ALEX KIM

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SUMMARY

A designer + programmer focused on computation and machine learning. Currently exploring creative coding/generative design with Processing/p5.js. Working with three-dimensionality on the web with Three.js. Building experience in ML through generative modeling and adversarial learning (GANs) in TensorFlow.

A former chef of over a decade with experience at Michelin-starred restaurants in New York City, San Francisco, and Kyoto, Japan. Transferable skills from my previous career include the ability to iterate and communicate creative ideas and solutions; the ability to create and deploy systems to manage complex tasks. As a chef I have been mentioned in Bon Appétit, Eater, and Hypebeast US/Japan.

EDUCATION

RHODE ISLAND SCHOOL OF DESIGN, PROVIDENCE, RHODE ISLAND
SEPTEMBER 2006 - MAY 2008 , SEPTEMBER 2022 - MAY 2023
Currently pursuing a BFA in Graphic Design.

POMONA COLLEGE, CLAREMONT, CALIFORNIA
SEPTEMBER 2005 - MAY 2006
Liberal Arts Studies

CERTIFICATES & PROFESSIONAL TRAINING

GOOGLE UX DESIGN PROFESSIONAL CERTIFICATE
AUGUST 2022 - CURRENT (EXPECTED COMPLETION : SUMMER 2023)
UX foundations and experience with wireframes, prototypes, and user research.

UNDERGRADUATE CODING CERTIFICATE, HARVARD EXTENSION SCHOOL
JANUARY 2022 - CURRENT (EXPECTED COMPLETION : SUMMER 2023)
A three course certificate for the foundational understanding of computer science and the art of programming through the use of algorithms, data structures, encapsulation, resource management, and software engineering through Java, R, Python, C, C++, PHP, JavaScript, Swift, and SQL.

MAD ACADEMY, BUSINESS & LEADERSHIP PROGRAM, COPENHAGEN, DENMARK
OCTOBER 2020
Intensive program for rising leaders in the Hospitality and Food Industry at the MAD campus in Copenhagen, Denmark from chef René Redzepi of restaurant Noma and chef Magnus Nilsson. The program helps professionals to confront the challenges of managing a team and running a business with a focus on group dynamics and team development, conflict resolutions, financial trouble-shooting, and understanding one's own leadership style in tandem with developing both the everyday practices and the long term vision that a thriving business requires. Attendee by invite to the inaugural cohort from an international pool of applicants.

RELEVANT SKILLS

Adobe Photoshop, Adobe Illustrator, Adobe InDesign, After Effects, Figma, Keyshot, HTML, CSS, Javascript, Processing, p5.js, TensorFlow, ml5.js, WebGL, Three.js.

WORK EXPERIENCE

UNTITLED.HAUS — OWNER
DECEMBER 2020 - CURRENT
Online store for design, gastronomy, and art related media.

SNOW PEAK, INC., PORTLAND, OREGON - EXECUTIVE CHEF
FEBRUARY 2020 - AUGUST 2021
Opening chef for Japanese brand Snow Peak's flagship restaurant 'takibi' at their 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, CALIFORNIA - SOUS CHEF
AUGUST 2015 - MARCH 2017
California-Japanese Cuisine. Chef Sylvan Mishima Brackett.

BENU, SAN FRANCISCO, CALIFORNIA - 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.