

---

P O R T

design

F

O I J O

---

Courtney H. Caronongan

## EDUCATION

---

Wimbledon College of Art

2013 - 2015

London, United Kingdom

MFA, Fine Arts

(with Distinction)

CSU, San Bernardino

2008 - 2012

San Bernardino, CA

BFA, Graphic Design

## SKILLS

---



Ps

Ai

Id

Lr

Pr

Xd

MY  
FAVORITE  
WORKS . . .





## TIFFANY & CO. PAINTINGS

Collaborated with the art department of Tiffany & Co. to create large scale paintings for some of their new flagship stores.

Paintings include the iconic Jean Schlesinger's Bird on a Rock at Copley Place in Boston, Massachusetts, along with a round brilliant cut diamond in Stockholm, Sweden.



# COMMERCIAL FOOD PACKAGING

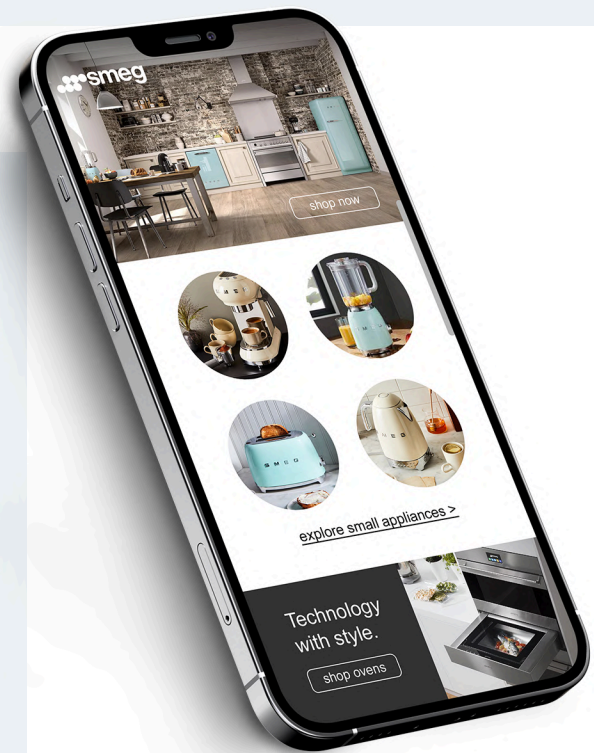
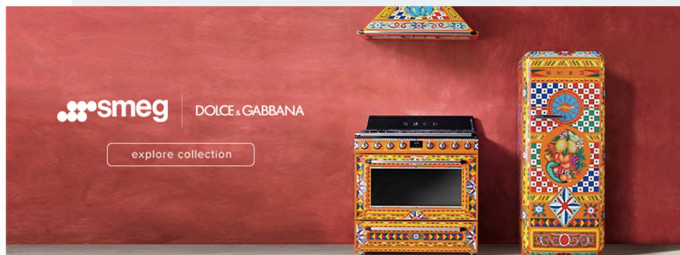
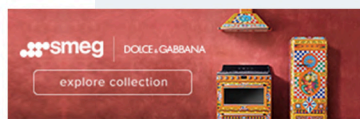
Photographed food icons & completed packaging projects for design firms.

Collaborating with team of art directors, photographers, and food stylists to brainstorm recipes, unique ideas, illustrations, & designs. Created digital image files for use in digital & traditional printing methods.

Clients include Oreo, Tropicana, Quest Nutrition, Naked Juice, and many more.







Managed e-commerce digital media assets and initiated brand development for luxury home kitchen appliances.

Led creative direction and strategy for content such as copy-writing, emails, web ad banners, video editing, and social media marketing.

Showcasing clients' branding and identity to create assets for both digital and editorial print layouts.

## DIGITAL MARKETING





# PRINT & BROCHURES

Designed promotional brand assets such as brochures, color books, and other printed documents.

From introducing a new brand to introducing its new series, each asset was created to highlight valuable information and showcase features for the targeted buyer.



**MAJESTIC II**

**Colors**

- Glossy Black
- Matte Graphite
- Stainless Steel
- White
- Antique White
- Blue
- Emerald Green
- Burgundy
- Custom RAL

**Trim Finishes**

- Brass
- Chrome
- Bronze
- Copper

**Exterior Widths**

- 30"
- 36"
- 40"
- 48"
- 60"

**Fuel Types**

- Gas
- Dual Fuel



**Colors**

- Glossy Black
- Matte Graphite
- Stainless Steel
- White
- Antique White
- Blue
- Emerald Green
- Burgundy
- Custom RAL

**Exterior Widths**

- 30"
- 36"
- 40"
- 48"
- 60"

**The invaluable range cooker that makes any kitchen unique.**

A synthesis of beauty and functionality, Majestic is the masterful embodiment of the idea of a range cooker.

A freestanding element that blends into every setting and immediately takes center stage, with a style made of rounded lines, crafted details, fine finishes, solutions and technologies deriving directly from the world of professional cooking.

Simply touch the large display with one finger to control all the functions of the single oven, or of the two ovens with one device. Temperature, timer, and automatic cooking start and end programmer, everything is controlled with one move and at a glance.

A true kitchen centerpiece that is sure to demand attention, these exceptional bespoke ranges will complement any kitchen. The unique style of the Majestic Series stands out above the rest, and ILVE offers the ability to create a customized and individual look.

**Dual Burner**  
Up to 60,000 BTU/h efficient gas supply for consistent heat distribution.

**Brass Burner Ring**  
Prevents a sticky material that guarantees excellent durability and the non-stick, non-chemical coating facilities any staining.

**Cool Door with Removable Triple Glass**  
Prevents a sticky material that guarantees excellent durability and the non-stick, non-chemical coating facilities any staining.

**Full-Width Dual-Warmer Storage Drawer**  
The storage compartment provides a ideal location for safe for children, perfectly insulated thanks to the three glass panes and easy to clean, making it flawless and easy to clean any stain.

**True European Convection**  
The storage compartment provides a ideal location for safe for children, perfectly insulated thanks to the three glass panes and easy to clean, making it flawless and easy to clean any stain.

**4.3" TFT Control Display**  
Simple touch and sliding screens controls with intuitive, strategic graphics and operating modes. On a single display you can control the temperature, adjust up to 48°F, putting you in total measure inside the cooking chamber.

**Accurate Electronic Temperature Control**  
Provides minimal temperature fluctuation for optimal cooking. Temperature is adjustable from 85°F for perfect leaving, up to 375°F.

**Quickstart Temperature Control**  
Quickstart pre-heat function heats to 347°F in less than 8 minutes. Combined with dual capillary thermometers for accurate temperature adjustment up to 48°F, putting you in total control of your cooking.

**Steam Exhaust**  
Eliminates the cooking steam from inside the cavity, offering the possibility of choosing between dry or wet cooking, perfect for crispy bread or a tender and juicy roast.

**Catalytic Oven-Cleaning System**  
Combined with the stainless-steel fat filter, positioned over the rear fan for an automatic cleaning of the oven interior.

**Professional Electric Rotisserie**  
Included with the 40+ parts, the electric rotisserie lets you roast meats in a better care and tenderness.



 [courtney.caronongan@gmail.com](mailto:courtney.caronongan@gmail.com)