

Jake Burnett

Design Portfolio

Jake Burnett

Graphic Designer

Hey,

I'm Jake Burnett, a Graphic Designer recently graduated from Dunwoody College of Technology.

I previously studied Web Programming and Database Development for a year, but the field wasn't a good fit for me. I took some time off to work and think, eventually switching to Graphic Design and Production.

Ever since I was young, I've wanted a career that involved using my creativity, but I thought web programming was a better career. I now feel that graphic design is much better suited for me. I'm constantly trying to improve my work, making sure it is well designed, detailed, and meets my clients needs.

A little quirk about me, I tend to ask for approval on designs a lot so I can be fully aware and informed, and put out the best work I can.

I'm glad I went with Graphic Design for a career choice, and I hope I can do a lot with my creativity, motivation, and skills for future employers.



Brew of the Modern

Publication Design

Brew of the Modern is about tea and coffee brews of the modern day. While this publication usually brings attention to small bakery, tea, and coffee businesses around the United States, this particular issue is truly about supporting these local businesses across the states.

The target audience of this publication is aimed at adults aged 21 and older, organic & health enthusiasts, and have a preference of local business over large chain corporations.

This is my first, fully fledged publication design.

BREW OF THE MODERN

YOUR SEASONAL COFFEE & TEA NEWS

LOVE FOR THE LOCALS

AUTUMN 2020

ISSUE 7

WHAT'S BREWING

HOME BREW ON THE RISE

John Smith

Coffee is unique among artisanal beverages in that the brewer plays a significant role in its quality at the point of consumption. In contrast, drinkers buy draft beer and wine as finished products; their only consumer-controlled variable is the temperature at which you drink them.

Why is it that coffee produced by a barista at a cafe always tastes different than the same beans brewed at home?

It may be down to their years of training, but more likely it's their ability to harness the principles of chemistry and physics. I am a materials chemist by day, and many of the physical considerations I apply to other solids

apply here. The variables of temperature, water chemistry, particle size distribution, ratio of water to coffee, time and, perhaps most importantly, the quality of the green coffee all play crucial roles in producing a tasty cup. It's how we control these variables that allows for that cup to be reproducible.

Besides the psychological and environmental contributions to why a barista-prepared cup of coffee tastes so good in the cafe, we need to consider the brew method itself.

We humans seem to like drinks that contain coffee constituents (organic acids, Maillard products, esters and heterocycles, to name a few) at 1.2 to 1.5 percent by mass (as in filter

coffee), and also favor drinks containing 8 to 10 percent by mass (as in espresso). Concentrations outside of these ranges are challenging to execute. There are a limited number of technologies that achieve 8 to 10 percent concentrations, the espresso machine being the most familiar.

From a physical perspective, the major difference is that the temperature of the coffee particulates is higher in the full immersion system. It's the speed at which coffee flavor moves through the solid particle to the water-coffee interface, and this speed is increased with temperature.



PAGE 4

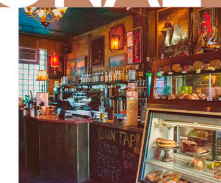
LOCAL PROMOTIONAL

Caffetto Coffee House Minneapolis, Minnesota

Cafe serving specialty coffees, teas & casual chow with rotating exhibits from local artists. Both a place to relax and study, or chill with your friends and play pinball.

"Even COVID can't kill the strong vibes of Caffetto cafe! Despite being a little toasty inside the staff still stays safe with masks, clean hands and hand sanitizer at the ready. With a solid cup of coffee, friendly staff, good outdoor seating options and chill vibes; this coffee shop is a local win."

- Sarah N.

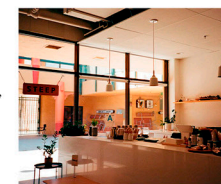


Elm Coffee Roasters Seattle, Washington

We opened Elm because we love drinking and sharing great coffee. In partnership with incredible producers and importers, we purchase exceptional green coffee and roast it for you, our customers and wholesale partners. We believe that sincere hospitality and unpretentious service is just as important as great tasting coffee.

"Very hip. Good coffee. Good pastries. Staff were friendly. It's a touristy area, but this hip spot seems tucked away. You can watch folks roasting beans while you enjoy your coffee, and you can get some fresh roasted beans to use at home. You'll get a great cup of coffee or a great espresso drink here."

- Cherie C.



Steep Los Angeles, California

Steep LA offers a simple menu focusing on the premium teas the founders handpicked from China and Taiwan that covers four tea categories: Black, Green, Oolong, and Pu-erh. Within the space, Steep will also dedicate a retail section to sustainability-focused local designers and craft makers. The tea room is a platform for tea connoisseurs to share their love and enthusiasm towards traditional Chinese tea.

"Unique collection of teas - love giving the teas as a gift to my tea-loving friends. Great Taiwanese-inspired dishes & bowls. Love ordering take out plus they have a nice large courtyard with seating. Very friendly, passionate team in a welcoming space. Steep is a gem."

- Jenni H.

PAGE 5

RECIPES & GUIDES

Pumpkin Spiced Latte by Ree Drummond

Make the popular coffee house pumpkin spice latte at home. Canned or homemade pumpkin puree both work well in this recipe. Here's our recipe for making pumpkin puree from scratch.

MAKES 2 drinks PREP 5 mins
COOK 5 mins TOTAL 10 mins

Add milk, pumpkin puree, and sugar to a saucepan over medium heat. Heat until hot, but do not boil. Remove the saucepan from the heat and whisk in the vanilla, pumpkin pie spice, and the coffee.

Divide the mixture between two mugs. Top with whipped cream and a sprinkle of pumpkin pie spice.

- 2 cups milk (dairy or non-dairy)
- 2 tablespoons pumpkin puree.
- 1 to 3 tablespoons sugar
- 1 tablespoon vanilla extract
- 1/2 teaspoon pumpkin pie spice
- 1/2 cup strong hot coffee

Whipped cream, for serving
Additional pumpkin pie spice, for serving



Chai Tea Concentrate by Ali Barclay

All you need are a handful of spices and seasonings and about 20 minutes, and then you'll have plenty of concentrate ready to make as much hot chai or iced chai as you'd like. Hope you enjoy!

MAKES 4 cups concentrate PREP 5 mins
COOK 20 mins TOTAL 25 mins

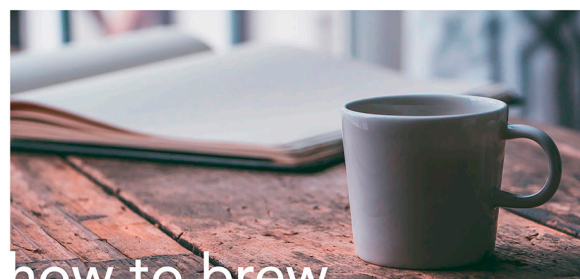
Bring all ingredients except tea bags together to a boil in a saucepan over medium-high heat. Reduce heat to medium-low, cover, and simmer for 15 minutes. Add tea bags and let steep for 5 minutes. Pour mixture through a strainer and reserve the liquid for concentrate, and let cool to room temperature.

Mix equal parts concentrate with water or milk to make chai tea, or refrigerate in an airtight container for up to one week.

- 12 cardamom pods, gently crushed
- 8 whole black peppercorns
- 8 whole cloves
- 4-inch piece of fresh ginger, sliced
- 4 cups water
- 4 cinnamon sticks
- 3 whole allspice (optional)
- 2 Tbsp. brown sugar (more or less)
- 2 star anise
- 1 vanilla bean, sliced down the middle
- 1/8 tsp. nutmeg
- 4 black tea bags



PAGE 6



how to brew.

STEAMED MILK DESIGN

Charles Babinski

Begin with the cup tilted slightly away from you. This will allow you to create a latte pattern with minimal movement of your pitcher hand.

Pour steamed milk into the center of the cup. Holding the pitcher about an inch above the cup, pour the milk into the center of the crema. Pour steadily and slowly.

Drop the pitcher closer to the cup; speed up your pour. Gently move the pitcher closer to the cup and tip it with your thumb to slightly speed up the pour.

Wiggle. Toggle the pitcher gently and fluidly back and forth to begin creating a zigzag pattern.

Until the cup, slow down, raise the pitcher a half an inch, and finish the rosetta. Back the pitcher toward the edge of the cup closest to you while untilting the cup. Slow down your pour slightly, raise the pitcher about a half an inch above the flat cup, and drizzle a small stream of milk back across the center of the cup to finish the rosetta.

Practice and have fun!

Did you know?

You're less likely to get a "caffeine crash" when you drink tea.

The high levels of antioxidants in tea slow the absorption of caffeine, which results in a gentler increase in caffeine in your system and a longer period of alertness with no crash at the end.



PAGE 7

SUPPORT YOUR LOCALS

More than 55% of local businesses have closed shop during quarantine. Please help support your locals by paying them a visit once in a while!



YOUR SEASONAL COFFEE & TEA NEWS

LOVE FOR THE LOCALS



AUTUMN 2020

ISSUE 7

Masthead

Design & Development

BREW OF
THE MODERN

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Avenir Medium / Book

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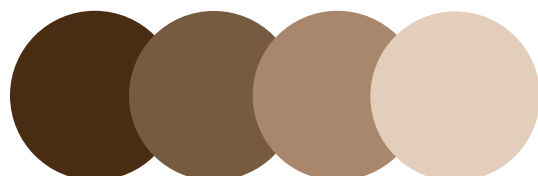
- Jenni H.



PAGE 5

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Greg's Grease Joint

Logo & Packaging Design

I developed a logo and a burger package for my own make-believe restaurant, Greg's Grease Joint. The goal of this was to make a package themed around this made-up brand.

Greg's Grease Joint is a true American burger joint at it's peak, of being beyond greasy, which is also the key to their special sauce. Their "Fresh outta the Fryer Bacon Burger" is one of their most greasy burgers on the menu, also a fan favorite.



Picnic Packs

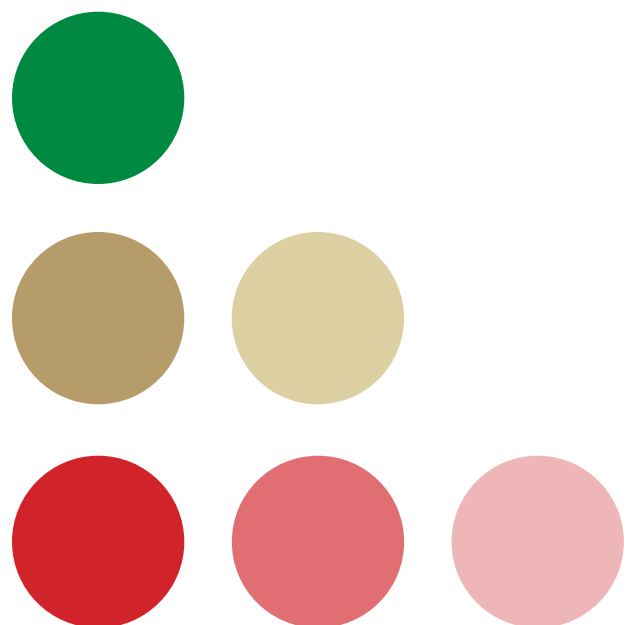
Logo, Packaging Design, & Brand Development

The goal of this project was to create a package for the three products you'll find on the next page. The products were presented by a Dunwoody faculty, where we would start from scratch and work together to create a company and package design for the products.

The overall brand feel was to give off a fun and friendly vibe, keeping the style more simplistic and colorful. The logo went through a few iterations, the colors especially.

The package had to be both secure to hold a heavy, medium sized product, as well as two small products. It had to be safe as well, as all 3 products were fragile.





Lady Nature

ABCDEFGHIJKLMNOPQRSTUVWXYZ

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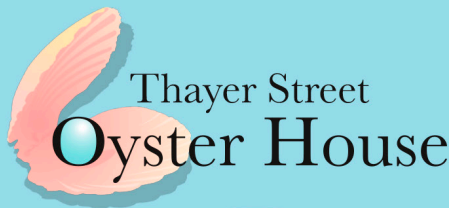
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Thayer Street Oyster House

Typography & Illustration

This project was about creating both a menu, as well as a table stand for the Thayer Street Oyster House. I went for a beach themed design, while keeping the quirks, such as the font, that kept it fancy.

Along side the menu, I also developed a table tent for Thayer Street Oyster House. To add on to the oceanic theme, I designed the table tent cut to represent a fish.



Thayer Street Oyster House

APPETIZERS

MINI CRAB CAKES 12.00
Local Maryland crab, cocktail sauce, chipotle remoulade or tartare sauce.

FRIED IPSWICH CLAMS 13.00
Fried whole clams with bellies, Cape Cod style.

OYSTERS ROCKEFELLER 12.00
Baked Long Island oysters with creamed spinach, Pernod, and parmesan.

RHODE ISLAND CALAMARI 12.00
with Chipotle Remoulade.

P.E.I. MUSSELS 14.00
Steamed with garlic, shallot, tomato & lemon.

WOOD GRILLED BRUSCHETTA 9.00
With white beans, roasted garlic, and prosciutto.

SOUPS

CLASSIC MARYLAND CRAB
EASTERN SHORE OYSTER DELUXE
BAY CLAM CHOWDER

Cup / Bowl 5.00 / 6.00
All of our soups are prepared twice daily (for lunch and dinner) with only the freshest fish, seafood, and local vegetables when possible.

NEW ENGLAND COD SOUP
SEAFOOD SOUP OF THE DAY
Check our specials menu or ask your servers!

SALADS

HOUSE SALAD 8.00
Mixed local greens, pecorino romano with red wine vinaigrette.

LOBSTER WEDGE SALAD 15.00
Iceberg lettuce, bacon, onion, tomatoes, and fresh Maine lobster with our own buttermilk ranch dressing.

THE BEET SALAD 8.00
Roasted red beets, fresh Belgian endive, bleu cheese, and house made mustard vinaigrette.

SEARED TUNA AU POIVRE 12.00
Farm greens with roasted fingerling potatoes, topped with a brown butter vinaigrette.

CLASSIC CAESAR 13.00
Rocca cheese with seared anchovies and topped with black pepper croutons.

GRAPEFRUIT & AVOCADO SALAD 12.00
Arugula, frisée, grapefruit supreme, citrus vinaigrette.

FROM THE RAW BAR

OYSTERS
Local oysters Mkt
Kushi Oysters from British Columbia Mkt

SHELLFISH
Top Neck Clams 1.50 each
Gigantic Shrimp Cocktail 10.50
Half Maine Lobster Tail 7.50

SAUCES
Cocktail sauce with Old Bay seasoning & horseradish •
Spicy mustard sauce • Tabasco hot sauce •
Soy sauce with rice vinegar

SANDWICHES

Please choose a house salad or seasoned fries

OLD BAY SHRIMP ROLL 14.00
Gulf shrimp on a buttered bun with Old Bay brand coleslaw.

TUNA MELT 9.50
Albacore tuna salad on grilled sourdough topped with slices of tomato, avocado and melted cheddar cheese, with seasoned fries.

TURKEY AND JACK CHEESE 7.50
Whole wheat with lettuce, tomato, and fresh fruit.

THE REUBEN 7.50
Lean corned beef and imported Swiss cheese, covered with sauerkraut and Russian dressing, served hot on a sub roll.

GRILLED CHICKEN BREAST 6.00
Served on a toasted San Francisco sourdough roll with a mustard and mayonnaise sauce.

ITALIA CHICKEN PANINI 12.00
Premium roasted chicken breast, pepperoni, fresh red peppers, mozzarella cheese, and pesto spread served on bread.

MAIN COURSE

Served with house salad and fresh baked bread

GRILLED ATLANTIC SALMON 23.00
With Thai coconut sauce, crispy Shiitake mushroom salad.

FISHERMAN'S PLATTER 19.50
Clams, scallops, shrimp and haddock, coated in buttermilk batter and fried to golden brown.

CHESAPEAKE SEAFOOD STEW 16.50
Crab, mussels, shrimp, clams, sausage, and fresh fish in a cioppino broth.

NORTH ATLANTIC MONKFISH 24.00
With yukon gold potato and crab hash, bacon lardons and lobster stew broth.

SEAFOOD IMPERIAL 15.95
Shrimp, crab & scallops blended together with hidden seasonings & baked to perfection.

FLOUNDER CON CAPPERI 15.95
Flounder cooked in White Wine and Butter, with Capers.

PORTERHOUSE STEAK 19.95
To satisfy the hearty appetite. 22 oz.

BOILING POT SHRIMP 14.50
Seasoned just right, not too hot but tasty, one pound.

WHOLE LOBSTER
2 + 5 lbs. Mkt

SIRLOIN STRIP
Our sirloin will satisfy any meat lover.
12 oz. 14.95
16 oz. 16.95

SPECIALS DELUXE

Subject to availability, please ask your server

\$KING NEPTUNE FRIED SEAFOOD SAMPLER 36.50
All the best, fish, crab claws, shrimp, oysters, stuffed crab, and hush puppies.

SIDES

LOBSTER WHIPPED POTATOES 6.00
Maine lobster with chive butter and sea salt.

CRAB DIP 13.00
jumbo lump crab, melted cheese, all dusted with old bay seasoning.

HARICOT VERT 9.00
hollandaise sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A gratuity of 20% may be added to parties larger than six

*Thayer Street Oyster House uses all local ingredients, and only the freshest available. Our dishes are prepared without any trans-fat or artificial chemicals.
Since many items are prepared to order, not all ingredients are listed - so please let us know about any allergies or other concerns when ordering.
Enjoy!*

ELDON M. DRAPER
Executive Chef



Thayer Street Oyster House

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Menu

Typography & Illustration



Thayer Street Oyster House

Table Tent

Design & Typography



Photoshop

These next few pages will show a couple works I've done in Photoshop.

The first project was about rearranging an object, the ball, which was a mix of cropping and clean up to remove it's previous traces, and to have it fit in behind the translucent perfume bottle.

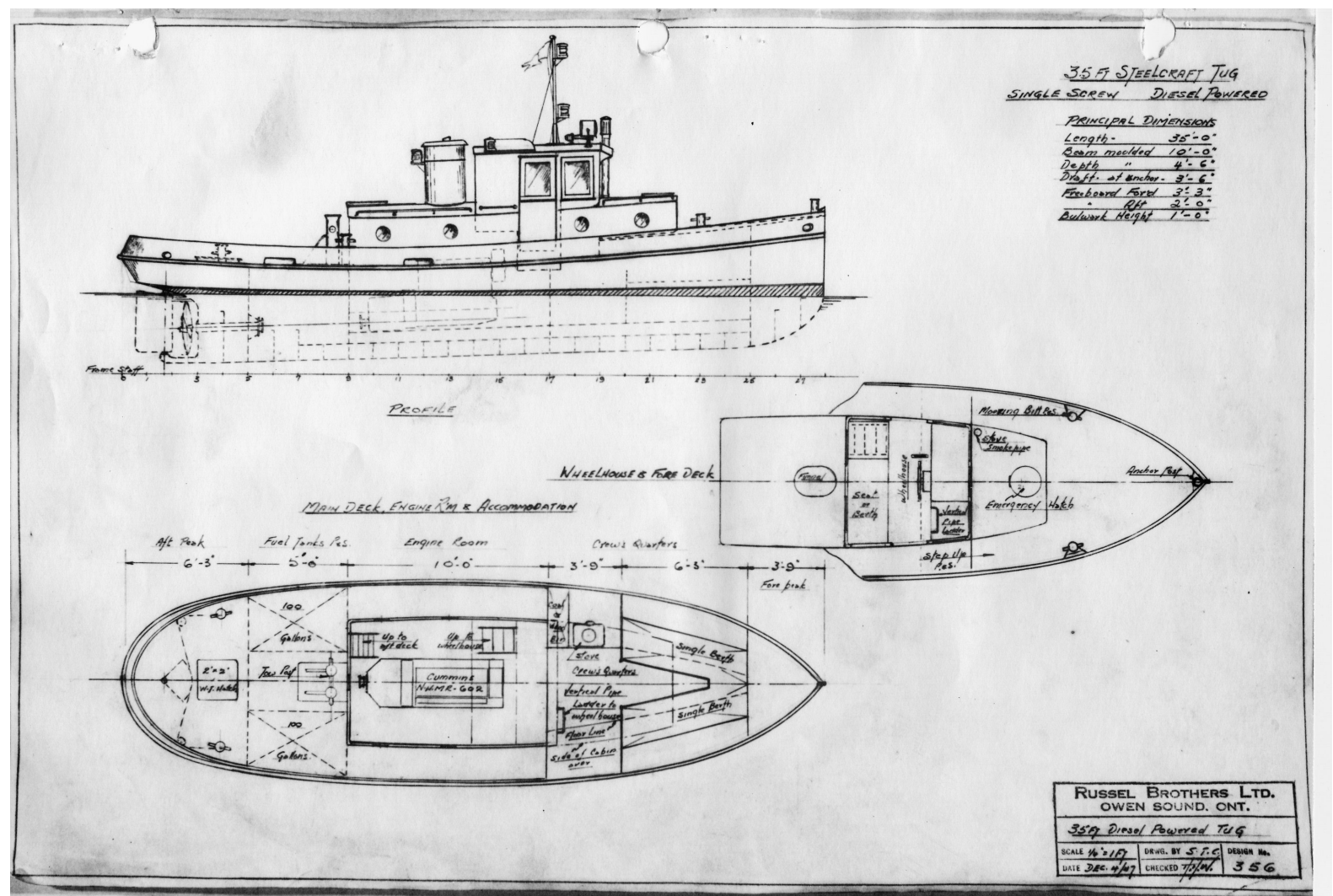
The second project presented is a fix up of an old blueprint of a ship. I cleaned up the background and lines where it was due, as well as redrew multiple broken parts of the blueprint, some details so small you'd need a full sized print to view them.

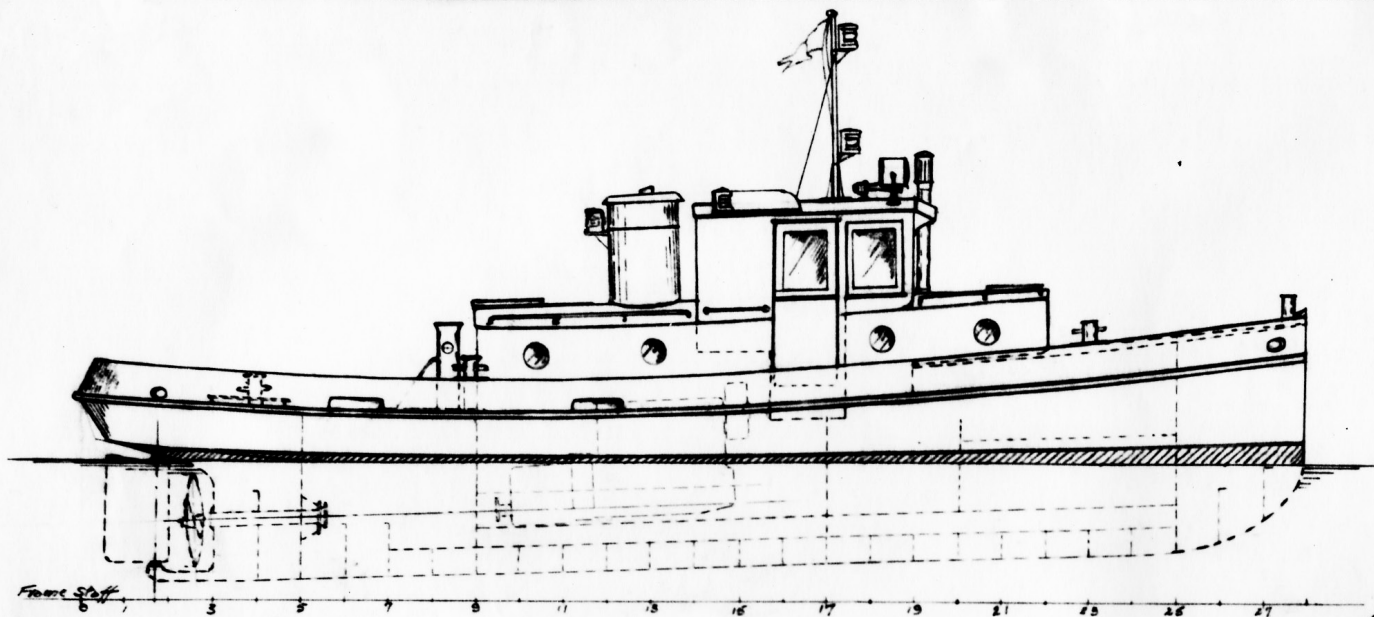
Object Arrangement

Before & After



Before & After





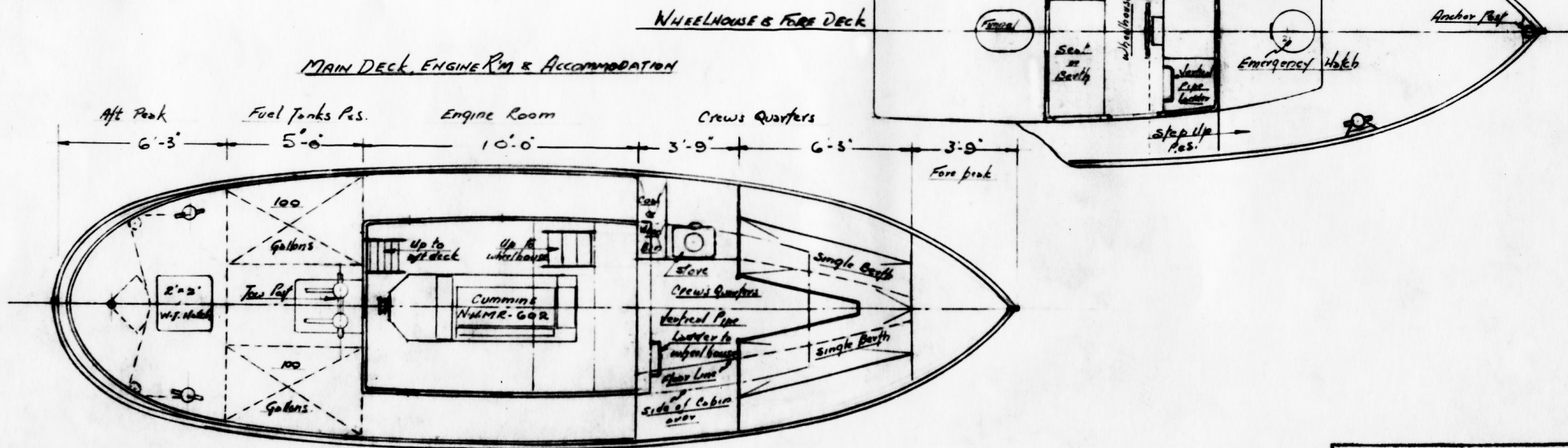
PROFILE

35 FT STEELCRAFT TUG
SINGLE SCREW DIESEL POWERED

PRINCIPAL DIMENSIONS

Length- 35'-0"
Beam moulded 10'-0"
Depth " 4'-6"
Draft at anchor- 3'-6"
Freeboard Forward 3'-3"
" Aft 2'-0"
Outwork Height 1'-0"

MAIN DECK, ENGINE RM & ACCOMMODATION



MEGAN

RUSSEL BROTHERS LTD.
OWEN SOUND, ONT.

35 ft Diesel Powered Tug

SCALE 1/2" = 1'-0" DRWG. BY S.F.C. DESIGN No.
DATE Dec. 4/67 CHECKED T.S.M. 356

REI Travel Hiker

Vector Illustration

Lastly, this task was to create an illustration for a concept sub-brand, REI Travel.

REI is an American retail and outdoor recreation services corporation. They sell sporting goods, camping gear, travel equipment, and clothing. REI also offers a variety of services, such as outdoor-oriented vacations and courses.

The vector I choose to illustrate for the sub-brand is of a hiker.



Thank You

jakebnet.designs@gmail.com

<https://jakebur.net/>