

**CREATIVE
ARTWORK**

PORT FOLIO

**GLYNN
HARVEY**



GLYNN HARVEY

Creative Artworker / Designer

Key skills

- Offer everything from concept to design including retouching, illustration and artworking
- Setting objectives and conducting one to ones with direct reports
- Liaising with both client and printers
- Managing jobs both individually and with the wider team
- Product photography
- Basic HTML email creation



Proficient in retouching and skilled in Photoshop 3D and creating digital mock ups for client review



Adobe Certified Illustrator user. Highly experience setting packaging artwork using Illustrator



Experienced in setting for print using InDesign. From 6 sheet ads to 160 page reports.



Creating interactive forms and PDFs from InDesign documents as well as directly in Acrobat.



Proficient Powerpoint user and some experience using Excel to generate multi sheet reports.

Professional Profile

A professional Creative Artworker with extensive experience in design, artwork and studio management, currently seeking a new position and challenge. A highly organised and technically minded individual who is happy to add creative flair to every project and take control of complex projects when required. After 10 years at an award winning agency working in a fast paced environment is second nature as is delivering work that surpasses client expectations.

Career History

Senior Creative Artworker June 2018 - Present
Keane Brands, Birmingham

- Design, rollout and artwork of items to final print specification
- Illustration of artwork for menus and interior designs
- Retouching food photography supplied from photographers
- Responsible for working across creative, accounts and interiors teams to deliver final product to clients.

Creative Artworker / Production Artist March 2018 - May-2018
Equator Design, Nottingham

- Creation of pack artwork for ALDI supermarkets
- Responsible for rollout of approved design to multiple pack variants
- Setting up creative files for repro and print

Creative Artwork Group Head May 2015 - March 2018
LIFE Agency, Birmingham

- Studio management role - responsible for a team of 5 Creative Artworkers
- Responsible for allocation of workloads and booking of freelancers
- Signed off all final artwork leaving agency for print or production
- Devised and implemented new WIP system which allowed more flexibility and efficiency in studio
- Working closely with creative director and studio manager to plan work and assign correct skill sets in advance.

Senior Creative Artworker November 2011 - May 2015
LIFE Agency, Birmingham

Junior and Mid-weight Creative Artworker December 2008 - November 2011
LIFE Agency, Birmingham

Education

University of Huddersfield BA(hons) Creative Imaging (advertising) 2:1 2005 – 2008

Newcastle Under Lyme College BTEC ND Graphic Design 2003 – 2005

Longton High School 9 GCSE's graded A-C, GNVQ ICT 1998 –2003
(Copies and full list of Qualifications and Grades on request)

Interests

Aside from creative artwork my two great passions in life are spending time with my young family and cycling. I can often be found completely lost halfway up a hill in the Peak District or Yorkshire Dales trying to channel my inner Eddy Merckx!

Additional Information

Full clean drivers license, 10 years
Non smoker

Brand Experience

@ glynnharvey.co.uk

+ (+44) 07710480441

51 Britannia Drive, Stretton,
Burton-upon-Trent, DE13 0EW

in linkedin.com/in/glynnharvey

@ glynnharvey1987@gmail.com

Brand Experience

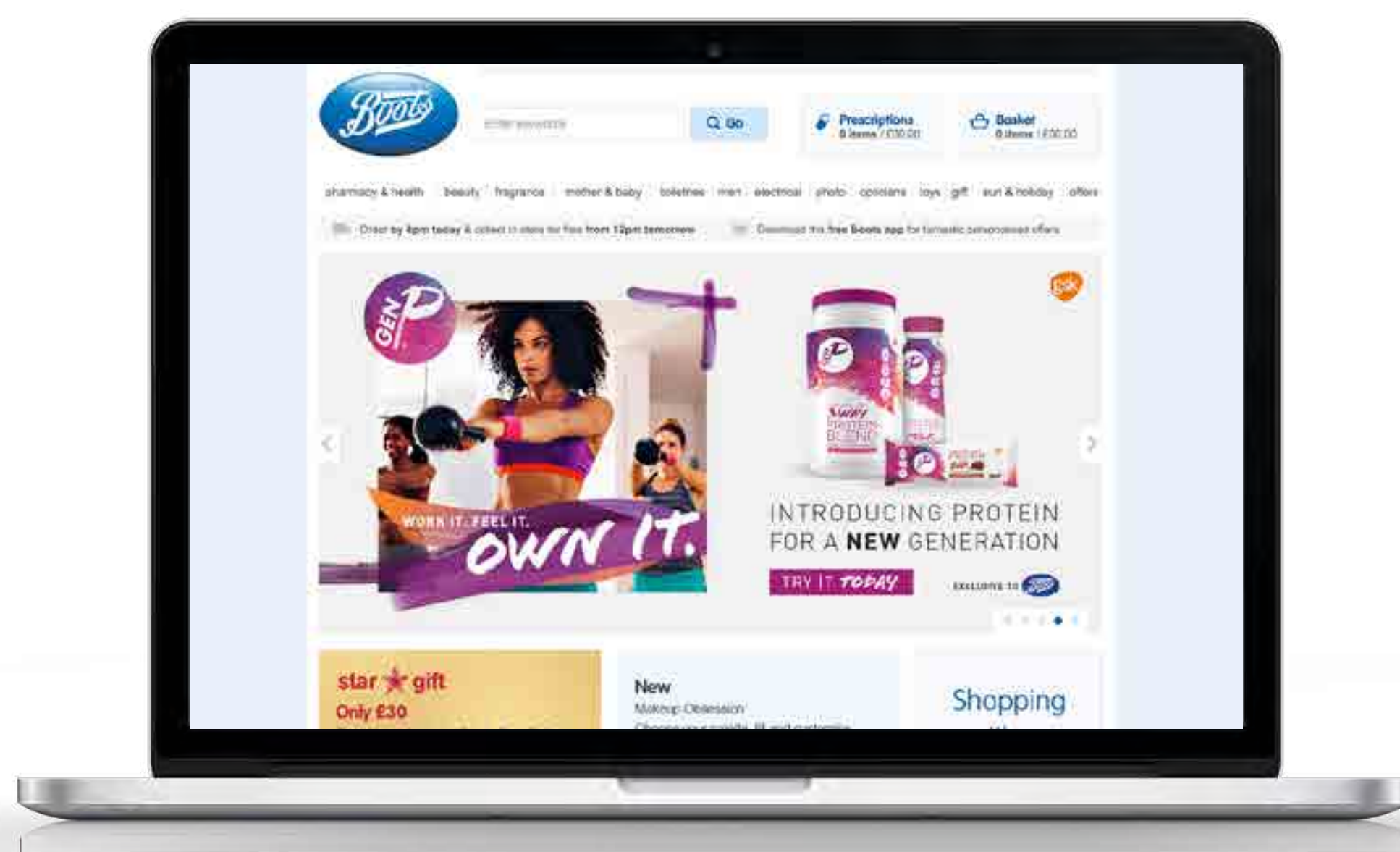
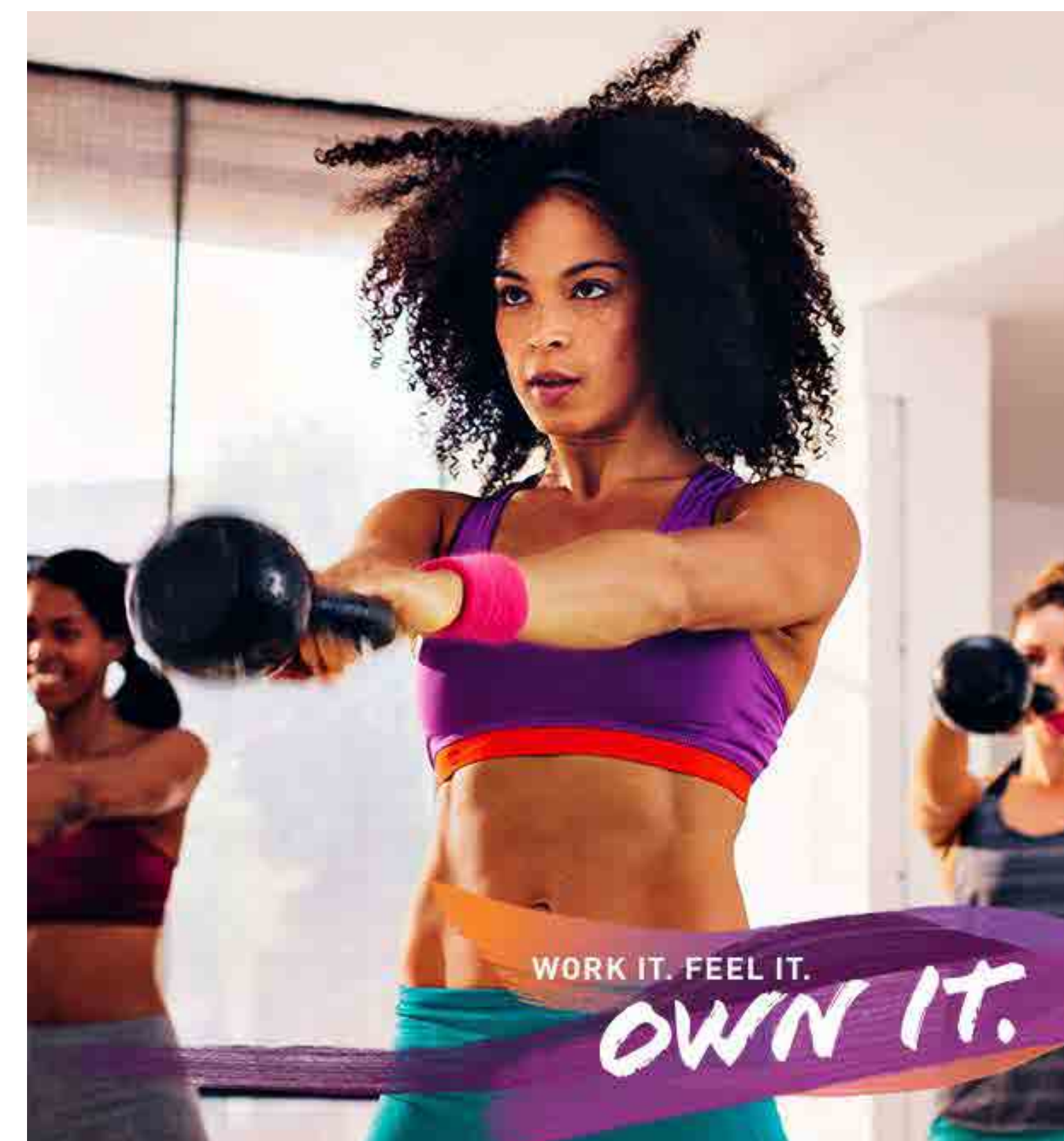
In my nearly 10 years of experience I have worked with many brands both small and large and produced work from Powerpoint presentations up to full multi channel campaigns.



THE WORK



PACKAGING

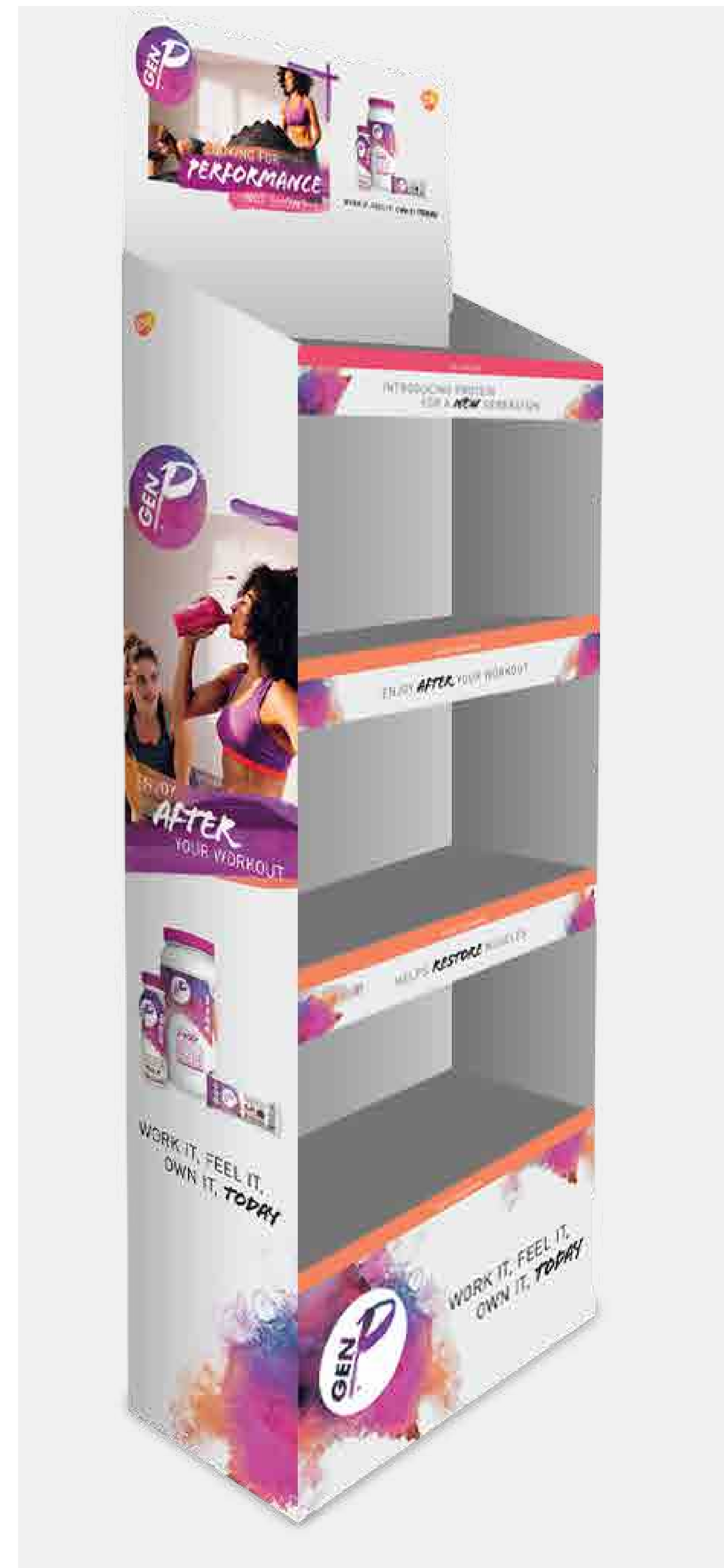


The Brief

Working with Maxi Nutrition create a look and feel for a new product aimed solely at women.

My Role

Worked with Conceptual Creative and Creative Director and the client partners to develop the look and feel and roll out across packaging and in-store comms.



The background image shows a restaurant interior with a warm, orange-toned overlay. It features several wooden tables set with glassware and cutlery, surrounded by modern chairs. Large, dark pendant lights hang from the ceiling, and the walls appear to be made of wood or stone. The overall atmosphere is cozy and rustic.

BAR + BLOCK

STEAKHOUSE

MENUS

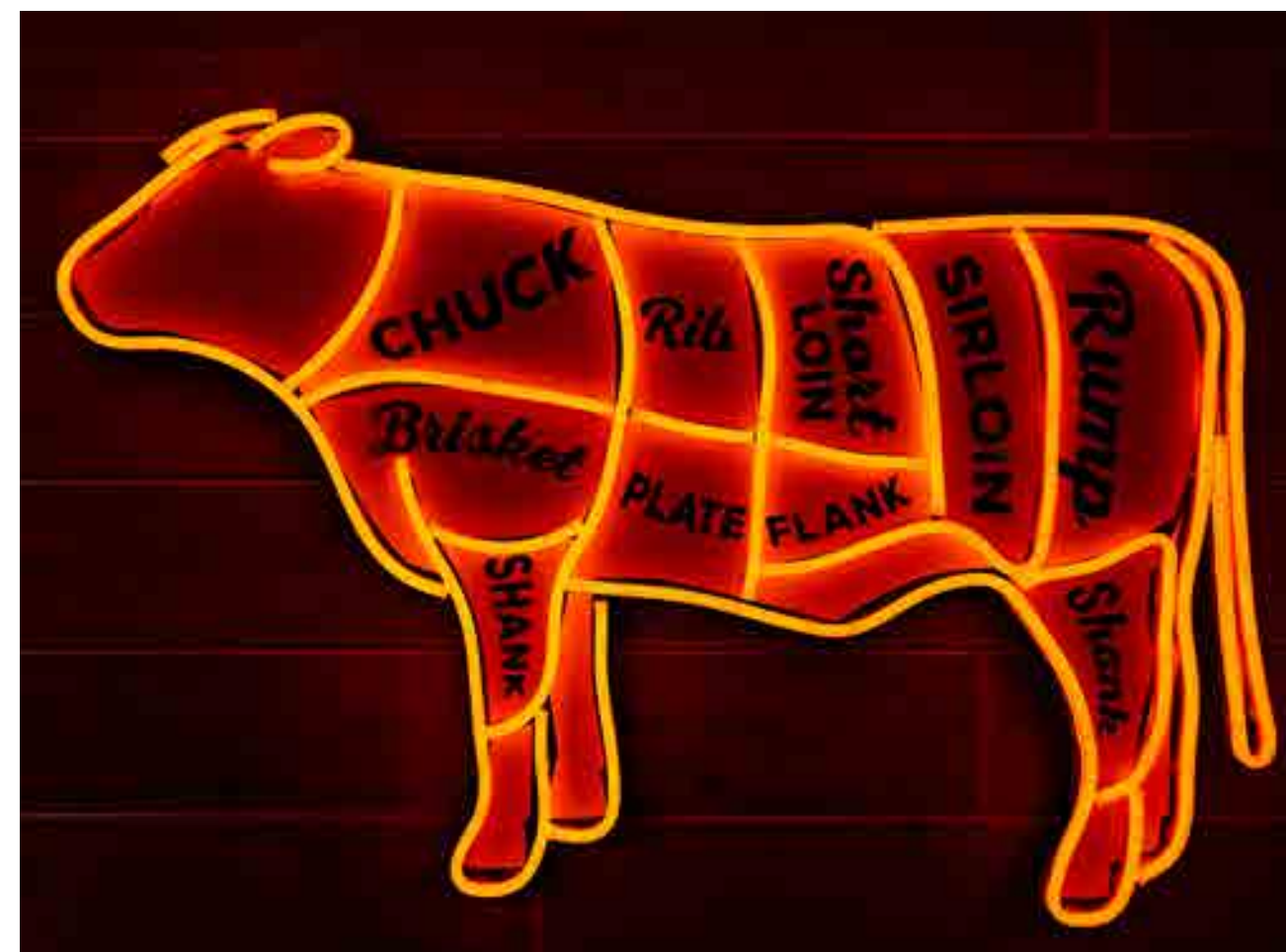
The Brief

Develop a new restaurant concept to entice high street shoppers to consider Beefeater as a destination for lunch and dinner over existing offerings.

My Role

Worked within the wider creative team to develop the look and feel for the project. Artworking of all menus and assets including signage and interior elements along with 1 other artworker, liaising with accounts teams and clients to deliver before launch date.

BAR+BLOCK
STEAKHOUSE



WINNER
OF THE 2017 EFFECTIVENESS
maa #DODIFFERENT AWARD

NIBBLES

Artisan Breads

Served with our special beef flavoured buttery spread 3.00

Mixed Olives (v)

A mix of kalamata, Sicilian nocellara and giant green olives 3.00

Padron Peppers (v) **NEW**

Blistered, salty Spanish green peppers 3.50

GRAZING PLATES

Designed to mix and match. We recommend three plates between two people to get you started.

Asian Crispy Beef **NEW**

Crispy pulled beef tossed in hoisin, cucumber, spring onion, chilli and coriander 5.50

Salt & Pepper Squid

Crispy salt & pepper squid mixed with chilli and parsley, served with garlic mayonnaise and a wedge of lemon 6.50

Burnt Ends

Spicy, caramelised and smoky beef brisket pieces 4.95

Mac & Cheese Bites (v)

Crispy mini fried mac and cheese bites 3.75

Cheese & Jalapeño Stuffed Dippers (v)

Dippers filled with cheese and jalapeño then fried and served with sour cream dip 3.95

Garlic King Prawns*

Cooked in white wine, garlic and butter, topped with a wedge of lemon 6.95

Wild Mushrooms On Toast* (v)

Mixed wild mushrooms cooked in a creamy, truffle infused shallot sauce, served on a slice of ciabatta and topped with a poached egg and tarragon 5.95

Chicken Wings with Raspberry & TABASCO® Sauce

Crispy chicken wings cooked over charcoal and coated with our special raspberry & TABASCO® sauce 5.50

SALADS

Tandoori Cauliflower Salad (v) **+600 NEW**

Tandoori charred cauliflower mixed with quinoa, soya beans, cannellini beans, kidney beans, brown rice, rocket, cherry tomatoes, lemon, olive oil and mint 6.95 / 9.95

Crispy Beef Salad **+600**

Crispy pulled beef tossed in teriyaki sauce and mixed with shredded carrot, lettuce, red peppers, cucumber, tomatoes, spring onion, sesame seeds, bean sprouts and fresh chilli 8.95 / 11.95

Flattened Grilled Chicken Salad **+600**

Heritage tomatoes, olive oil, lemon, basil and rocket served with a flattened, grilled chicken breast 7.95 / 11.50

FISH + VEG

Butternut Squash Risotto* (v)

Butternut squash risotto topped with shaved Cheddar cheese, rocket and roasted butternut squash 9.95

Whole Seabass* **+600**

Whole de-boned seabass with garlic, thyme and lemon, served with broccoli, baby capers, chilli, garlic and cherry tomatoes 14.95

Beer-Battered Cod & Chips***

Beer-battered cod served with minted mushy peas, samphire, beef dripping triple cooked chunky chips, our homemade tartare sauce and a wedge of lemon 11.95

+600 This icon shows our lighter calorie main dishes that are under 600kcal, based on an average serving size.

Full allergen information available on request. All prices include VAT.
*V: Suitable for vegetarians. **Approximate weight uncoked. ***May contain bones.
**May contain small traces of alcohol. TABASCO® is a registered trademark.
Dishes do not list every ingredient, please ask for more information.

STEAKS

Our classic cuts come from British breeds of cattle reared across the Pampas in South America. These cuts are all aged for a minimum of 28 days and hand cut on site, so you can have your steak as big as you want it - just ask.

All of our classic cuts are finished in the special Bar + Block way and served with your choice of our house salad or beef dripping triple cooked chunky chips.

All of our 8oz* classic cuts are **+600** calories with our house salad.

Classic Cuts

Rump 8oz* / 10oz*
A working cut of the cow, full of flavour and with a firm texture 11.95 / 13.95

Ribeye 8oz* / 10oz*
Marbling gives this steak a soft texture and rich flavour 15.50 / 17.95

Sirloin 8oz* / 10oz*
Succulent, tender and with a delicate flavour 15.95 / 18.50

Fillet 8oz* / 10oz*
The most lean and tender of all the steaks 19.95 / 22.95

Specialty Cuts

All served with your choice of our house salad or beef dripping triple cooked chunky chips.

Spiral Cut Fillet 10oz*
A unique dish created by spiral cutting the fillet and marinating it in garlic and parsley for 24 hours for tenderness and flavour 24.50

Churrasco De Chorizo **NEW**
10oz* spiral cut sirloin, marinated in garlic and parsley for 24 hours 22.95

Surf & Turf
8oz* sirloin topped with a giant king prawn cooked in garlic butter and samphire 20.95

Tira De Ancho
14oz* spiral cut ribeye, marinated in garlic, parsley and chilli, served with chimichurri 25.95

Tomahawk 35oz*
35oz* bone-in tomahawk, barbecue marinated, slow cooked then finished over charcoal and served with chimichurri 38.95

Our Butcher's Block
Our special cut for the season. As well as our regular cuts, we source a range of unique steaks as they become available. Check out our Butcher's Block and discover something special today.

SAUCES

Fiery Black Sauce (v)
Our signature blend - a tangy, spicy black sauce 1.50

Chimichurri (v)
Posh Ketchup with Parsley, Garlic & Mustard (v) 1.50

Trio Of Peppercorn*
Béarnaise* (v) 1.50

SIDES

French Fries (v)
Beef Dripping Triple Cooked Chunky Chips 2.95

Sweet Potato Fries With Chorizo, Feta & Coriander
Onion Rings (v) 3.25

Wild Mushroom & Truffle Dauphinoise (v) **NEW**
Mac & Cheese Bites (v) 3.50

Garlic Spinach (v)
Charred Tandoori Cauliflower (v) **NEW** 2.75

Spicy Beans with Smoked Bacon
Mixed Grilled Mushrooms (v) 3.75

Greek Salad (v) **NEW**
House Salad (v) 2.95

Sticky Toffee Pudding (v)
Served with chocolate and honeycomb ice cream 5.95

Ice Cream (v)
Three scoops of either vanilla ice cream, chocolate and honeycomb ice cream or lemon sorbet 4.50

Fruit Salad (v)
A mix of strawberries, grapes, apple, melon, mango and pineapple topped with lemon sorbet 5.95

Cheese Block
Cheddar, Brie and Stilton served with crackers, onion marmalade, grapes and celery 5.95

GRILLS

Mixed Grill

4oz* Rump steak, smoky pork belly, grilled chicken breast and a giant pork sausage, served with Asian coleslaw, spicy beans with smoked bacon and beef dripping triple cooked chunky chips 19.95

Smoked Paprika Chicken & Chips

Half a chicken marinated in smoked paprika and garlic, served with Asian coleslaw, French fries and our posh ketchup with parsley, garlic and mustard 13.50

Lamb Shoulder

24hr slow cooked marinated lamb shoulder, finished over charcoal and served with a Greek salad 15.50

Slow Cooked Beef Rib* **NEW**

Slow cooked smoked beef rib served with thyme sautéed potatoes, garlic spinach and a rich Malbec sauce 15.95

HANDMADE BURGERS

We hand grind and prepare our beef burgers on-site, each and every day using prime cuts of steak. All of our burgers are served in a brioche style bun with French fries.

The Mighty Block Burger

Our signature beef burger, 8oz* hand-ground beef patty with cheese sauce, smoked beef brisket, crispy onions, pickled cucumber spears, shredded lettuce, tomato and our fiery black sauce 13.50

Classic 8oz* Beef Burger

With shredded lettuce, tomato, red onion and our house sauce 9.95

Add Cheddar cheese & dry cured oak smoked streaky bacon

Mushroom & Truffle Burger (v) **NEW** 2.00

Grilled flat mushroom topped with wild mushroom truffle sauce, crumbly Stilton cheese, lettuce, tomato and red onion

Tandoori Chicken Burger **NEW**
24 hour tandoori marinated chicken breast, cooked over charcoal then topped with raita, an onion bhaji, lettuce, red onion and tomato 11.95

Sunday Best

Available from midday Sunday and for a minimum of two people. First come, first served. 13.50pp

Sliced picanha served with Yorkies, beef dripping roasties, carrots, parsnips, Cheddar topped cauliflower, seasonal greens and a rich gravy.

Picanha is a specialty South American cut which comes from the top cap of the rump and is full of flavour.

PUDDINGS

Triple Chocolate Brownie (v)

Served warm with chunks of chocolate throughout and topped with chocolate toffee sauce and vanilla ice cream 5.95

Toffee Apple Cheesecake (v) **NEW**

Cheesecake topped with salted toffee apples, shortcake oat crumble and a warmed chocolate toffee sauce 5.50

Churros Sundaes (v)

Churros coated in cinnamon sugar, served with vanilla ice cream, chocolate and honeycomb ice cream, brownie chunks, cream and chocolate toffee sauce 5.95

Churros coated in cinnamon sugar, served with vanilla ice cream, lemon sorbet, lemon curd, cream, lemon drizzle and meringue

Sticky Toffee Pudding (v)

Served with chocolate and honeycomb ice cream 5.95

Ice Cream (v)

Three scoops of either vanilla ice cream, chocolate and honeycomb ice cream or lemon sorbet 4.50

Fruit Salad (v)

A mix of strawberries, grapes, apple, melon, mango and pineapple topped with lemon sorbet 5.95

Cheese Block

Cheddar, Brie and Stilton served with crackers, onion marmalade, grapes and celery 5.95

BAR+BLOCK

GREAT STEAK GUIDE

To help you pick out your perfect steak and recognise your Rump from your Ribeye; here's a guide to the distinctive taste, texture and character of our classic cuts.

As an extra pointer, we've also dropped in a little suggestion for the side, sauce or wine that we think really makes the cut.

Our classic cuts come from British breeds of cattle reared across the Pampas in South America. These cuts are all aged for a minimum of 28 days and hand cut on site, so you can have your steak as big as you want it - just ask.

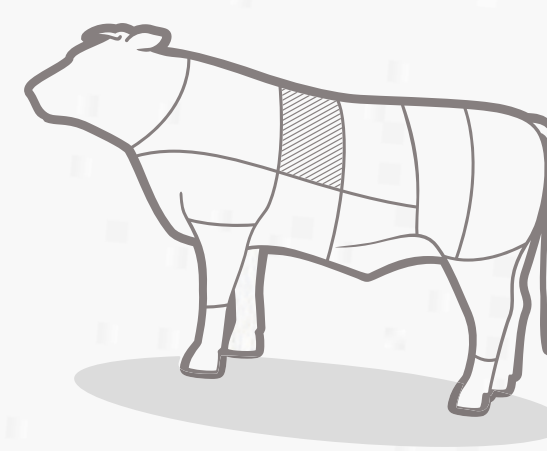
Or how about sampling one of our speciality cuts? We have a great selection available sourced from around the globe, from our epic 35oz* Tomahawk to our tender Spiral Cut Fillet.

Ribeye

RICH+SUCCULENT

A timeless cut, Ribeye comes, as it suggests, from the cattle's rib area. It has a wonderfully rich flavour and because it contains soft fat marbling, it is beautifully tender. We think Ribeye is best cooked medium rare or more as this allows the fat to melt into the steak, adding to the rich flavour and giving the steak a lovely succulent texture.

Wash it down with:
A glass or two of the Beefsteak Malbec. This vibrant, spicy red perfectly complements a Ribeye's rich flavour.



Our Butcher's Block

As well as our quality classic and speciality steaks, we also source a wide range of unique cuts, each one selected to create a steak special for the season. Fancy trying something a little different?

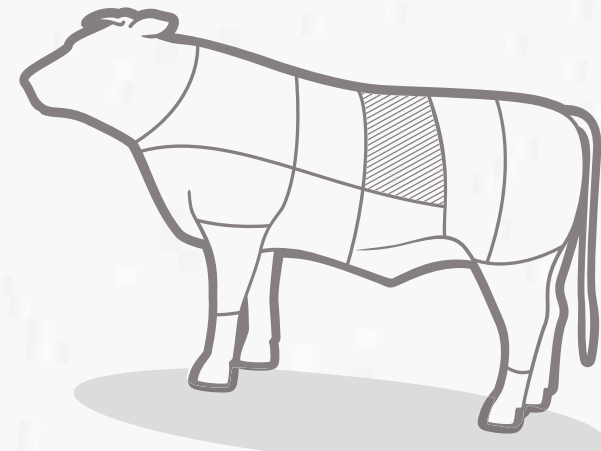
ASK A MEMBER OF THE TEAM **WHAT'S ON OUR BLOCK TODAY.**

Fillet

TENDER+MILD

The finest cut, located alongside the Sirloin. This area is rarely used by the cattle, so the Fillet remains extremely tender and has a delicately mild flavour. To retain the cut's natural tenderness, we'd suggest serving it medium rare and ideally not cooked past medium well.

Perfect with:
The fresh flavours of our Greek Salad.

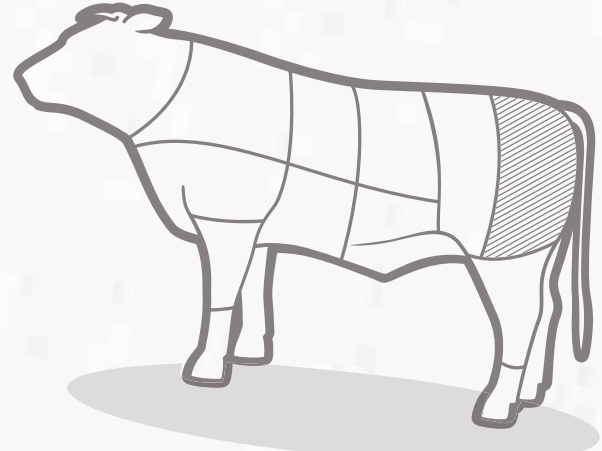


RUMP

Firm+flavoursome

As the name suggests, Rump is found towards the rear of the cattle. As a working muscle of the cattle, it has a firmer texture and less fat compared to other steaks, but is without doubt one of the most flavoursome cuts. Due to the lack of fat we recommend it be cooked medium rare.

Perfect with:
Our signature Fiery Black Sauce, its spicy kick complements Rump beautifully.

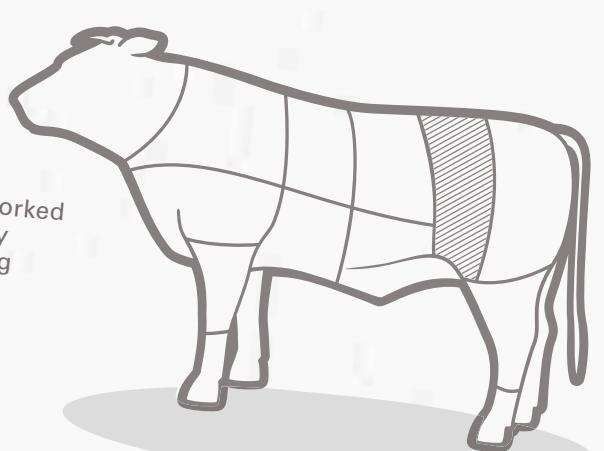


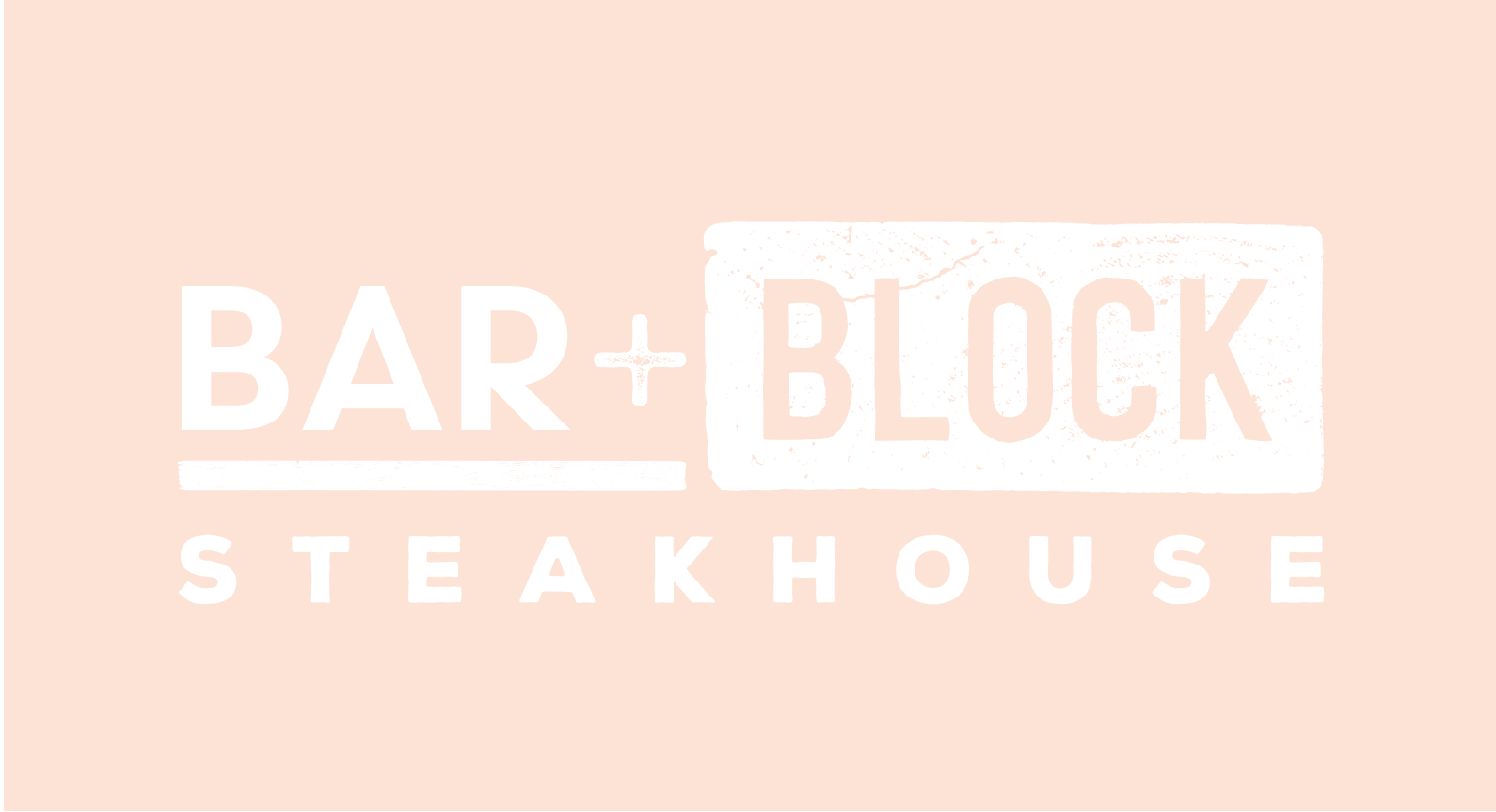
SIRLOIN

Tender+full-bodied

The classic 'Loin' cut, Sirloin is taken from the upper middle of the cattle. The region isn't naturally overworked and has a covering layer of fat, so remains beautifully tender. Sirloin is known to be an 'all-rounder', cooking well from rare through to well done. We do however recommend it be cooked medium so the fat melts through the meat.

Wash it down with:
A glass of Berton Black Label Shiraz. This full flavoured, fruity and spicy red is the perfect accompaniment to Sirloin.





maxi  muscle

PACKAGING



The Brief

In line with a wider rebrand, (also handled by the wider studio) redesign Maximuscle's packaging to deliver greater standout at shelf amongst their competition.

My Role

Design development of pack artwork across protein tubs, protein bars and supplementary products from initial designs to final artwork including proofing.

maxi  **muscle**





TAYLORS *of Harrogate*
YORKSHIRE
TEA

BTL CAMPAIGN

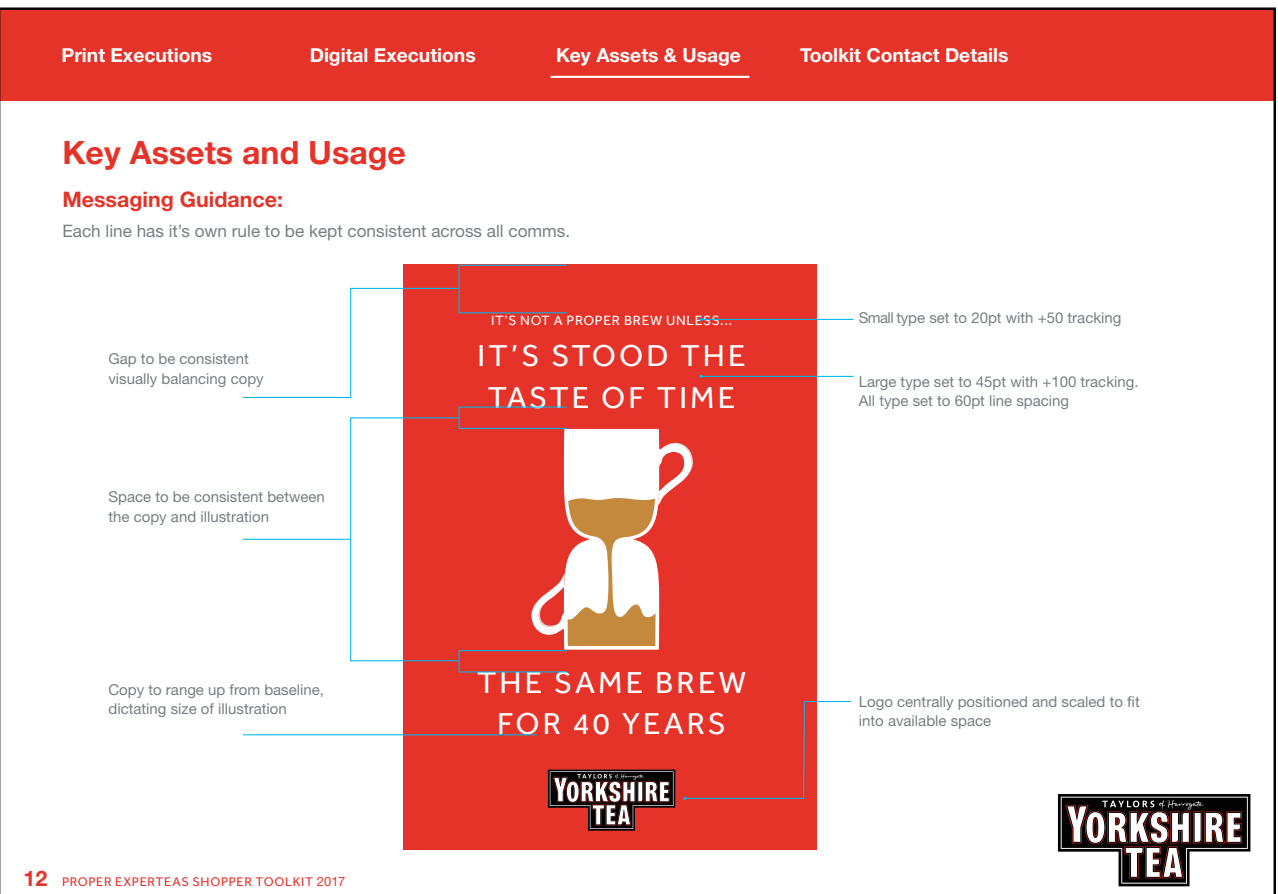
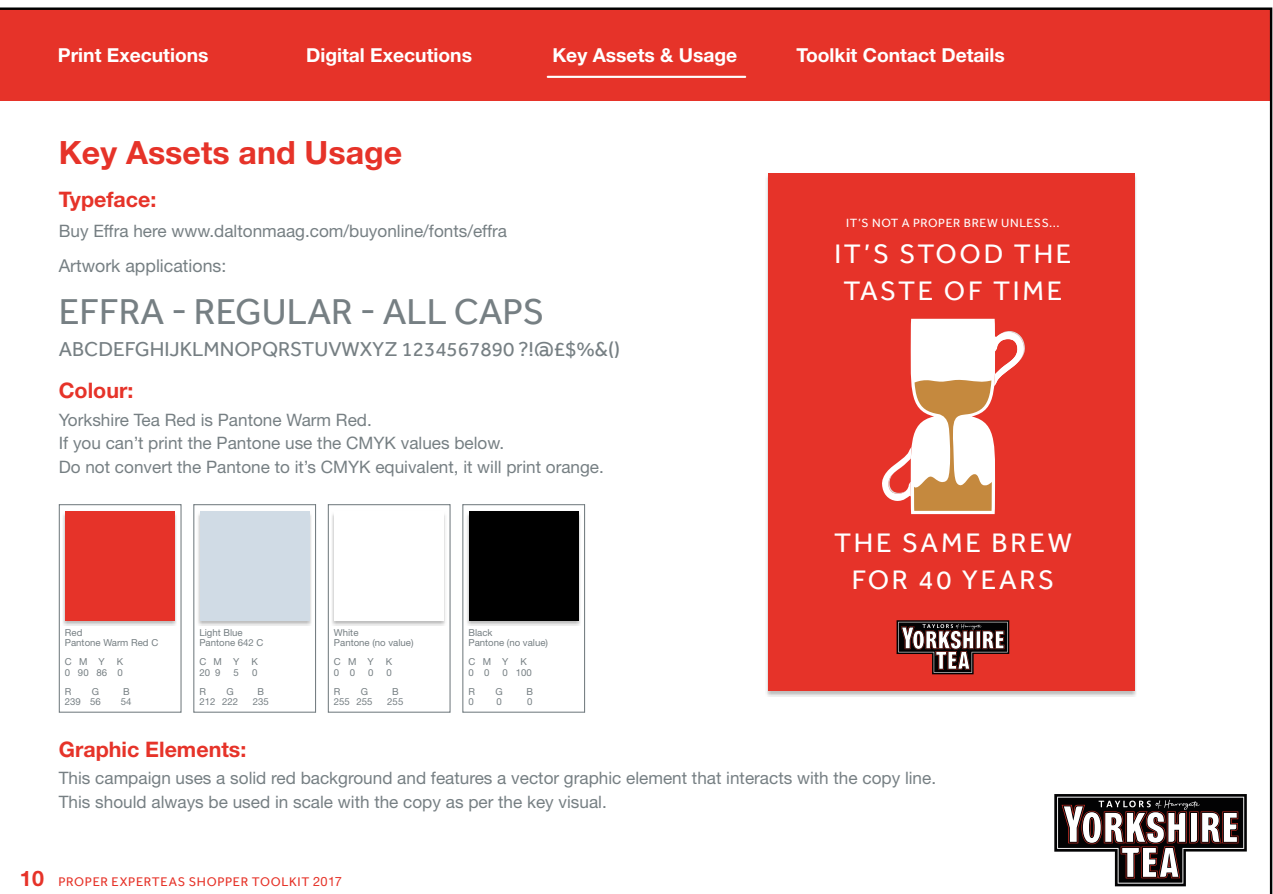
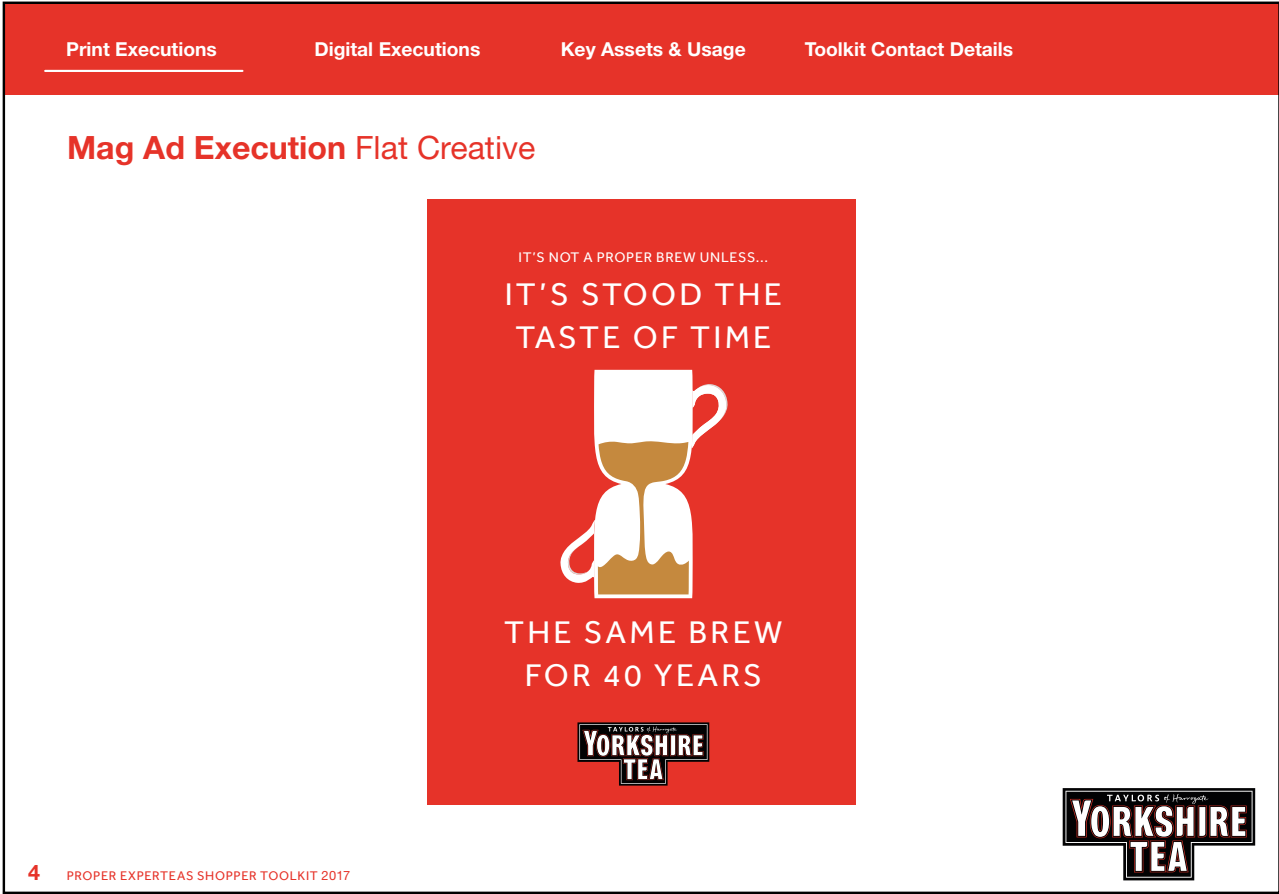


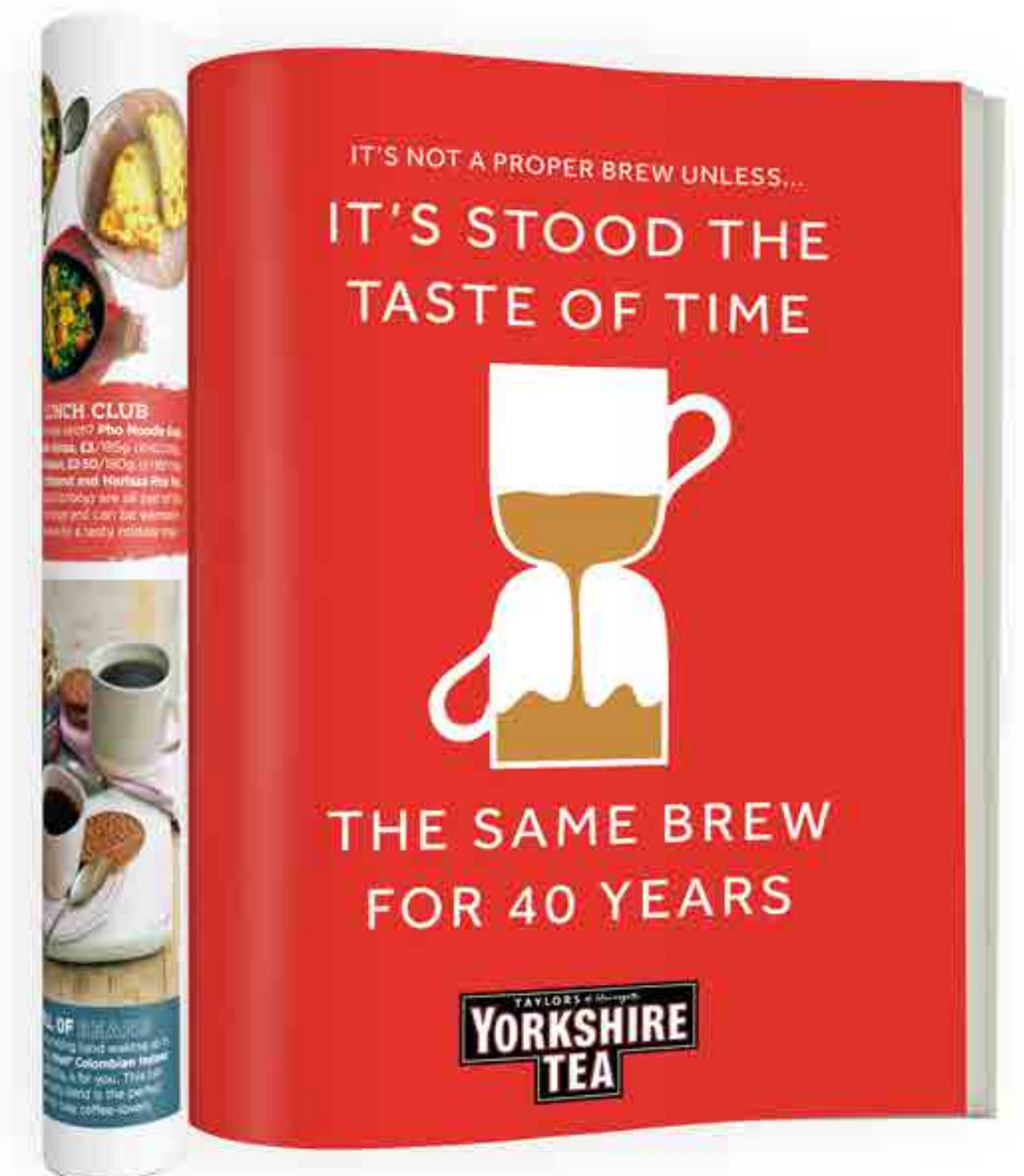
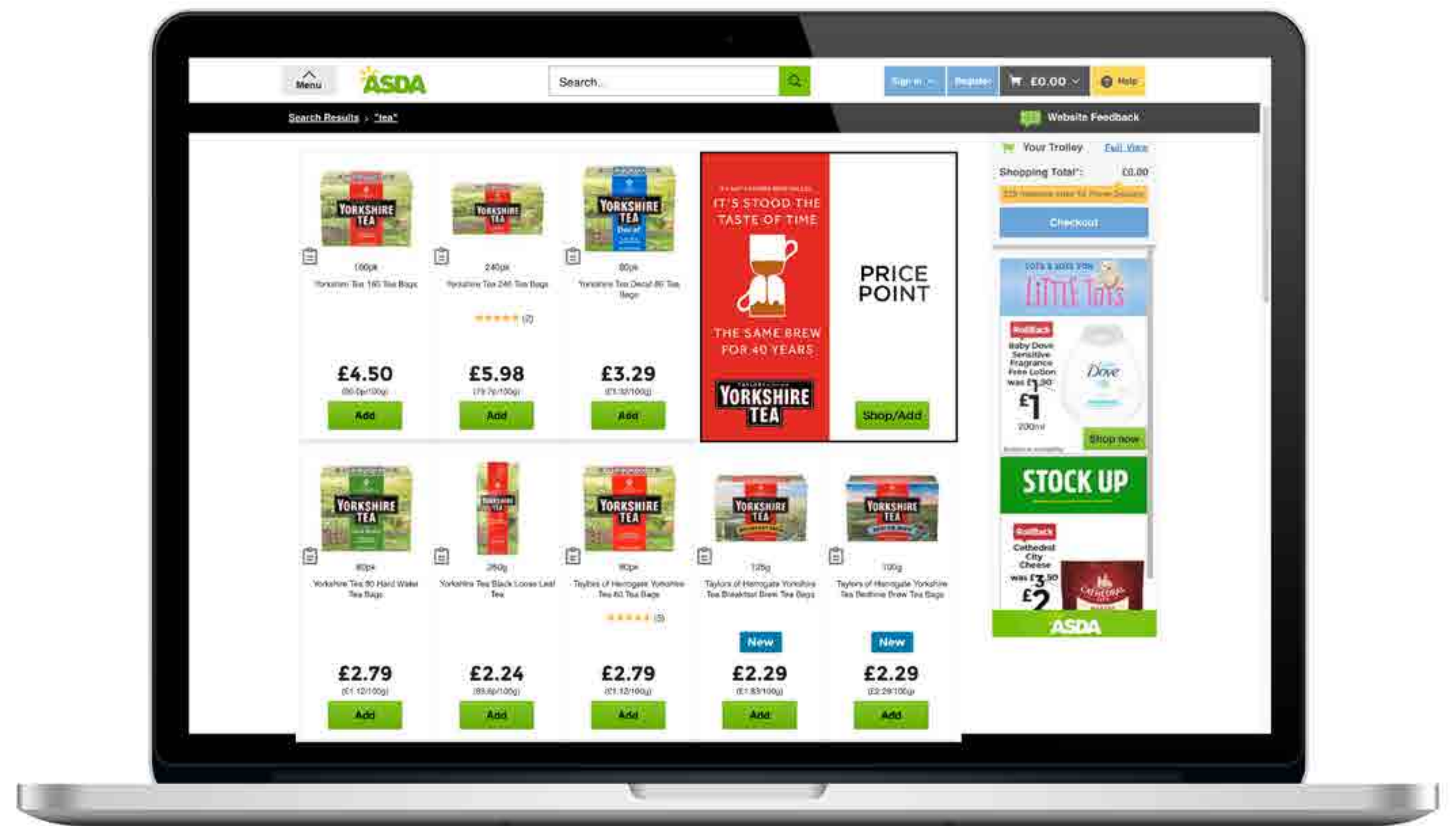
The Brief

Following a pitch win with the same creative. Develop this into a complete BTL campaign to drive shoppers to change to Yorkshire Tea.

My Role

As well as being part of the pitch team I took on design development work, illustration and small amounts of copy development. I produced all in-situ visuals for client sign off. Created all artwork pieces and developed a guidelines document to be handed over to supermarket teams for activation in store.





A young girl is shown from the chest up, splashing in water. She has her eyes closed and a joyful expression, with water droplets flying around her head. The background is a bright, slightly blurred outdoor setting. The Capri-Sun logo is prominently displayed in the center, featuring the brand name in a stylized, bubbly font with a blue outline and a red-to-yellow gradient fill.

Capri-Sun

ON PACK PROMOTION



The Brief

Develop a suite of character faces to work when placed on a straw as an extension of the funny faces summer campaign

My Role

Development of illustrations and visual style that are Halloween based but fit into the 'fun' ethos of the brand. From these roll out of creative for an in-store journey 00to artwork level.

Capri-Sun



GLENMORANGIE

SINGLE MALT SCOTCH WHISKY



ON PACK ILLUSTRATION



GLENMORANGIE

SINGLE MALT SCOTCH WHISKY



The Brief

To fit in with the campaign proposal 'Sky High Nights' develop a suite of illustrations that will appear on key POS elements and on pack sleeves to promote the campaign.

My Role

Working with the lead creative I developed 4 illustrations in a specific style to showcase landmarks in 4 major cities that were to be the prizes for the campaign. These were then artworked into pack sleeves and placed in-situ to showcase the campaign to our client.



GLENMORANGIE
SINGLE MALT SCOTCH WHISKY



PERSONAL PROJECTS

A selection of personal work I have produced either for myself, as favours for friends or as freelance work. Rather than go into detail I have compiled the following pages to give a flavour of the additional work I've undertaken outside of my day job.



