

## **SKILLS**

- Digital Design
- Digital Imagery
- Branding Strategies
- Illustration
- Photography
- Website Graphics
- Visual Design
- Logo Design
- Book Arts
- 2D & 3D modeling
- Adobe Creative Suite
- Leadership
- Collaboration
- MS Office
- Time Management
- Communication Skills
- Printmaking
- Ice Carving

## **EDUCATION**

Academy of Art University, San Francisco, CA 2014 - 2021 Bachelor of Fine Arts Graphic Design

Johnson & Wales University, Charleston, SC 1992 – 1995 Associates of Applied Science Culinary Arts

## **PROFILE**

Multi-talented Graphic Designer proficient in job-related software, including InDesign, Adobe Creative Suite and Photoshop. Experienced in creating designs, sample layouts and concepts and generating new ideas with limited direction. Enthusiastic individual accustomed to working in deadline-driven environments. Well developed verbal and written communication skills paired with excellent project management abilities.

## **EXPERIENCE**

Print Shop Assistant, Three Rivers School District, Grants Pass, OR January 2023 - Present

- Print orders from the different schools in the district, including heat binding, spiral binding, NCR printing,
- Maintain the print shop equipment, including, replacing toner cartridges,
- Desing & print items such as programs, business cards, web banners, logos, t-shirt design.

Freelance Graphic Designer, Tmorton\_design January 2022 - Present

 Utilizing my skills as a Graphic Designer to assist individuals with other design needs to include items such as type-setting, grammatical errors, digital book publication, and cover page design.

Special Needs School Bus Driver, First Student, Grants Pass, OR August 2013 – Present

- Maintained licensing to enable legal operation of school buses.
- Adhered to scheduled designated time and route.
- Assisted passengers with disabilities as needed for passenger safety.
- Inspected emergency equipment and verified safe working order for student and driver use.

Back of the House Supervisor, Silverton Hotel & Casino, Las Vegas, NV December 2011 - April 2012

- Assisted in various food outlets of the Hotel & Casino
- Assisted in the management of the Buffet kitchen.
- Acted as head chef when required to maintain continuity of service and quality.

Garde Mangér Chef, Green Valley Ranch Resort & Spa, Henderson, NV December 2004 – October 2008

- Used my design skills to create artistic displays of ice carvings, plated and buffet food.
- Developed recipes and menus by applying understanding of market demand and culinary trends.
- Inventoried food, ingredient and supply stock to prepare and plan vendor orders, for food production.