# *Margot Haidet*

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## SUMMARY

Enthusiastic and personable creative professional with strong experience in customer interaction, scheduling, and team coordination. Passionate about creating immersive, approachable design that is functional, intentional and welcoming. Skilled in communication, problem-solving, and creating positive experiences that make clients feel welcome and supported.

## EDUCATION

**Savannah College of Art and Design**
***Graphic Design BFA***
September 2020- June 2025
Dean's List 2023-2025

## SKILLS

- Detail oriented
- Problem solver
- Adaptability
- Time management
- Project management

## TOOLS

- Google Workspace
- Microsoft 365
- Slack
- Creative Cloud
- Miro

## CERTIFICATIONS

### *Claude 101*

Anthropic Academy (2026)
Foundations of prompting and AI-assisted creative workflows.

### *SCAD AMP*

SCADamp courses improve communication, teamwork, leadership, and adaptability.

## WORK EXPERIENCE

### Art of Margot

*Freelance Graphic Designer and Painter*
2020- Present

- Creates painting commissions and manages art promotes original artwork on instagram
- Created and managed spreadsheets for clients and met their design needs
- Organized files and formatting for art book production and managed sales in Shopify

### Case-Mate

*Independent Contractor, Graphic Designer*
September 2026 - November 2026

- Designed graphics for email campaigns and follow-up emails.
- Created graphics for TikTok product listings.
- Designed A+ content and product detail page (PDP) graphics.

### SCADServe x Massie Heritage Center

*Operations Manager*
March 2025- May 2025

- Scheduled meetings, handled catering logistics, and supported multiple teams simultaneously.
- Strengthened leadership and customer service skills while ensuring smooth daily operations.

### Hankook Taqueria

*Graphic Designer and Server*
February 2020 - January 2021/ December 2025- Present

- Created and updated the menu and other graphics to improve restaurant workflow.
- Interacted directly with customers, responded to inquiries, and ensured a positive dining experience.
- Managed orders, weekly specials, and updates to menus.
- Built strong customer relationships through clear communication and a friendly, approachable attitude.