

**Why you should hire Lisa:**

**Breathe...**a little easier, knowing the job will be done with precision, care and panache

**See...**her portfolio of work at [www.lisaieick.com](http://www.lisaieick.com) and read her newly published book about her experience working for a small chocolate company

**Smell...**not perfume, but definitely deodorant

**Snap...**efficient and careful with her work, Lisa produces under deadline (in fact, she thrives when working under pressure)

**Taste...**her experiments with chocolate...nowhere near the standard of professional but still an adventure!

**Feel...**confident in a person who is passionate about chocolate and her work as a designer

**Respectfully yours,**  
Lisa



**Skills:** Adobe CSS Illustrator, Photoshop, InDesign, Flash & Acrobat; Basic HTML & CSS; Microsoft Word & Excel; Food Photography; Food Styling; Chocolatier

**Allergies:** Dairy

[www.lisaieick.com](http://www.lisaieick.com)  
414.403.2009

**Disclaimer:** I do not own any of the graphic work or original concept of the Vosges packaging and beg forgiveness in using such as an example of my skill and ingenuity.



BFA in CD



Born and raised on a dairy farm in central Wisconsin (a hop skip and jump from the Eau Pleine (Howage), Lisa has studied photography among the corn fields of Iowa to the towering mountains of Montana, conquered graphic design in the urban setting of Milwaukee and delved into chocolate-making in a tiny kitchen with no temperature or humidity control. From frascos in Florence to Mayan temples in Mexico, she has picked up a trick here and there in both life and work. From collecting articles to tempering chocolate to developing mould concepts, Lisa has become fully (and happily) immersed in the chocolate industry. Intuitive, dedicated and determined, she is ready to take on the welcome challenge of designing for a successful luxury chocolate brand.

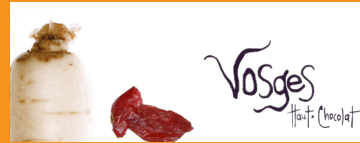
**Time Usage Stats:**

(Based on % of billable hrs.)

Client Interaction	15%
Vendor Interaction	15%
Concept to Final	70%
Print	90%
Web	5%
Social Media	5%

\* Percentages may not represent actual time spent, especially considering type of project & deadline. Please also note that the designer is horrible with math.

Eau Pleine Bar • ginseng root • toasted corn • dried cranberries • 72% cacao dark chocolate



**Eau Pleine Bar**

ginseng root  
toasted corn  
dried cranberries

72% cacao



NET WT 160 LB (72kg)

Eau Pleine Bar • ginseng root • toasted corn • dried cranberries • 72% cacao dark chocolate

Project Name / Vosges Eau Pleine Bar (promotional piece)

Description / Packaged portfolio piece to get foot in the door at Vosges Haut-Chocolat Headquarters - die line version

Skill Set / Illustration, Retouching, Typography, Illustrator, Photoshop, InDesign