



Ray Nguyen

2026 Spring

Capstone – Graphic Design

Department of Art and Art History

Artist Statement:

As an illustration-based graphic designer, it is important that my visuals communicate the narrative that my projects aim to tell. Whether it be for my personal work or collaborations with clients, my process is thorough from the beginning of the project to the final product. To get the best results, I ensure to ask questions to fully understand the scope of a project's expectations, develop presentations, concepts, and sketches to fully explore all facets and directions a project can go, and ensuring all the fine details are included and presented for a fleshed out final product.

I draw inspirations primarily from animated work, translating them into my own work through lively illustrations and saturated colors that bring life to things I design. As an aspiring graphic novelist and children's book illustrator, a lot of my illustrative work includes analog textures, such as paper, watercolor, graphite, and pastel-adjacent textures to give my illustrations and additional layer of depth. Apart from just illustrative aspects, thoughtful typography choices and layout are of utmost importance to me, since impactful design should seamlessly blend both eye-catching visuals with legibility for audiences to understand and remember.

Title

Original Format

Figure 1: Dryptic Cryptids & Coffee Product Lineup	InDesign, 11 in x 17 in
Figure 2: Dryptic Cryptids & Coffee Product Closeups	InDesign, 11 in x 17 in
Figure 3: Dryptic Cryptids & Coffee Cafe Items	InDesign, 11 in x 17 in
Figure 4: KungFu Cookin' Cover & Spread Mockup	InDesign, 11 in x 17 in
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Figure 16: NEO Board Game Pieces	InDesign, 11 in x 17 in



Figure 1: Dryptic Cryptids & Coffee Product Lineup



Figure 2: Dryptic Cryptids & Coffee Product Closeups



Figure 3: Dryptic Cryptids & Coffee Cafe Items



Figure 4: KungFu Cookin' Cover & Spread Mockup

Prep Time 15 Minutes
Cook Time 4 Minutes
Serves 3 (Single Servings)

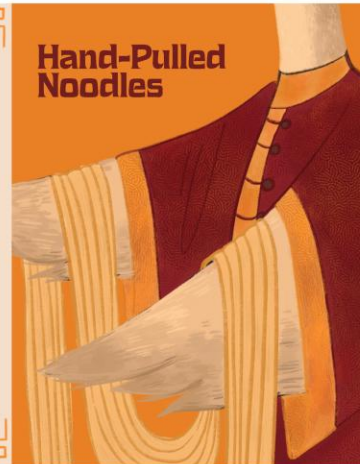
"To make something special, you just have to believe it's special!"
- Ph. Phg

Ingredients

- 1 cup water
- 1 cup yellow corn flour
- 1/2 cup warm water

Directions

1. Mix the water and corn flour in a small bowl.
2. Add the flour to a large bowl. Measure in the water and salt mixture - 1 cup of water, 1/2 cup of salt.
3. Add the water to the bowl and mix well.
4. Place the bowl of dough in a plastic bag and cover it with a towel.
5. Let the dough sit for 15 minutes. The bowl should be covered.
6. Break the dough in 1/2 inch pieces and roll them out flat.
7. Roll the dough into a long strip.
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15. Roll the dough into a long strip.



Prep Time 20 Minutes
Cook Time 6 Minutes
Serves 4 (Single Servings)

"You have to believe in yourself. That's the secret!"
- Ph

Ingredients

- 1/2 cup yellow corn flour
- 1/2 cup water
- 1/2 cup warm water
- 1/2 cup salt
- 1/2 cup oil
- 1/2 cup soy sauce
- 1/2 cup vinegar
- 1/2 cup chili oil
- 1/2 cup sesame oil
- 1/2 cup garlic
- 1/2 cup ginger
- 1/2 cup onion
- 1/2 cup carrot
- 1/2 cup mushroom
- 1/2 cup bean sprout
- 1/2 cup green onion
- 1/2 cup cilantro
- 1/2 cup scallion
- 1/2 cup chili
- 1/2 cup salt
- 1/2 cup sugar
- 1/2 cup soy sauce
- 1/2 cup vinegar
- 1/2 cup chili oil
- 1/2 cup sesame oil
- 1/2 cup garlic
- 1/2 cup ginger
- 1/2 cup onion
- 1/2 cup carrot
- 1/2 cup mushroom
- 1/2 cup bean sprout
- 1/2 cup green onion
- 1/2 cup cilantro
- 1/2 cup scallion
- 1/2 cup chili
- 1/2 cup salt
- 1/2 cup sugar

Directions

1. Mix the water and corn flour in a small bowl.
2. Add the flour to a large bowl. Measure in the water and salt mixture - 1 cup of water, 1/2 cup of salt.
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Red Bean Baos

Prep Time 20 Minutes
Cook Time 20 Minutes
Serves 8 (Single Servings)

Ingredients

- 1 cup water
- 1 cup yellow corn flour
- 1/2 cup warm water
- 1/2 cup salt
- 1/2 cup oil
- 1/2 cup soy sauce
- 1/2 cup vinegar
- 1/2 cup chili oil
- 1/2 cup sesame oil
- 1/2 cup garlic
- 1/2 cup ginger
- 1/2 cup onion
- 1/2 cup carrot
- 1/2 cup mushroom
- 1/2 cup bean sprout
- 1/2 cup green onion
- 1/2 cup cilantro
- 1/2 cup scallion
- 1/2 cup chili
- 1/2 cup salt
- 1/2 cup sugar

Directions

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Monkey's Almond Cookies

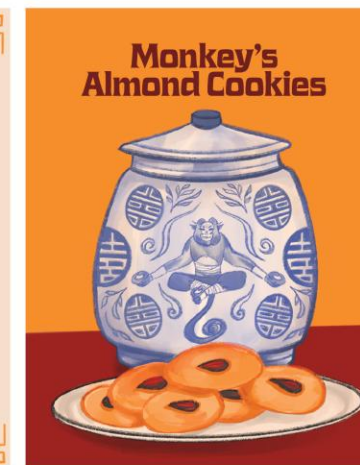
Prep Time 15 Minutes
Cook Time 20 Minutes
Serves 15 (Single Servings)

Ingredients

- 1 cup water
- 1 cup yellow corn flour
- 1/2 cup warm water
- 1/2 cup salt
- 1/2 cup oil
- 1/2 cup soy sauce
- 1/2 cup vinegar
- 1/2 cup chili oil
- 1/2 cup sesame oil
- 1/2 cup garlic
- 1/2 cup ginger
- 1/2 cup onion
- 1/2 cup carrot
- 1/2 cup mushroom
- 1/2 cup bean sprout
- 1/2 cup green onion
- 1/2 cup cilantro
- 1/2 cup scallion
- 1/2 cup chili
- 1/2 cup salt
- 1/2 cup sugar

Directions

1. Mix the water and corn flour in a small bowl.
2. Add the flour to a large bowl. Measure in the water and salt mixture - 1 cup of water, 1/2 cup of salt.
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Secret Ingredient Soup

Prep Time 15 Minutes
Cook Time 20 Minutes
Serves 15 (Single Servings)

Ingredients

- 1 cup water
- 1 cup yellow corn flour
- 1/2 cup warm water
- 1/2 cup salt
- 1/2 cup oil
- 1/2 cup soy sauce
- 1/2 cup vinegar
- 1/2 cup chili oil
- 1/2 cup sesame oil
- 1/2 cup garlic
- 1/2 cup ginger
- 1/2 cup onion
- 1/2 cup carrot
- 1/2 cup mushroom
- 1/2 cup bean sprout
- 1/2 cup green onion
- 1/2 cup cilantro
- 1/2 cup scallion
- 1/2 cup chili
- 1/2 cup salt
- 1/2 cup sugar

Directions

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Figure 5: Kung Fu Cookin' Spreads



Figure 6: Bud of the Mud Cover & Feature Article

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Feature Article

Jizo Japan's Buddhist Mascot

By [Author Name]

Jizo is a popular Buddhist figure in Japan, often depicted as a small, smiling, bald figure with a shaved head and a serene expression. He is typically shown in a simple, dark robe, and is often accompanied by a staff or a bowl. Jizo is believed to be a guardian of children and travelers, and is particularly popular in the Kanto region of Japan. The article discusses the history and significance of Jizo, as well as his role in Japanese culture and religion.

Feature Article

Kyoto Monks' A Dichotomy of Monastic Fashion

By [Author Name]

The article explores the traditional monastic fashion of Kyoto monks, highlighting the contrast between the austere, simple robes worn by the monks and the more elaborate, traditional Japanese clothing worn by the laypeople. It discusses the historical and cultural significance of these garments, as well as the role of fashion in the monastic community. The article also includes a photograph of a monk in traditional robes.

Feature Article

How the Bud of the Mud Flat Spreads

By [Author Name]

This article provides a detailed scientific explanation of how the bud of the mud flat spreads. It discusses the biological processes involved in the growth and development of the bud, as well as the environmental factors that influence its spread. The article includes a photograph of a mud flat bud and a diagram illustrating its structure.

Figure 7: Bud of the Mud Flat Spreads

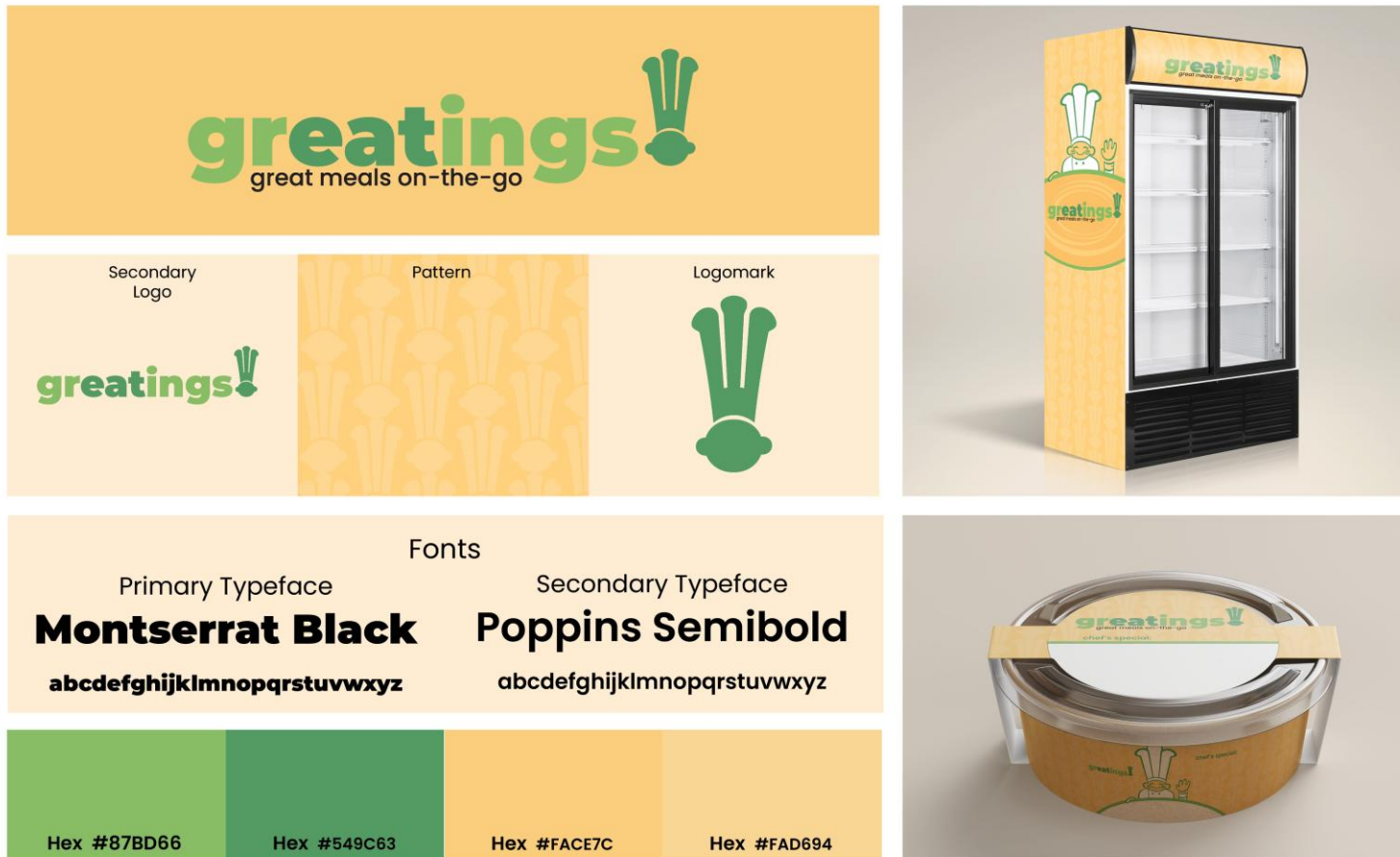


Figure 8: greatings! Brand Board

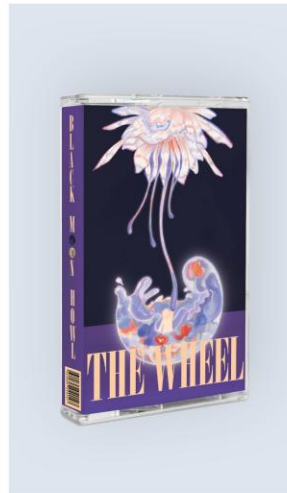


Figure 9: Black Moon Howl – The Wheel Album Design Application



Acumin Pro Condensed

ABCDEFGHIJKLMNOPQRSTUVWXYZ
abcdefghijklmnopqrstuvwxyz

Figure 10: Visual Arts Building 50th Anniversary Brand Board & Design System




**October
19, 2025**
**January
30, 2026**

**Visual Arts
BUILDING**
30 YEARS
EXHIBITION

Primary Location:
Hatton Gallery, Visual Arts Building
Satellite Location (in development):
Morgan Grind Gallery, Morgan Library

CELEBRATING
30 YEARS
**Visual Arts
BUILDING**




**Exhibition
Opening Reception**

Anniversary Community Celebration
Sunday, October 19, 2025 | 11:30 am - 3:30 pm

Join us for -
Food, drinks, live music!

as well as -
a silent auction to raise funds for future community
engagement initiatives
a community oral history circle

Location:
The Hatton Gallery & across
The Visual Arts Building,
indoors & outdoors



CELEBRATING
30 YEARS
**Visual Arts
BUILDING**

ALUMNI PANEL

Art and Community —
featuring alumni who have continued their artistic practice in socially engaged ways.

Art, Design, World-Building & Change-Making —
featuring alumni who work in design and its many intersections, including interior design, which was originally part of the department before moving to Design and Merchandising in 1988.

The Art Ecosystem —
featuring alumni who can share insights on the art world as artists, gallerists, arts administrators, and entrepreneurs, both from a global and regional perspective.

Public Programs:
Oct 2025 — Jan 2026

Curator-Led Walkthroughs:
Every 1st Friday of the month

Curated Alumni Panels:
Open to the public -
Visual Arts Building F101

Figure 11: Visual Arts Building 50th Anniversary Posters



Figure 12: Visual Arts Building 50th Anniversary Merchandise



Figure 13: NEO Board Game Box

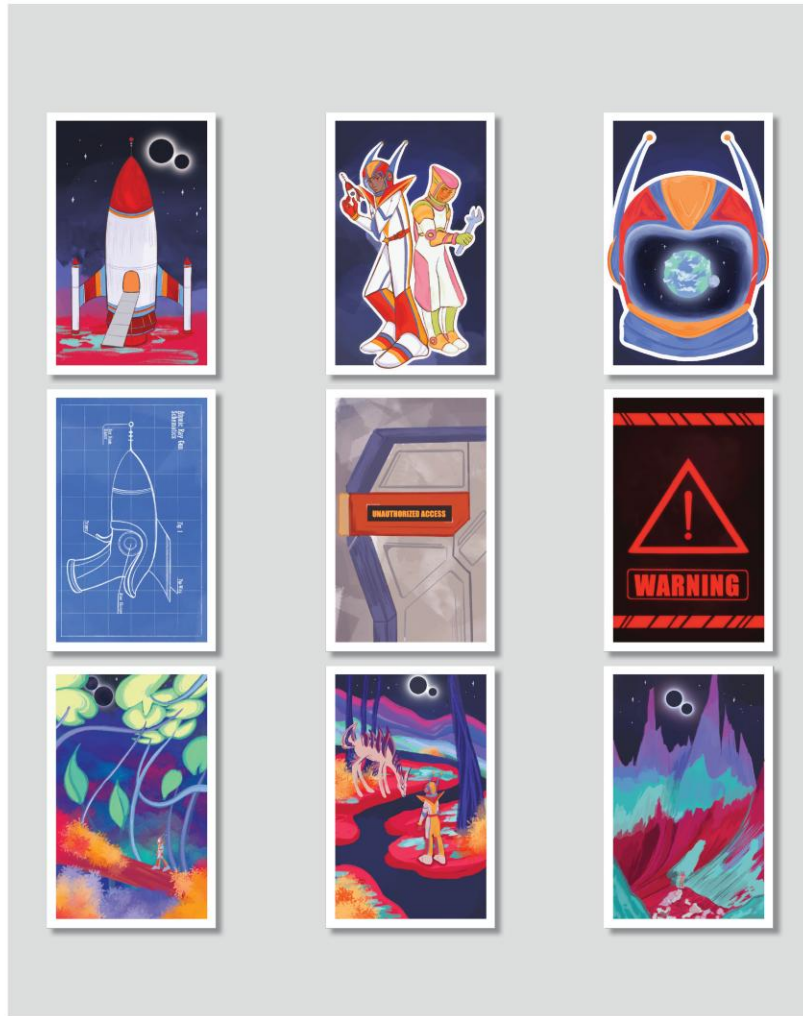


Figure 14: NEO Board Game Player Rulebook & Card Backs

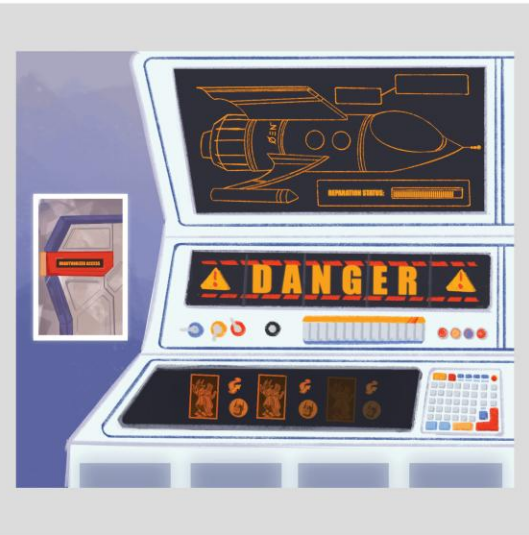
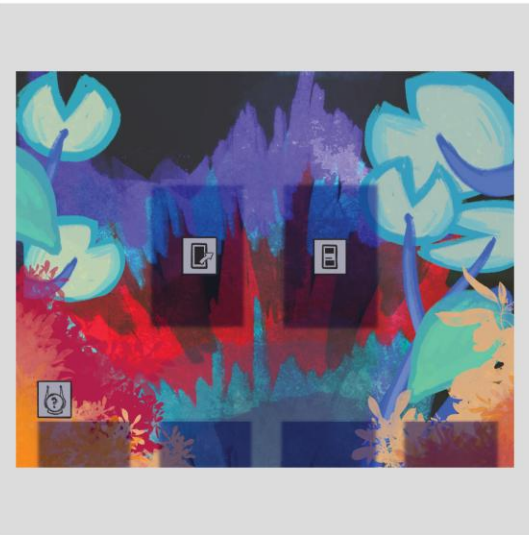


Figure 15: NEO Board Game Boards

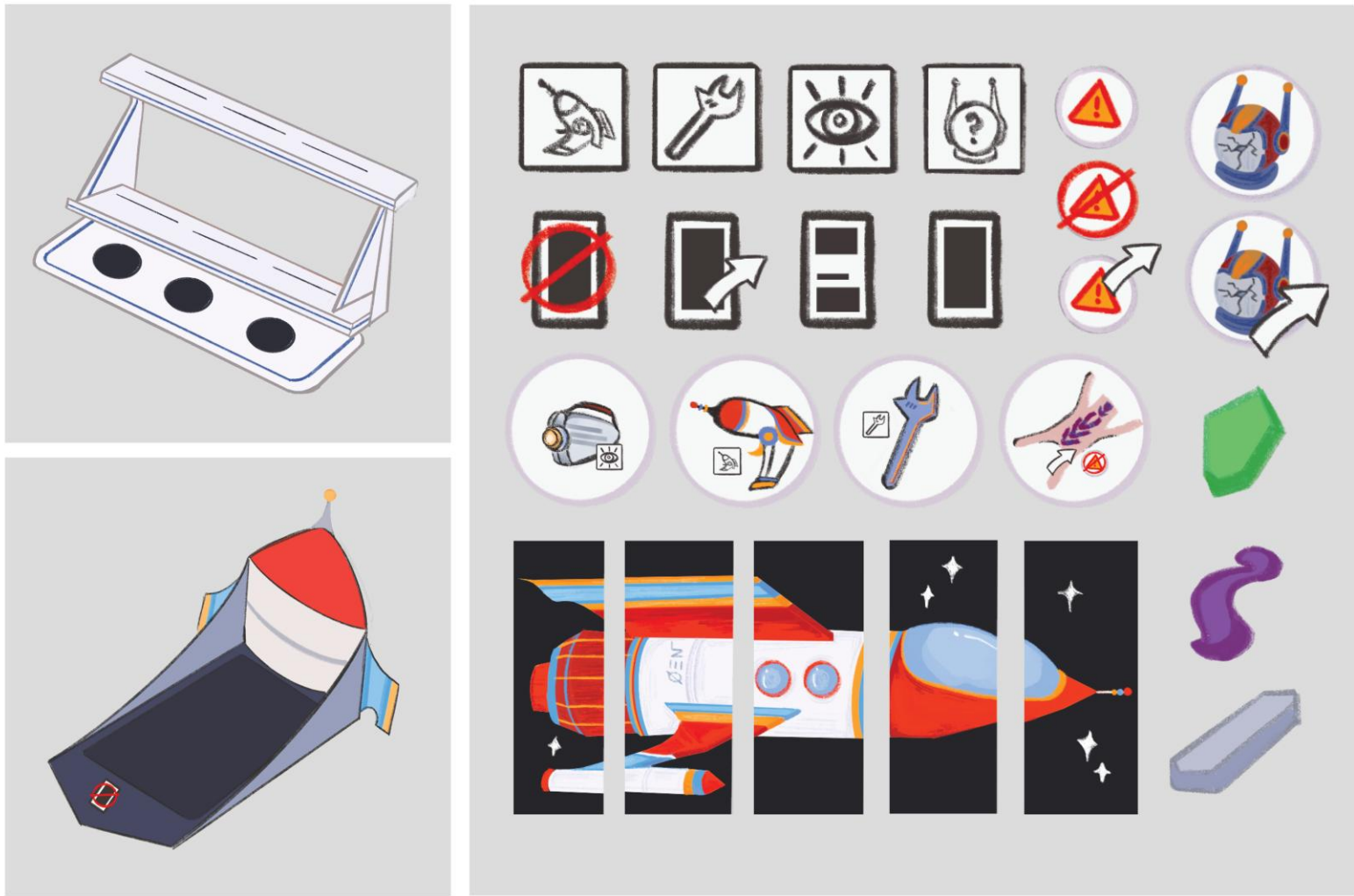


Figure 16: NEO Board Game Pieces