push the limits of design and technology within an organization I had come to deeply respect and appreciate.

I am very excited to be at RISD hard at work in reclaiming my career in design. I believe that design is at the forefront of my future and my curiosity towards it is my main driving force. I am focused on becoming a valuable asset to the field of design and am interested in expanding my professional skill set in any way I can.

Sincerely,

Alex Kim  
Graphic Design Undergraduate '23  
Rhode Island School of Design

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## EDUCATION

### RHODE ISLAND SCHOOL OF DESIGN, PROVIDENCE, RI

SEPTEMBER 2006 - MAY 2008 , SEPTEMBER 2022 - DECEMBER 2023

Currently pursuing a BFA in Graphic Design

Concentration in Computation, Technology, & Culture (CTC)

### POMONA COLLEGE, CLAREMONT, CA

SEPTEMBER 2005 - MAY 2006

Liberal Arts Studies

### LANGLEY HIGH SCHOOL, MCLEAN, VA

SEPTEMBER 2005 - MAY 2009

## PROFESSIONAL TRAINING

### MAD ACADEMY, BUSINESS & LEADERSHIP PROGRAM, COPENHAGEN, DENMARK

OCTOBER 2020

Intensive program for rising leaders in the Hospitality and Food Industry focusing on the need for functioning leadership in hospitality. Hosted by MAD Academy from chef René Redzepi and facilitated by chef Magnus Nilsson. Attendee by invite to the inaugural session.

## EXPERIENCE

### UNTITLED.HAUS — FOUNDER & SOLE PROPRIETOR

DECEMBER 2020 - CURRENT

Online store for design, gastronomy, and art related media.

### TAKIBI, SNOW PEAK, INC., PORTLAND, OR - EXECUTIVE CHEF

FEBRUARY 2020 - AUGUST 2021

Opening Chef for flagship restaurant, Japanese brand Snow Peak U.S. Headquarters.

### KIKUNOI HONTEN, KYOTO, JAPAN - STAGIER

SEPTEMBER 2019 - FEBRUARY 2020

Three Michelin Kaiseki Cuisine in Gion-Maruyama. Chef Yoshihiro Murata.

### KAPPO SAKAMOTO, KYOTO, JAPAN - COOK

APRIL 2017 - JULY 2019

One Michelin Kappo Cuisine in the Gion District. Chef Ryuta Sakamoto.

**RINTARO, SAN FRANCISCO, CA - SOUS CHEF**

AUGUST 2015 - MARCH 2017

California-Japanese Cuisine. Chef Sylvan Mishima Brackett.

**BENU, SAN FRANCISCO, CA - COMMIS**

JULY 2014 - AUGUST 2015

Three Michelin Modern Asian. Chef Corey Lee.

**KAJITSU, NEW YORK, NY - LINE COOK**

AUGUST 2012 - FEBRUARY 2014

Two Michelin Shojin Ryori, Kaiseki Cuisine. Chef Ryuta Ueshima.

**LANTERN, CHAPEL HILL, NORTH CAROLINA - LINE COOK**

JULY 2011 - JULY 2012

**YAMAZUSHI, DURHAM, NORTH CAROLINA - COOK**

MAY 2010 - JUNE 2011

**INTERNSHIPS**

**NARU SOBA, HAMAMATSU, SHIZUOKA PREFECTURE, JAPAN - STAGIER**

AUGUST 2017

Internship at a soba restaurant.

**SOBA RA, HONJO, SAITAMA PREFECTURE, JAPAN - STAGIER**

FEBRUARY 2016

Internship at a rural soba restaurant by invitation of author Nancy Singleton Hachisu.

**MAINE SEAWEED, STEUBEN, ME - INTERN**

APRIL 2014 - JULY 2014

Harvesting and processing of various Atlantic Seaweeds.

**ROMERO FARMS, DIXON, NM - INTERN**

MARCH 2009 - SEPTEMBER 2009

Internship at an organic farm in Northern New Mexico.

**AWARDS & HONORS**

**WASHOKU WORLD CHALLENGE, 8TH COMPETITION**

DECEMBER 2020

Finalist + Winner for an International Japanese Cuisine Competition organized by the Japanese Ministry of Agriculture, Forestry, and Fisheries.