



**DAVID PORTER**

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## EXPERIENCE

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### **SapientNitro**

**design intern**

Chicago, IL

05/15 - 08/15

Worked in the instrumented intelligence and data science domain. Created data-visualizations along with assisting in the creation of information graphics for clients.

Also involved in other projects in the User Experience, marketing, and strategy domains.

### **Saison Restaurant**

**sous chef**

San Francisco, CA

09/12 - 10/13

Managed daily orders through purveyors from around the world. Team development, coaching, and educating fellow staff members. Orchestrated daily meetings with the staff over operations for the day. Awarded second Michelin star and a fourth star from in the San Francisco Chronicle. Creative development of menu and environment along with the Chef/Partner.

### **Atelier Crenn Restaurant**

**sous chef**

San Francisco, CA

02/12 - 08/12

Set-up and opened the restaurant. Developed standardized procedures for daily operations. Assisted with the development of company philosophy with Chef Dominique Crenn. Creative development of menu and environment with the Chef/Partner.

## EDUCATION

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### **Northern Illinois University**

**B.F.A. visual communications**

DeKalb, IL

Completed: May 2016

President of the AIGA student chapter at the college.

Assisted in lectures with the director of the design department. Organized events & workshops within the design community. SEEK design conference 2015 volunteer.

### **Academy of Fine Arts in**

**Katowice**

**study abroad | design**

Katowice, Poland

Attended: March 2014

Studied various methods of printmaking including: lithograph, letterpress, & screen printing. Worked in design workshops while being exposed to new methods of design, process, and strategy.

### **San Francisco Art Institute**

**general studio studies**

San Francisco, CA

Attended: 2012 - 2013

Spent time in various studios focused mainly on illustration and photography.

### **Elgin Community College**

**A.A.S. culinary arts**

Elgin, IL

Completed: May 2008

Achieved the National Deans List while attending and graduated with Honors. Studied large operation management and structural organizations of a multidimensional organization. Along with restaurant concept development and classical French cuisine.