



Work In Progress



I create.

I experiment.

I learn.

Beginnings

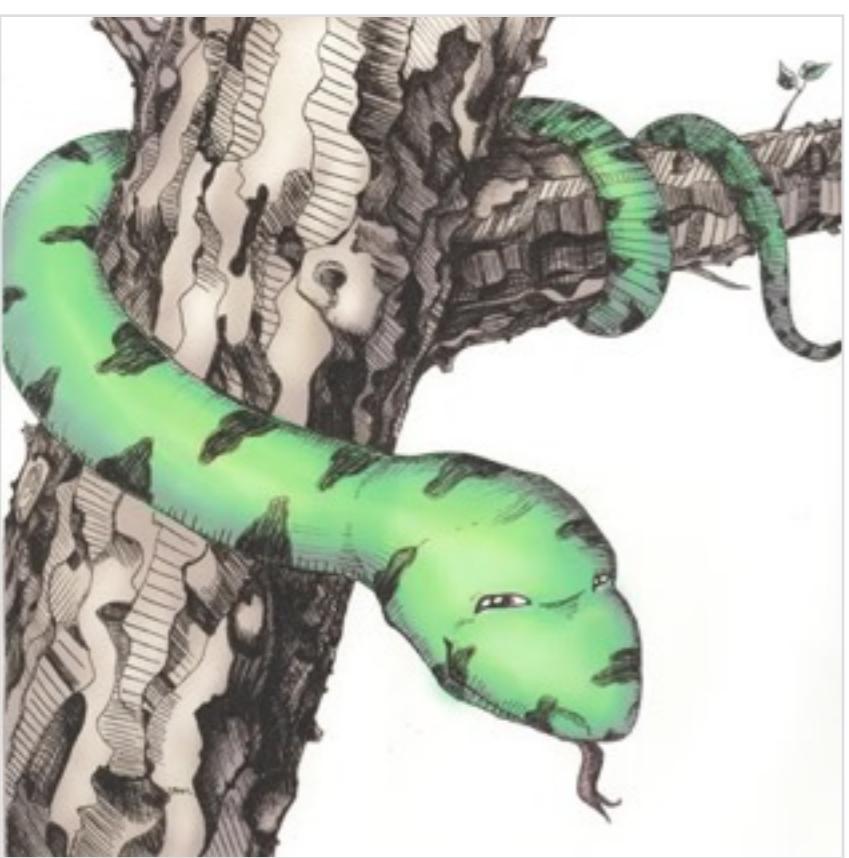
MATH IS FUN



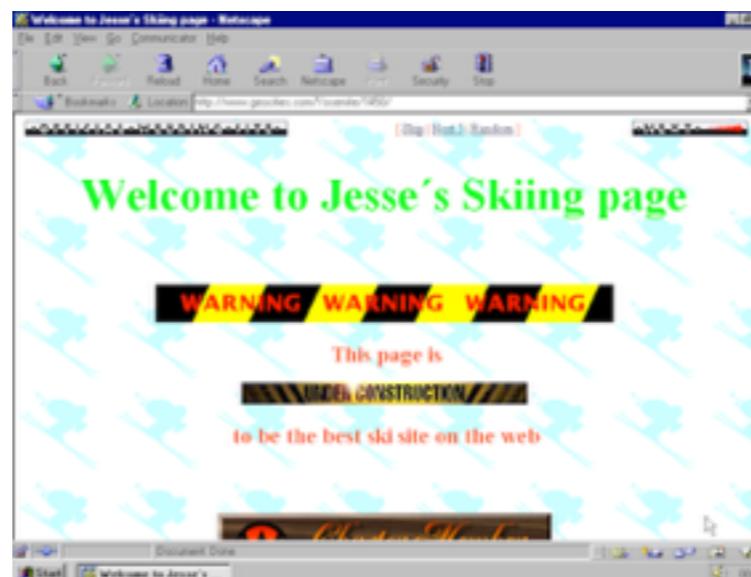
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STANFORD
UNIVERSITY

STANFORD PRE-COLLEGiate STUDIES
Education Program for Gifted Youth







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Looking at the everyday differently

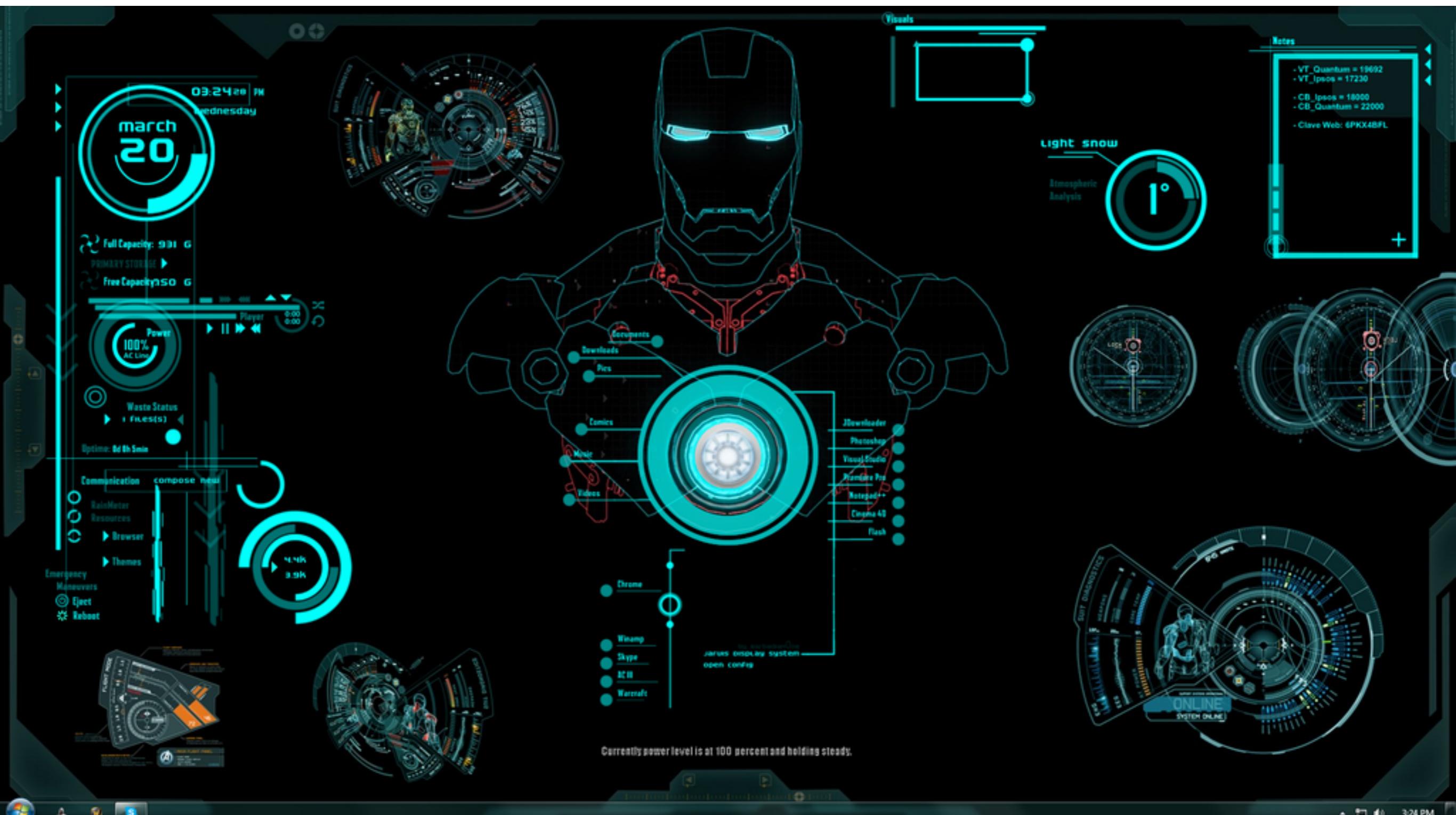


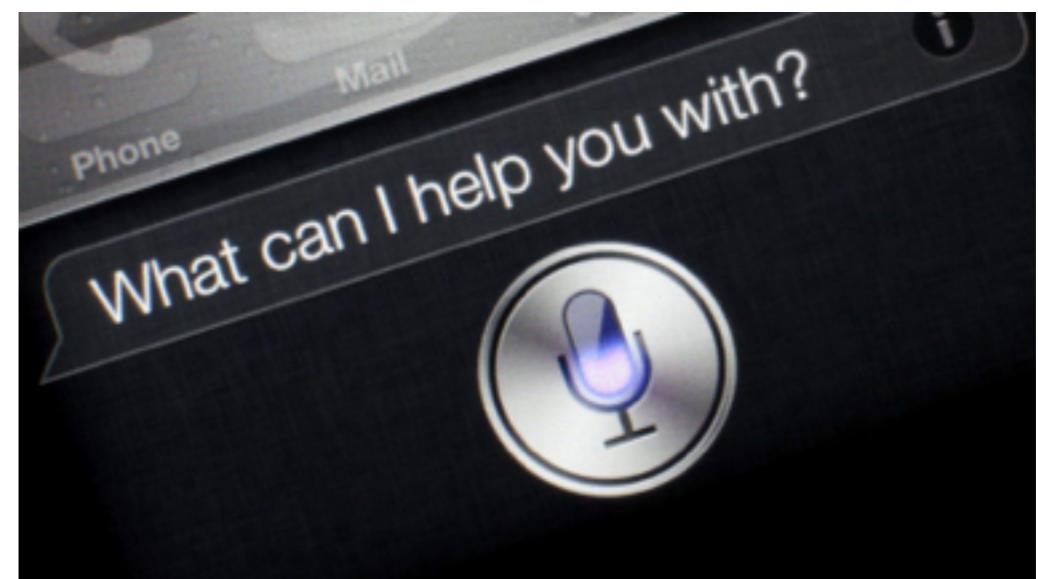
I studied **Computer Science**
Interned as a software engineer
Now, my career is in design

Current Project

What is artificial intelligence?

Why is it important?



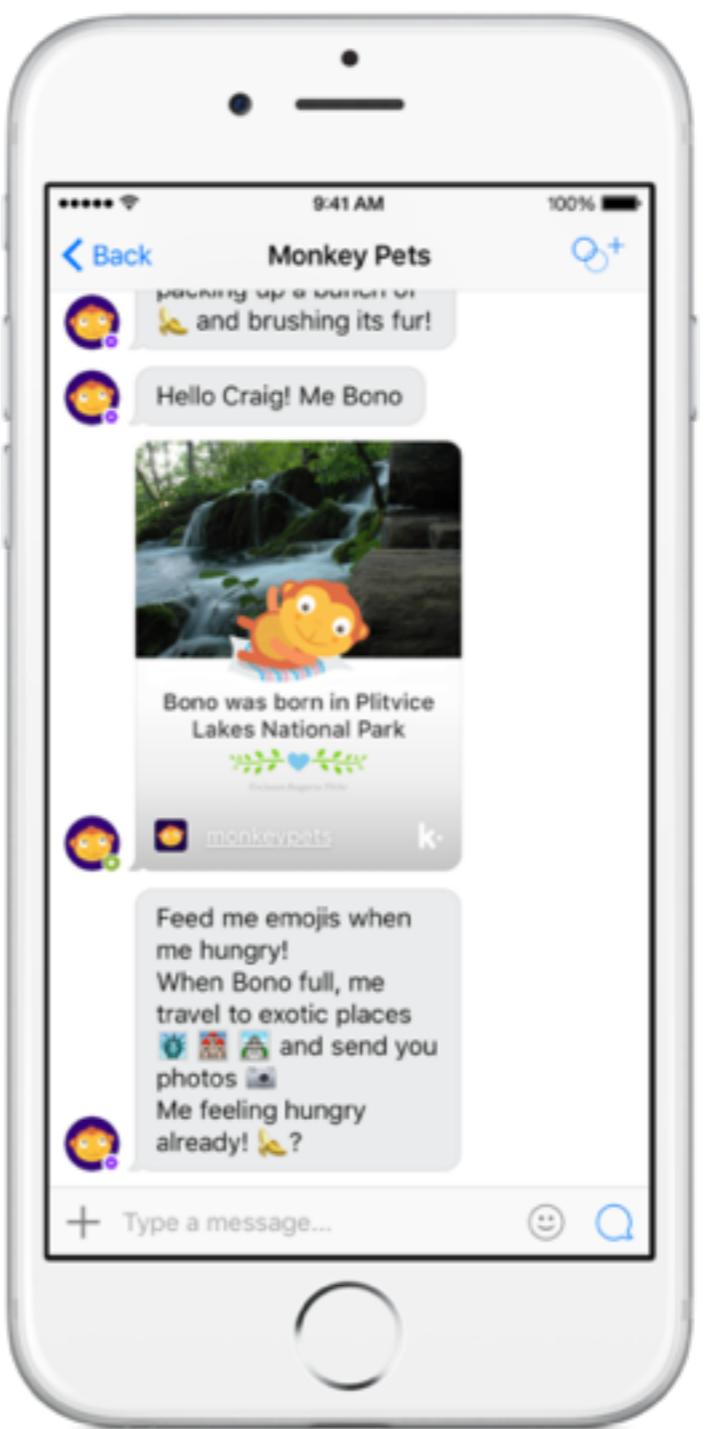
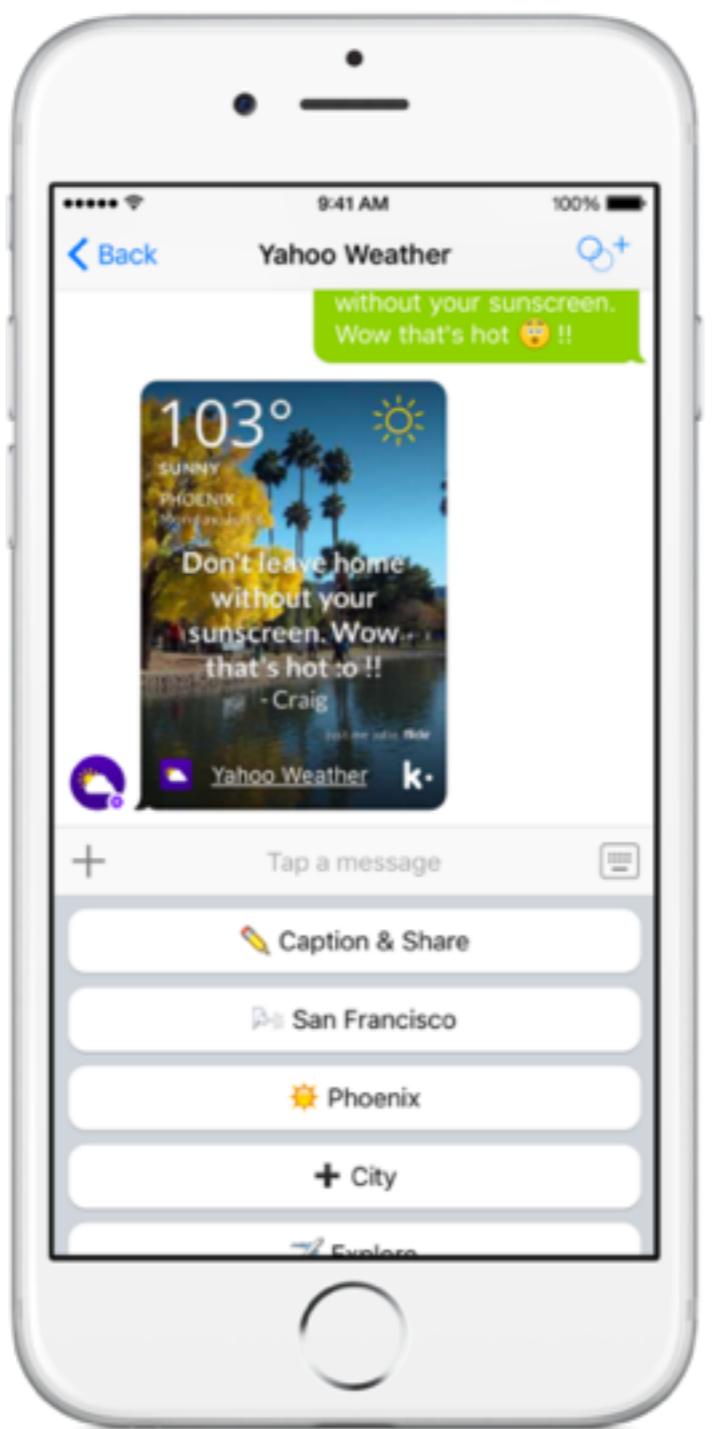




Hey computer, what's
the weather today?

In 10 minutes, it's
going to rain in
Mountain View, CA.

Don't forget to wear
a raincoat! 😊





My Craft

Outside of Work

EGG TEXTURES

temperature, not time, determines the texture of an egg when cooked. The visual chart below tracks the dramatic effects that just a few degrees' increase in temperature has on the white and the yolk. Around 60 °C / 140 °F, the white begins to become opaque, whereas the yolk is not firmly

solid until 74 °C / 165 °F, which is our favorite temperature to replace hard-boiled eggs. Individual preferences vary; with modern equipment, you can dial in a core temperature and consistently hit the texture you like best, from pasteurized but raw, to moist and jammy, to brittle and dry.



Whole egg: white and yolk set, best bet for whole egg

Egg white: just set

Egg yolk: just solid

medium-boiled; elastic
moderately firm
moist

hard-boiled
firm
tender

rigid
very firm
slightly dry; greening begins

rigid
rubbery
dry; greening increases

solid
brittle, rubbery
powdery; more greening

solid
very brittle and rubbery
very powdery; a lot of greening



Conclusion

I'm a work in progress.

Create.

Experiment.

Learn.

Thank you.

