

# ALEX KIM

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KITALABO.IO  
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A designer & creative in user experience (UX) and Interface Design (IxD) interested in Human-Computer Interaction (HCI) and machine learning (ML).

## EDUCATION

### RHODE ISLAND SCHOOL OF DESIGN - RISD

Providence, Rhode Island | Expected May 2023  
BFA in Graphic Design, Honors

### POMONA COLLEGE

Claremont, California | 2005 - 2006  
Liberal Arts Studies

## DEVELOPMENT

### THE BRAIN & TECHNOLOGY: BRAIN SCIENCE IN INTERFACE DESIGN (IxDF)

Online | March 2023 - Current  
UX/Interaction design certificate course via the Interaction Design Foundation (IxDF).

### PERCEPTION AND MEMORY IN HCI AND UX (IxDF)

Online | February 2023 - Current  
UX/Interaction design certificate course via the Interaction Design Foundation (IxDF).

### HUMAN-COMPUTER INTERACTION: THE FOUNDATIONS OF UX DESIGN (IxDF)

Online | February 2023 - Current  
UX/Interaction design certificate course via the Interaction Design Foundation (IxDF).

### 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.

### 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 chef René Redzepi (Noma) and chef Magnus Nilsson (Fäviken).

## EXPERIENCE

### KITA LABO - OWNER & SOLE PROPRIETOR

Online | February 2023 - Current  
Experimental studio for UX, Interface Design, HCI, and machine learning research & practice.

### UNTITLED.HAUS - OWNER & 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. There were six finalists out of 200 applicants with no final winner for this year due to the pandemic conditions.  
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  
m5.js  
p5.js

### TOOLS

TensorFlow - Google Cloud  
Material Design  
Mathematica  
Processing

### LEARNING:

React Native  
Flutter  
Swift