

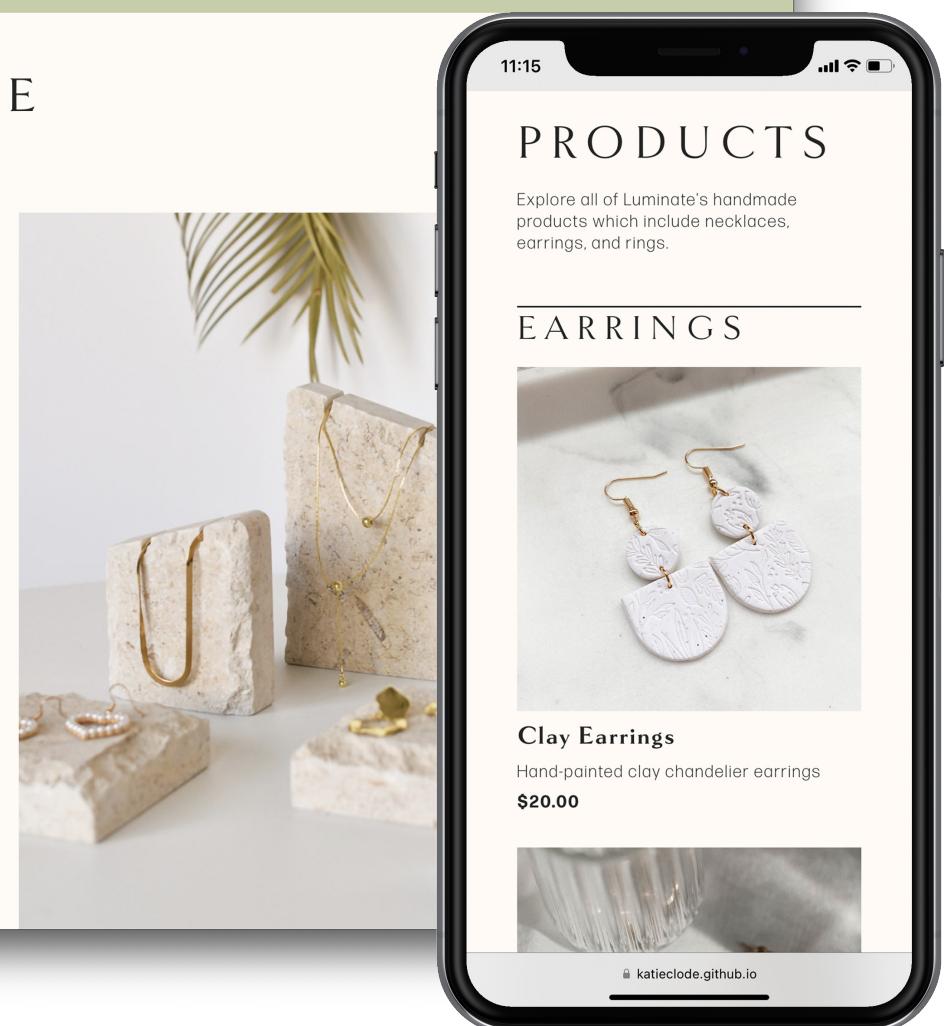
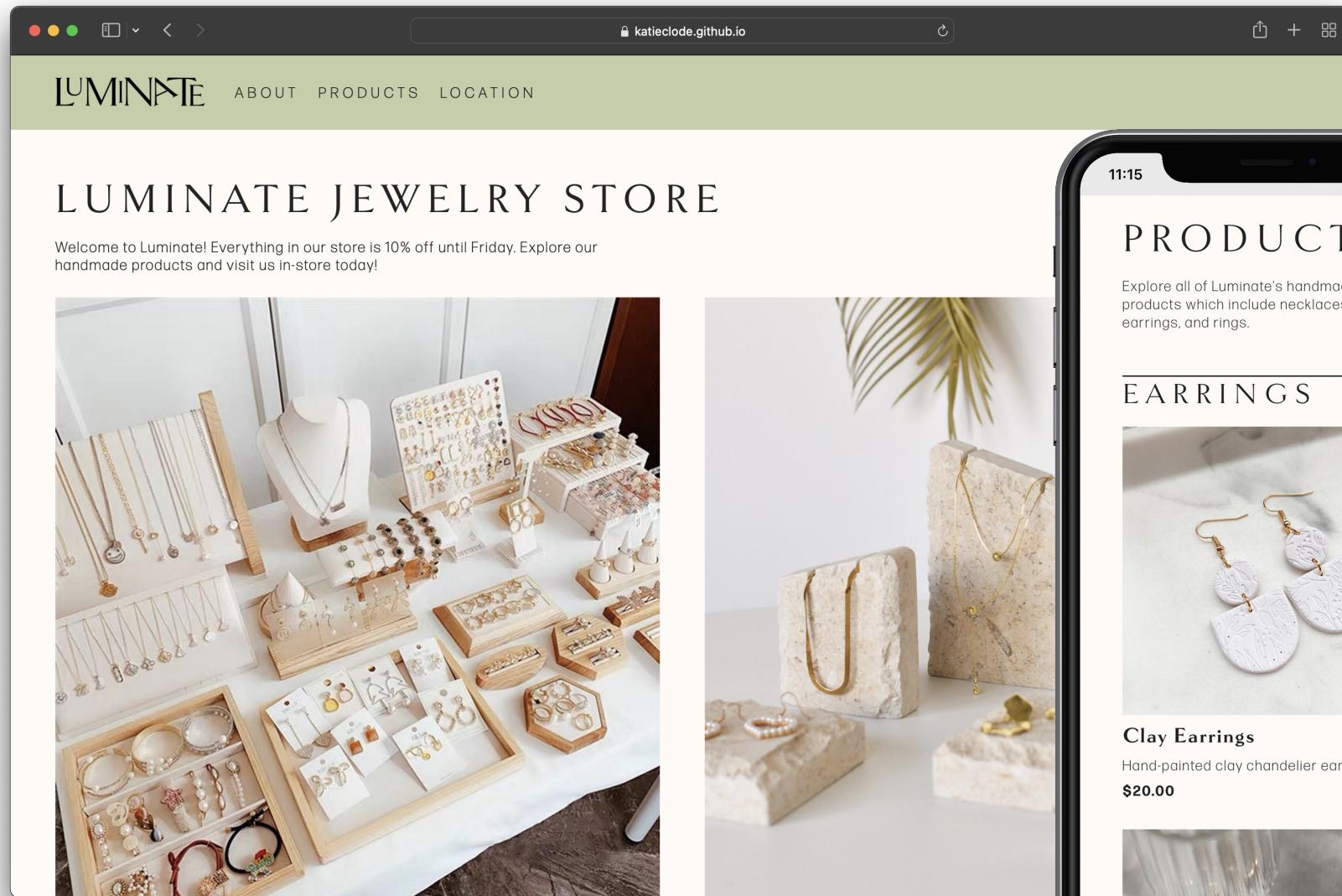


**Portfolio • 2022**

**K A T I E   C L O D E**

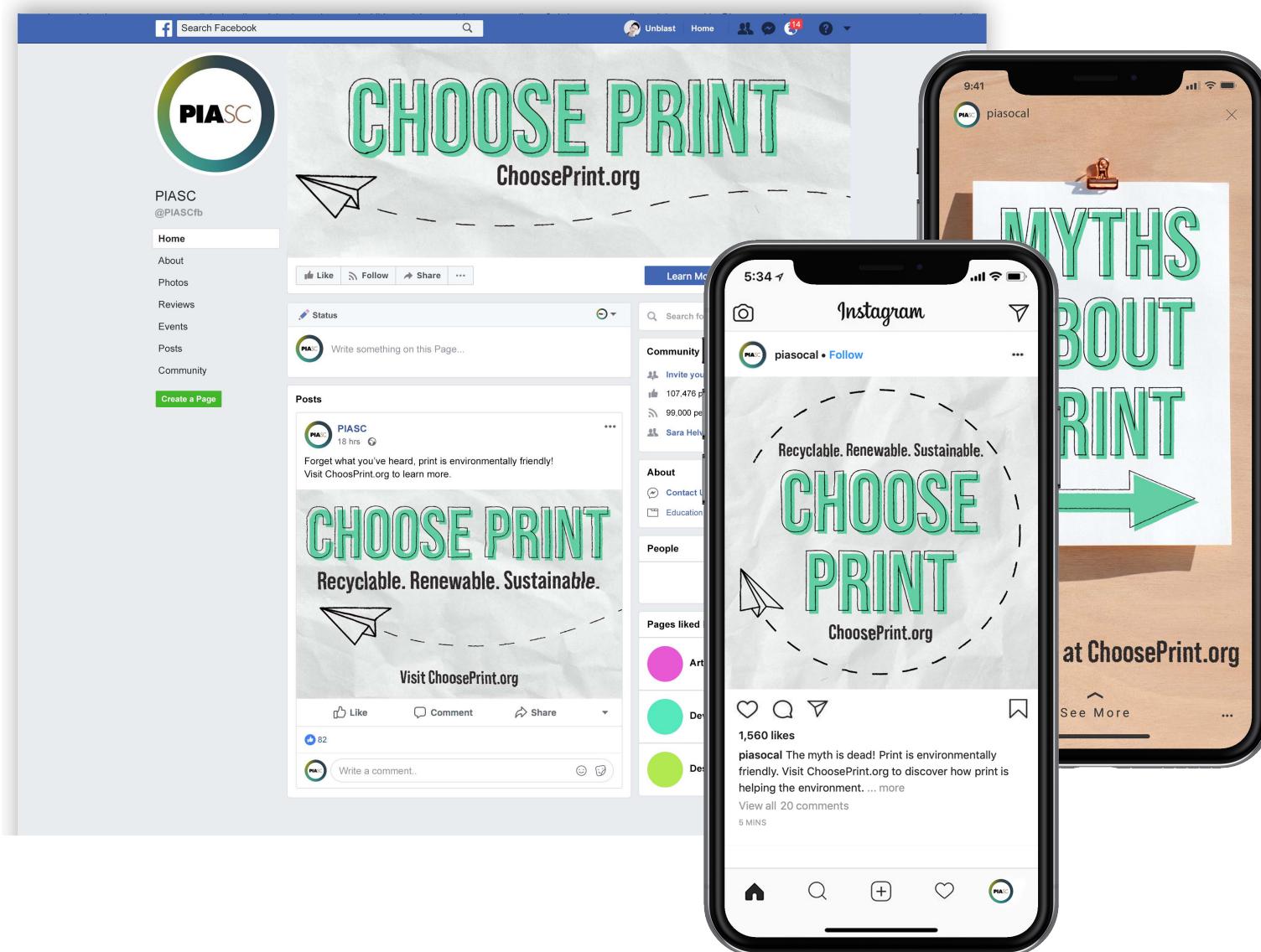
# Luminate Website Design

Luminate is a fictitious jewelry store based in San Luis Obispo. I designed and coded a website using HTML and CSS for the business that can be viewed on both desktop and mobile devices.



# PIASC Social Media Campaign Competition

I created a cross-platform social media campaign for ChoosePrint.org using Illustrator and Photoshop. This was a statewide competition for college students held by PIASC.



# Recipe Book Spread

I designed a recipe book spread including a front and back cover for Chef John's Lemon Bar recipe. I used my own photography and created the document in InDesign.

The image shows a spread from a recipe book. The left page features a photograph of lemon bars on a plate next to a glass of pink lemonade. Below the photo is the title "Chef John's Lemon Bars" and the yield information "Yield: 1 8x8-inch pan, 16 bars". It also includes the total time "Total Time: 1 hour 40 minutes". The right page contains the "Ingredients" and "Directions" for the recipe. The "Ingredients" section is split into two columns: "Lemon Layer" and "Shortbread". The "Directions" section is numbered 1 through 6. The entire spread is set against a background of several stacked copies of the same recipe page, creating a sense of volume.

**Chef John's Lemon Bars**

**Yield:** 1 8x8-inch pan, 16 bars  
**Total Time:** 1 hour 40 minutes

**Ingredients**

**Lemon Layer**

2 eggs, large	1 cup all-purpose flour
1 egg yolk, large	½ cup unsalted butter, room temperature
1 cup white sugar	½ cup confectioners' sugar
2 tablespoons all-purpose flour	¼ teaspoon vanilla extract
½ cup freshly squeezed lemon juice	¼ teaspoon salt
1 tablespoon freshly grated lemon zest	
1 teaspoon confectioners' sugar	

**Shortbread**

1 cup all-purpose flour	1 cup all-purpose flour
½ cup unsalted butter, room temperature	½ cup confectioners' sugar
¼ teaspoon vanilla extract	
¼ teaspoon salt	

**Directions**

1. Place an oven rack into middle position in oven and preheat oven to 350°F (175°C). Lightly oil an 8x8-inch baking dish.
2. Place 1 cup flour and butter in a mixing bowl and mash with the back of a spatula or wooden spoon until thoroughly combined. Mix in ½ cup confectioners' sugar, vanilla extract, and salt; mash mixture together until mixture looks like a slightly crumbly cookie dough.
3. Moisten your fingers with a little water and press dough into bottom of prepared baking dish. Use a fork to prick holes all over the crust.
4. Bake crust on center rack in the preheated oven until crust edges are barely golden brown, 22 minutes.
5. Beat eggs and egg yolks together in a bowl; whisk in white sugar and 2 tablespoons flour until smooth. Add lemon juice and lemon zest; whisk for 2 minutes. Pour lemon custard over crust.
6. Bake on center rack until custard is set and top has a thin white sugary crust, 25 minutes. Let cool completely before cutting into bars. Dip knife into very hot water, run around the edge, and cut into 16 squares. Dust cookies with 1 teaspoon confectioners' sugar.

# Playing Card Deck Design

I designed an entire deck of cards using Illustrator to create the graphics and InDesign to composite each card into a print-ready file.



# University Graphic Systems

During my internship at University Graphic Systems, I designed two stickers and a mug using Illustrator.

