



Hail O'Donnell

graphic/web designer

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“ Queer alternative graphic designer with a passion for detail and layout. I am a New York based designer focusing on alternative and retro design, illustration, and typography. My goal is to find unique, creative, and fun solutions to any design concept presented to me and expand my knowledge of the design field. ”

Bio

## SUNY COBLESKILL

Graphic design

Bachelor of Science 3.9 GPA

Graphic Design Candidate

Expected graduation Dec 2021

Graphic Design Tutor

Fall 2021 Semester

Education



## Skills

InDesign, Illustrator, Photoshop, Bridge, Premiere, HTML & CSS, Javascript, Design Composition, Color theory knowledge, Abstract and 3D art experience.

Other skills: Attention to detail, Experience storing and displaying art pieces, Shop management, Cooking, Saxophone, Photography, videography, Exotic Animal Rehabilitation.

## Graphic Designer

2019 – 2020

A special project conducted by the SUNY Cobleskill NAMA club to create an executive summary for competition.

## Responsibilities

- Assisted and prepared detailed design compositions.
- Created and followed brand guidelines for web and print design.
- Served as staff photographer for internal and external events.
- Implemented efficient workflows and processes.
- Performed detailed work in an accurate and organized manner.
- Coordinated self-made deadlines with team members.
- Communicated with illustrators and structural engineers.
- Maintained all graphic design equipment and software.
- Followed directions and remained on task with minimal supervision.
- Visualized and executed conceptual ideas within set guidelines.
- Collaborated with various departments during course of project.
- Presented ideas and design concepts to clients for approval.
- Reviewed projects for brand consistency, accuracy and design excellence.
- Worked with clients to create a product that exceeds their needs and expectations.

## Peppino's Pizza

Co-manager | 2014 – 2021

Restaurant based in Duanesburg that is family owned and operated.

## Responsibilities

- Cashiering and waitressing.
- Packaged menu items and checked for quality and consistency.
- Greeted guests and fellow employees in a friendly, courteous manner.
- Managed budgeting by providing justifications and documentation.
- Ensured safety and proper handling of dishes, glassware and utensils.
- Took initiative in problem-solving.
- Demonstrated knowledge of menu and specials to customers.
- Remained in control and composed during high-stress situations.
- Addressed guest concerns and worked with staff to resolve issues.
- Placed accurate orders and monitored timing of dining experience.
- Demonstrated excellent communication and interpersonal skills, both written and verbal.