

NICOLAS WONG

PORT FOLIO



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PORTFOLIO (RESPONSIVE)

Adobe XD, Visual Code Studio (HTML5, CSS3, & JS)

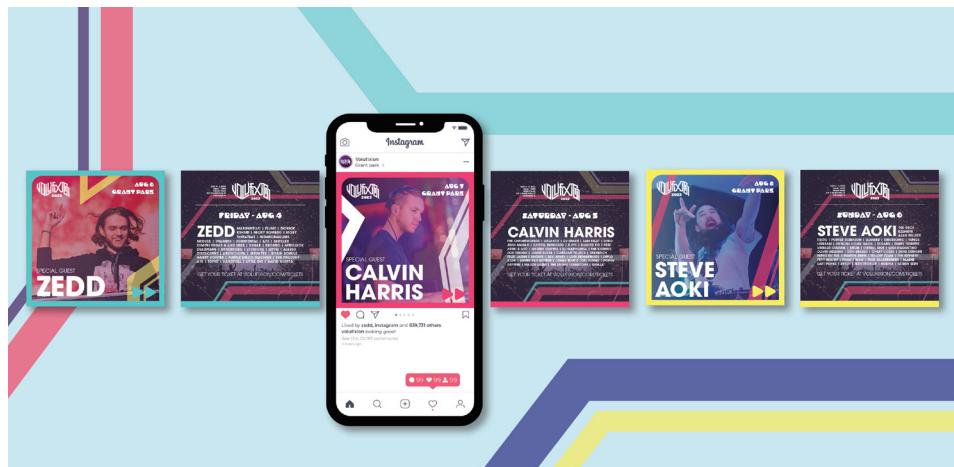
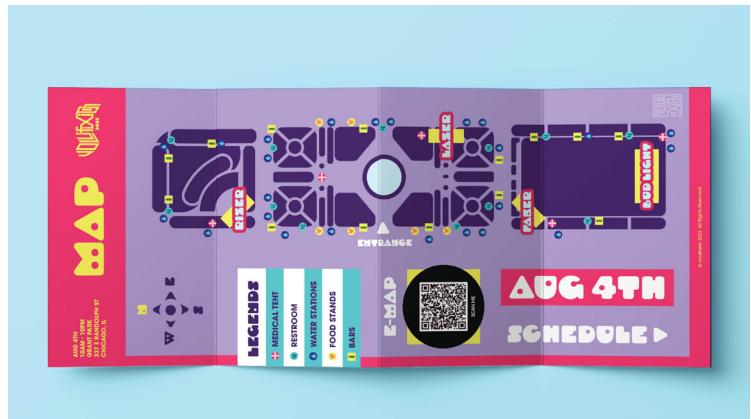
GRAPHIC

DESIGNS

VOLUFIXION

2023, Various Sizes, InDesign, Illustrator, Photoshop

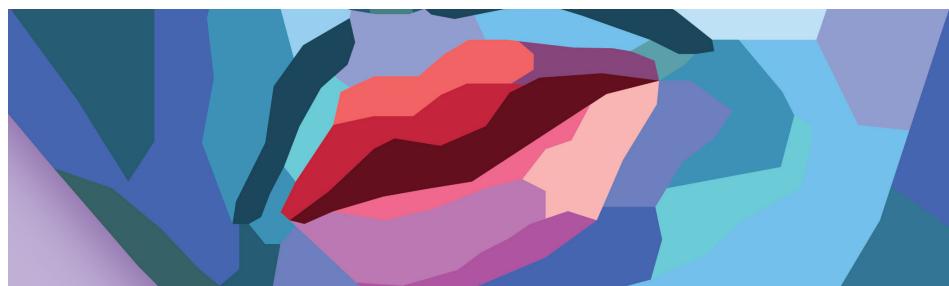
A music festival promotion stands as one of my most cherished and accomplished projects to date. I challenged myself to craft a comprehensive design package to promote the festival, encompassing logos, posters, social media posts, VIP badges, maps, and merchandise. The project's inception presented its fair share of challenges, particularly in finding a theme that seamlessly harmonized with the brand identity and music style. Countless iterations and experimentation ensued until I discovered the perfect fit for the overall festival theme. This project taught me invaluable lessons in organizational skills and maintaining a consistent style across diverse media platforms.



JUICE WRLD

2021, 5x5in, Illustrator

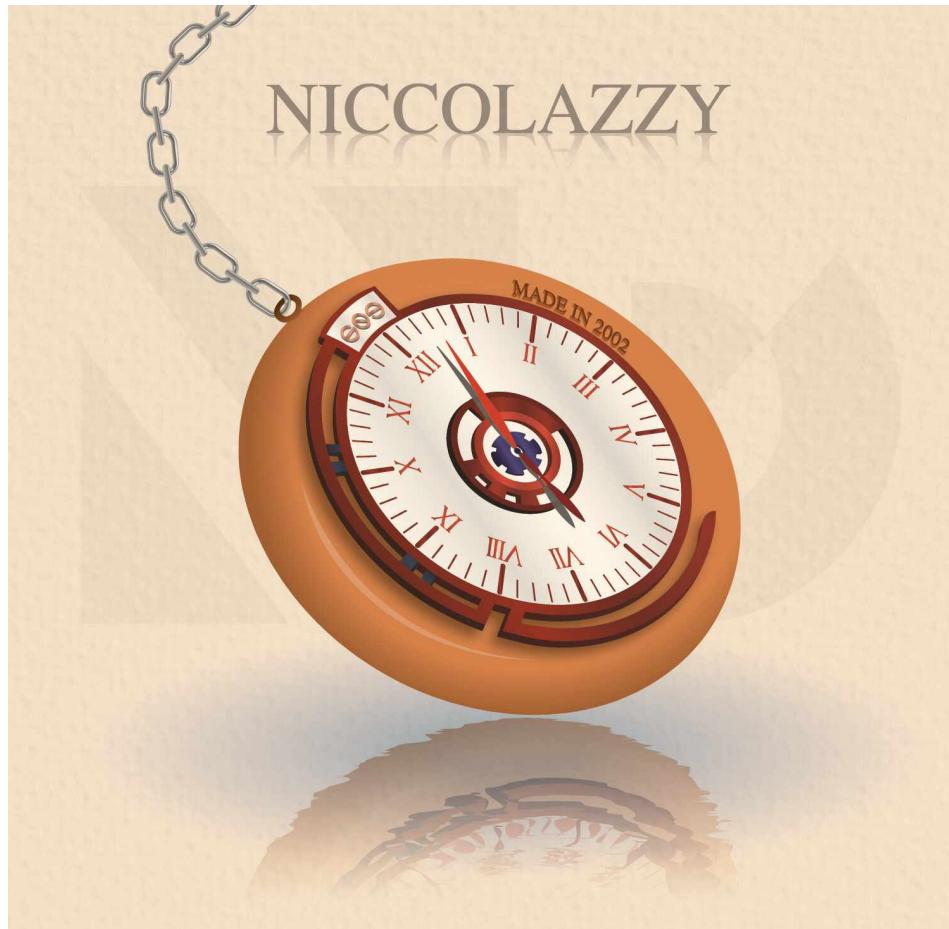
This portrait project aimed to venture beyond the norms and explore a unique artistic style. To achieve this, I began by creating a wide range of color palettes. The next step involved reconstructing the portraits, utilizing grayscale colored polygons to manipulate color saturation. Each facial feature was then replaced with a distinct color hue, resulting in a captivating differentiation of appearances. This project served as an enjoyable opportunity to challenge traditional concepts, pushing the limits of creativity and venturing into unexplored artistic realms.



STOPWATCH

2021, 5x5in, Illustrator

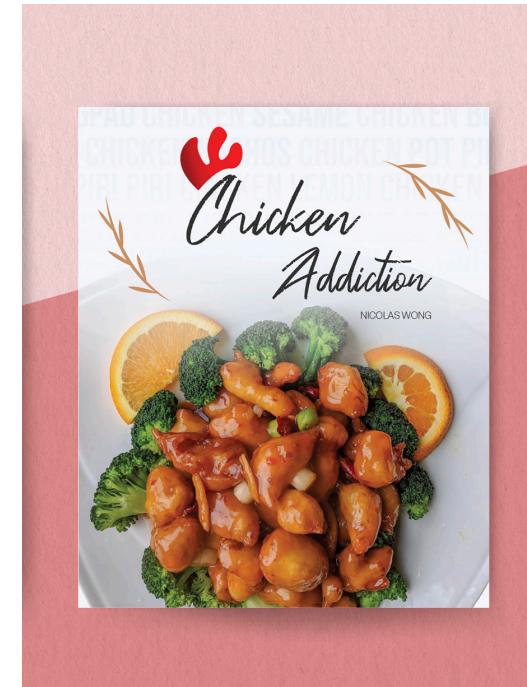
This project signifies my recreation of a realistic object, delving into the realm of super realistic level of detail. Towards my first step, I designed the clock face on a 2D plane as a foundation. Through experimentation with the dimension and rotation tool, I transformed the flat surface into a 3D object. Next, I introduced shadows and depth, gradually transforming it into a captivating embodiment of realism. This venture into uncharted artistic territory opened my eyes to new possibilities and provided a platform for personal growth.



CHICKEN ADDICTION

2023, 8.5x11in, InDesign, Illustrator, Photoshop

A recipe cookbook project dedicated to showcasing the ultimate collection of delectable chicken dishes that can be effortlessly prepared at home. This culinary compendium presents a delicious series of 12 diverse recipes, made to secure both taste and simplicity. In addition to the mouthwatering recipes, the cookbook offers practical enhancements such as a comprehensive measuring table chart and a detailed chicken meat anatomy. As a passionate individual who takes immense pleasure in cooking, creating this project have a special meaning in my heart.



Chicken Pot Pie

Serving: 8 Time: 60mins

Instructions

- Heat up oven to 425°F.
- Melt the butter in a 12-inch cast iron (or other oven-proof) skillet over medium heat. Throw in the onion, celery, carrots over the butter and sauté for 5 minutes, mix until the onions are browned.
- Add in the chicken breasts, mix until the chicken is browned. Add in the butter and vegetables until it creates a thick paste. Sauté for 2 minutes.
- Slowly pour the milk. After the milk is fully mixed, slowly add in the chicken stock. Simmer, whisking continuously until mixture has slightly thickened.
- Add in the peas and chicken to the sauce.
- Roll out one pastry sheet into a 16-inch square or a lightly floured surface. Cut into 26 (3-inch) squares. Place the squares, slightly overlapping each other on top of the chicken mixture.
- In another bowl, whisk the egg with 1 tablespoon water. Brush the egg wash over the puff pastry. Put it in the oven for 25 minutes until the pastry is golden brown and the filling is bubbling.
- Take them out and serve immediately to enjoy!

Ingredients

- ½ cup butter (1 stick)
- 2 cups carrots, ¼ inch sliced
- 1 cup celery, ¼ inch sliced
- 1 cup onion, chopped
- ½ cup flour
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp garlic powder
- 1 tsp garlic powder
- 1 tsp fresh thyme, minced (optional)
- 1 cup whole milk
- 2 cups chicken stock
- 2 cups peas, frozen (3 chicken breasts, pre-cooked or rotisserie)
- 4 cups
- 1 package frozen puff pastry (slightly thawed)
- 1 egg



Curry Chicken Skewers

Serving: 4 Time: 255 mins (4 prep)

Instructions

- Combine all ingredients (except chicken) in a bowl. Stir and combine well until they all dissolve.
- Add chicken to a large ziploc bag with the mixture and let it marinade.
- Let it marinade for at least 4 hours (or overnight).
- Heat a grill or grill pan to a medium-high heat. Arrange chicken skewers in a single layer and cook, rotating occasionally, until chicken is no longer pink in the center (around 10 minutes).
- When ready, serve immediately and enjoy!

Ingredients

- 1lb chicken thighs (cut into one inch pieces)
- 2 tbsp vegetable oil
- 2 tbsp (brown or honey or brown sugar)
- 1 tsp salt
- 1 tsp black pepper
- ½ tsp garlic powder
- 1 tbsp sriracha
- 2 limes (juiced)
- green onions (for garnish)
- lime wedges (for garnish)

* As you desire



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- Melt the butter in a 12-inch cast iron (or other oven-proof) skillet over medium heat. Throw in the onion, celery, carrots over the butter and sauté for 5 minutes, mix until the onions are browned.
- Add flour, salt, pepper, celery seed, garlic powder and thyme to the hot butter and stir until combined. Add in the milk and whisk until smooth.
- Slowly pour the milk. After the milk is fully mixed, slowly add the chicken stock. Simmer, whisking continuously until mixture has slightly thickened.
- Add the peas and chicken to the sauce.
- Roll out one pastry sheet into a 16-inch square or a lightly floured surface. Cut into 26 (3-inch) squares. Place the squares, slightly overlapping each other on top of the chicken mixture.
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TABLE OF CONTENT (TOC)

2022, 8.5x11in, Illustrator

Recreation of the table of contents from a bilingual book that seamlessly integrated both English and German languages. The objective was to transform the table of contents from a basic layout to a visually captivating design. Drawing inspiration from my affinity for minimalism, I employed structured shapes and grids to maintain consistency while introducing a new and clean aesthetic. Through thoughtful redesign, I gave this table of contents a new meaning, elevating its visual impact while preserving its functionality.



MACARONI MAIDS

2021, 9x12in, InDesign, Illustrator, Photoshop

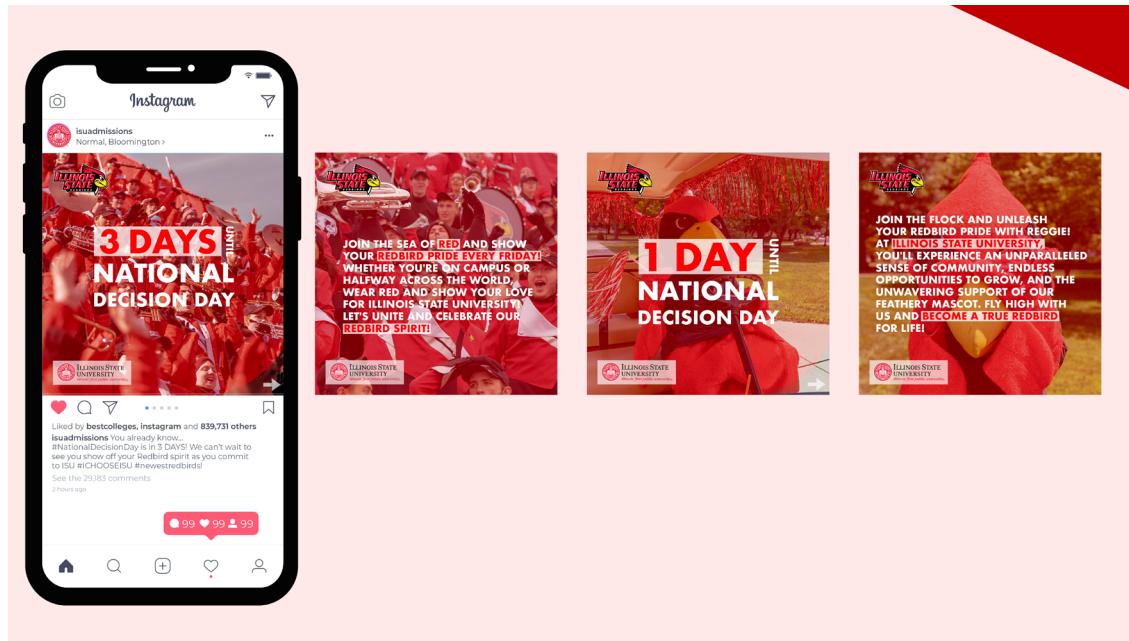
A fictional yet realistic food branding and marketing project. The core objective revolved around the creation of an engaging informational pocket folder, designed to seamlessly reach and inform consumers. This meticulously crafted folder includes a comprehensive biography of the company, highlighting its products, prices, locations, and more. As I immersed myself in this project, I experienced an eye-opening journey, collaborating closely with the marketing world. Understanding how to create an effective brand image and communicate essential messages gave us invaluable insights into how design and marketing tactics interact.



ISU ADMISSIONS

2023, 5x5in, Illustrator & Photoshop, After Effect

As a social media intern at the Illinois State University admissions office, I have been entrusted with the responsibility of creating engaging social media posts. This role has taught me the invaluable skill of effective time management, as I handle content creation for four social platforms. The scope of my work ranges from announcing the university's latest and most exciting discoveries to showcasing the remarkable achievements of our talented students across campus. This internship has not only deepened my understanding of social media marketing but has also provided me with a platform to connect with our diverse audience.



USER EXPERIENCE

DESIGNS

DESIGNS

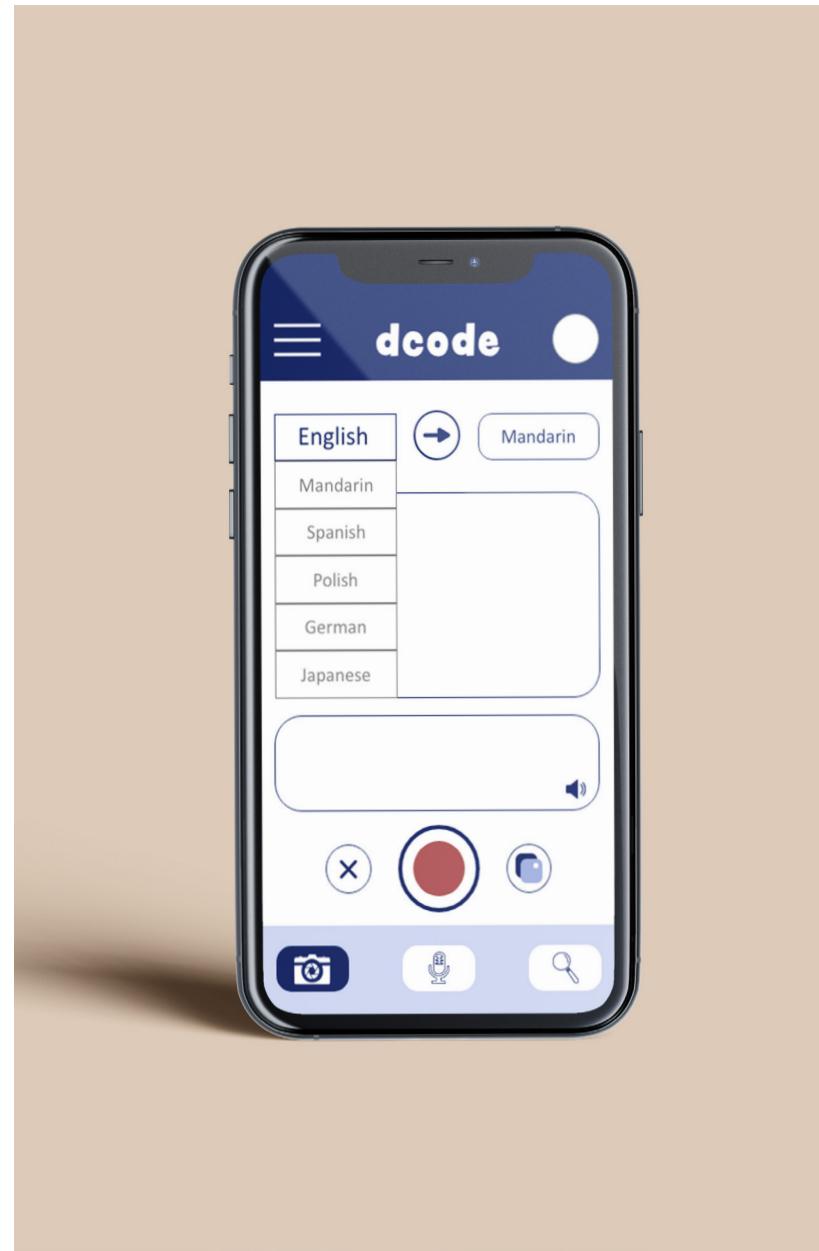
DESIGNS

DCODE

2022, Mobile, Adobe XD

The objective of this project is to develop a revolutionary translation app that effectively eliminates the language barrier for individuals. The app's prototype have three primary functionalities: visual translation, audio translation, and slang interpretation. The focus extends beyond mere functionality, as accessibility remains a top priority. To ensure inclusivity, the app incorporates features such as text-to-speech capabilities and color schemes specifically tailored to accommodate individuals with visual impairments. Through this project, I gained a valuable lesson in consistently considering individuals with disabilities and ensuring that my work respects their unique needs.

<https://xd.adobe.com/view/a2672aee-9cc7-4293-ab4e-1e3b87624913-f734/>



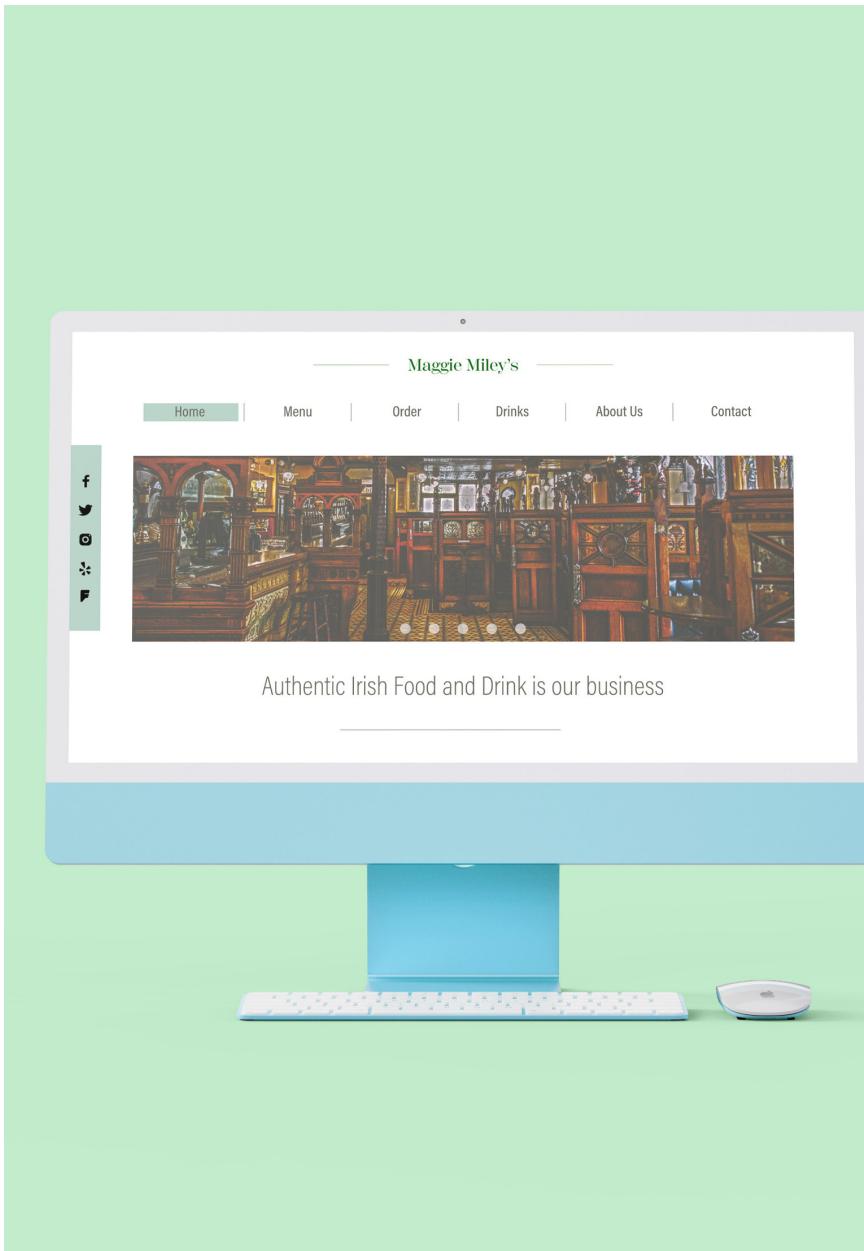
MAGGIE MILEY'S

2022, Desktop & Mobile, Adobe XD

This project is a website redesign for an outdated and poorly designed restaurant website. Using Adobe XD, I transformed the website into a cleaner and more user-friendly interface to a broader age group. To achieve this, I implied familiar user interface (UI) elements commonly found across mainstreamed websites, ensuring a seamless and intuitive experience. Focusing on simplicity, I strategically spaced each element to enhance visual clarity and ease of navigation. The end result of this project is an improved and more accessible website that effectively represents the restaurant while providing a familiar online experience for users of all ages.

Desktop – <https://xd.adobe.com/view/87d59edd-4537-4206-84c5-ef0ce8819706-d286/>

Mobile – <https://xd.adobe.com/view/4b4b404a-5ae0-4f39-aa98-5bbc926782e0-1e18/>



PORTFOLIO (Responsive)

*2023, Desktop & Mobile, Adobe XD, Visual Code Studio
(HTML5, CSS3, & JS)*

Despite learning website development just last year, my determination propelled me to exceed my own expectations in the creation of a responsive portfolio website utilizing HTML5, CSS3, and Javascript. Although the beginning was challenging, I dedicated myself to learning these languages on a daily basis, piece by piece, and quickly grasped its complexities. Transforming my initial rough draft into life through lines of code was a truly a remarkable experience. At the start, I did not anticipate developing a passion for website coding, but as I dived deeper into the project, my passion and appreciation for its potential grew exponentially.

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