



Give Today · Build Our Tomorrows





HURONIA Community Foundation

One of my first big projects in the field was the Huronia Community Foundation's new logo. They wanted to update their logo that hadn't been changed in 25 years, and asked me for help.

The design process was a truly interesting one, that let me explore some new techniques and experience a real design process which strengthened my skills.





ATOMIC SNAP Chocolate

Another of my favourite projects was Atomic Snap Chocolate. I was tasked to build a brand identity for a tempered chocolate company from the ground up.

With my love for tempered chocolate in hand, l effectively designed a brand a company whose focus is good tempered chocolate.



PRINTING TIPS Brochure

In this project, my only task was to make a quick on hand printing guide. I took this chance to design in a style I really wanted to improve in; Swiss Style.

Through some hard work and tinkering I ended up with this product, and even a beautiful printed copy that has me so proud.



SIX SHOOTERS Hot sauce

Building this brand from the ground up was a new challenge to face, however this project was one of the most entertaining I've done by far.

Six Shooters hot sauce was aimed to be a rock band inspired sauce, using a more illustrative style while bringing a fresh perspective to hot sauce branding.



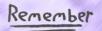


MULTI-PAGE EDITORIAL

The goal with this project was to respectfully design a magazine spread for an editorial on the reservations water crisis through a clean yet inclusive editorial spread.

Designing this brought forward a lot of new and interesting challenges to face on the grounds of both design, ethics and respect. Overall I learned a lot and enjoyed the process.

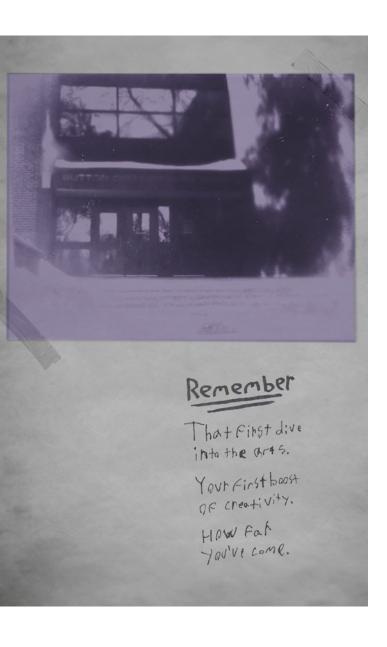




That First dive into the Gras.

Your First boost OF creativity.

HOW Fat You've come.



INSPIRATIONAL POSTER SERIES

The goal of this project was to create a series of posters surrounding one word as the focus to help inspire second year graphic designers at Georgian College.

This in particular was a very refreshing project to work on as it deviated from the typical design path and forced me to think far outside the box.

ICONC	SANDWICHES	ICONO PASTRIES	CLAST
Café Viennois \$3.95	Parisian Ham & \$12.95	Almond Croissant \$4.95	Tiramisu \$10.95
A rich, espresso-based coffee topped with whipped cream and dusted with cocoa powder. Served with a small glass of water on the side, as per Viennese tradition.	Brie Baguette Classic French ham, creamy Brie, crisp butter lettuce, and Dijon mustard on a fresh, crusty baguette.	Flaky, buttery croissant filled with almond frangipane and topped with toasted almonds and powdered sugar, inspired by the classic Parislan treat.	Mascarpone A creamy, coffee-infused cheesecake made with Italian mascarpone, layered with espresso-soaked ladyfingers, and topped with a dusting of fine cocoa powder and a
Italian Affogato \$4.75	Italian Caprese \$13.75	Raspberry Danish \$4.55	drizzle of dark chocolate.
A refreshing dessert-style coffee, featuring a shot of hot espresso poured over a scoop of vanila gelato. The contrast of hot and cold makes this a beloved Italian treat.	Ciabatta Layers of fresh mozzarella, vine-ripened tomatoes, basil leaves, and a drizzle of balsamic glaze on toasted clabatta.	A tender Danish pastry layered with sweet cream cheese and topped with fresh raspberry jan, and to Scandinavian morning pastries.	Parisian \$12.75 Crème Brûlée Silky vanilla custard cheesecake with a
French Thé au Lait \$3.85	Spanish Jamón \$13.85	Pistachio Cannoli \$5.35	caramelized sugar crust, inspired by classic French crème brûlée, and garnished with a twist of candied orange zest and fresh
Black tea brewed strong, then blended with steamed milk for a creamy texture. Served in a wide, shallow cup for dipping fresh pastries.	Serrano & Manchego Jamón Serrano, aged Manchego cheese, roasted red peppers, and a smear of garlic	Crisp Italian pastry shells filled with smooth, fightly sweetened ricotta cream and pistachics, finished with a dusting of powdered sugar.	berries. Basque Burnt \$14.95 Cheesecake with
London Fog \$3.25	aioli on rustic Spanish bread.	Vanilla Custard \$6.25	Vanilla Bean
Earl Grey tea with steamed milk and a hint of vanilla syrup. Known for its fragrant aroma and smooth texture, this drink brings out the floral notes of bergamot in the tea.	German Smoked \$15.95 Salmon & Dill Rye Smoked salmon, cucumber slices, fresh dill, and horseradish cream on hearty German rye bread.	ÉC Clair Delicate choux pastry filled with vanilla bean custard and topped with a thin layer of chocolate glaze, a true French patisserie staple.	Originating from the Basque Country, this cheesecake has a rich, caramelized top and creamy center, made with fresh vanila bear and served with a side of French raspberry coulis.
Spanish Carajillo \$3.99	rye bread.		Sicilian Ricotta \$13.95
Espresso spiked with a splash of brandy	Greek Halloumi \$13.25	Portuguese Paste \$4.55	and Lemon
(or other liqueurs like Licor 43), giving the coffee a bold, spirited character. Popular as a pick-me-up in the evening or after a meal.	& Olive Pita Grilled halloumi cheese, sliced Kalamata olives, cucumber, and a hint of tzatziki sauce in a warm pita.	de Nata Traditional Portuguese custard tart with a caramelized top and a flaky crust, subtly spiced with cinnamon for a warm finish.	Light and fluffy ricotta cheesecake infused with Sicilian lemons, topped with a sprinkle of toasted almonds and a lemon glaze, served with a dollop of mascarpone cream.
Turkish Apple Tea \$3.75 Sweet and slightly tangy apple-flavored tea, often served hot in a tulip-shaped glass.	Portuguese Piri-Piri \$12.85	Lemon Ricotta \$3.75 Sfogliatella	Black Forest \$11.25 Kirsch
Naturally caffeine-free, this tea is a great light, fruity option for any time of day.	Chicken Roll Spicy piri-piri grilled chicken, crisp arugula, tomato slices, and lemon mayo on a soft Portuguese roll.	Southern Italian puff pastry shell with a lightly sweetened lemon and ricotta filling, baked to a crisp and served with a sprinkle of powdered sugar.	A German-inspired delight layered with chocolate cheesecake, rich cherry compote, and a hint of kirsch (cherry brandy), finished with dark chocolate shavings and fresh

ICONOCLAST Menu

For this project I needed to design a logo and menu for a European-Bohemian inspired high class cafe named Iconoclast.

Through this project I relearned that sometimes a simple design with good type is the best; and thus went with a clean type-oriented menu with minimal visuals and colours to truly capture the feel.





