(985) 377 3655

PORT FOLIO

SOPHIA ALONZO



Campaign posters for feature film ***Broken City***

SOPHIA ALONZO

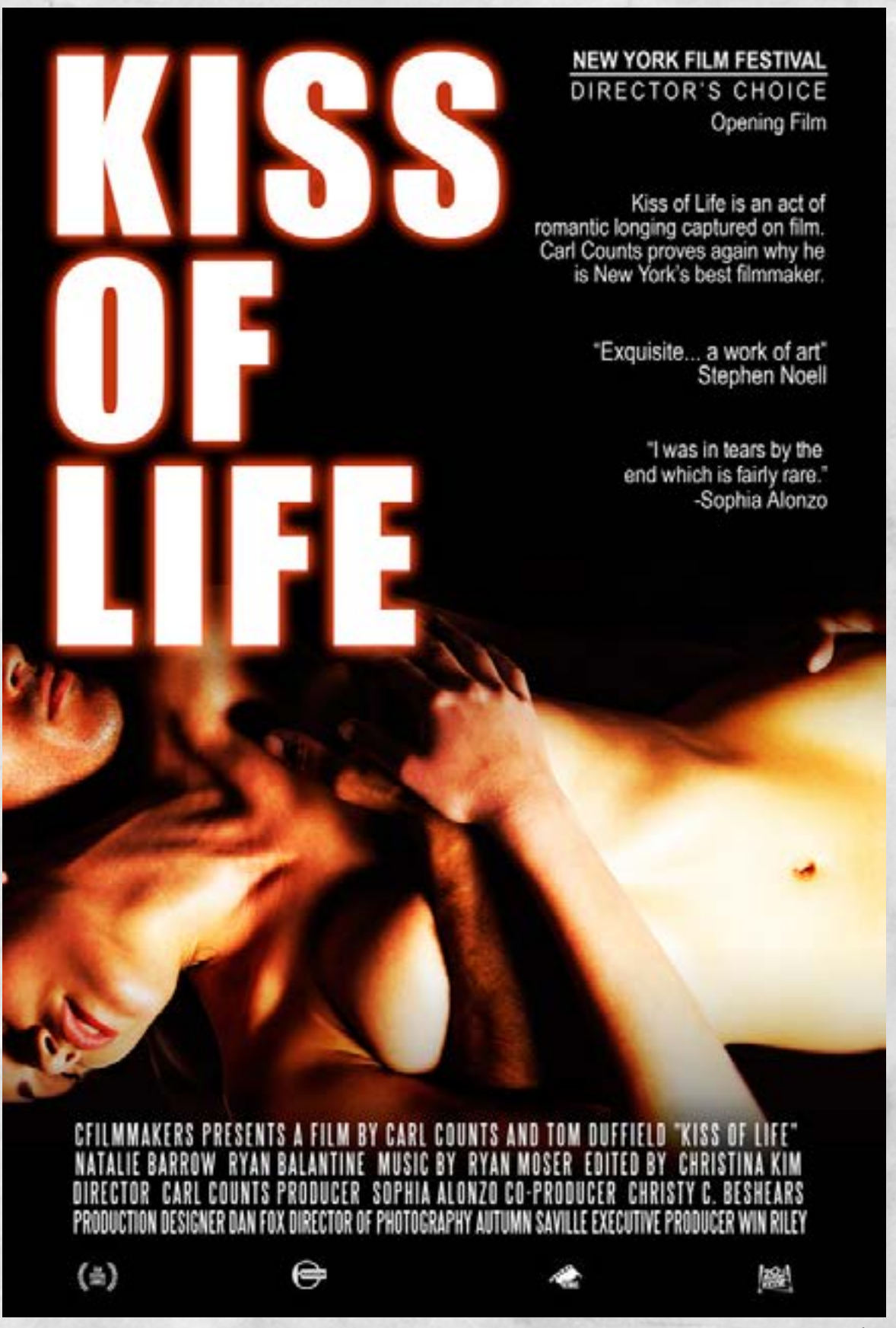
sofialonzo.com
(985) 377 3655
New Orleans, LA
alonzosofi@gmail.com

Graphic Artist

FILM & TV Experience

LUNA *March 2017*	Graphics, Set Dec (Warner Brothers)	Prod. Designer Christina Kim
SKIN IN THE GAME *Nov.-Dec. 2016*	Graphics, Props Assist, Set Dec	Prod. Designer Christina Kim
LITTLE STARS *July 2016*	Graphics, Props Assist, Set Dec	Prod. Designer Christina Kim
MENA *Dec. 2015 - Jan. 2016*	Freelance Graphics	Prod. Designer Patricia Arango
ABATTOIR *Oct. - Nov. 2014*	Graphics	Prod. Designer: Jennifer Spence
DAWN OF THE PLANET OF THE APES *July 2013*	Freelance Graphics	Prod. Designer James Chinlund
BEAUTIFUL CREATURES *April 2012*	Props Graphics	Prod. Designer Richard Sherman
TREMÉ *March 2012*	Freelance Graphics	Art Director Christina Kim
HOT FLASHES *Feb. - March 2012*	Graphics	Art Director Christina Kim
BROKEN CITY *Oct. 2011 - Jan. 2012*	Graphics	Prod. Designer Tom Duffield
FREELANCERS *March - April 2011*	Graphics	Prod. Designer Philip Toolin
HOUND DOGS *Feb. - March 2011*	Graphics PA	Prod. Designer Tom Duffield
FROM THE ROUGH *Sept. - Nov. 2010*	Graphics PA	Prod. Designer Brian O'Hara
MEMPHIS BEAT *Jan. - July 2010*	Graphics PA	Prod. Designer Tracey Gallacher
SEEKING JUSTICE *Jan. - Feb. 2009*	Graphics	Art Director Kelly Curley
PREGNANCY PACT *Sept. - Oct. 2009*	Graphics PA	Prod. Designer Warren Alan Young
IMAGINATION MOVERS *March - Sept. 2009*	Graphics Intern (Disney)	Prod. Designer Kelly Curley

Programs: Photoshop, Illustrator, InDesign, After Effects, Flash, Microsoft Office Suite, Quark, SketchUp, Avid, Final Cut, Maya, AutoCAD **Education:** B.F.A. in Graphic Arts, 2012 University of New Orleans



Poster design for feature film ***Broken City***



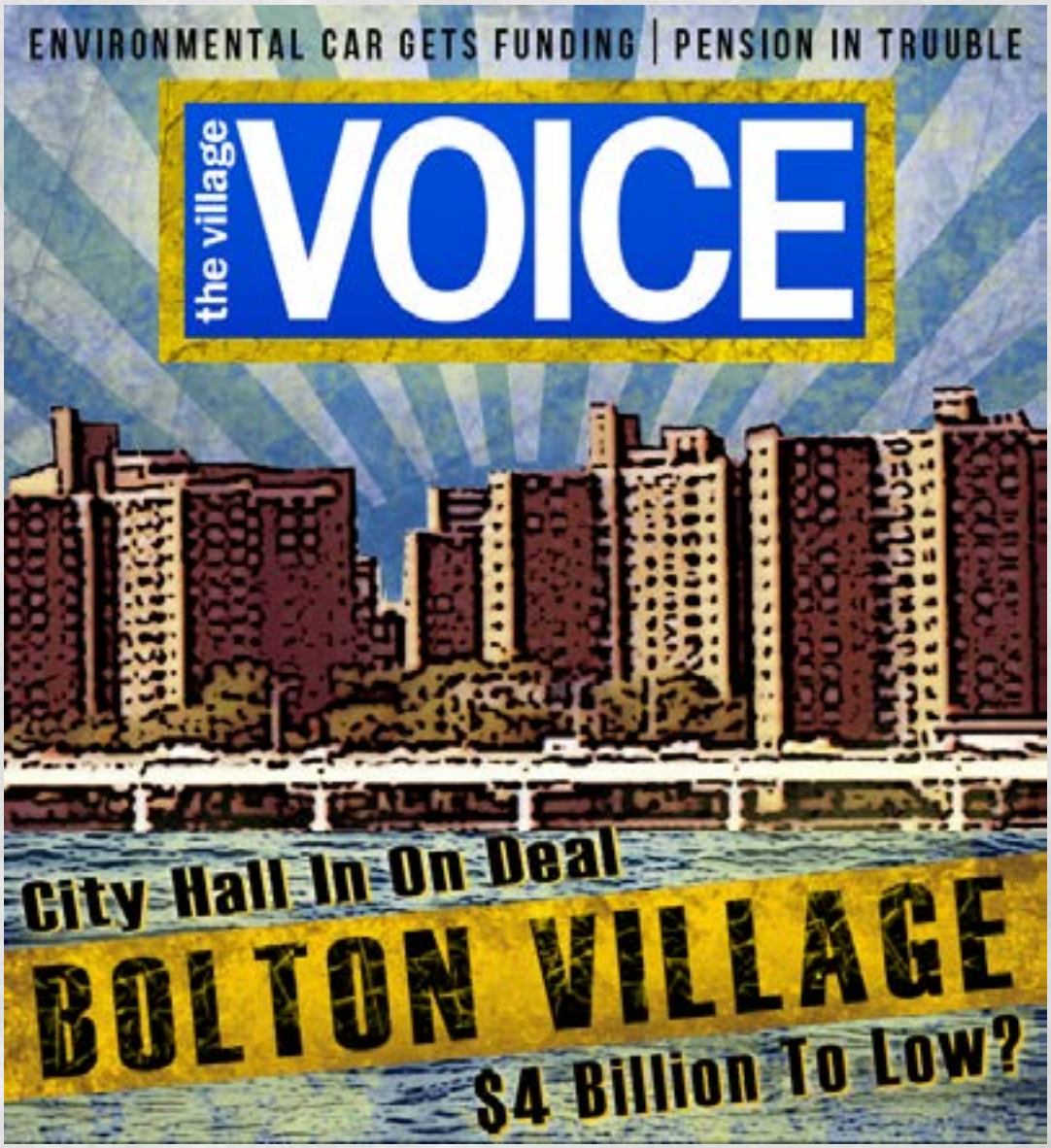
Hospital banners for Feature Film ***Broken City***



Portfolio
Sophia Alonzo

Website
sofialonzo.com

Contact
(985) 377 3655



Newspaper cover for feature film ***Broken City***

References

Tom Duffield, Production Designer (818) 486-6765
Christina Kim, Art Director (504) 520-0746
Pelican Publishing: Terry, Production Designer (504) 368-1175 Ext. 320
Brook Yeaton, Property Master (410) 371-8511
Marisa Creed, Art Department Coordinator (504) 912-6665

LOGOS, SIGNAGE, & MORE



Campaign posters for feature film ***Broken City***



Balloon design for TV show ***Memphis Beat***



Logo design for feature film ***From The Rough***



Flyer Design for ***Gaslight Girls Productions***



Logo designs for feature film ***From The Rough***

Programs

I am proficient in Photoshop, Illustrator, InDesign, Fireworks, After Effects, Flash, and the rest of Adobe CS, Microsoft Office Suite, Quark, SketchUp, Avid, Final Cut, Maya, and AutoCAD



Store front sign for feature film ***Freelancers***

INDESIGN LAYOUTS



Newspaper design for feature film ***Freelancers***



Brochure for TV show ***Hound Dogs***



Personal baby shower invatation



LOCAL 11 TEN

Chocolate Tart with Madeira Coffee Caramel Sauce & Pistachio ice cream

MAKES TWO 9-INCH TARTS

ALMOND PÂTE SUCRÉE

1 cup butter, at room temperature
1 cup confectioners' sugar
3 large eggs
3 1/3 cups cake flour
3/4 cup almond flour
1/2 teaspoon baking powder

MADEIRA CARAMEL SAUCE

1/2 cup sugar
1/2 cup sugar or corn syrup
1/2 cup water
1 cup Madeira
2 tablespoons brewed espresso

CHOCOLATE FILLING

2 cups heavy cream
1/2 cup granulated sugar
1/2 ounces dark chocolate, coarsely chopped
1/2 cup whole milk
2 large eggs

For the PISTACHIO ICE CREAM recipe, see page 80

For the TUILE recipe, see page 80

Like many cities proud of their history, change comes slowly to Savannah. So, a new restaurant in town, no matter how good, often suffers until a patient buzz makes its way around town. Not so with this chic sleek, elegant venue that burst onto the scene in 2007. It is crowded daily, and you'll be wise to make reservations days, if not weeks, in advance of a visit.

Chef Keith Luttrell, formerly of the Ritz Carlton Company, creates dishes with an emphasis on Southern European cuisine. Chef Luttrell seeks out ingredients for his menu from farmers, growers, fishermen, and dairy producers close at hand.

The restaurant is an island of calm beauty off the South end of the equally beautiful Forsyth Park. The old Savannah bank was transformed through renovation, with a decorative inside and a palm-shaded courtyard.

To make the almond pastry, beat the butter with the confectioners' sugar until light and fluffy. Add the eggs, one at a time, beating until well combined. Add the cake flour, almond flour, and baking powder and mix just to combine. Allow to chill for at least 1 hour, or overnight.

Divide the dough in half. Roll out each half on a lightly floured surface to a round about 1/4 inch thick. Line two 9-inch tart rings or pie pans with the dough and chill for at least 30 minutes.

Preheat the oven to 350° F. Line the pastry shells with parchment paper and fill with beads or dried beans. Bake for 15 minutes, remove the parchment paper and beads or beans. Continue baking for another 15 minutes, or until the pastry shells are dry, there should be little color. Allow to cool to room temperature.

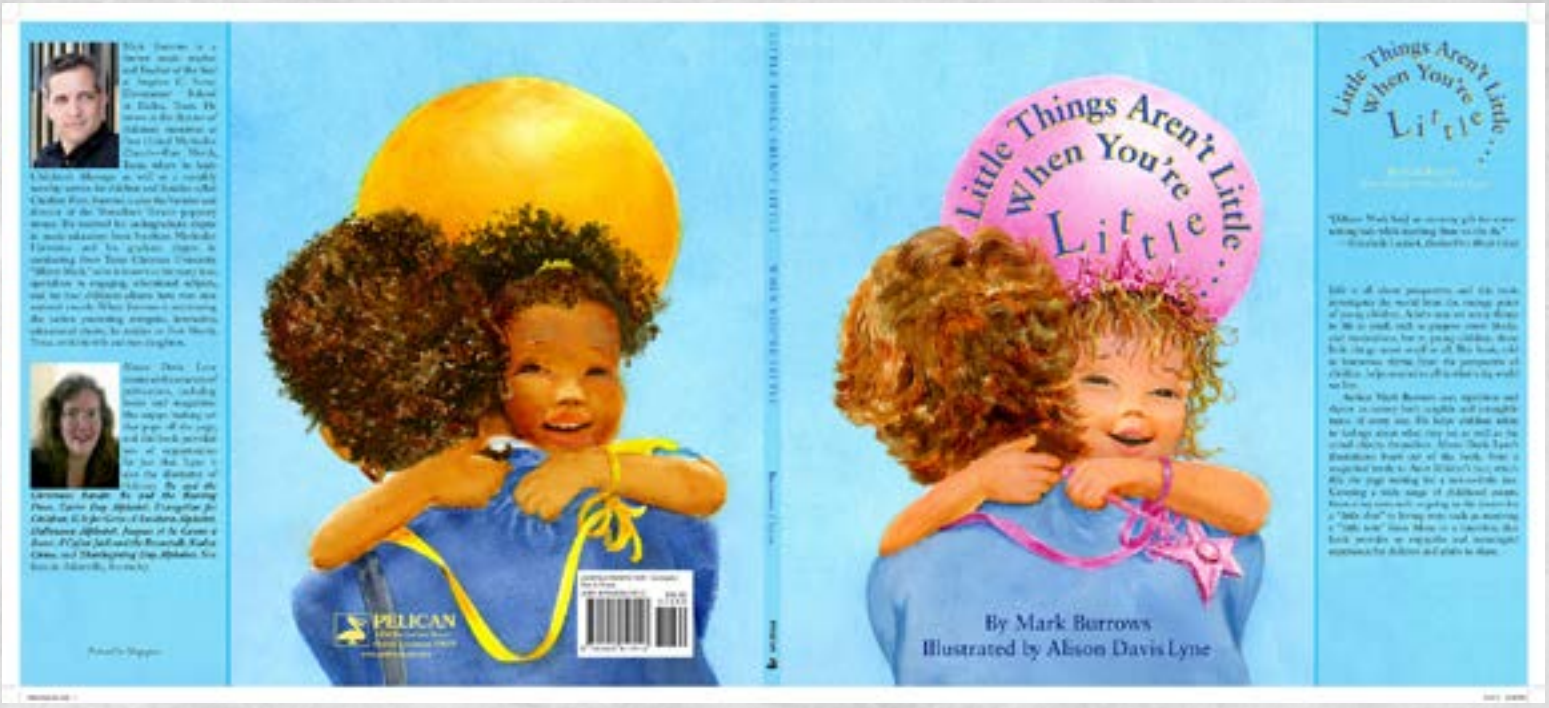
Preheat the oven to 300° F.

To make the filling, combine the cream and white sugar in a small saucepan and bring to a simmer over medium heat. Pour over the chocolate and stir until the chocolate has melted. In a separate bowl, whisk together the milk and eggs. Whisk into the chocolate mixture. Pour the filling into the baked tart shells. Bake for 20 minutes, or until the filling is set. Allow the tarts to cool to room temperature before serving.

To make the caramel sauce, combine the sugar, glucose, and water in a small saucepan over medium heat and cook until it turns a light amber color. Remove from the heat and carefully add the Madeira (this will steam). Return to the heat and whisk to remove any lumps. Allow the mixture to cool and add the espresso. Reserve at room temperature.

To assemble, place the tart on a plate, pour caramel sauce next to it, and place a scoop of pistachio ice cream and a cocoa nib tuile on the tart.

Page design for ***Chocolate Desserts to Die For***



Dust Jacket design for the book ***Little Things Aren't Little... When Your're Little***

PROPS/SET DEC GRAPHICS



Banner design for feature ***Hot Flashes***



Tabacco container design for **Hot Flashes**



Newspaper cover designs for feature film ***Broken City***

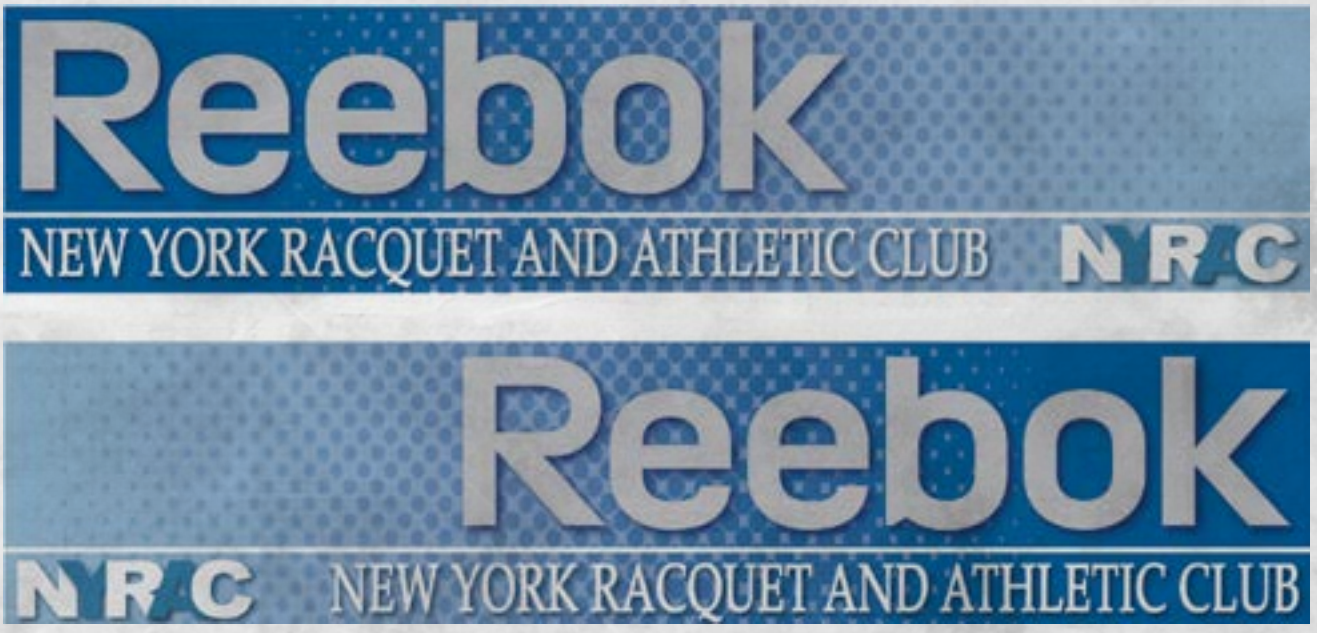
Bio

I am a highly resourceful, energetic and competent graphic artist with over five years of experience. I've worked with individual clients, major productions, and local businesses.

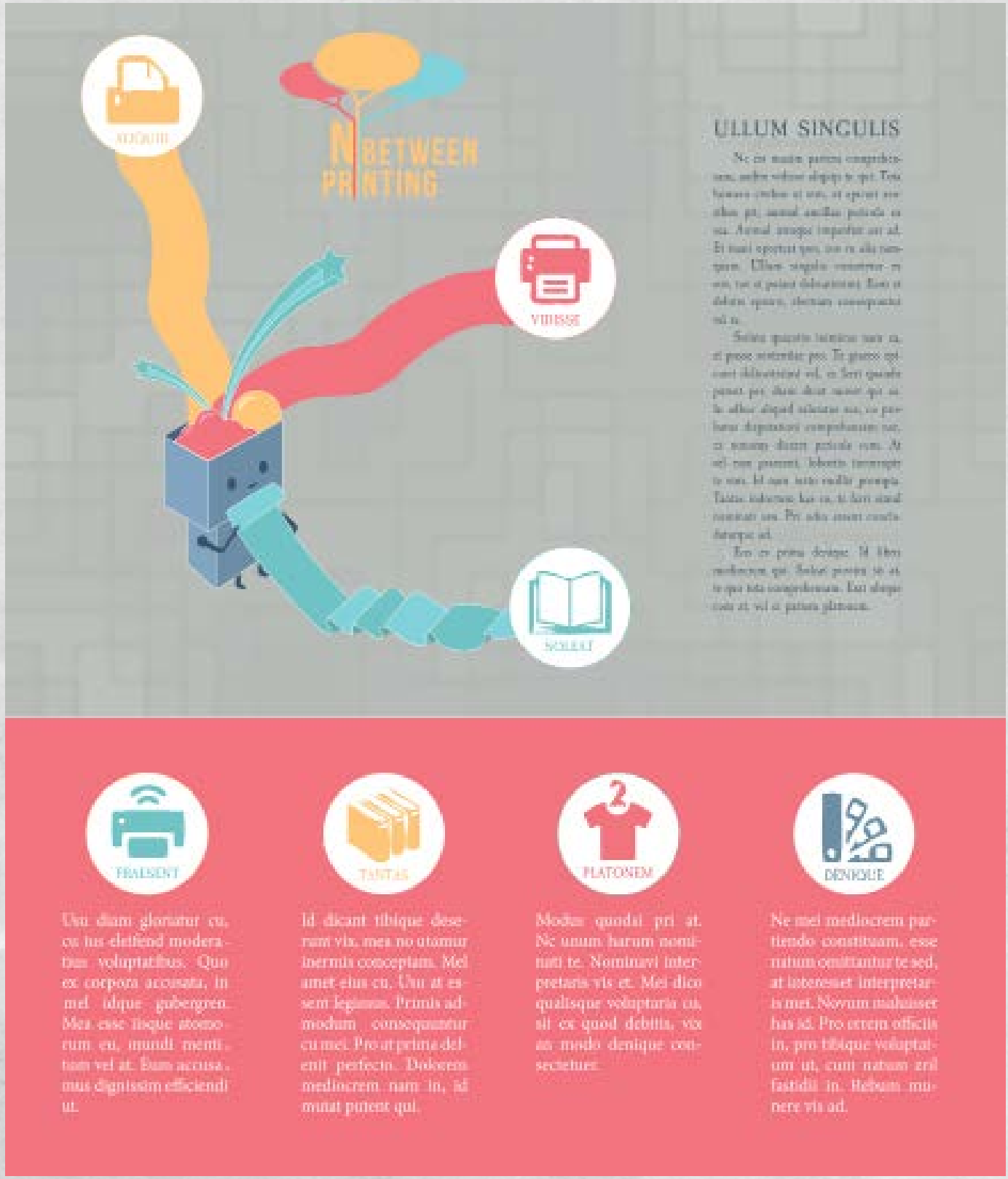
I have designed hero graphics for multiple feature films. Due to my experience in the film industry; I am used to high stress environments, long workdays, high volume work, and seemingly impossible deadlines.

I am proficient with all current web and mobile design tools. I am good with typography, layouts, logos, informational design, and conceptual design. I have a good understanding of user interface design and all that goes into creating and managing web based projects. I have a lot of experience prepping files for print as well. I've sent off files for shop front signs, routed and 3d printed signs, logos, books and brochures, and hand made neon signs. I am no stranger to custom instructions for highly unique prop and sign design. I feel that over the years I have gathered the skills to tackle any design project.

My interests and hobbies include photography, rock climbing, costuming, anime, video games, steampunk, metal work, scuba diving, and the aerial arts. I have recently started learning and preforming different aerial arts such as silks, trapeze, and lyra. I also make costumes, wedding dresses, and accessories for fun and for my online steampunk shop.



Vinyl floor add design for ***Broken City***



Layout and design concept for a website