Samantha Sujo

samanthasujo.com / ssujo@berkeley.edu

Summary

I'm a fourth-year student at UC Berkeley studying media, food, and sustainability. I am driven by the relationship between media and food and its potential to enact change within the food system.

Education

UNIVERSITY OF CALIFORNIA, BERKELEY

B.A. Media Studies Minor in Food Systems Minor in Sustainable Design GPA: 3.929 Aug 2017 — May 2021

Skills

Adobe Illustrator
Adobe Photoshop
Adobe InDesign
Figma
Microsoft Office
Google Suite
Graphic Design

Relevant Coursework

Media History
Media Theories and Processes
Media and Democracy
Edible Education 101
Food and the Environment
Sociology and Political Ecology of
Agro-Food Systems

Work Experience

SOMOS DIGITAL GRAPHIC DESIGN INTERN

June 2020 — Aug 2020 | Los Angeles, CA

Worked with creative team in building and designing social media campaigns for global creative marketing agency.

Assisted in creating visual identities and branding guidelines for various e-commerce clients.

INNOVATIVE DESIGN GRAPHIC DESIGN LEAD

Jan 2020 — Dec 2020 | Berkeley, CA

Led two teams of designers to provide pro-bono design services to on-campus organizations at UC Berkeley. Worked closely with clients to complete projects and meet deadlines and requirements.

ASUC SUPERB PRODUCTIONS FILMS INTERN

Feb 2019 — Present | Berkeley, CA

Organize and advertise free film screenings bimonthly, delivering accessible entertainment to thousands of students at UC Berkeley.

Plan experiences such as themed photobooths or trivia to supplement screenings.

INNOVATIVE DESIGN VP OF EDUCATION OUTREACH

Jan 2020 — May 2020 | Berkeley, CA

Organized free, virtual creative workshops on the topics of graphic design, web design, and photography.

Increased attendance by over fivefold compared to past events.

Cultivated a strong brand and event identity with marketing strategy including social media marketing and email marketing.

SONG HAY INN RESTAURANT SERVER

Jan 2013 — Mar 2015 | Los Angeles, CA

Responded to inquiries regarding meal preparation and service. Coordinated with kitchen staff to guarantee timely and accurate order preparation. Collected payments and balanced transactions.