



design PORTFOLIO

Vishika Gurbani

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an introduction **ABOUT ME**

With a total experience of more than 3.5 years across various roles, I have developed a deep sensitivity towards prioritising the user's needs and experiences.

My background in Graphic Design and my work experience as a Storyboard Visualiser inspires me to incorporate Design Thinking processes in every aspect of my work.



Vishika Gurbani
Storyboard Visualiser | Graphic Designer

Technical **SKILLS**

adobe

Illustrator

Photoshop

InDesign

XD

web

HTML

CSS

Bootstrap

JavaScript

articulate

Storyline 360

educational **QUALIFICATIONS**

2016 - 2020

Bachelor of Design (Graphic Design)

Symbiosis Institute of Design,
Pune

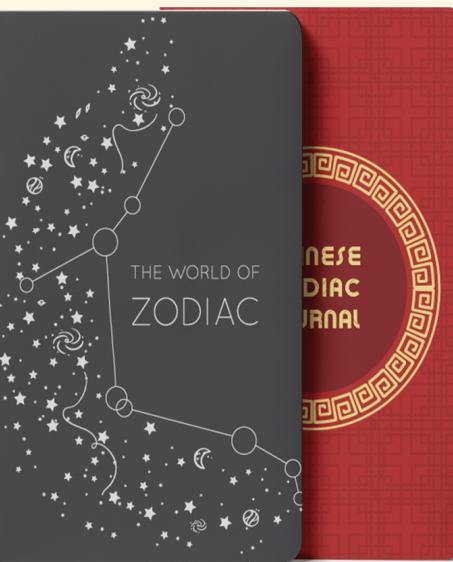
2016

Higher Secondary School

Delhi Public School,
Jaipur

work **EXPERIENCE**

Internships:
GoodWork Associates



Graphic Design
Summer Internship



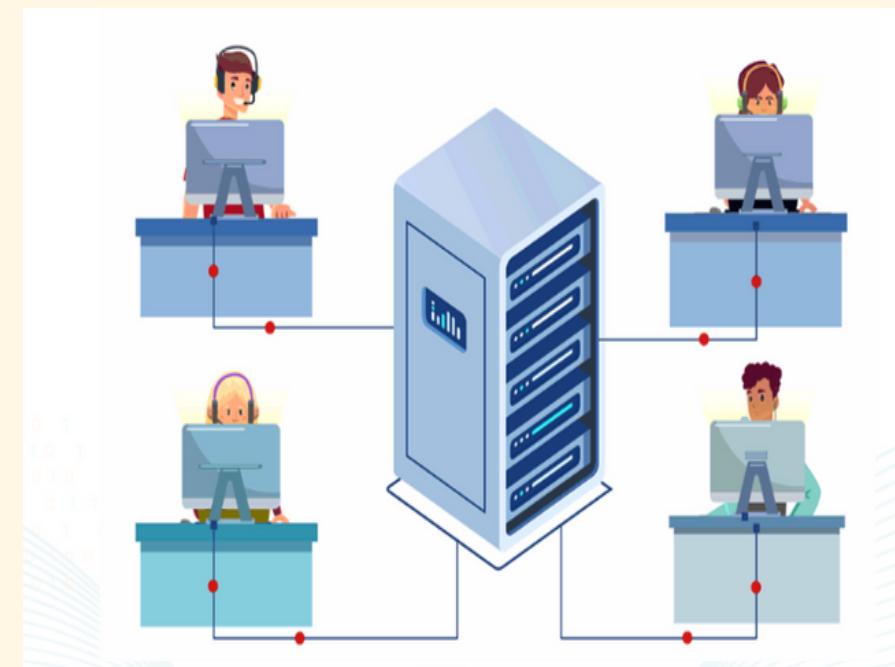
Graphic Design, Content Writing
Degree Project Internship

work **EXPERIENCE**

**Professional:
WhiteHat Junior**

Online Coding Instructor
Since July 2020

Storyboard Visualiser
Since January 2021



project **PORTFOLIO**

01

Publication / Packaging

Magazine Design, DIY Kits,
Thematic Covers

02

Digital

Bootstrap Website

03

eLearning

Employee Training Module,
Student Learning Aids

04

Branding

Home Bakery

01

PUBLICATION / PACKAGING

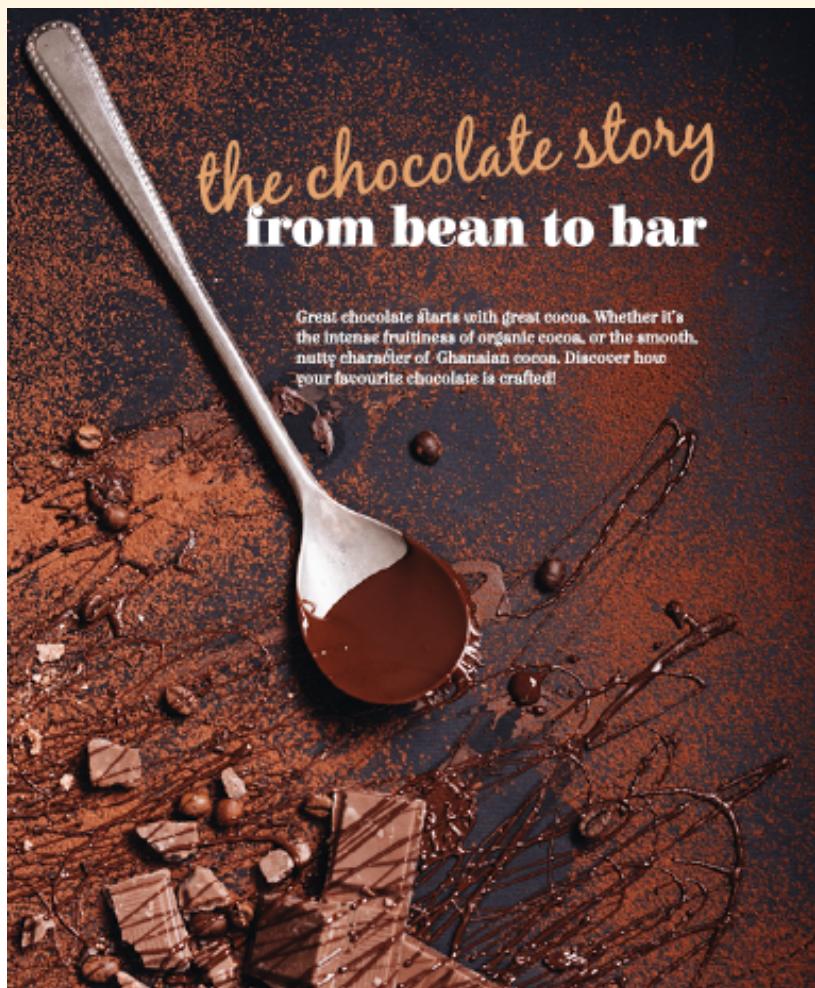
Design For A Chocolate-Themed Magazine



01

PUBLICATION / PACKAGING

Design For A Chocolate-Themed Magazine



what you need

6 ounces semisweet baking chocolate, chopped
2 tablespoons butter
1/4 cup heavy whipping cream
1 cup semisweet chocolate chips
1 tablespoon shortening
finely chopped nuts or candies (optional)

what to do

Line a cookie sheet with foil. In a saucepan, melt baking chocolate over low heat, stirring constantly; stir in butter until melted and smooth. Remove from heat; stir in whipping cream. Pour the mixture into a small bowl. Refrigerate for 15 to 20 minutes, stirring frequently, just until thick enough to hold a shape. Drop the mixture by rounded measuring teaspoons onto the lined cookie sheet. Return to refrigerator for 15 minutes or until firm enough to shape. Shape into balls. Freeze uncovered for 15 minutes.

In another saucepan, heat chocolate chips and shortening over low heat, stirring constantly, until chocolate is melted and mixture is smooth; remove from heat. Using 2 forks, dip and roll chocolate balls, one at a time, into melted chocolate; tap off excess chocolate. Place on lined cookie sheet; immediately sprinkle with nuts, if chocolate has cooled too much, reheat. Repeat with remaining chocolate balls. Refrigerate truffles about 15 minutes or until chocolate is set. Store in covered container in refrigerator. Remove from refrigerator about 15 minutes before serving.

yield
26 truffles

01

PUBLICATION / PACKAGING

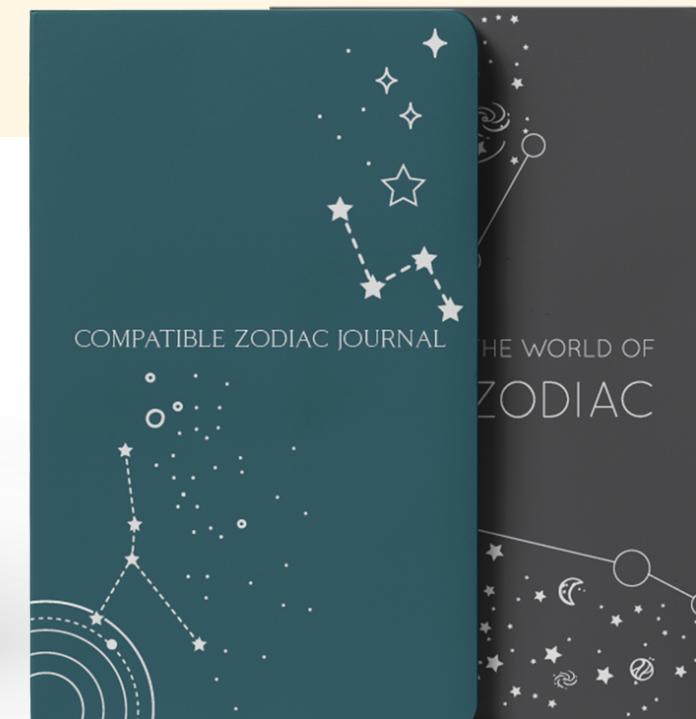
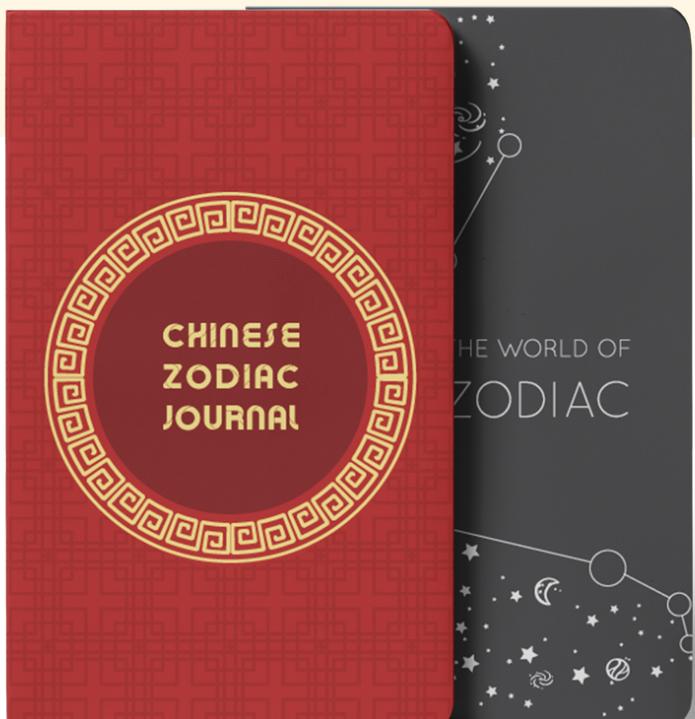
DIY Craft Kits



01

PUBLICATION / PACKAGING

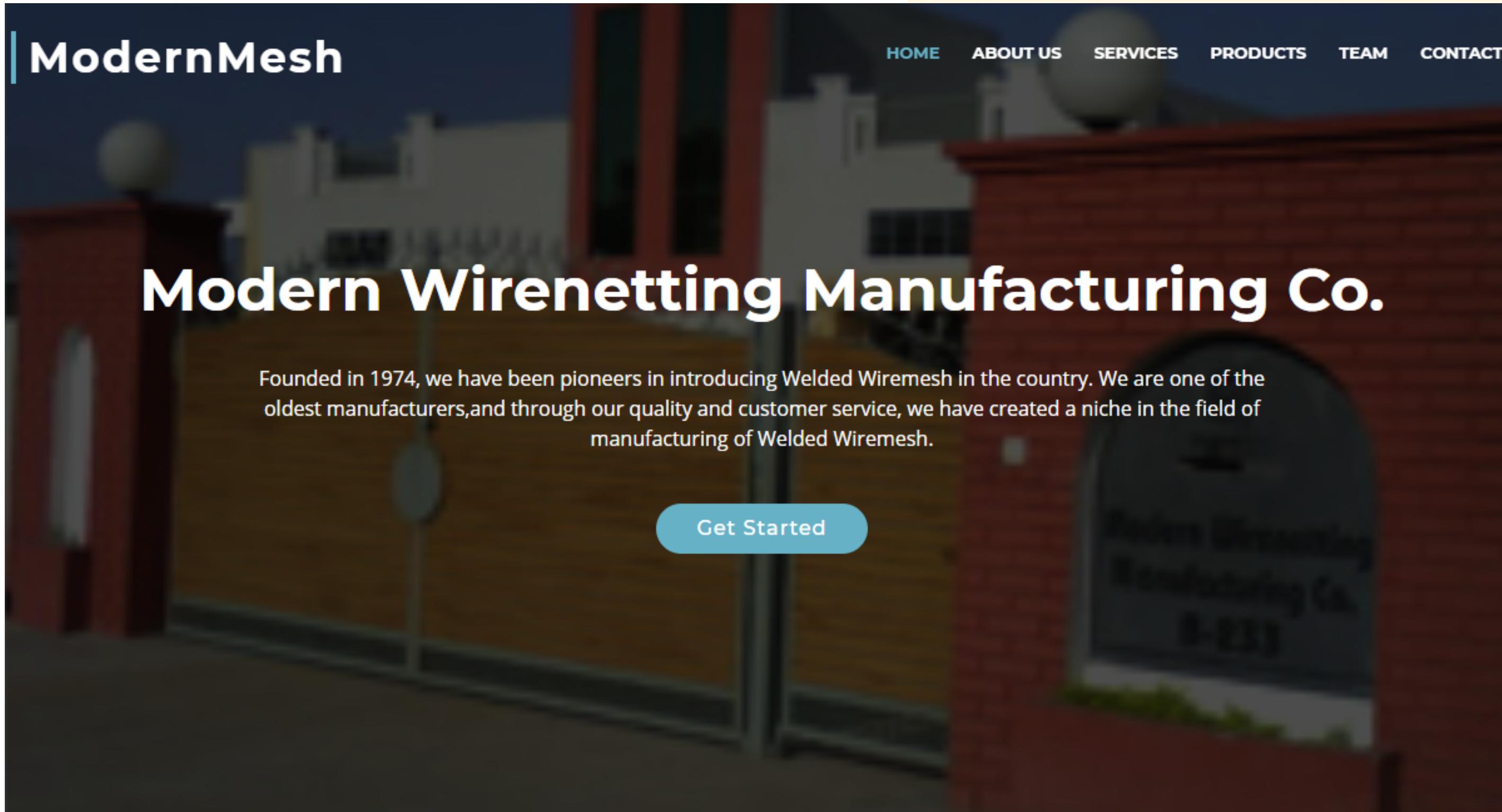
Thematic Covers- Zodiac



02

DIGITAL

Website Designed Using HTML, CSS, Bootstrap



03

E-LEARNING

Conceptual Training Module
For Wacom Employees

WACOM® EMPLOYEE TRAINING PROGRAM
Home > Wacom Intuos > Features

Click to know about features of the Intuos

Click Next to continue ◀ 04 of 30 ▶

Developed using Articulate Storyline 360, this conceptual eLearning module is designed to facilitate web-based training of the newly recruited sales and marketing employees.

VIEW PROJECT

WACOM® EMPLOYEE TRAINING PROGRAM
Home > Wacom Intuos > Features

Click on next arrow to view the pictures

Compact and stylish

Super slim and compact with a large active drawing area means more room on the desk and more room to create.

Click Next to continue ◀ 07 of 30 ▶

03

E-LEARNING

Visual Learning Aids For Students

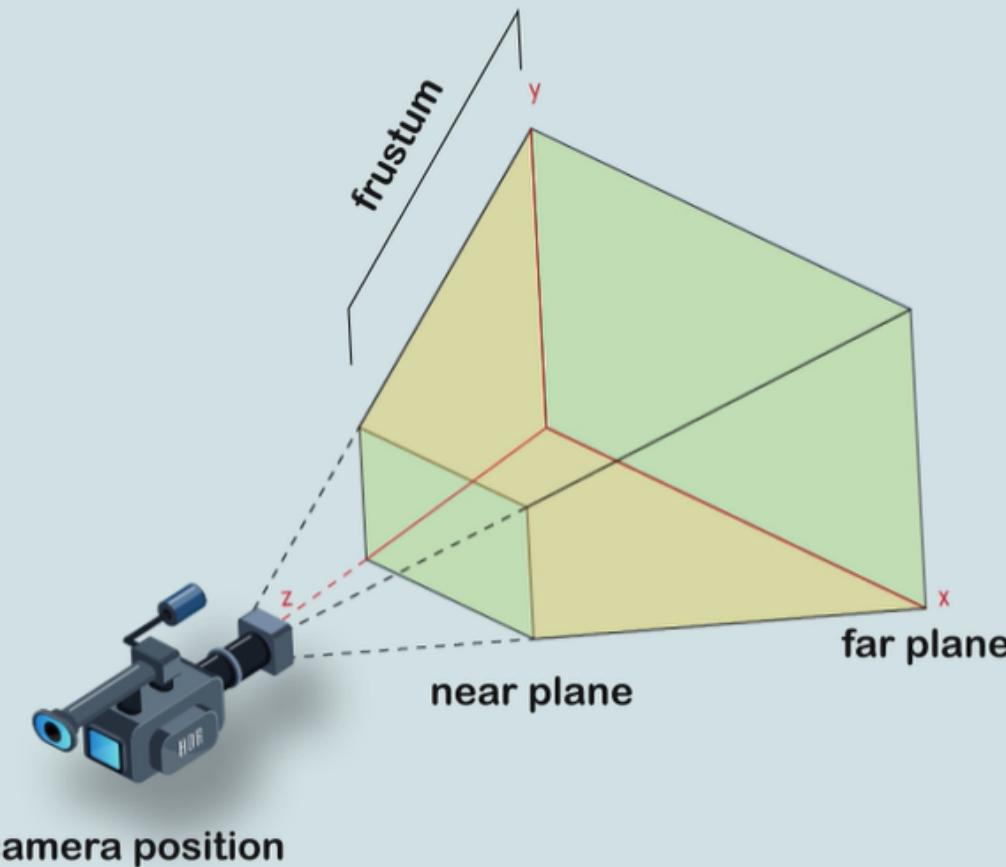


Explaining A Remote Realtime Database

Learning Aids developed to facilitate teaching
and help pre-teens and teenagers to grasp
complex coding concepts

OTHER PROJECTS

Visualizing The Camera As A Frustum



04

BRANDING

Brand Collaterals Created For A Home Baker



Thanks
FOR YOUR TIME

Hope to connect with you soon!

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