

ALEX KIM

PROVIDENCE, RI, USA
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ALXK.IO

A designer in user experience (UX) & interaction design (IxD) with an interest in human-computer interaction (HCI) + machine learning (ML).

EDUCATION

RHODE ISLAND SCHOOL OF DESIGN - RISD

Providence, Rhode Island | Expected May 2023

BFA Graphic Design, Honors

Concentration in Computation, Technology, and Culture

POMONA COLLEGE

Claremont, California | 2005 - 2006

Liberal Arts Studies

DEVELOPMENT

HARVARD EXTENSION SCHOOL - UNDERGRADUATE CODING CERTIFICATE

Online | January 2022 - December 2023

A three course certificate for the foundational understanding of computer science and the art of programming through the use of algorithms, data structures, resource management, and software engineering through Java, R, Python, C, C++, PHP, JavaScript, Swift, and SQL.

INTERACTION DESIGN FOUNDATION (IxDF) - UX & INTERACTION DESIGN

Online | March 2023 - Current

UX design and interaction design certificates courses.

The Brain and Technology: Brain Science in Interface Design

Perception and Memory in HCI and UX

Human-Computer Interaction: The Foundations of UX Design

MAD ACADEMY - LEADERSHIP & BUSINESS - INTENSIVE PROGRAM

Copenhagen, Denmark | October 2020

Intensive program for rising leaders in the Hospitality and Food Industry at the MAD campus in Copenhagen, Denmark from chefs René Redzepi (Noma) and Magnus Nilsson (Fäviken).

EXPERIENCE

KITA LABO - SOLE PROPRIETOR

Online | February 2023 - Current

An experimental design & engineering lab working at the intersection of human-computer interaction, machine learning, and cognition. Focus in interfaces and systems that support functions such as creativity, critical thinking, motivation, attention, communication, learning, and physical/emotional regulation.

UNTITLED.HAUS - SOLE PROPRIETOR

Online | 2020 - Current

Specialty online store for curated design, gastronomy, and art related media.

CHEF - KAISEKI & MODERN FINE DINING

New York, NY | San Francisco, CA | Kyoto, Japan | 2010 - 2021

Extensive career in fine-dining restaurants spanning from New York City (2-Michelin Kajitsu), to San Francisco (3-Michelin Benu, Rintaro) and Kyoto, Japan (1-Michelin Kappo Sakamoto, 3-Michelin Kikunoi Honten). Served as the opening Executive Chef for Japanese outdoor company Snow Peak's flagship restaurant at their North American headquarters in the Pacific Northwest consulting with all corporate C-Suite members, CEO, and shareholders.

AWARDS

WASHOKU WORLD CHALLENGE 8TH COMPETITION 2020 - FINALIST

Japanese Ministry of Agriculture, Forestry and Fisheries & The Japanese Culinary Academy

Recognized as a finalist for an international Japanese cuisine competition. Six finalists were chosen out of 200 applicants with no final winner due to the pandemic.

Aired on NHK World Japan.

<https://youtu.be/uwp0TB5PdEI>

OTHER

MAINE SEAWEED - INTERN

Steuben, Maine | April 2014 - July 2014

Intern to Larch Hanson harvesting Atlantic seaweed & sea vegetables on the coast of Maine.

ROMERO FARMS VIA WWOOF - INTERN

Dixon, New Mexico | March 2009 - September 2009

Intern to Matt Romero via World Wide Opportunities for Organic Farming (WWOOF).

RELEVANT SKILLS

PROGRAMS + SOFTWARE

Adobe After Effects

Adobe Photoshop

Adobe Illustrator

Adobe InDesign

Cinema 4D

KeyShot

Blender

Glyphs

Figma

PROGRAMMING

JavaScript

Wolfram

Python

HTML

CSS

C

LIBRARIES

Three.js

WebGL

ml5.js

p5.js

TOOLS

TensorFlow - Google Cloud

Mathematica

Processing

LEARNING:

Material Design

Flutter

Swift