

ALEX KIM

PROVIDENCE, RI, USA
AKIM06@RISD.EDU
HTTPS://ALXK.IO

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, Expected May 2023

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 of restaurant Noma and chef Magnus Nilsson. Attendee to the inaugural cohort from an international pool of applicants (<3% accepted).

EXPERIENCE

UNTITLED.HAUS - OWNER

Providence, Rhode Island | 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 2020 - FINALIST

Japanese Ministry of Agriculture, Forestry and Fisheries & 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
ml5.js
p5.js

TOOLS

TensorFlow - Google Cloud
Material Design
Mathematica
Processing

LEARNING:

React Native
Flutter
Swift