Grace Spring DESIGN

PAM DUHRKOOP
PORTFOLIO


soluna
active

SOLUNA ACTIVE

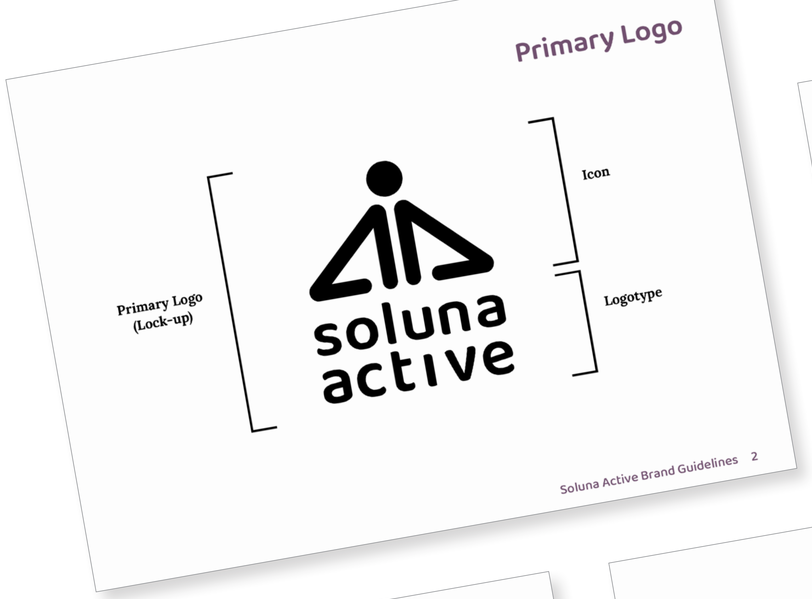
Logo & Brand Design

CHALLENGE: Design a logo and brand identity for a new eco-friendly women's activewear company called Soluna Active. The brand values were balance, mindful living, and authenticity. Deliverables included a brand guide and collateral mockups.

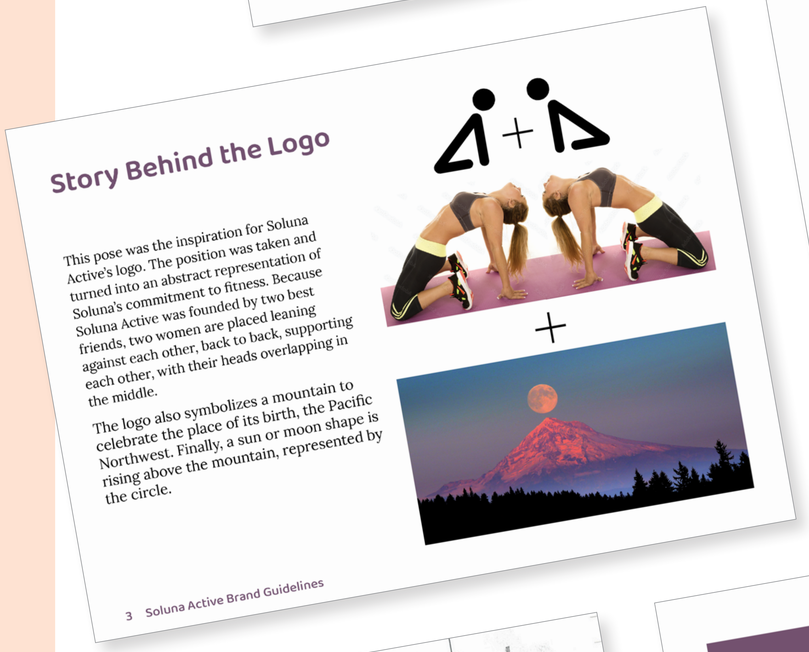
SOLUTION: After researching the competition and sketching a variety of logos, I settled on an abstract logo which expressed the brand's commitment to fitness as well as the story of how the brand was founded. I kept the shapes and typography rounded, making it have a friendly and approachable appearance. I then created the brand guide and applied the logo to a range of collateral.

TOOLS:

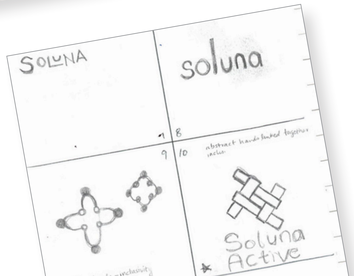
- Illustrator
- Photoshop
- InDesign

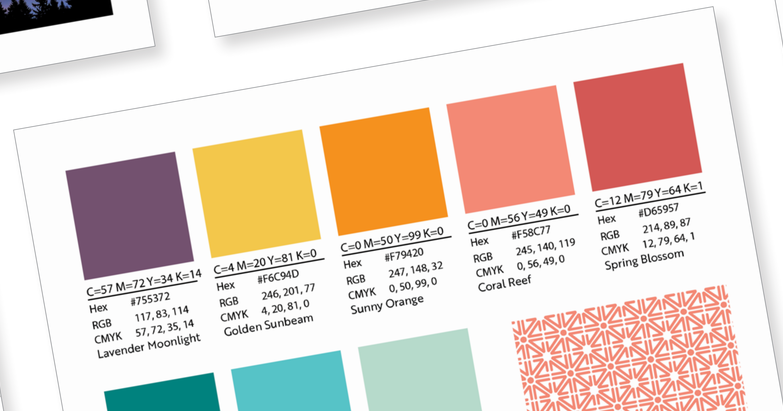














soluna
active

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soluna



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soluna_active



Shop now

Liked by **jacidewey** and **others**
soluna_active Our vibrant and empowering activewear collections are designed to celebrate every


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Mon Apr 21 5:43 PM
escapefiction.com
Escape Fiction
Home
Books
Policies
Contact
Cart
Discover your next adventure
Shop Now

ESCAPE FICTION

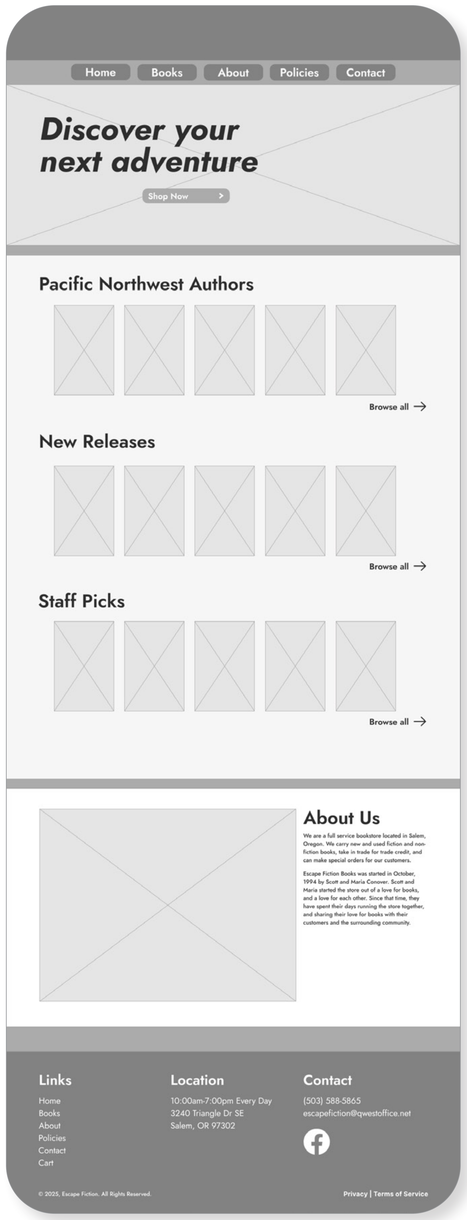
Website Design & Branding

CHALLENGE: Redesign the website for a local bookstore, Escape Fiction, paying attention to hierarchy and creating clear information architecture.

SOLUTION: After conducting competitor research, I outlined the information architecture, sketched thumbnails, and created a wire frame for the homepage. The bookstore needed a new logo, so I created one that was fun and whimsical to match the store name, giving the sense of going on a journey with books. The color palette was inspired by vintage science fiction posters, as the store focused on science-fiction and fantasy books.

TOOLS:

- Figma
- Photoshop
- Illustrator



Escape Fiction

Escape Fiction

Escape Fiction

Escape Fiction

Home | Books | Policies | Contact | Cart



Pacific Northwest Authors



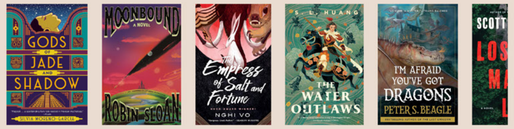
Browse all →

New Releases



Browse all →

Staff Picks



Browse all →



About Us

We are a full service bookstore located in Salem, Oregon. We carry new and used fiction and non-fiction books, take in trade for trade credit, and can make special orders for our customers.

Escape Fiction Books was started in October, 1994 by Scott and Maria Conover. Scott and Maria started the store out of a love for books, and a love for each other. Since that time, they have spent their days running the store together, and sharing their love for books with their customers and the surrounding community.

Links

Home
Books
Policies
Contact
Cart

Location

10:00am-7:00pm Every Day
3240 Triangle Dr SE
Salem, OR 97302

Contact

(503) 588-5865
escapefiction@qwestoffice.net

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Privacy | Terms of Service









Escape Fiction

New Books

Used Books

Trade

Special Orders

Open Daily
10AM–7PM

3240 Triangle Dr SE
Salem, OR 97302

(503) 588-5865

escapefiction.com




Sashimi Bowl


Takoyaki



Exploring Tokyo's Diverse Food Scene

From Michelin Stars to Street Food

By Pam Duhrkoop

Tokyo is a food lover's dream. Whether you are looking for Michelin-starred fine dining, a hidden izakaya nestled between two skyscrapers, or street food from a bustling market, Tokyo has it all.

Tokyo's food scene is a dynamic blend of high-end artistry and modest, everyday flavors–each reflecting the perfect balance of tradition, innovation, and global fusion. Some of the best food can be found in small, unassuming shops, without a flashy sign or website, waiting for you to stumble upon them. The true heart of Tokyo's food culture lies in these downtown neighborhoods where restaurants have been passed down through generations, preserving the unique culinary principles of Japan–that nothing goes to waste and every ingredient is treated with the utmost care and respect.

A Local Secret

When in Tokyo, don't rely on Yelp or TripAdvisor–turn to the locals instead. We recommend Tabelog, Japan's go-to restaurant guide and reservation site. Similar to traditional review sites, Tabelog rates restaurants on a five-star system. But there's a catch, only locals can leave reviews, and their standards are incredibly high. A 3 to 4-star rating is considered very good. In fact, most Michelin-starred restaurants in Tokyo hover around a 4-star mark.

> "Tokyo is home to more Michelin-starred restaurants than any other city in the world."

Michelin-Star Dining

Speaking of Michel stars, Tokyo is home to more Michelin-starred restaurants than any city in the world, with 194 restaurants in Tokyo having been awarded Michelin stars. Unlike other cities, there's no single dominant cuisine–Tokyo's Michelin lineup spans from French and Italian to traditional Japanese and fusion restaurants. Many restaurants specialize in a singular dish, ingredient, or technique, offering an immersive experience that lets them perfect their craft.

One such restaurant is Sukiyabashi Jiro, located in the Ginza district. It was the first sushi restaurant to receive three stars from the Michelin Guide. The restaurant is headed by Jiro Ono, who crafts each bite with precision, allowing the fresh fish and subtle flavors to take center stage. With just ten counter seats, booking a reservation can be a feat in itself, and the 20-course omakase tasting menu will set you back around $300 (30,000 yen).

If you are looking for a more modern and inventive take on Japanese food, L'Effervescene is a must-visit. Chef Shinobu Namae serves up unusual, but delicious, combinations like limoncello baba and banana with white rum ice cream and black soybeans. Each dish is not only a treat for the taste buds, but also a feast for the eyes.

Just remember to plan ahead–Tokyo's top-tier restaurants often book up weeks or even months in advance.

Izakayas and Casual Dining

Tokyo isn't limited to Michelin-starred fine dining–izakayas are an essential part of Tokyo's food culture. In the evenings these vibrant establishments are flooded with workers coming to unwind after a long day, leisurely enjoying drinks and small dishes with friends and colleagues. From the neon-lit streets of Shinjuku to the quieter corners of the city, izakayas offer a relaxed atmosphere where you can savor authentic Japanese flavors and experience a bit of local culture.

Menus at izakayas generally feature comfort foods like yakitori (grilled chicken skewers), sashimi, edamame, tempura, and pickles, but you can also find hearty bowls of ramen, soba, or udon. Izakayas are a perfect way to experience the social side of Japanese dining, where meals are shared, drinks flow, and conversations are loud and lively. The experience is a world away from the quiet, refined ambiance of Michelin-starred restaurants, though equally rich in a different way.

Tokyo's Heartbeat: Street Food

For the most authentic and affordable taste of Tokyo, head to the streets. With numerous bustling markets and festivals throughout the year, there is an endless variety of street food to try at every corner. Half the fun is watching the vendors prepare the food!

One of Tokyo's most iconic street snacks is takoyaki–small balls of fried batter filled with tender octopus, green onions, ginger, and crispy tempura bits, topped with bonito flakes and a savory sauce. Another popular dish is okonomiyaki, a savory pancake made from flour, eggs, and cabbage, which you can customize with toppings of pork, shrimp, or cheese.

> "Tokyo's street food scene is where you will find the most authentic and affordable tastes of Japan."

For something sweet, head to Tokyo's vibrant Harajuku neighborhood, which is famous for its crepes–stuffed everything from fresh fruit and whipped cream to savory fillings like ham and cheese. Or, if you are craving a more traditional snack, you can get some taiyaki–fish-shaped pastries filled with red bean paste, custard, or chocolate–sold hot off the griddle in places like Asakusa and Shibuya. 終



Must-See Tokyo Food Markets

Tsukiji Outer Market

Tsukijo Market may no longer be home to the wholesale fish market (which has moved to Toyosu), but the Outer Market is still a bustling wonderland for seafood lovers. You'll find everything from fresh sushi and sashimi to grilled eel and sea urchin. It's also a prime spot to find Japanese tea, spices, traditional sweets, and unique cooking utensils. Most restaurants are open bright and early, from 5 am to 2 pm.

Ameyoko Market

For a bustling, eclectic atmosphere, head to Ameyoko Market. This colorful street offers a mix of food, clothing, and trinkets. Grab some skewered meat, seafood, takoyaki, or taiyaki as you explore the stalls.

Omoide Yokocho

Tucked away near the West Exit of Shinjuku Station, Omoide Yokocho (Memory Lane) is a throwback to Showa-era Tokyo. This system of narrow alleys is filled with rustic, tiny restaurants and food stalls offering an authentic glimpse into Tokyo before all the skyscrapers and bright neon lights. Famous for its yakitori and small, cozy restaurants, it is the perfect spot for a late-night bite. But be sure to stop at an ATM—many of the restaurants are cash-only.


Omoide Yokocho

GALLIVANT MAGAZINE

Layout & Typography

CHALLENGE: Work with a team to create a concept and name for a travel magazine. We were also responsible for creating all the content and imagery used in the magazine.

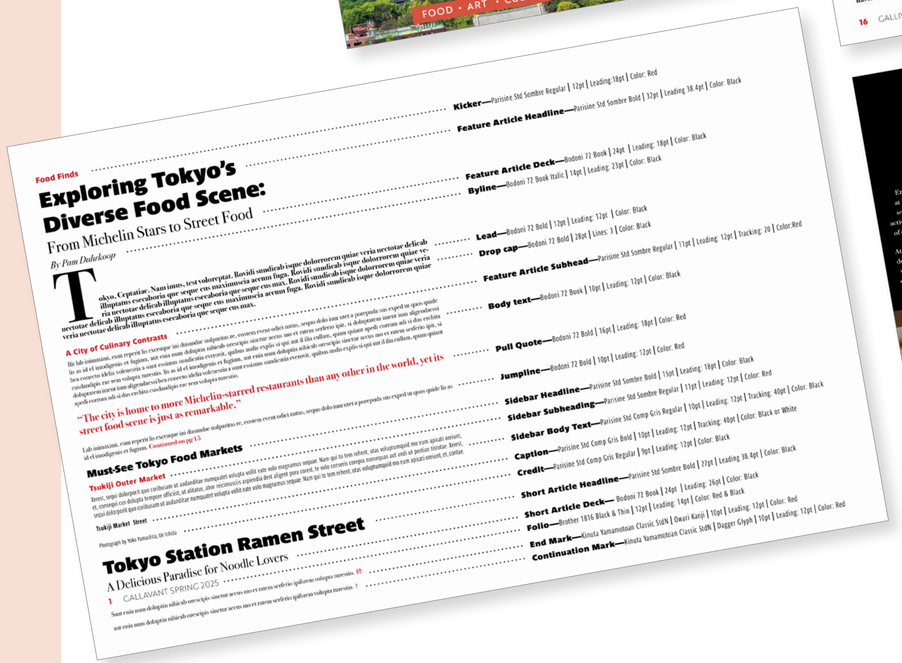
SOLUTION: As a group we brainstormed a name for our magazine and did audience research. Our target audience was middle to upper-class travelers seeking a relaxed travel experience, so we kept the style classic, clean, and minimalistic. I designed the cover and style guide for our magazine. I also wrote two articles and designed an advertisement. I then compiled all of the articles in InDesign and made sure they adhered to the style guide.

TOOLS:

- InDesign
- Photoshop










Destination Asia
GALLIVANT
No. 73
Spring 2025
THE BEST THINGS TO DO AND EAT IN TOKYO
Tokyo's Food Scene
From Michelin Stars to Street Food
Inhabitants of Edo
Real Heroes of Tokyo
Shinjuku Gyoen
A Majestic Haven in the Heart of Tokyo
Hachiko
Shibuya's Most Loyal Dog
Sky's the Limit
At the Tallest Tower in the World
FOOD • ART • CULTURE • ARCHITECTURE • NATURE


HOSHINOYA
TOKYO
Embark on a fulfilling journey at HOSHINOYA, as you discover seasonal decorations, enriching activities, and the unparalleled grace of omotenashi, Japanese hospitality.
At HOSHINOYA, traditional Japanese design and customs blend seamlessly with contemporary comforts in this evolution of the classic Japanese inn.
Tokyo Station Ramen Street
Paradise for Noodle Lovers
By Pam Duhrkoop
Tokyo Station's Ramen Street is your one-stop shop for some of the best ramen in Tokyo. Nestled in a small underground alleyway in the labyrinth of Tokyo Station, Ramen Street is home to eight small noodle shops. Only the best of the best are invited to occupy a spot there. Once you get to the station, make your way to the Central Yaesu exit. From there, follow the signs to Ramen Street. Be prepared to wait in long lines...or go at odd hours of the day to avoid the wait.
"Tokyo Station's Ramen Street is your one-stop shop for some of the best ramen in Tokyo."
Choosing the right ramen to eat is a make-or-break decision and may be trickier than you think. Come prepared by looking over some of Tokyo's most frequented noodle spots below. All of the restaurants specialize in a unique type of ramen, providing an opportunity to try regional variations without leaving Tokyo. Not sure which one to try? We've got you covered.
1. The overwhelming favorite shop of Tokyo Ramen Street is Rokurinsha, the original creator of tsukemen, a ramen where the noodles and broth are served separately so you can dip the noodles into the broth and they never become soggy. This dish must be eaten quickly for the best experience. Rokurinsha's popularity often creates lines around the corner throughout the day.
2. If you're looking for something seafood related, you have to try Ramen Gyoku. They specialize in thick fish broth combined with savory chicken, resulting in a rich umami flavor. It is the perfect balance between salty and creamy.
3. Soranoiro Nippon specializes in shoyu ramen (soy sauce based) and is a Michelin recommended Bib Gourmand. Their dishes are fresh and light, helping you avoid the heavy feeling from overeating. Gluten-free and vegan options are available.
4. Hirugao is famous for their light shio (salty) ramen and noodles made from Hakkaku wheat, making them extra flavorful. Their ramen is topped with marinated pork and an egg cured in tare sauce.
5. Are you a fan of tonkotsu (pork bone) ramen? Oreshiki Juu is the place for you. The broth is made from fresh pork bones and slowly simmered for 24 hours. Toppings include chashu pork and scallions.
6. If you are looking for miso ramen, Hanasaichian is the place for you. They pioneered a thicker, richer miso ramen broth that is made over two days. They are famous for topping their ramen with a pile of crispy bean sprouts.
7. Kakushinka TOKYO specializes in yuzu yokei ramen, a variety featuring pork marrow, soy sauce, and thick, straight noodles.
8. Are you craving some seafood tonkotsu ramen? Head over to Tokyoeki Bettara. Their seafood ramen has the perfect mix of meat and seafood.
Book Now
HoshinoResorts.com


Anne of Green Gables Series #1
Anne of Green Gables
L.M. Montgomery
Anne of Green Gables
L.M. Montgomery
Anne of
L.M. Montgomery

ANNE OF GREEN GABLES PACKAGE

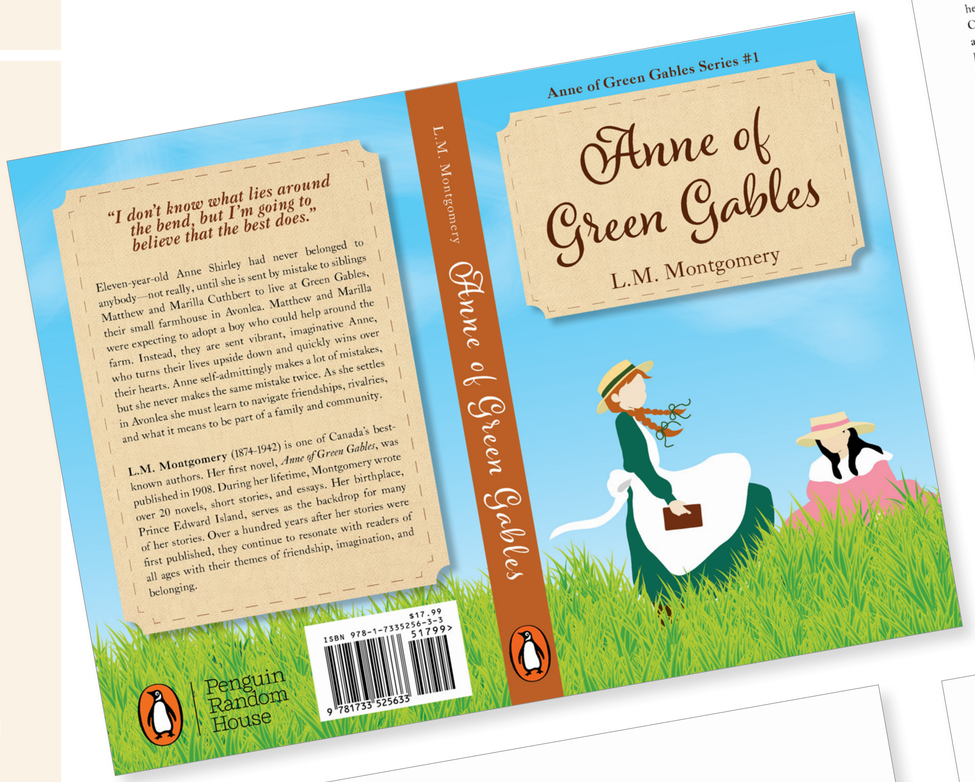
Layout

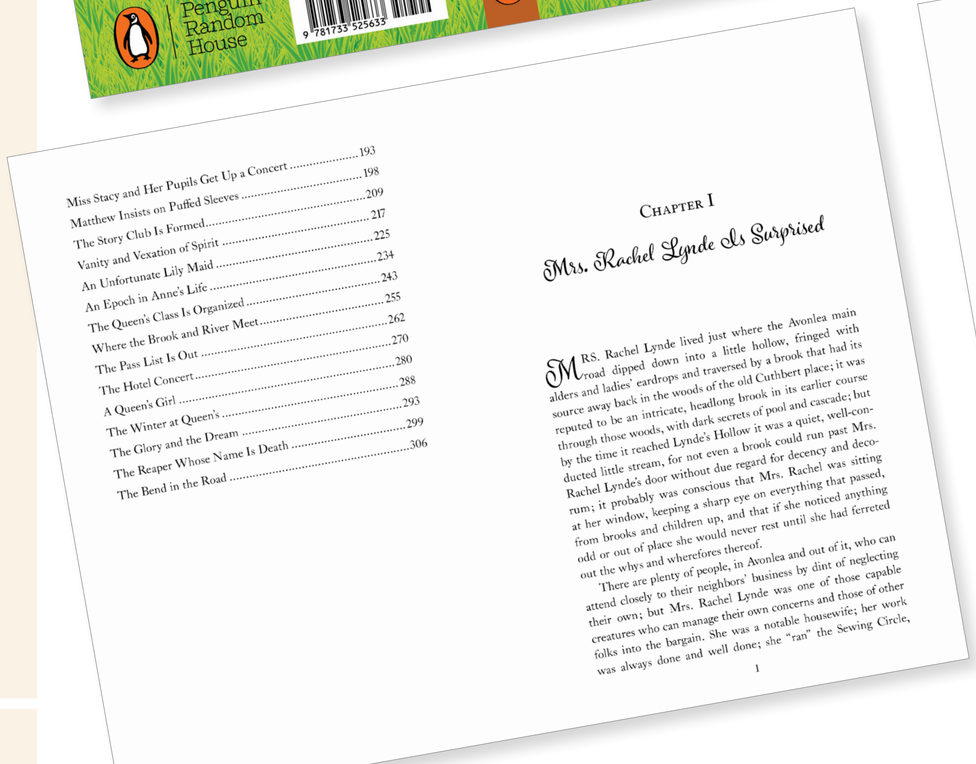
CHALLENGE: Choose a book in the public domain and design a new cover, as well as the interior layout, to appeal to modern readers.

SOLUTION: After conducting research on modern book covers in a local library and book store, I created an illustration for the cover of Anne of Green Gables featuring Anne and Diana. I wanted to keep a slightly rustic feel with the burlap texture behind the text and a soft, flowing typeface to reflect Anne's personality. I featured her iconic red braids in the illustration and the color palette. I also fully designed the interior to match the style of the cover.

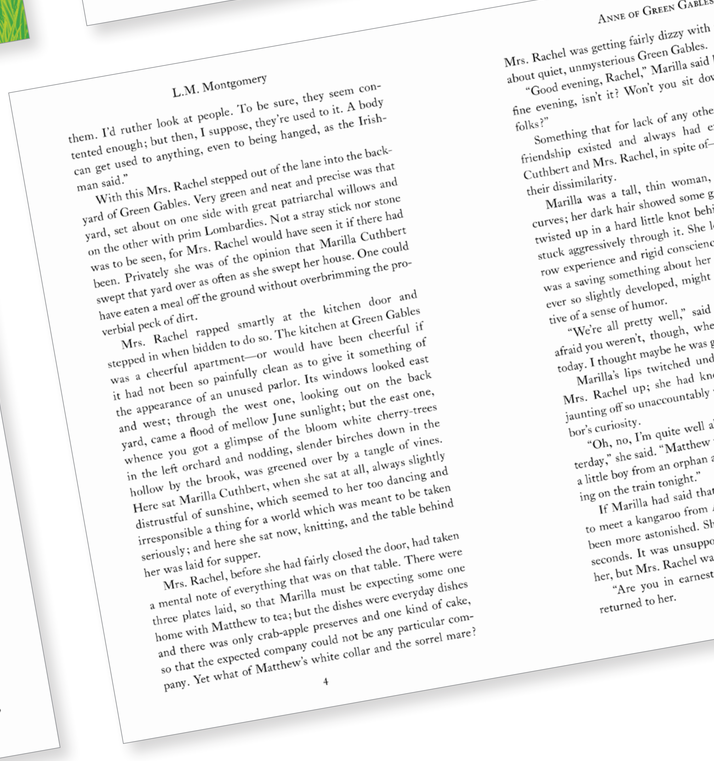
TOOLS:

- InDesign
- Illustrator







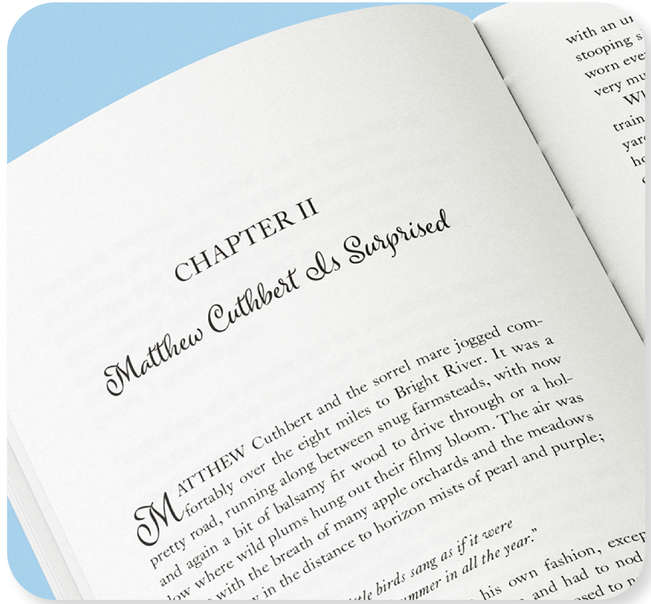



Anne of
Green Gables


Anne of Green Gables Series #1
Anne of
Green Gables
L.M. Montgomery
L.M. Montgomery
lmmontgomery.ca
Free Lectures
Oakwood Collegiate Institute
Saturday February 5, 2PM
991 St Clair Ave W, Toronto
Jarvis Collegiate Institute
Monday February 7, 2PM
495 Jarvis St, Toronto
Victoria College
Wednesday February 9, 6PM
71 Queen's Park Crescent East, Toronto
Sherbourne House
Saturday February 12, 2PM
439 Sherbourne Street, Toronto
Hear about the author's writing process, inspiration behind her books, and her connection to Prince Edward Island.
Hosted by the Canadian Authors Association.


Anne of
Green Gables


"I don't know what lies around the bend, but I'm going to believe that the best does."
Available
March 5, 2025
AnneOfGreenGables.com
Anne of
Green Gables
L.M. Montgomery
Anne had never belonged to anybody—not really. Not until she came to Green Gables to stay with Matthew and Marilla Cuthbert.
"I don't know what lies around the bend, but I'm going to believe that the best does."
Available
March 5, 2025
AnneOfGreenGables.com


CHAPTER II
Matthew Cuthbert Is Surprised
MATTHEW Cuthbert and the sorrel mare jogged comfortably over the eight miles to Bright River. It was a pretty road, running along between snug farmsteads, with now and again a bit of balsamy fir wood to drive through or a hollow where wild plums hung out their filmy bloom. The air was full with the breath of many apple orchards and the meadows in the distance to horizon mists of pearl and purple;


MELTED
HOT CHOCOLATE
M

MELTED FOOD TRUCK

Logo & Brand Design

CHALLENGE: Create a logo for a new food truck and apply the branding to the truck. The food truck's name was Melted. It was a hot chocolate food truck located in Sisters, Oregon.

SOLUTION: When I was doing my research, I found that Sisters is a self-described "1880's western-themed town". As a result, I wanted my logo to be something that was timeless and had a nod back to historical type and western signs. I chose to use a strong serif typeface and paired it with an M that was meant to look very roughly like a mug with the curl of the M being a handle. Overall, I wanted the branding to feel upscale, but still approachable and fun.

TOOLS:

- Illustrator
- Photoshop

MELTED
HOT CHOCOLATE

MELTED
HOT CHOCOLATE

MELTED
HOT CHOCOLATE








MELTED
HOT CHOCOLATE


MELTED
HOT CHOCOLATE
NET WT 2OZ (57g)


MELTED
HOT CHOCOLATE


MELTED
HOT CHOCOLATE
210
CALORIES
PER 1 BAR
NET WT 1.55 OZ (43g)


MELTED
HOT CHOCOLATE


お茶好き
OCHASUKI
Jasmine
PREMIUM GREEN TEA
32FL OZ(1QT) 946
お茶好き
OCHASUKI
Sakura
LIMITED EDITION
PREMIUM GREEN TEA
お茶好き
OCHASUKI
Lavender
PREMIUM GREEN TEA

OCHASUKI TEA

Package Design

CHALLENGE: Develop a drink brand including naming convention, branding, and packaging design. One of the drinks must be a limited edition.

SOLUTION: For this project I wanted to create a high-end green tea brand. To create an elegant and premium feel I put the name in Japanese calligraphy and included hand-painted flower illustrations to depict the different flavors. While researching, I found that green tea is sensitive to light exposure so I chose a white glass vessel to protect the tea. To further develop the brand, I also designed the packaging for a loose leaf tea line and a Japanese snack subscription box.

TOOLS:

- InDesign
- Illustrator








お茶好き
OCHASUKI
Lavender
Jasmine
Sakura
3.5 OZ/100GI


お茶好き
OCHASUKI
Sakura
LIMITED EDITION
JAPANESE SNACK SET

Campus Compass

INFO

Bldg 2/1st Floor
Get answers to your questions.

Bldg 2/174
Get accessibility info and accomodations.

SHOP

Bldg 2, 8, 42
Cafe, restaurant, and snacks.

Bldg 1/1st Floor
Buy textbooks and school supplies.

SERVICES

Bldg 2/1st Floor
Restroom facilities for all genders.

Bldg 2/230
Free mental health services.

Bldg 2/173
Basic first aid and medication.

Bldg 2/173
Security and transportation services.

Bldg 9/2nd Floor
Library, writing center, study rooms.

Navigate the storm with the navigate app!

Info Desk
Bldg 2

Bookstore
Bldg 1

First Aid
Bldg 2

Accessability Resources
Bldg 2

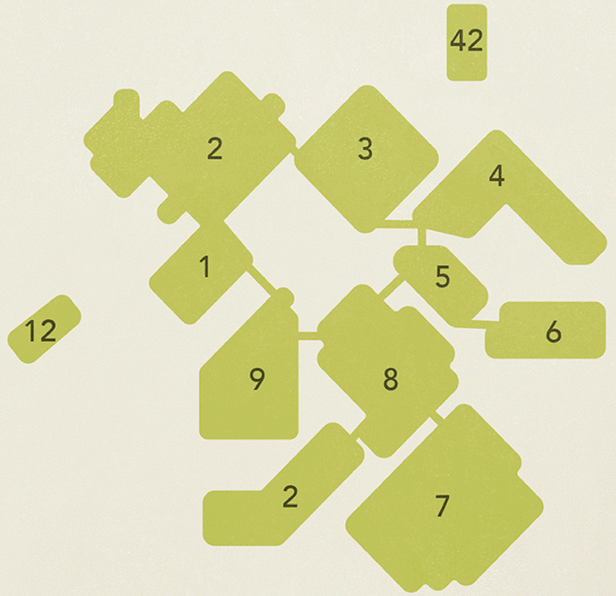
Restrooms
Bldg 2

Security
Bldg 2, 12

Food
Bldg 2, 8, 42

Counseling
Bldg 2

Bookstore
Bldg 9



CAMPUS COMPASS

Logo, Icons, & Layout

CHALLENGE: Develop a series of wayfinding icons, logo, and layout for a visual information system to help new and prospective students find key resources and services around the campus at Chemeketa Community College.

SOLUTION: I developed a unified set of 10 wayfinding icons using the Chemeketa color palette. I wanted the icons to have a soft and friendly appearance so I rounded the edges and kept the strokes light. I kept the logo simple and in the same style to create unity with the icon set. Thinking about the user experience, I separated the icons into three categories so users could quickly find what they were looking for.

TOOLS:

- InDesign
- Illustrator



Campus Compass

Campus Compass

Campus Compass



Campus Compass

INFO

Bldg 2, 1st Floor
Get answers to your questions.

Bldg 2, 174
Get accessibility info and set up accomodations.

SHOP

Bldg 2, 8, 42
Cafe, restaurant, and snacks.

Bldg 1, 1st Floor
Buy textbooks and school supplies.

SERVICES

Bldg 2, 1st Floor
Restroom facilities for all genders.

Bldg 2, 230
Free mental health services.

Bldg 2, 173
Basic first aid and medication.

Bldg 2, 173
Security and transportation services.

Bldg 9, 2nd Floor
Library, writing center, study rooms.

Navigate the storm with the navigate app!


Chemeketa Community College
69th Commencement
2025
Discover
Chemeketa
Community College

COMMENCEMENT COVER

Layout & Illustration

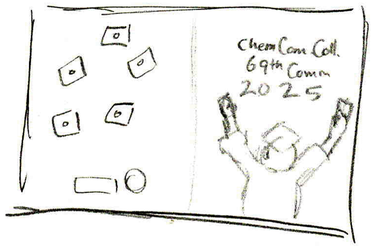
CHALLENGE: Design a front and back cover for the 69th Commencement Ceremony program at Chemeketa Community College.

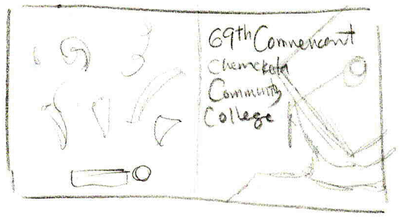
SOLUTION: The client stressed that the program would be a keepsake for many students, so I decided to make it look very hand-crafted by doing a watercolor illustration. I wanted to keep the mood celebratory and fun so I had the illustration interact with the type by placing a cap on the top of the two. This design was selected by the client.

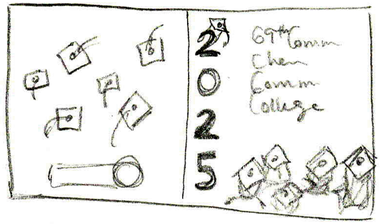
TOOLS:

- InDesign
- Photoshop









CHEMEKETA WRITES PRESENTS

Empathy & Persona in the Anthropocene

With poet and writer
Brittney Corrigan



MAY 6TH, 2025

The Gretchen Schuette Art Gallery

Reading
12:00pm
Free

Workshop
6:30pm–8:30pm
$50 General Public | $30 Students

In the workshop, we'll look at techniques of personification of both inanimate objects and flora and fauna of the natural world and then give those beings and objects a voice through the use of the persona poem.

CHEMEKETA WRITES
A CREATIVE WRITING SERIES

Chemeketa Community College

EO/AA/ADA/Title IX Institution

Purchase Tickets

EVENT POSTER

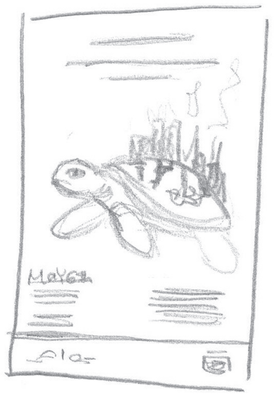
Illustration & Layout

CHALLENGE: Create a poster advertising Brittney Corrigan's poetry reading and workshop sponsored by Chemeketa Writes.

SOLUTION: To start, I researched the author's style and the theme of her work. I was then inspired to create this turtle illustration, which became the focus of the poster. The typeface was selected to match the theme of the reading, contrasting the natural world with very geometric and sharp typography. This design was selected by the client.

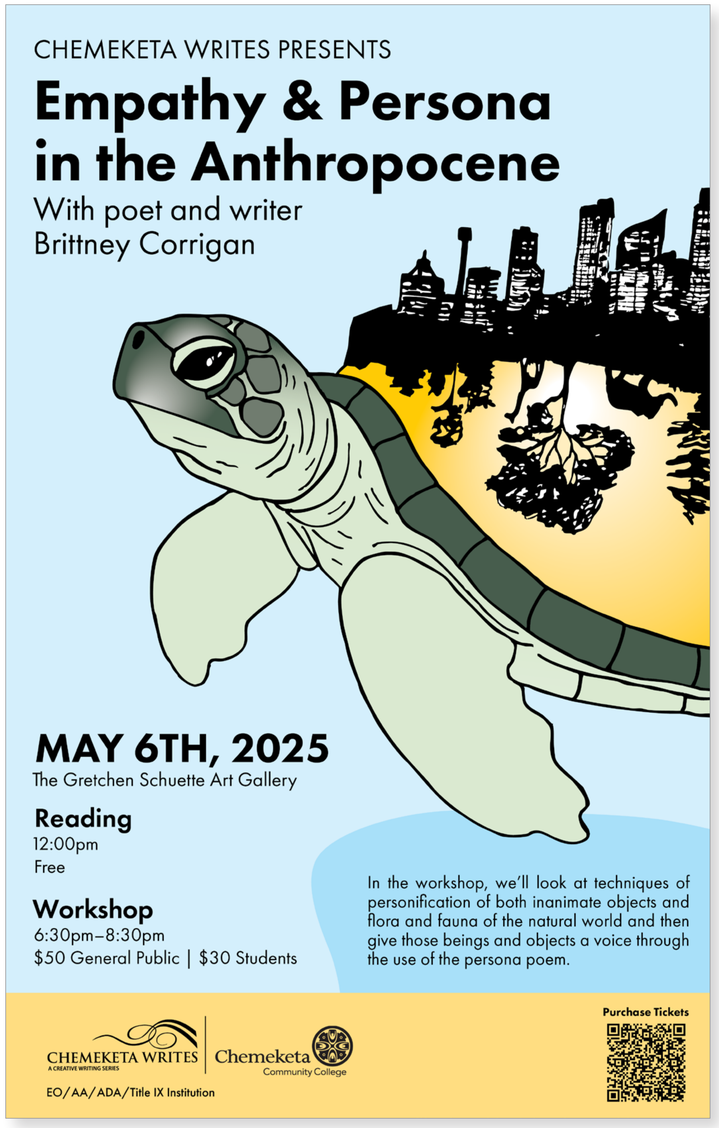
TOOLS:

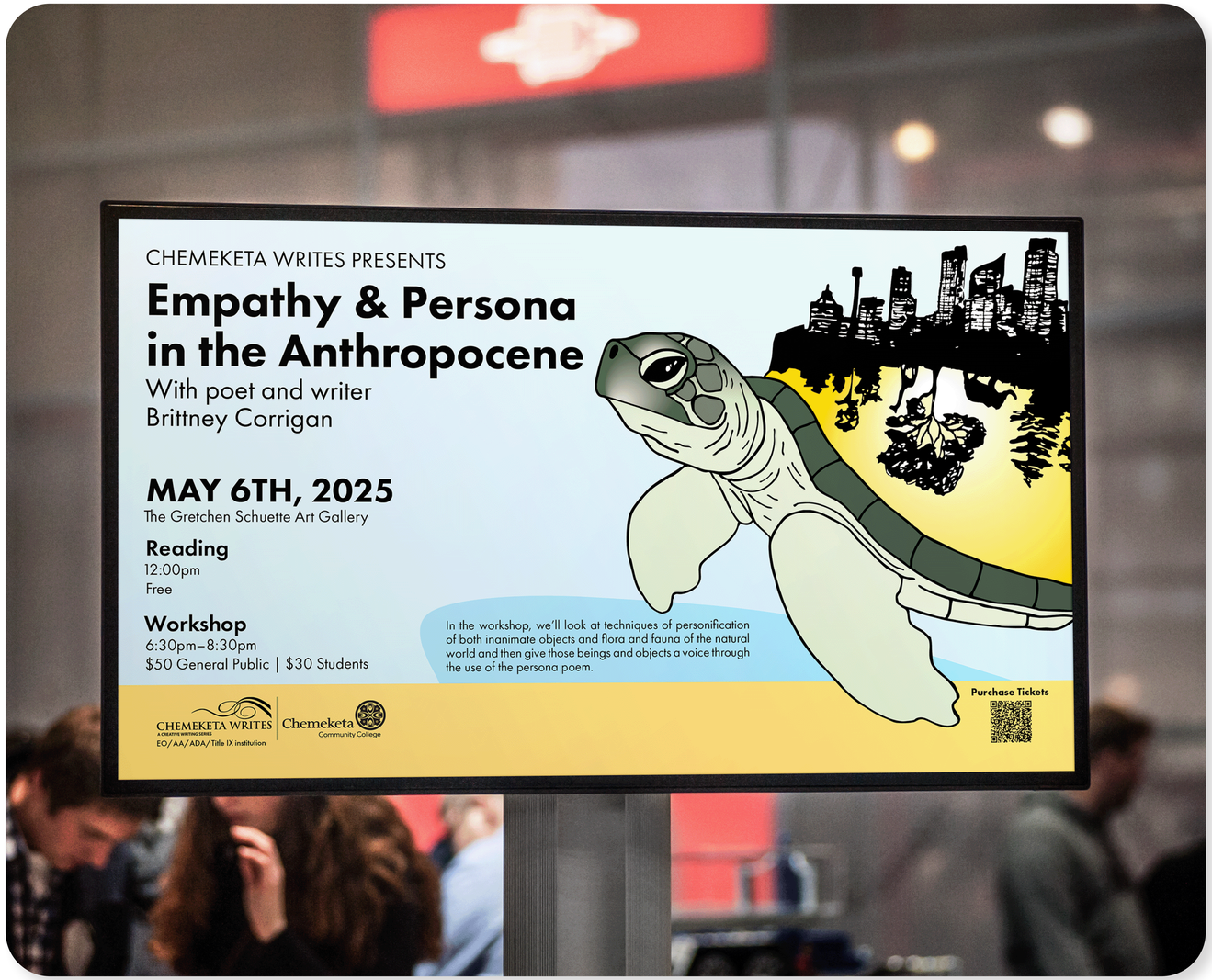
- InDesign
- Illustrator

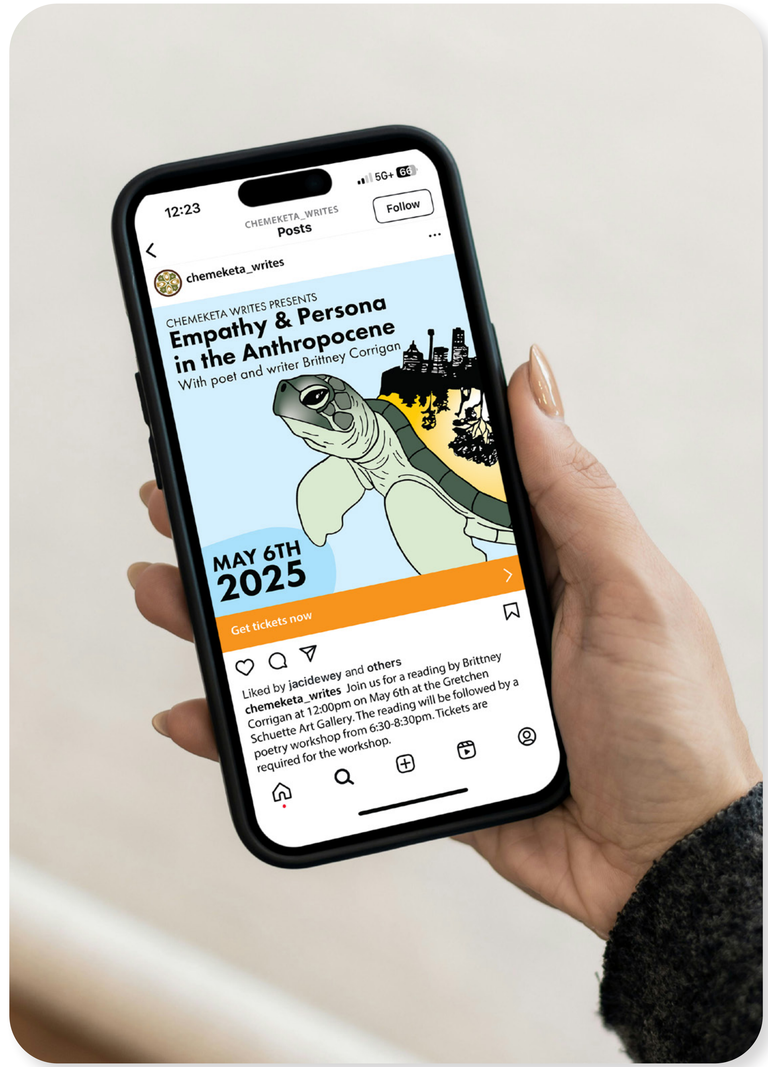









CHEMEKETA WRITES PRESENTS
Empathy & Persona in the Anthropocene
With poet and writer Brittney Corrigan
MAY 6TH, 2025
The Gretchen Schuette Art Gallery
Reading
12:00pm
Free
Workshop
6:30pm–8:30pm
$50 General Public | $30 Students
In the workshop, we'll look at techniques of personification of both inanimate objects and flora and fauna of the natural world and then give those beings and objects a voice through the use of the persona poem.
Purchase Tickets
CHEMEKETA WRITES
A CREATIVE WRITING SERIES
EO/AA/ADA/Title IX institution
Chemeketa Community College

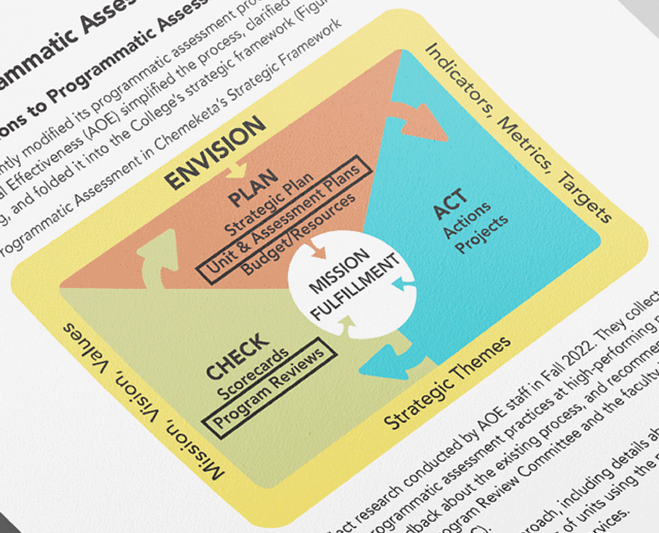

12:23
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chemeketa_writes Join us for a reading by Brittney Corrigan at 12:00pm on May 6th at the Gretchen Schuette Art Gallery. The reading will be followed by a poetry workshop from 6:30-8:30pm. Tickets are required for the workshop.

Section 3: Programmatic Assessment

Recent Modifications to Programmatic Assessment

Chemeketa significantly modified its programmatic assessment process in 2023. Academic and Organizational Effectiveness (AOE) simplified the process, clarified its role in institutional decision-making, and folded it into the College's strategic framework (Figure 3.1).

Figure 3.1 Programmatic Assessment in Chemeketa's Strategic Framework



The changes reflect research conducted by AOE staff in Fall 2022. They collected information about programmatic assessment practices at high-performing peer institutions, College community feedback about the existing process, and recommendations from the representative Unit Plan/Program Review Committee and the faculty-led Learning Outcomes Assessment Committee (LOAC).

This section describes the new approach, including details about assessment of student learning. It closes with three examples of units using the process to improve: English, Horticulture, and Library and Learning Services.

3.1 Programmatic Assessment

Programmatic assessment at Chemeketa is a two-step planning and evaluation process (Figure 3.2). The two steps may be seen as partners in the continuous improvement dance choreographed by the strategic framework. All units—academic and service (student service, outreach, and operations units)—participate in the process to help move the College in the direction of mission fulfillment (1.B.1).

INFOGRAPHIC

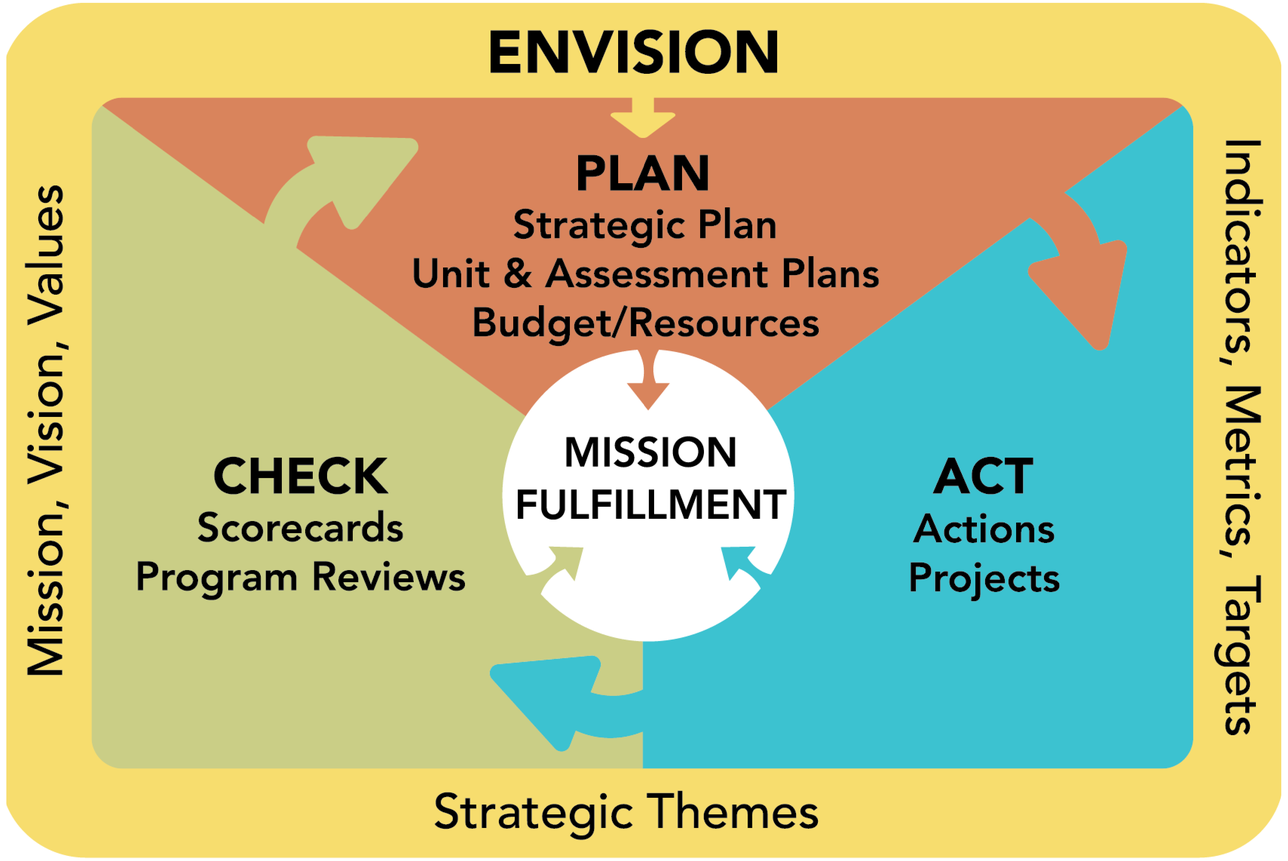
Layout & Typography

CHALLENGE: Create an infographic for the department of Academic and Organizational Effectiveness about Chemeketa Community College's synchronized continuous improvement process for the accreditation report.

SOLUTION: I started by making flow charts and diagrams of the process they wanted to illustrate to make sure I understood the flow correctly. I then sketched several variations of the infographic before settling on the metaphor of a frame with puzzle pieces inside of it; the envision process being a framework for the continuous improvement process taking place at the college. I then used the college color palette to personalize it to Chemeketa Community College. This design was chosen by the client.

TOOLS:

- Illustrator




MIND TO MEDIA
PORTFOLIO 2025
JUNE 5
BUILDING 2
STUDENT CENTER
MULTIMEDIA ARTS SCREENING 3:30–4:15 PM
GRAPHIC DESIGN & MULTIMEDIA ARTS SHOW 4:15–7:00 PM
visual
communications

PORTFOLIO SHOW CARD & BRANDING

Layout & Illustration

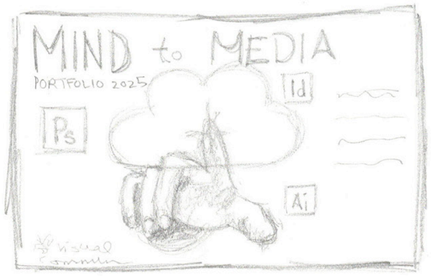
CHALLENGE: Create an illustration and layout for the 2025 Visual Communications Portfolio Show mailer. The design would be used for all of the show branding and needed elements that could be animated.

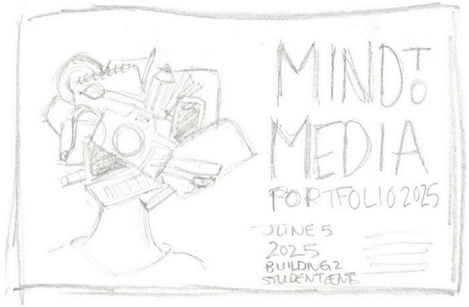
SOLUTION: For this project, I wanted to convey the theme, "Mind to Media," in a way that represented both the Multimedia Arts and Graphic Design students, as well as the tools we use to get our ideas from our mind to the media we are using to communicate. With the animation requirements in mind, I illustrated each of the tools in a way that they could be manipulated individually. Ultimately, my design was chosen to be the basis of the branding for the portfolio show.

TOOLS:

- Illustrator
- InDesign



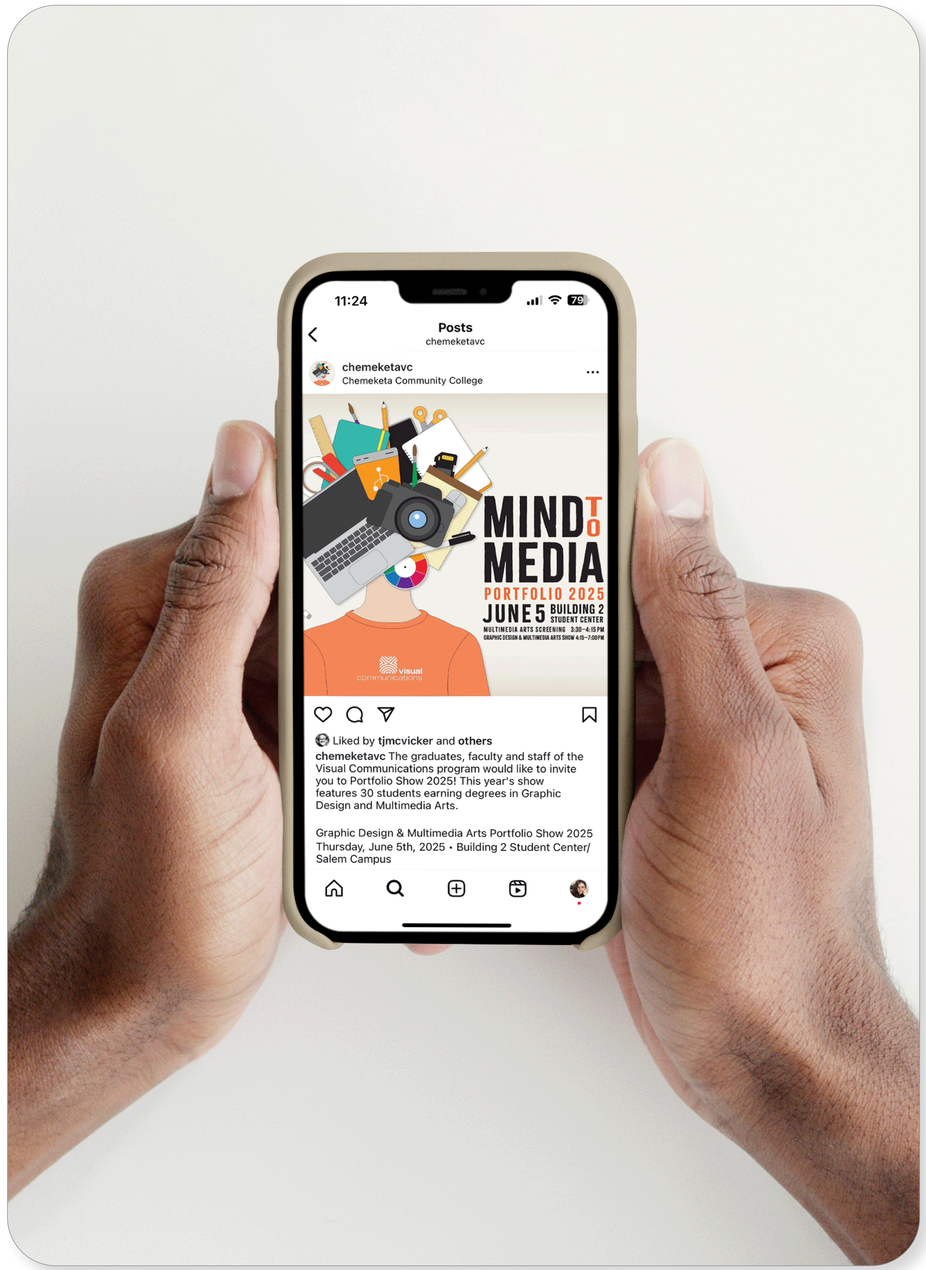







MIND TO MEDIA
PORTFOLIO 2025
JUNE 5 BUILDING 2 STUDENT CENTER
The Visual Communications Application Period is Officially Open!

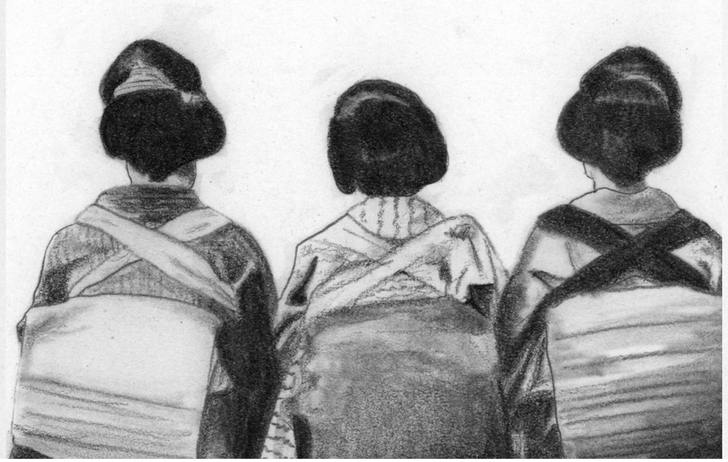

MIND TO MEDIA
PORTFOLIO 2025


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chemeketavc The graduates, faculty and staff of the Visual Communications program would like to invite you to Portfolio Show 2025! This year's show features 30 students earning degrees in Graphic Design and Multimedia Arts.
Graphic Design & Multimedia Arts Portfolio Show 2025
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PORTFOLIO 2025


MIND TO MEDIA
PORTFOLIO 2025







Art Gallery








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