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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 vintage 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

Bachelor of Science  
Graphic Design  
Graduated Dec 2021

Graphic Design Tutor  
Fall 2021

Education



### Skills

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

*Other skills: Photography, Videography, Experience storing and displaying art pieces, Shop management, Cooking, Saxophone, Exotic Animal Rehabilitation.*

### Graphic Designer

2019 – 2020

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

Created and oversaw the production of graphic elements for brand identity and club standards, including the creation of a brand standard guide for executive summary.

Worked with co-designer to create and produce executive summary assets and presentation materials for contest with self-made deadlines.

Reviewed project materials with clients and collaborated with various departments to create a product and presentation to exceed the needs and expectations of the competition.

### Indian Ladder Farms

Buyer's Assistant | 2021 – Present

*Indian Ladder Farms is a centennial farm founded in 1916.*

Supported the buyer and managers with all procurement-related tasks by selecting the right product mix, managing purchase orders, monitoring inventory, preparing budgets and providing administrative support.

Worked closely with vendors and kept track of market trends.

Managed online orders in Square POS from approving orders to packing and shipping to customers.

### Peppino's Pizza

Co-manager | 2014 – 2021

*Restaurant in Duanesburg that was family owned and operated.*

Supervised and directed front of house and back of house while also managing dining room, transactions, and administrative responsibilities.

Achieved company objectives in sales, service, quality, appearance of facility, sanitation, and cleanliness through training of employees and creating a positive, productive working environment.

Guaranteed food quality and customer satisfactions by auditing menu items and food service performance while also ensuring OSHA and local health and safety codes.