

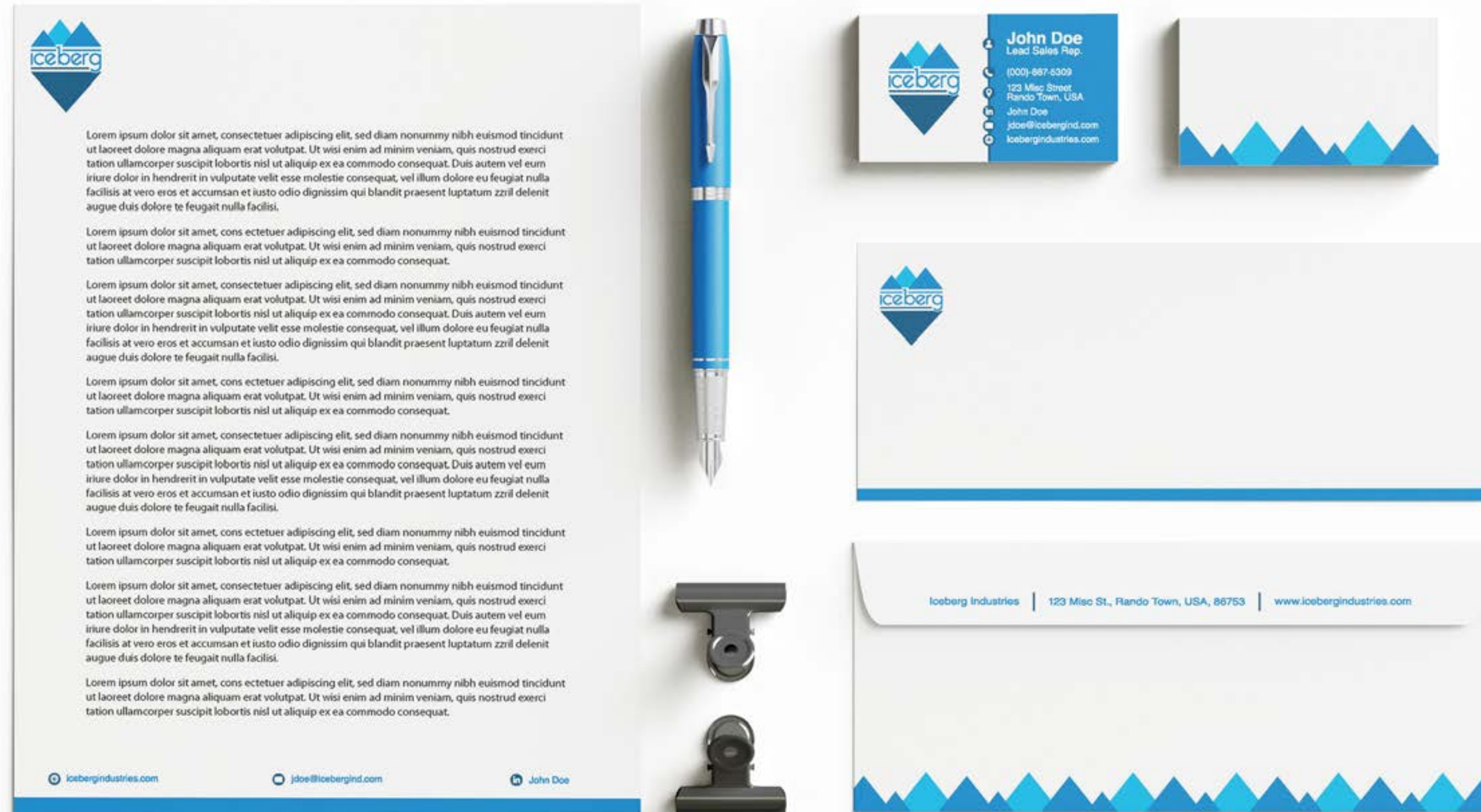


coty western



icebergindustrieslogo andvisualidentitysystem

For this work, I created a design system for the fictitious company Iceberg AC Repair. The goal was to design a logo and expand to a visual identity for the company. I started out by coming up with multiple variations of icons, wordmarks, and primary logos before narrowing the selection and expanding them to the visual system. The result was a cohesive look across various printed collateral for company use.



energydrinkpackagedesign

I wanted to try my hand at packaging design, so I developed an energy drink brand for this conceptual project. My target audience for this product was gamers. I wanted to create something minimal yet still eye-catching. I researched other can designs for reference as I began adding supporting elements such as labels, ingredients, and warnings. I decided to add some humor to the name by playing off a game ability term called "power points."





16 fl oz / (1 PT) / 473 mL

PP
MAX

**MELLOW
MELON**

0
calories
per can

INGREDIENTS: carbonated water, malic acid, natural and artificial flavors, caffeine, sodium benzoate (preserves freshness), potassium citrate monohydrate, sucralose, EAAs (L-leucine, L-isoleucine, L-valine, L-lysine, L-threonine, L-phenylalanine, L-histidine, L-methionine, L-tryptophan), potassium phosphate dibasic, vitamin C (ascorbic acid), acesulfame potassium, potassium sorbate (preserves freshness), magnesium chloride, calcium chloride, calcium disodium EDTA, vitamin B3 (niacinamide), CoQ10, vitamin B6 (pyridoxine hydrochloride), and vitamin B12 (methylcobalamin).

WARNING:
Not intended or recommended for children under 16 years of age, pregnant or breastfeeding women, or those sensitive to caffeine.

MADE IN USA
domestic and imported ingredients



Nutrition Facts

Serving Size 1 can
Amount Per Serving

Calories 0	Calories From Fat 0	
		% Daily value*
Total Fat 10 g		35%
Saturated Fat 1.5g		11%
Trans Fat 0.0 g		
Cholesterol 0 mg		1%
Sodium 210 mg		16%
Total Carbohydrate 15 g		3%
Dietary Fiber 2 g		3%
Sugars 3 g		
Protein 30 g		
Vitamin A 3%	Vitamin C 3%	
Calcium 6%	Iron 6%	

*Percent Daily values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2500	1500
Total Fat	Less Than	50g	25g
Saturated Fat	Less Than	65g	15g
Cholesterol	Less Than	35mg	15mg
Sodium	Less Than	15mg	50mg
Total Carbohydrate		300g	350g
Dietary Fiber	Less Than	20g	40g

Calories per gram
Fat 7 Carbohydrate 8 Protein 6

natural & artificial flavors



16 fl oz / (1 PT) / 473 mL

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MAX

**BERRY
HAZE**

0
calories
per can

natural & artificial flavors

INGREDIENTS: carbonated water, malic acid, natural and artificial flavors, caffeine, sodium benzoate (preserves freshness), potassium citrate monohydrate, sucralose, EAAs (L-leucine, L-isoleucine, L-valine, L-lysine, L-threonine, L-phenylalanine, L-histidine, L-methionine, L-tryptophan), potassium phosphate dibasic, vitamin C (ascorbic acid), acesulfame potassium, potassium sorbate (preserves freshness), magnesium chloride, calcium chloride, calcium disodium EDTA, vitamin B3 (niacinamide), CoQ10, vitamin B6 (pyridoxine hydrochloride), and vitamin B12 (methylcobalamin).

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Fat 7 Carbohydrate 8 Protein 6



digitalportraits

This project was a personal experiment. I created the original portrait as part of a project for my digital illustration class in the geometric style. After completing the assignment, I tested my skills to reproduce other art styles with additional portraits. Doing this gave me a chance to further my knowledge of Illustrator's pen tool.

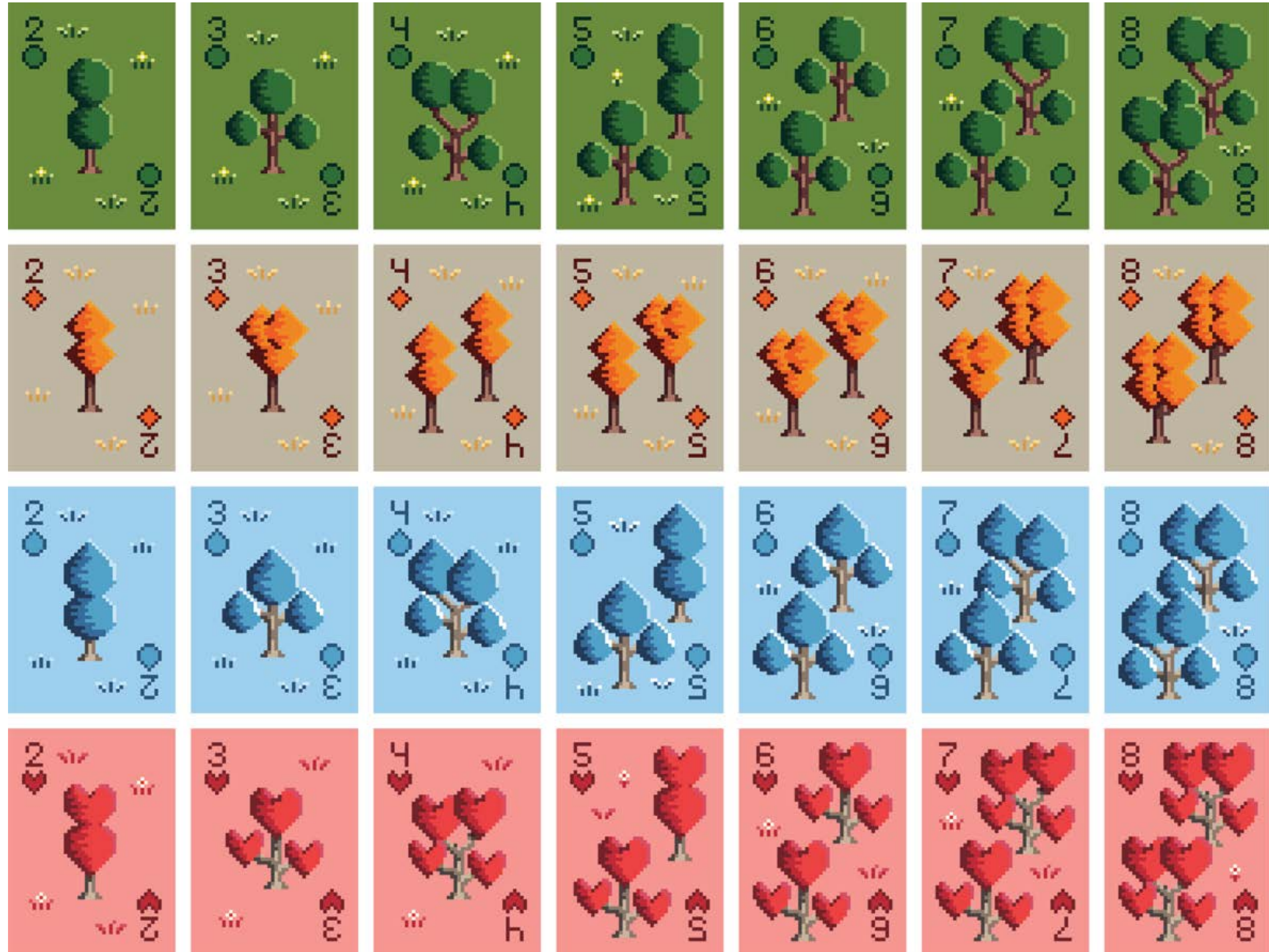


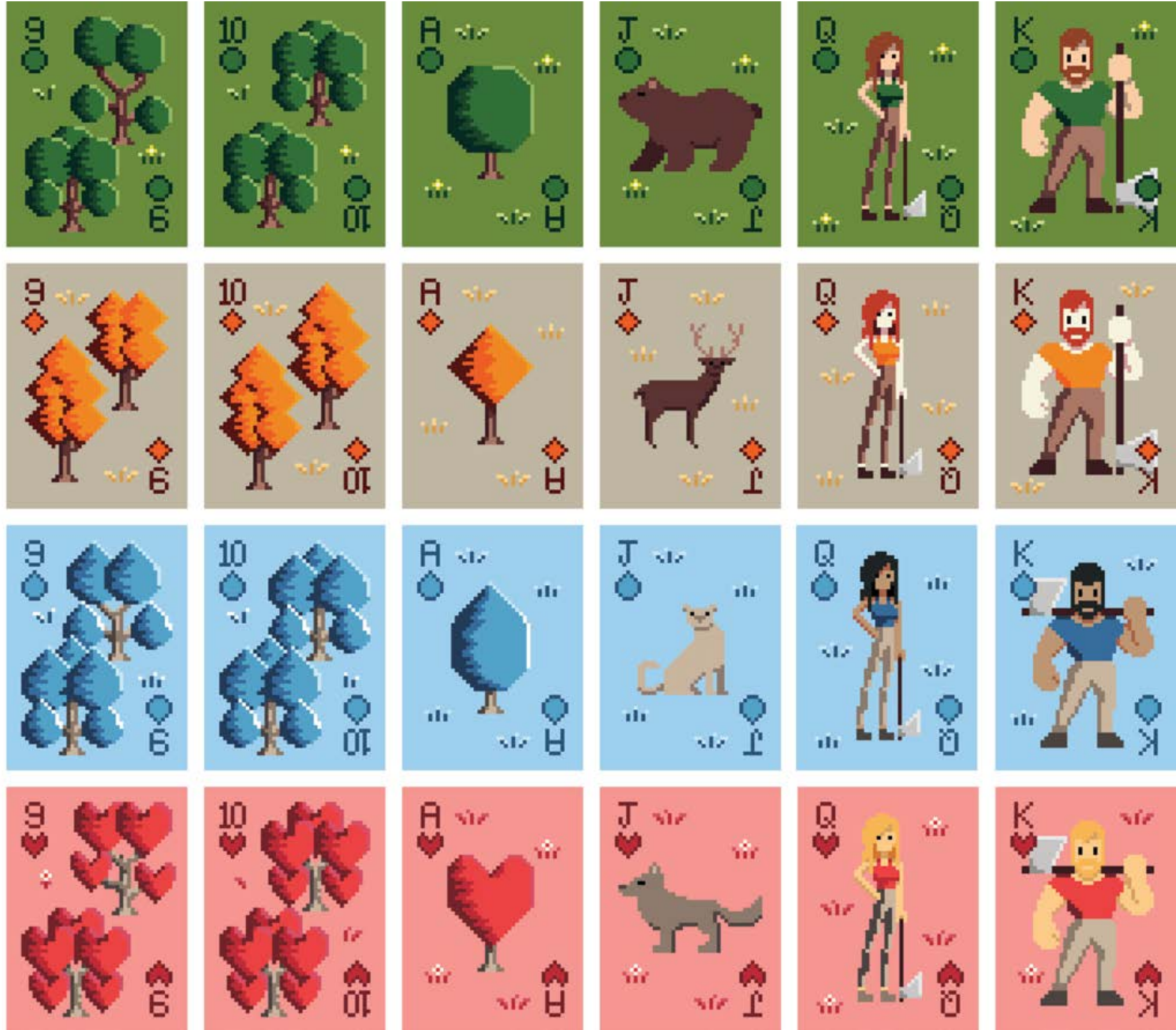




pixelplayingcards

For Pixeled Playing Cards, I created a complete deck of fifty-two cards. I have always enjoyed indie developer video games and decided to try my hand at pixel art. I researched the various ratios pixel art is created in and settled on 32-bit. This would allow for slightly more detail in the design. The designs were created using Photoshop and custom brushes.



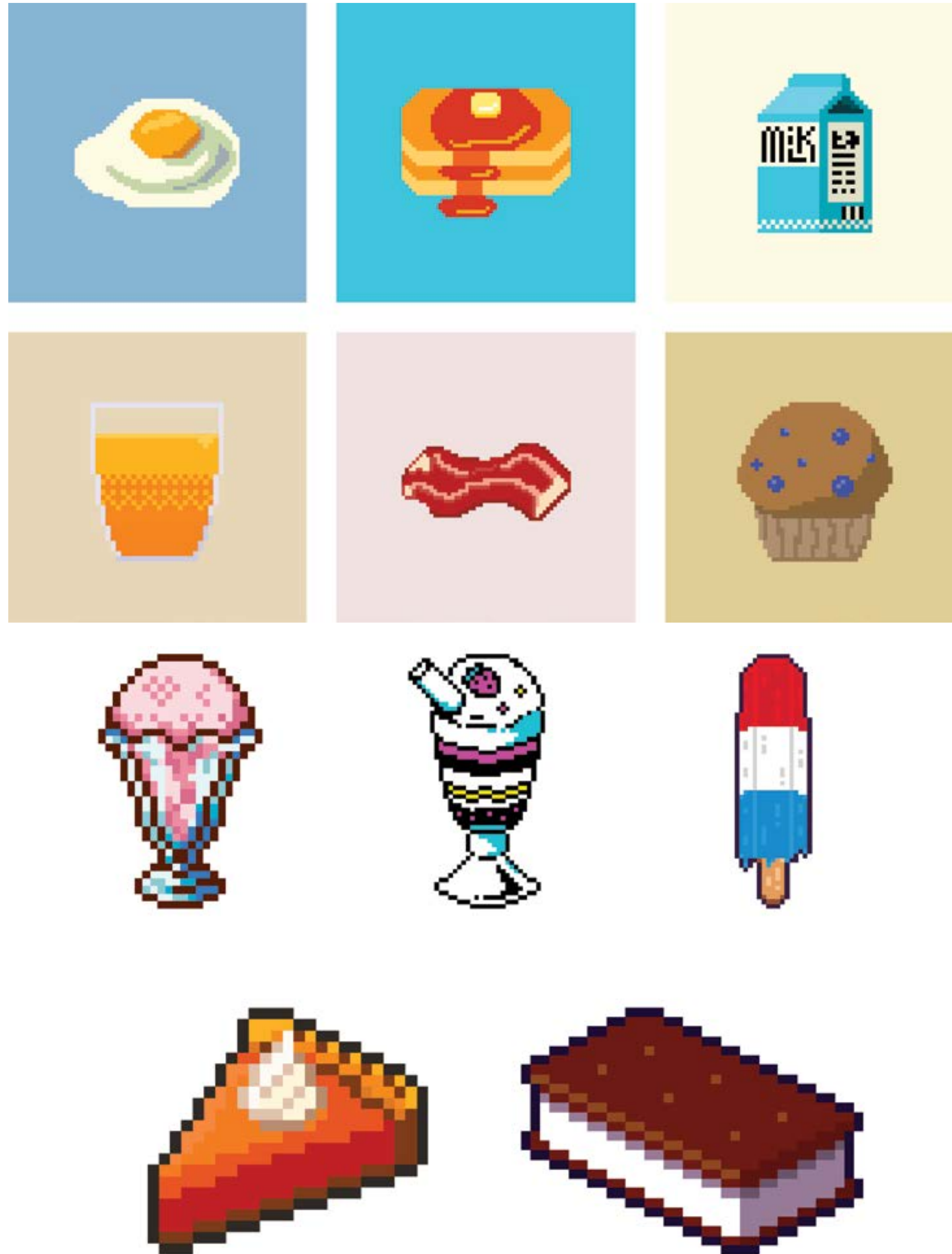




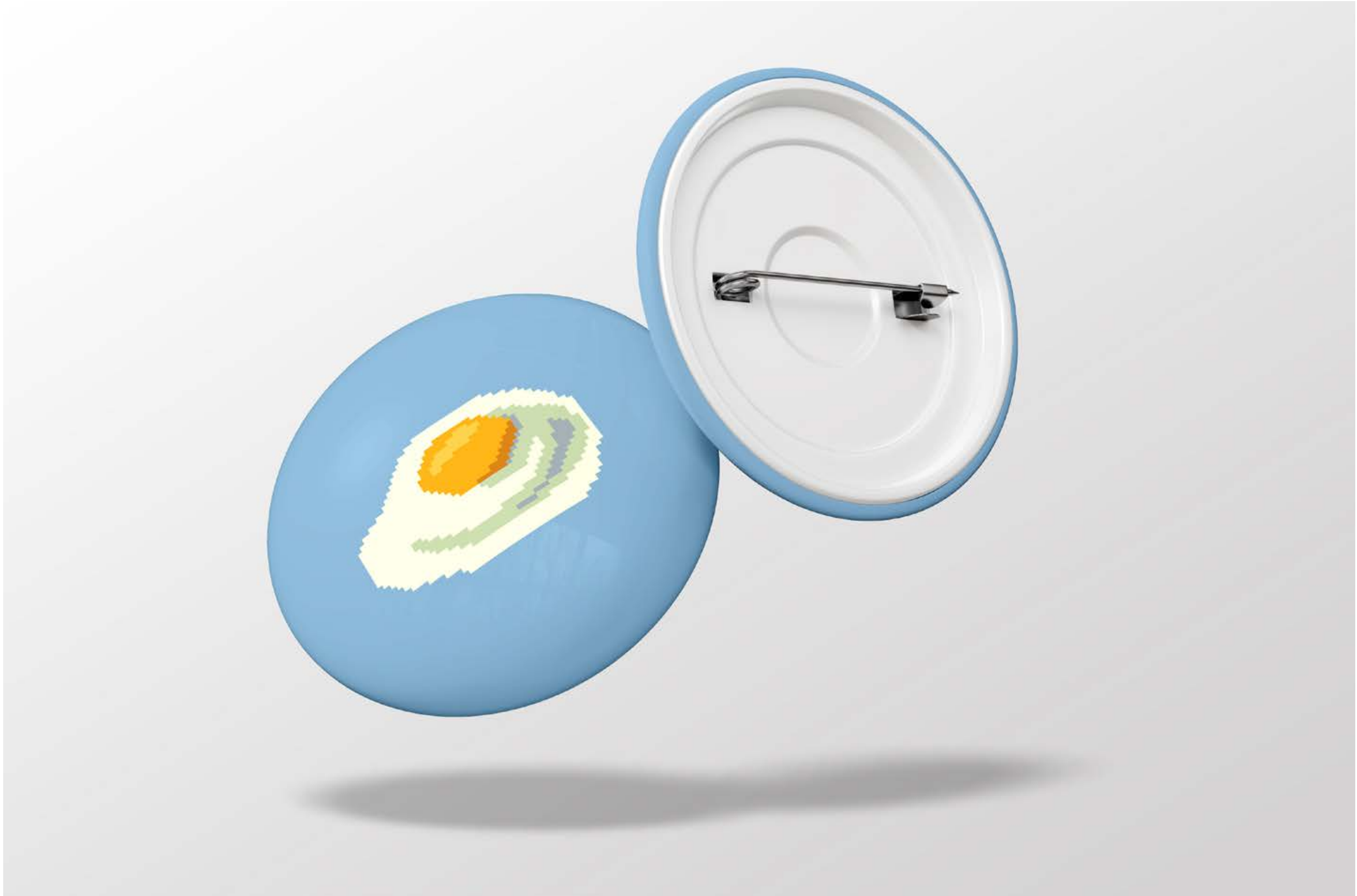




These were created for the A-State Self Made Pop-up Shop, hosted by the Design Entrepreneurship class. This course taught us about running our own business and how to sell the various products or services we could offer. I made these pins and stickers because I wanted to sell something the customer they could display and was also on the cheaper side. I illustrated eleven different designs in total. Six buttons and five stickers.







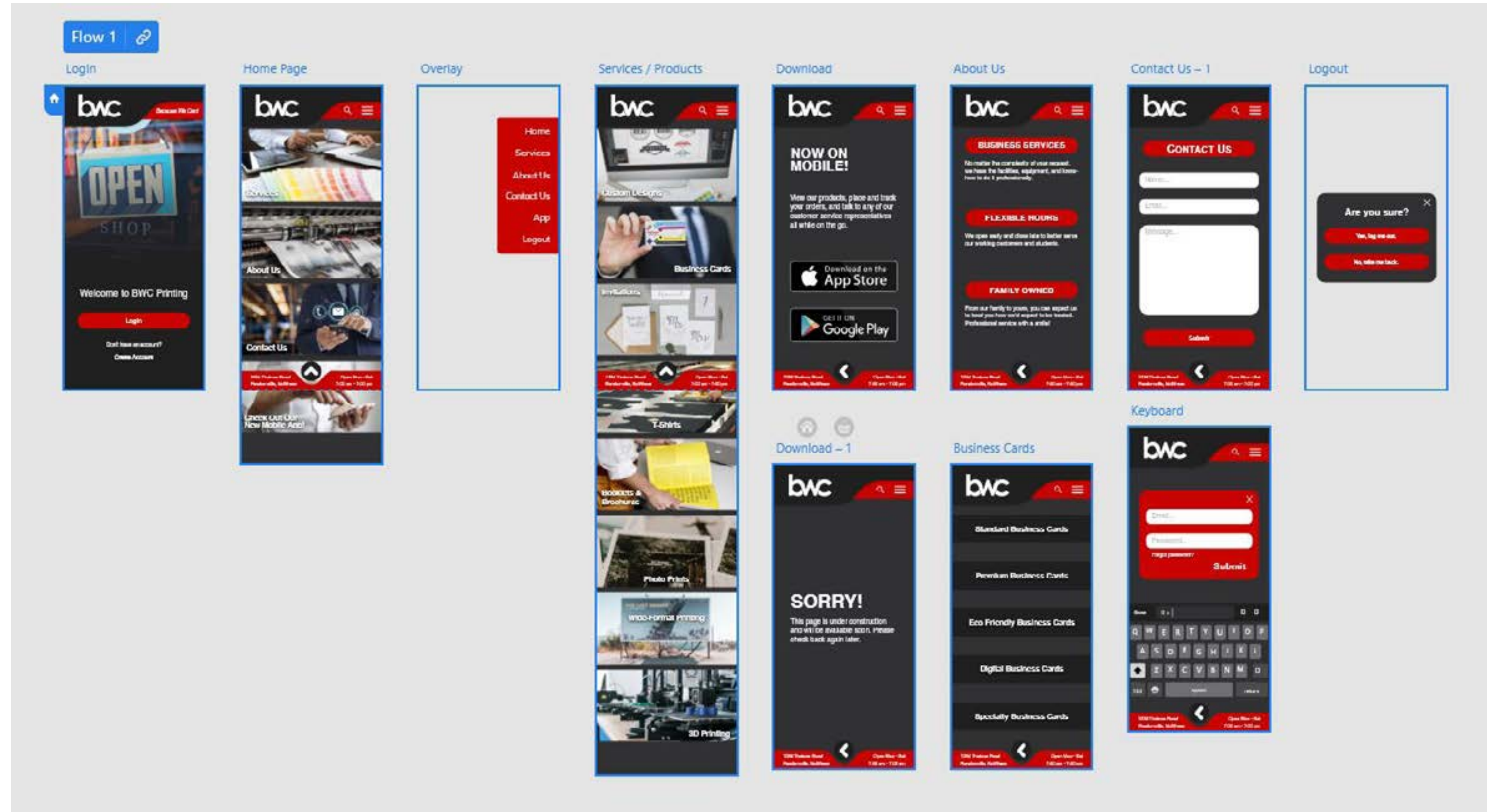


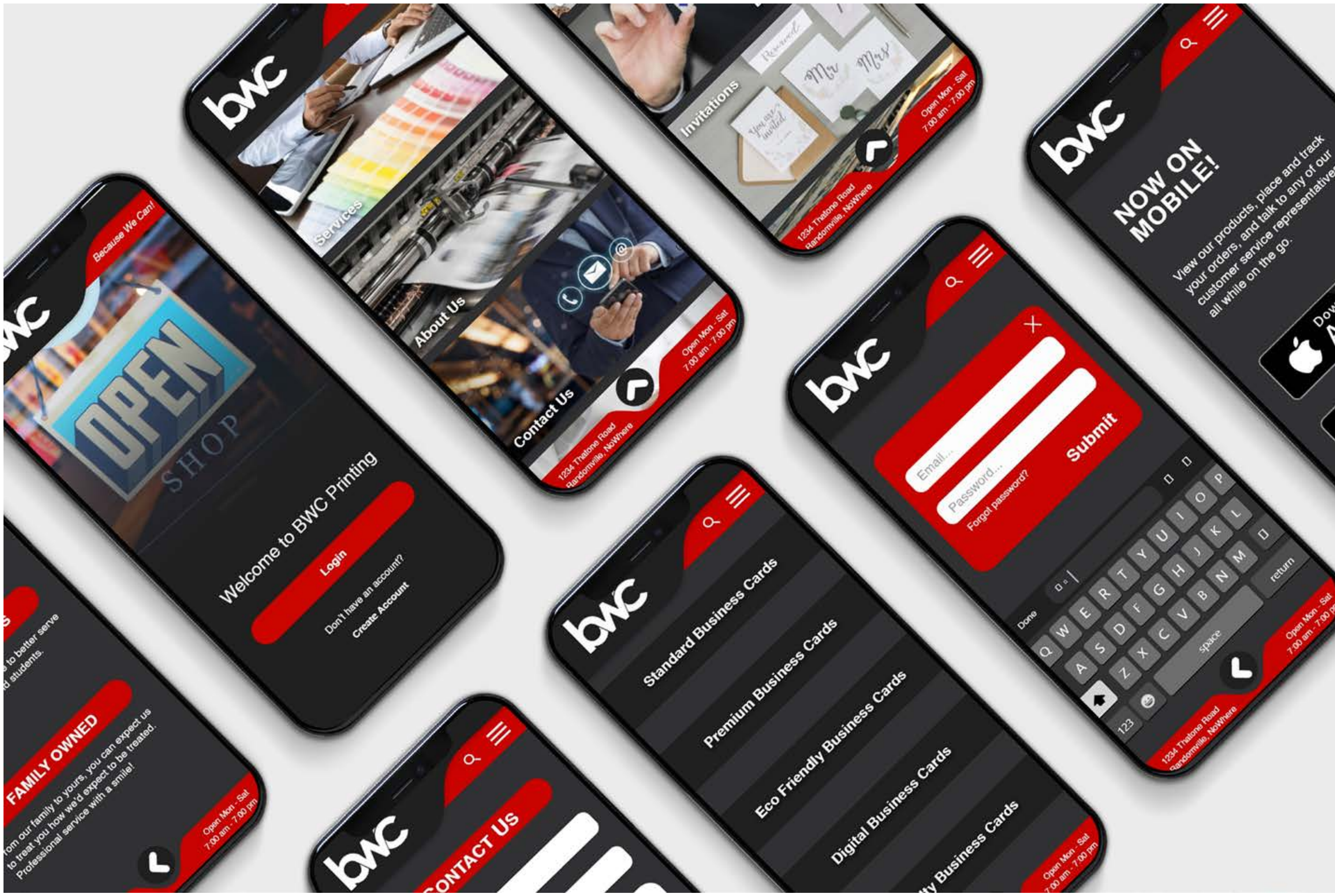


bwcmobilesiteprototypewireframe

I created Because We Can (BWC) as a placeholder company name for a project years ago. I decided to flesh out BWC and finalized the idea of a printing company. I started by researching existing printing companies to get an idea of their scope of services and products offered. Using Adobe XD, I designed the company's mobile site. I created a simple and easy to navigate interface allowing visitors to find the product/service they are looking for quickly.

Click here to view interactive site:
<https://tinyurl.com/yr8nk5j4>





fiddlesticksillustratedchildren'sbook

This project required us to create an illustrated book using a song or poem for the dialogue/text. The book required us to design a minimum of ten illustrated pages. I decided to create mine using the lore and song featuring Riot Games character, Fiddlesticks.

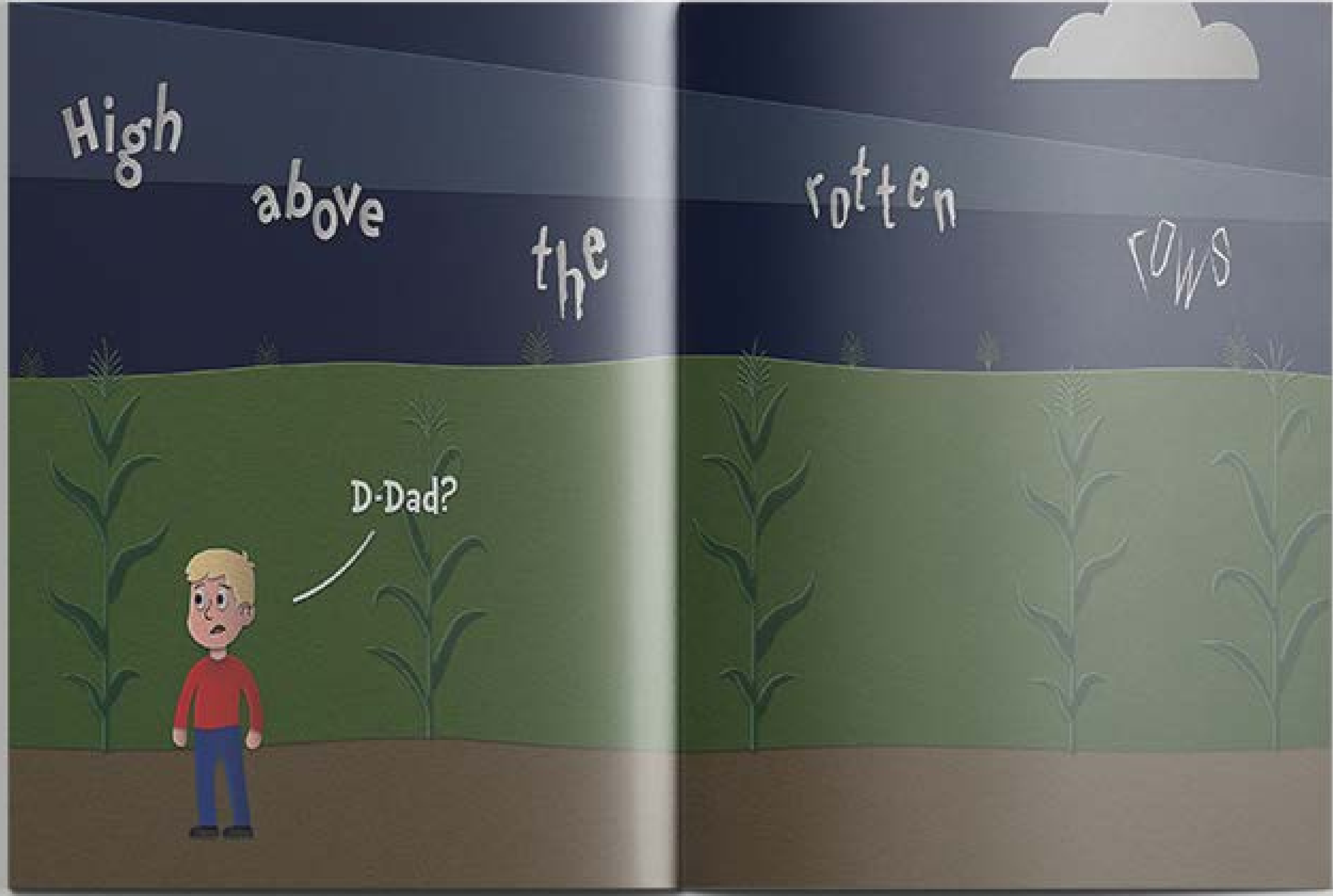
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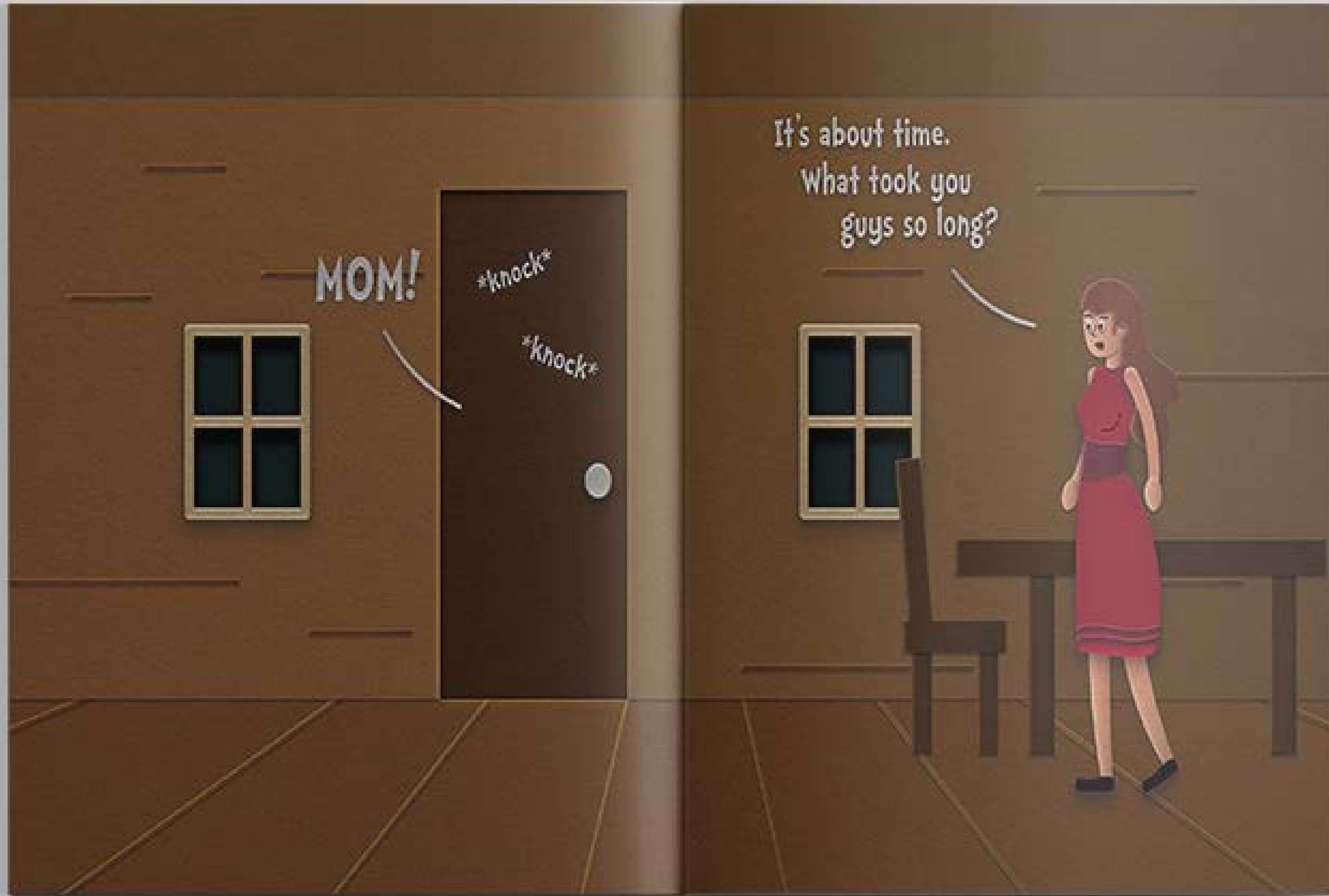


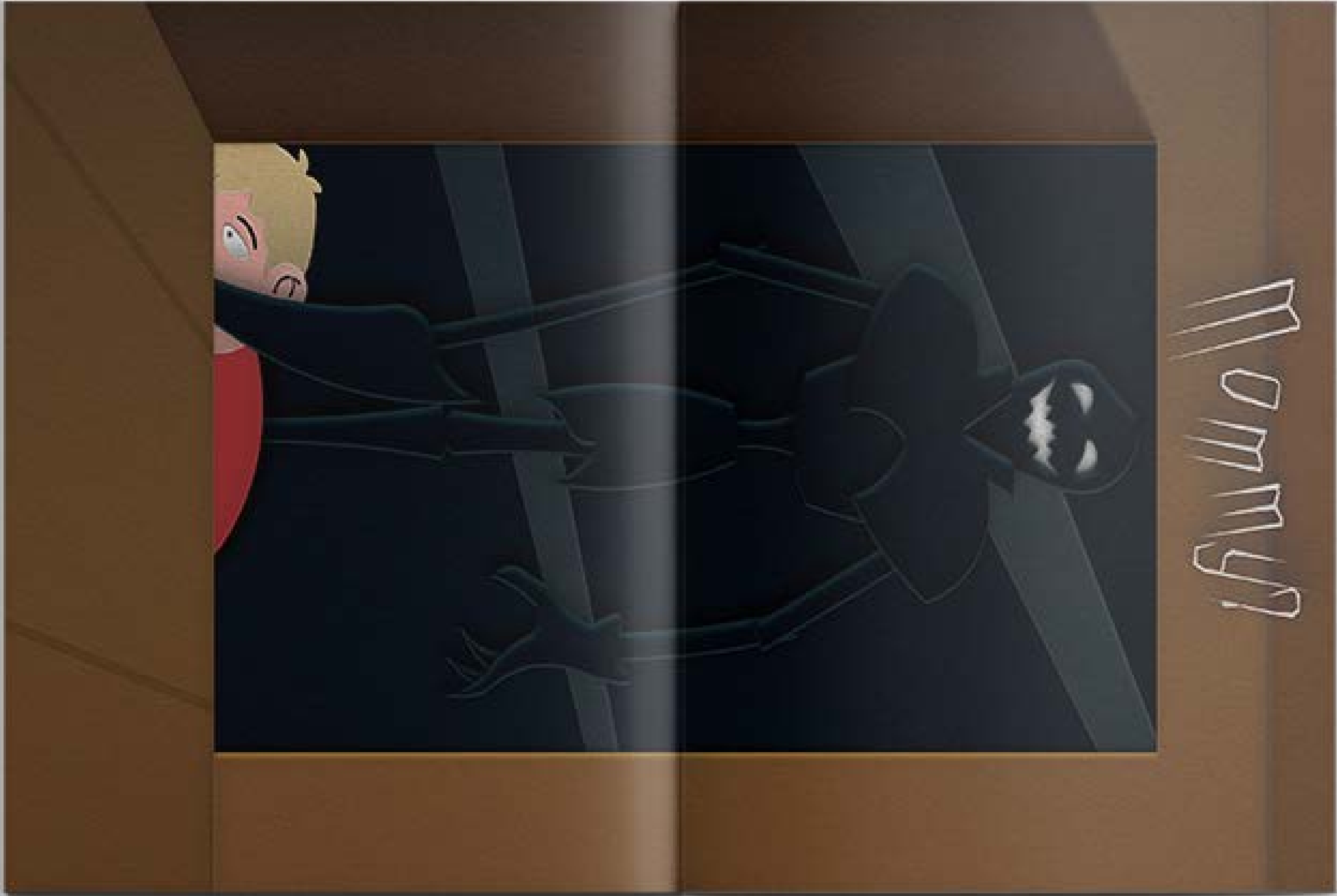


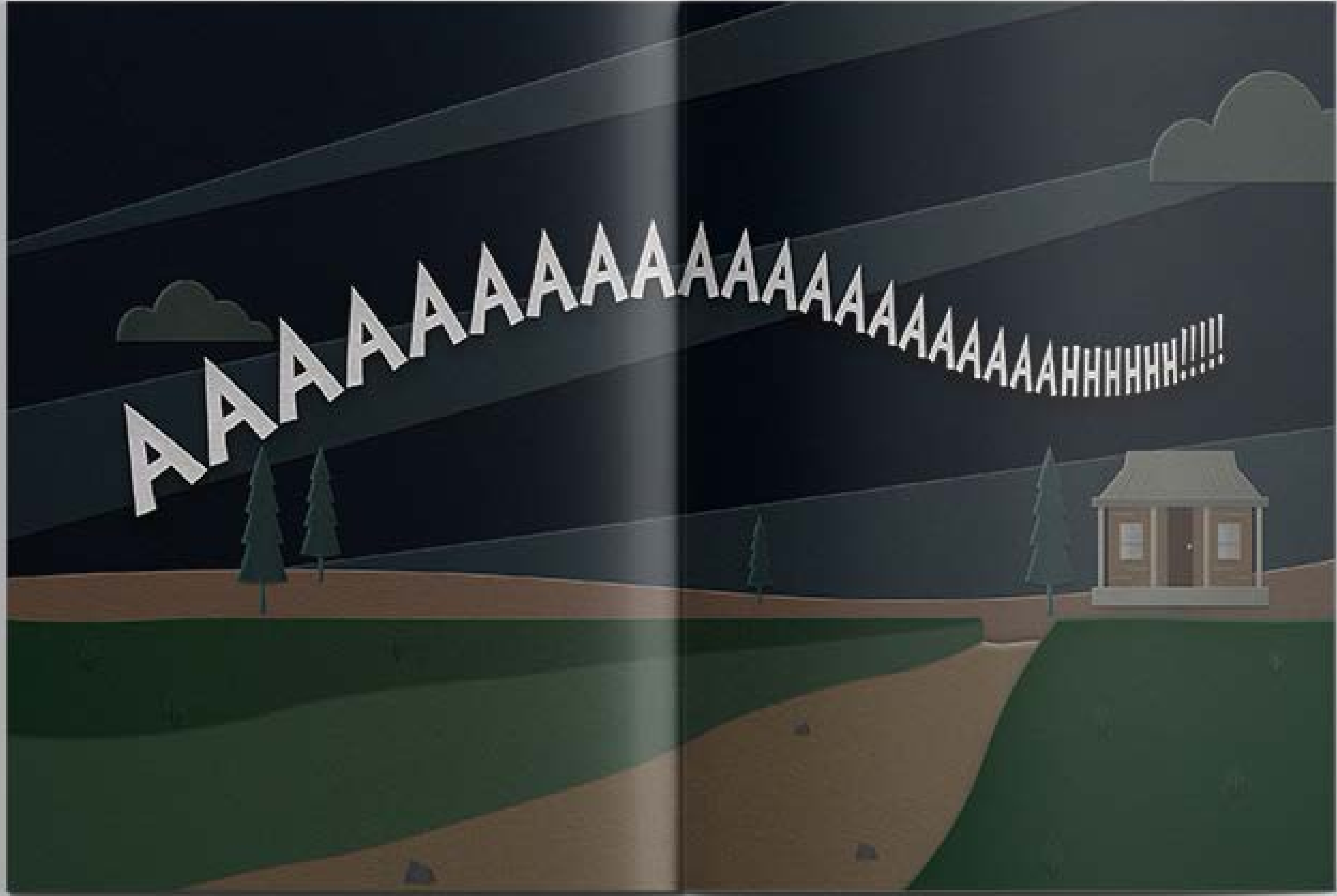








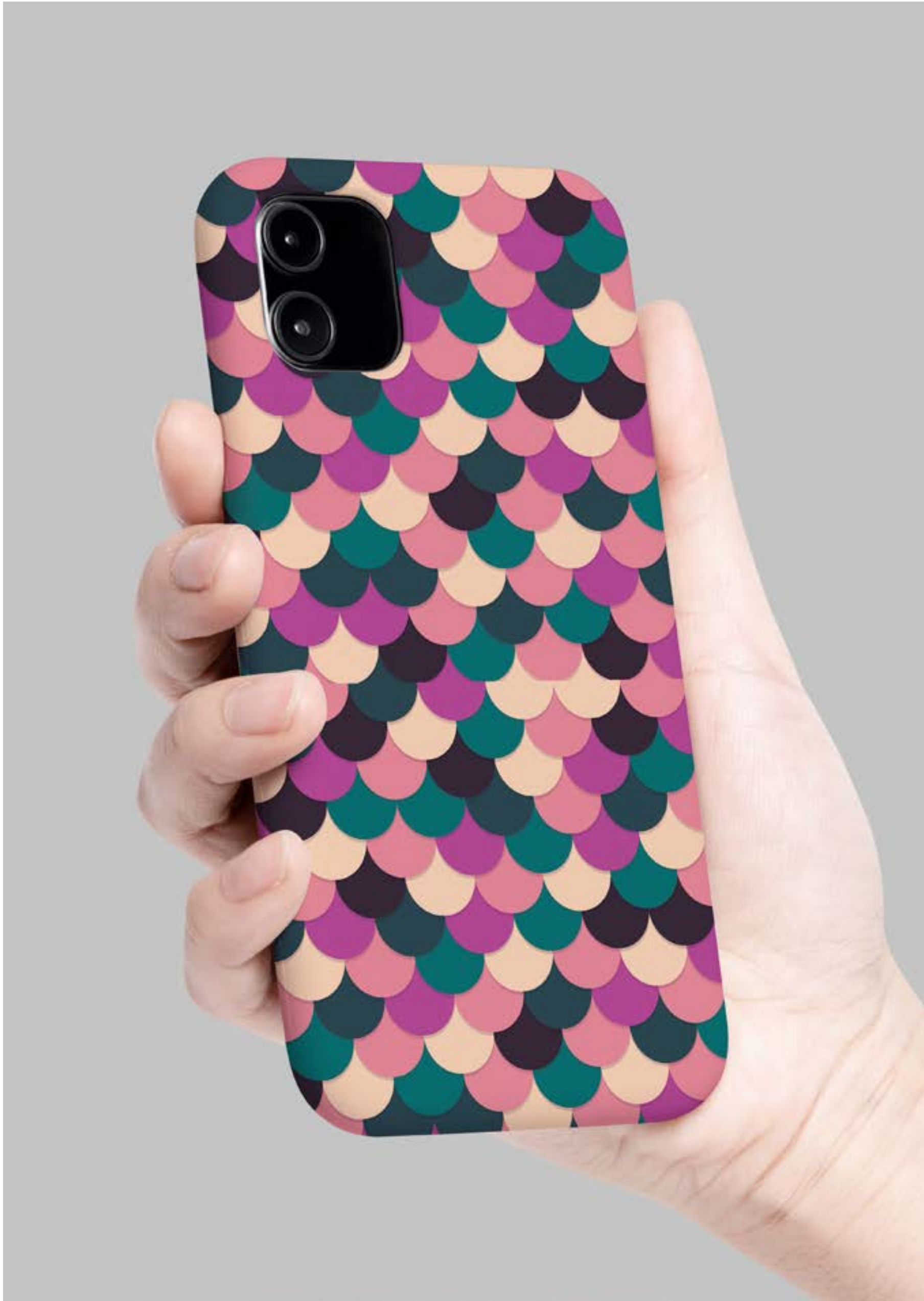




seamlesspatterns

This piece is a series of illustrated seamless patterns. A seamless or repeating pattern is one that can be repeated endlessly without any visible seams or interruptions. I created one pattern for my digital illustration class and expanded on the idea with two more designs. My goal was to make all of the designs minimal yet seem detailed once repeated. The pattern can be placed on anything from clothing to phone cases.





This piece is a series of food posters featuring dog treats that I designed using photographs I took personally. While taking photos, I had to think and be aware of how I was setting up and styling the treats. Depending on how the background was set up and the treat was situated in the frame would affect the placement of the recipe text later.

DOGGÖ: donuts

directions:

- 1 Preheat your oven to 375 degrees. Spray a donut pan with cooking spray and set aside.
- 2 Combine all ingredients in a large bowl. Mix with a spoon or use hands. Mix until a dough forms.
- 3 Use hands to press the dough into the donut pan. Fill each donut cavity and press firmly to ensure everything sticks together.
- 4 Bake in your preheated oven at 375 degrees for approximately 14 mins or until fully cooked.
- 5 Allow to cool, then carefully remove the donuts from the pan.
- 6 Set out a small bowl of plain Greek yogurt and topping of choice. Dip each donut carefully in the yogurt, then sprinkle with extra topping.
- 7 Place finished donuts in the freezer for 5 mins to harden the yogurt.
- 8 Take out of freezer and they are ready to serve!

ingredients:

- 1 Cup Flour
- 1 Cup Oats
- 1/3 Cup Coconut Oil
- 1/2 Cup Peanut Butter
- 2 Eggs

toppings:

- Greek Yogurt
- Bacon Bits
- Anything else your dog may like!



yields a half dozen donuts

DIRECTIONS

- 🐾 Heat your oven to 350 F.
- 🐾 Mash the banana with a fork in a medium-size bowl.
- 🐾 Add the rest of the ingredients (except the filling) and mix well.
- 🐾 Roll dough on a lightly floured surface to ¼-inch thick and cut with a circular cookie cutter.
- 🐾 Bake 8–10 minutes on a nonstick baking sheet.
- 🐾 After the cookies have cooled completely, spread 1–2 teaspoons of filling on half of the cookies. Then sandwich them with the other half.

DOGGO oreos

INGREDIENTS

- 🐾 ½ cup almond butter
- 🐾 1 banana
- 🐾 1 cup brown rice flour
- 🐾 ¼ cup milk
- 🐾 ½ cup carob powder

FILLINGS

- 🐾 8 ounces softened cream cheese and/or almond butter

yield = 1 dozen cookies



directions:

- 🐾 Mix dry ingredients in a food processor.
- 🐾 Pulse in butter.
- 🐾 Add water and carob powder. Pulse to bring together.
- 🐾 Transfer to oiled bowl, cover and let dough rest.
- 🐾 Heat oil in pot.
- 🐾 Roll dough out very thin on a floured surface.
- 🐾 Cut into 4 inch diameter rounds or ovals.
- 🐾 Wrap rounds around greased cannoli forms, brush top or bottom edge with egg white to seal shut.
- 🐾 Fry in preheated oil until golden brown and crisp.
- 🐾 Remove cannoli shells and drain on paper towels.
- 🐾 Remove shells from forms, let forms cool and repeat.
- 🐾 Mix cannoli filling.
- 🐾 Let shells cool completely then fill with filling.

shell:

- 🐾 water
- 🐾 wheat flour
- 🐾 carob powder
- 🐾 ground flaxseed
- 🐾 unsweetened applesauce

filling:

- 🐾 cream cheese
- 🐾 peanut butter
- 🐾 chicken broth

DOGGÖ cannoli



DOGGÖ donuts

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- 🐾 unsweetened applesauce

filling:

- 🐾 cream cheese
- 🐾 peanut butter
- 🐾 chicken broth

DOGGÖ cannoli



hunt&fieldmagazine

Hunt & Field is a new publication from Mid-South Horse Review. I worked on this alongside other designers during my internship. The clients' goal was to have us create a template for their new magazine so that when they received the finished article from their writers and editors they could quickly copy/paste in the information. I specifically worked on the cover and two separate spreads within the magazine. I also helped combine the files into a single InDesign document once all the designers had finished their assigned spreads. The client was pleased with the work and gave us copies of the magazine once it was finished printing.

Click here to flip through:

<https://tinyurl.com/bdhyy3r2>





2022 NATIONAL CHAMPIONSHIP

HUNT & FIELD

CONTESTANT PROFILES



124th NATIONAL CHAMPIONSHIP

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