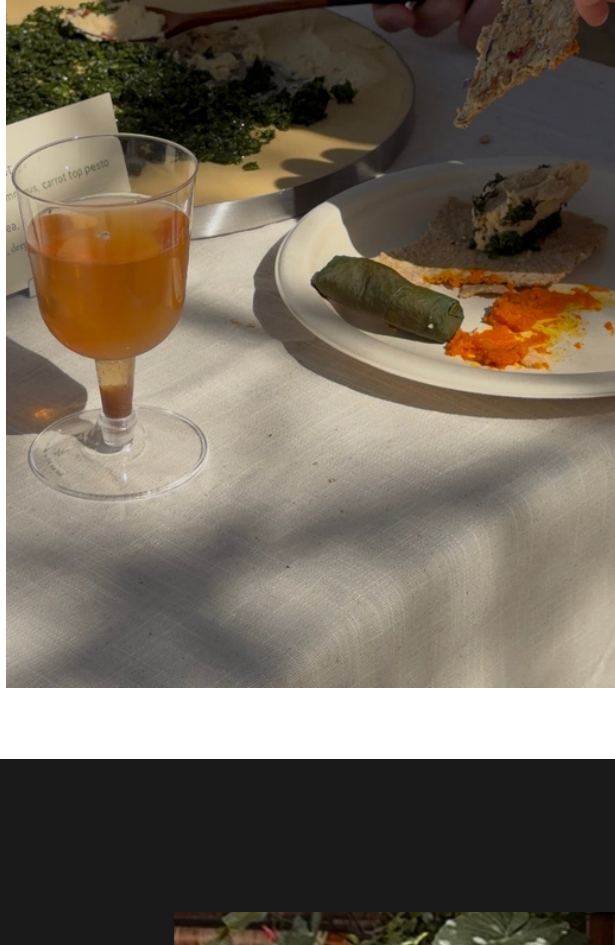
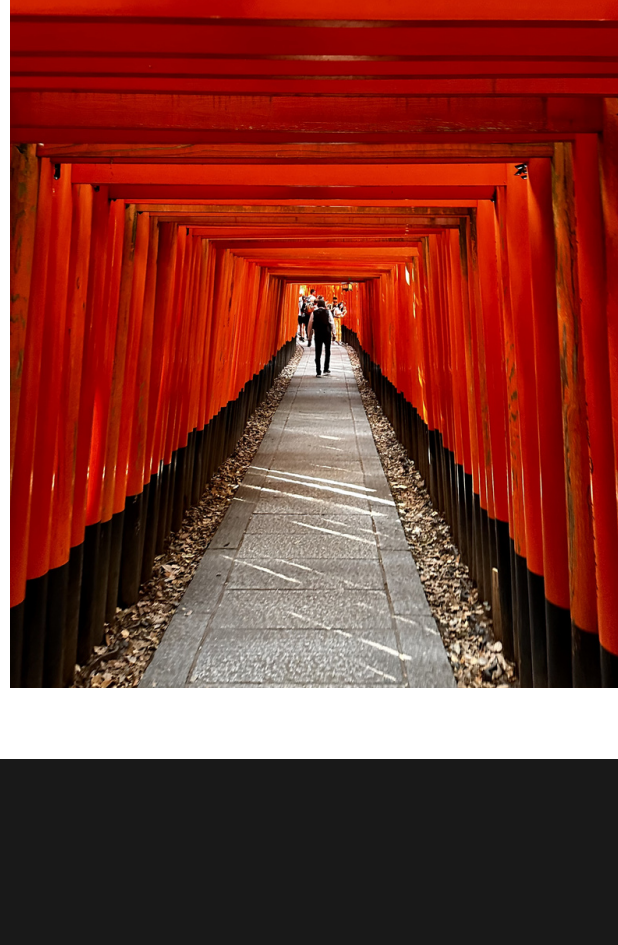
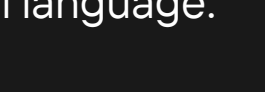


Transforming ideas, culture, and emotion into experiences that can be felt

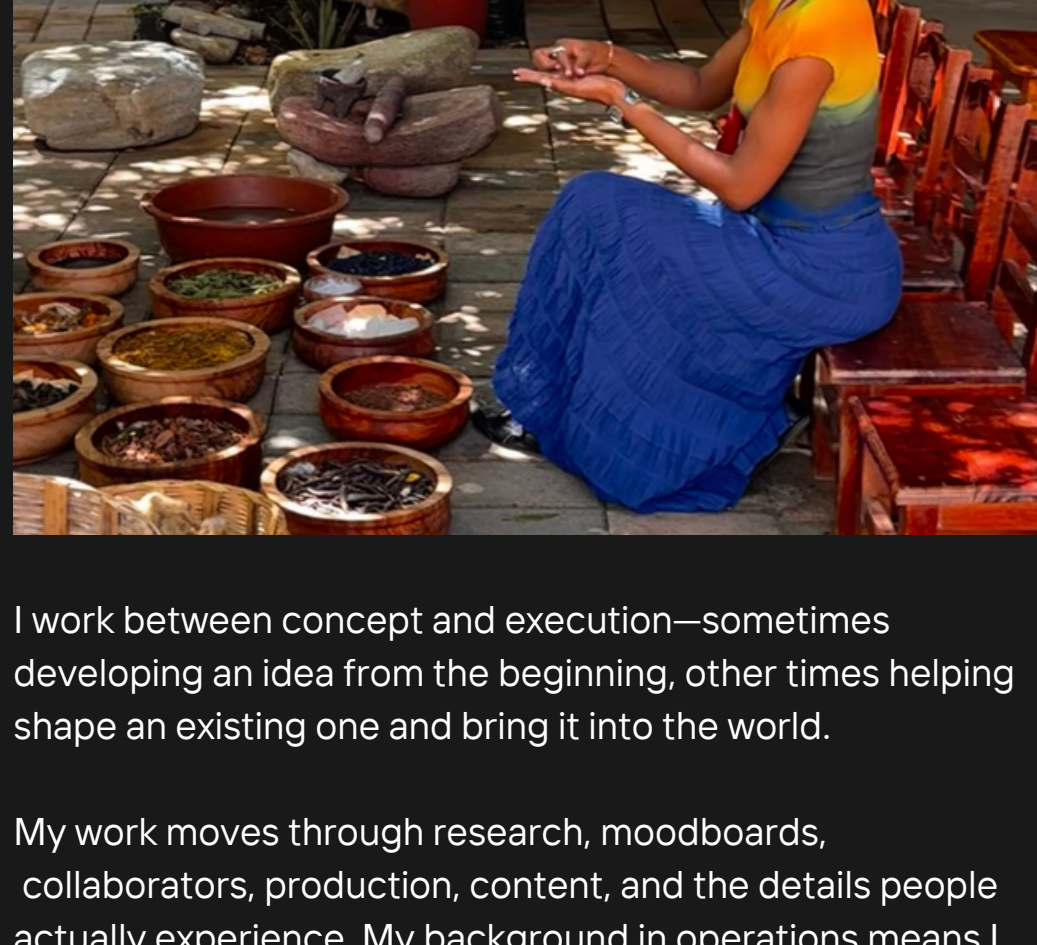


About AlcheMe Studios



AlcheMe Studios is my independent creative practice, where I explore how ideas become experiences through story, space, food, and visual language.

The work begins with one question: how do you make people feel something?

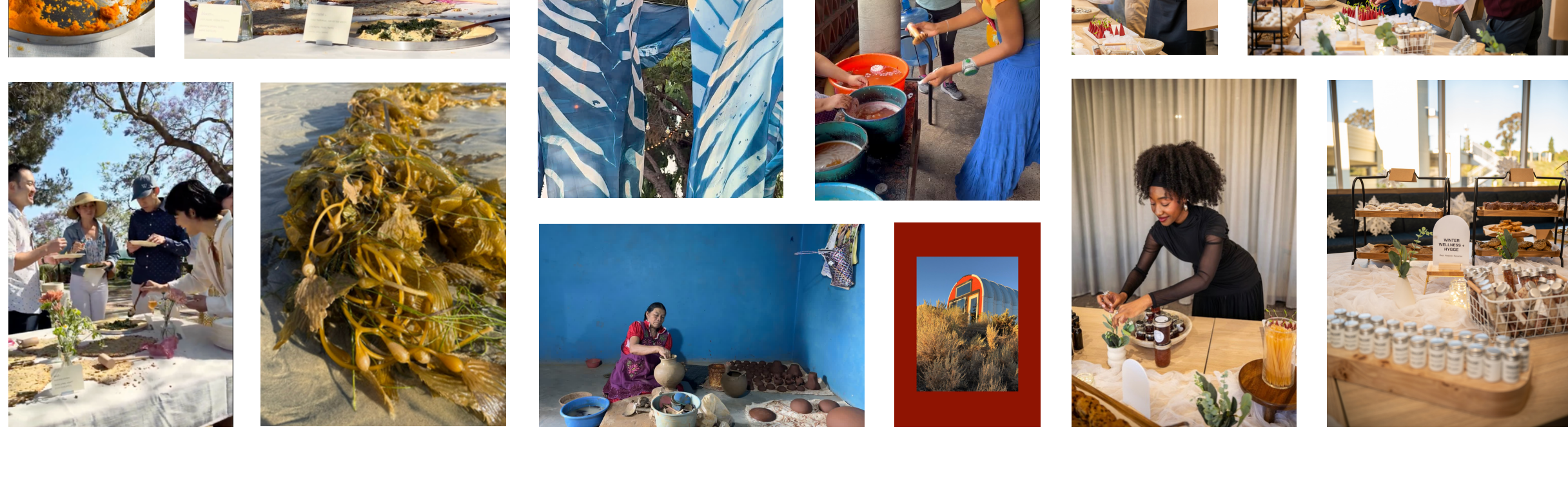


I work between concept and execution—sometimes developing an idea from the beginning, other times helping shape an existing one and bring it into the world.

My work moves through research, moodboards, collaborators, production, content, and the details people actually experience. My background in operations means I care as much about how an idea gets made as how it feels when it arrives.

SELECTED WORKS

Selected Works / 2024–2026



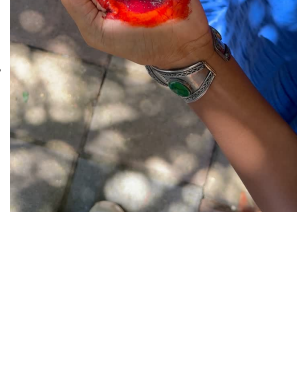
Framework

Creative Methodology

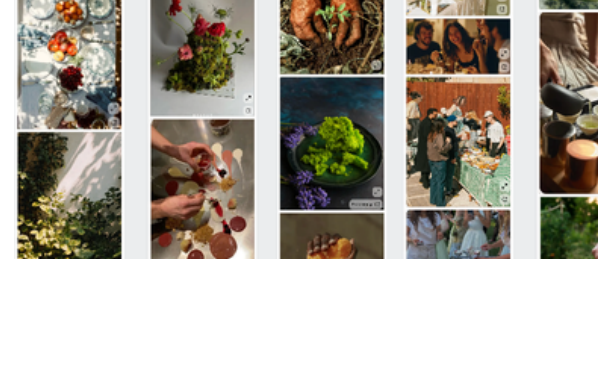
01 Explore

Research the audience, place, culture, and emotional context behind an experience.

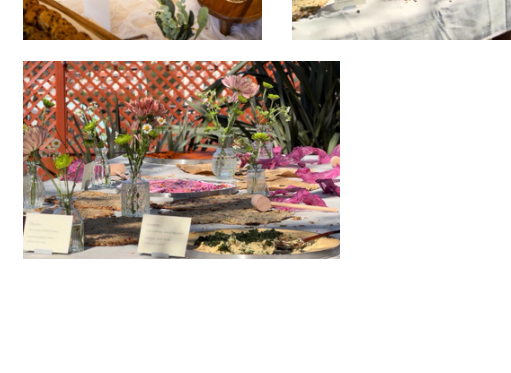
Explore



Shape



Produce



02 Shape

Develop the concept, narrative, visual language, and guest journey.

03 Produce

Bring ideas to life through production strategy, collaboration, and intentional execution

Culture

by

Design

Experiential Programming · Creative Production

01 Context

Schrödinger's San Diego workplace needed programming that could create connection beyond the everyday rhythms of the office. I saw an opportunity to treat workplace culture as an experience—using food, making, storytelling, and shared rituals to bring people together.

02 Approach

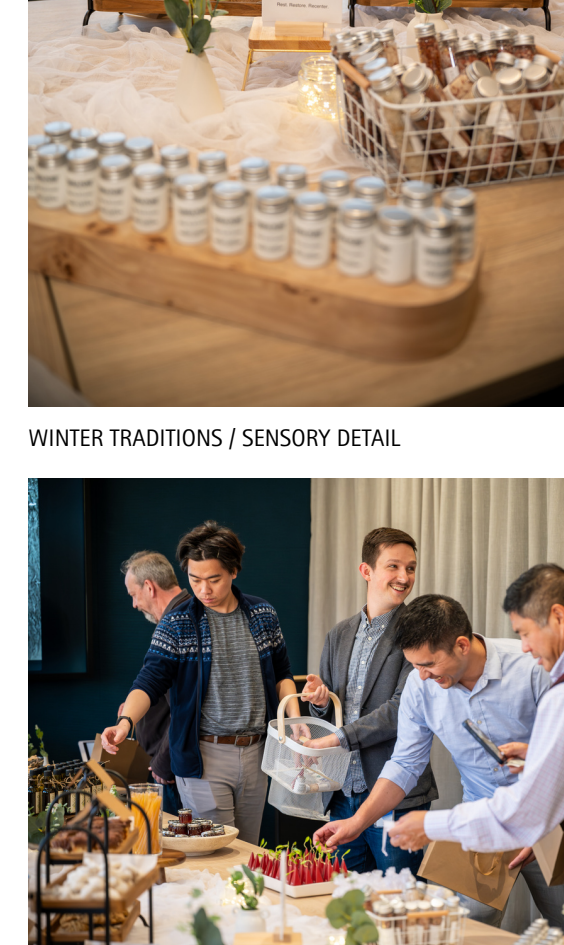
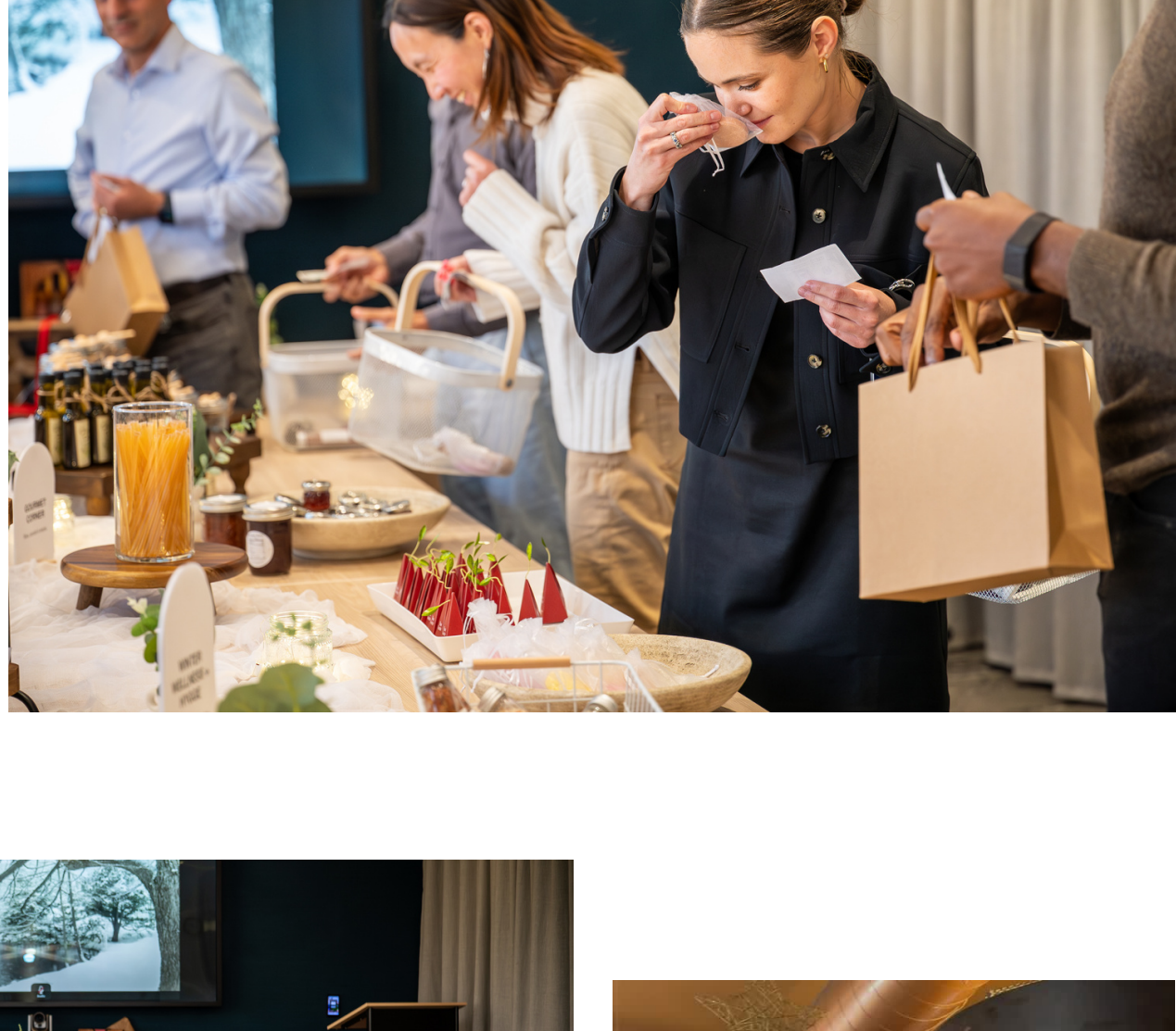
I develop original cultural and social programming around seasonal moments, employee interests, and opportunities for participation, while also supporting employee- and ERG-led programs by translating existing ideas into execution.

03 Production

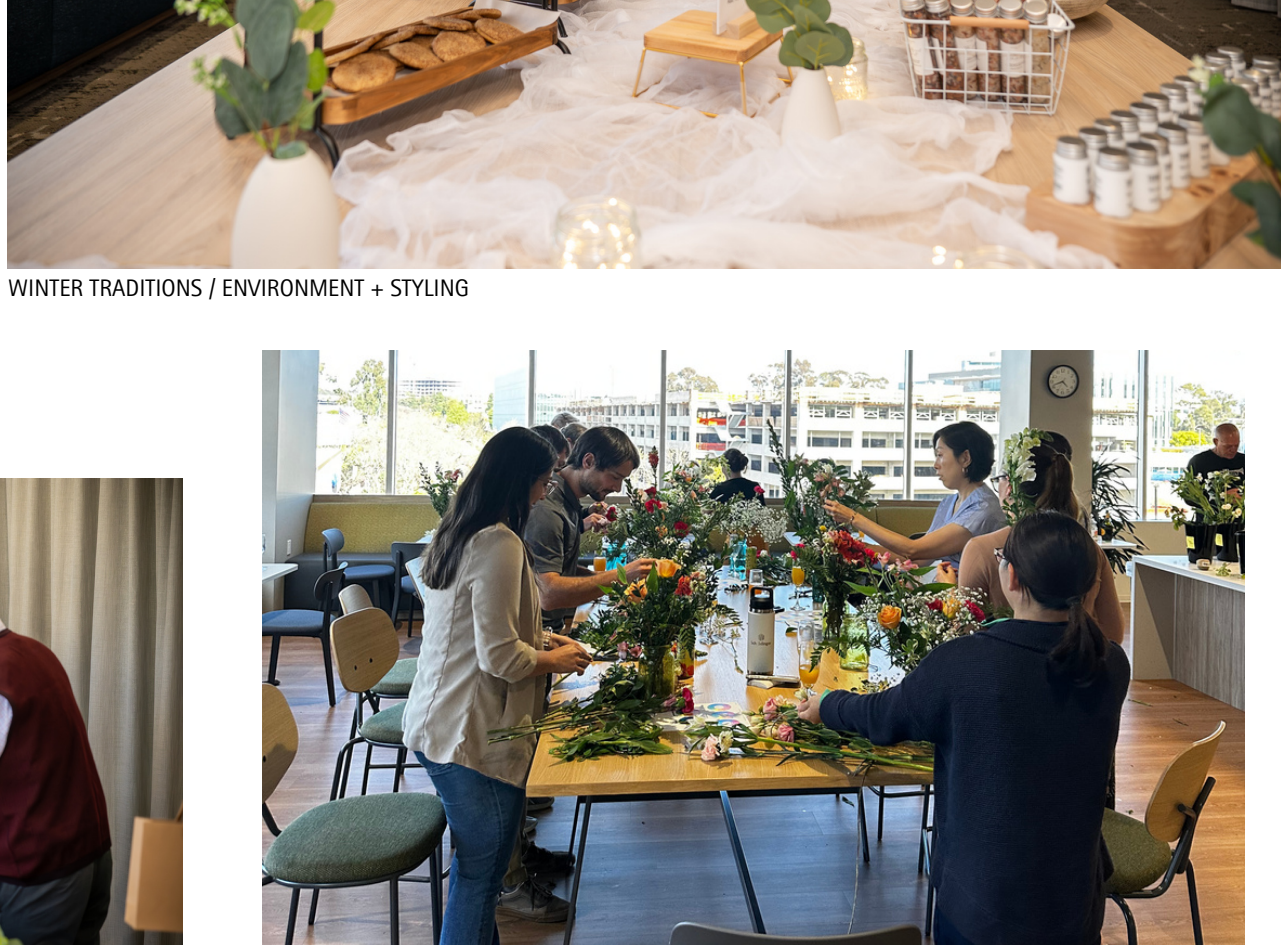
Across 15+ experiences annually, I move between concept and execution—managing vendors, budgets, communications, spatial details, materials, logistics, and on-site production.

SCHRÖDINGER
San Diego, CA · 2023–Present

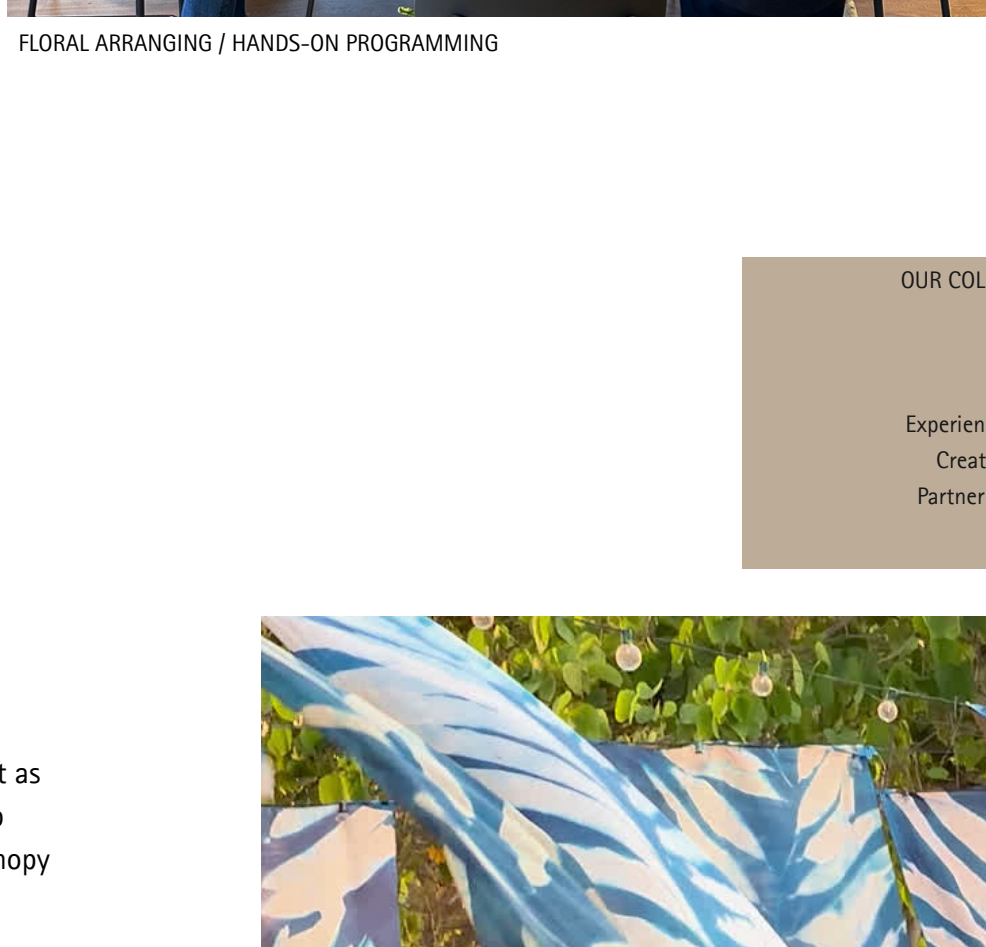
ROLE
Experiential Programming
Creative Production
Program Operations



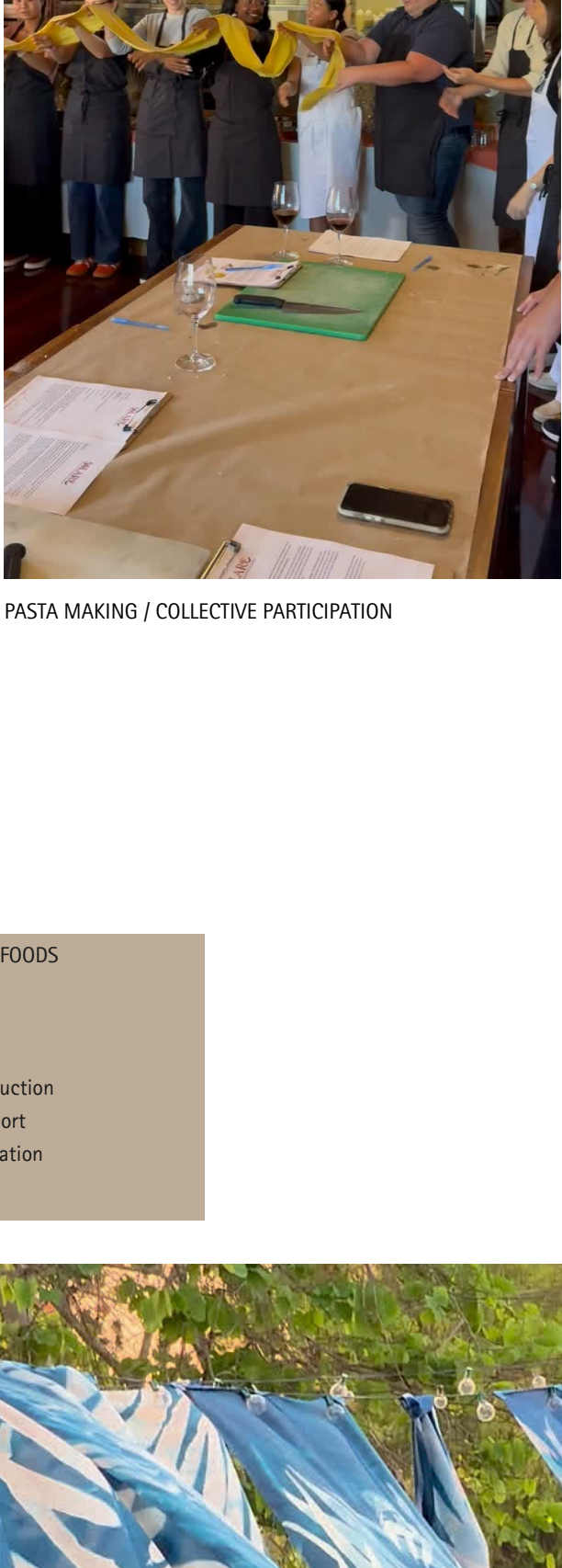
WINTER TRADITIONS / SENSORY DETAIL



WINTER TRADITIONS / ENVIRONMENT + STYLING



FLORAL ARRANGING / HANDS-ON PROGRAMMING



PASTA MAKING / COLLECTIVE PARTICIPATION

Into The Kelp Forest

Immersive Experience · Creative Production

01 Context

Our Collective Foods created Into The Kelp Forest as an immersive culinary journey exploring the kelp forest as both ecosystem and material—from canopy to seafloor.

02 Approach

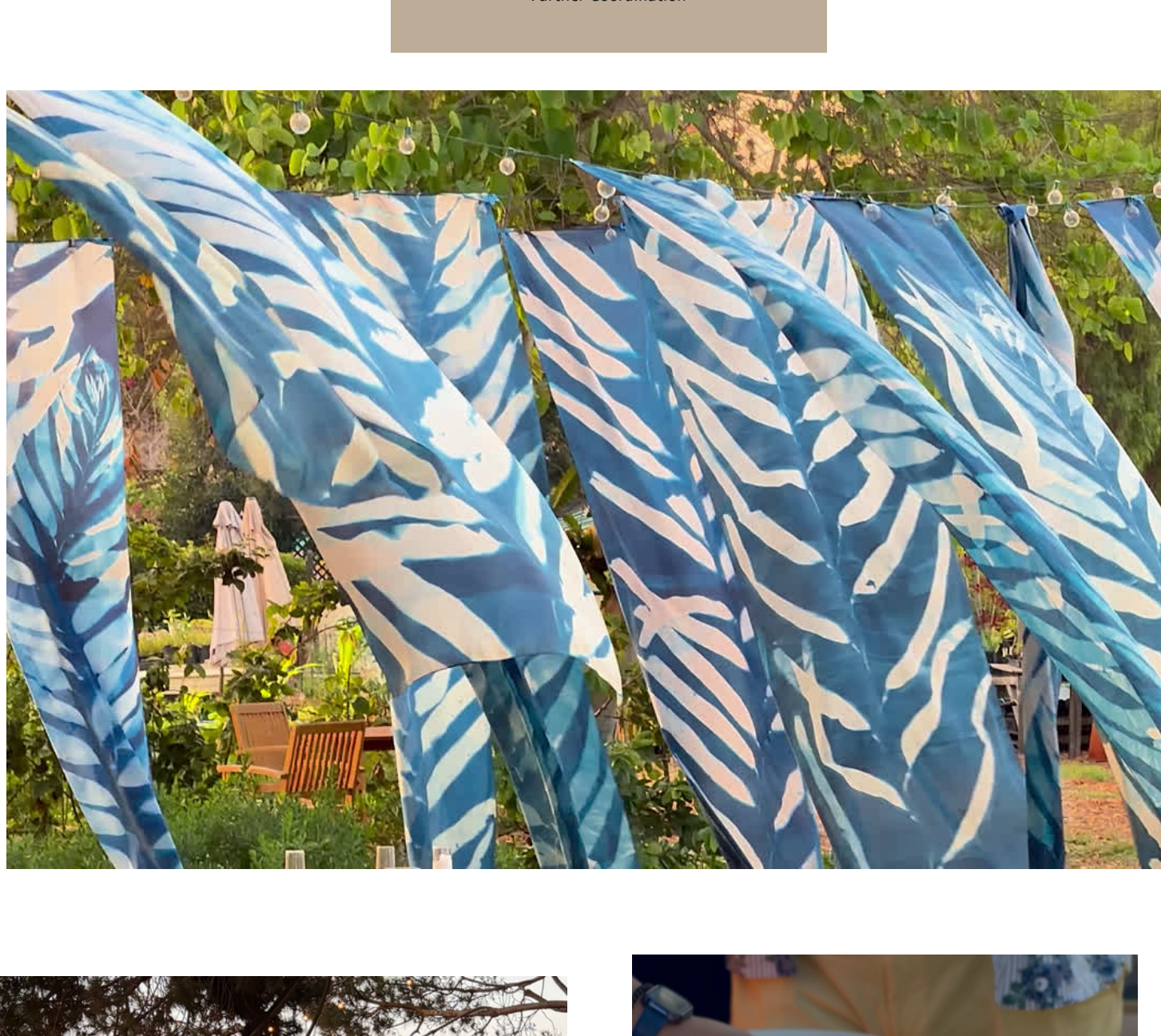
The experience translated the layers of the kelp forest through food, art, science, and sensory storytelling, bringing together collaborators from marine research, visual art, tea, aquaculture, and agriculture.

03 Production

I supported the experience from development through execution, helping coordinate collaborators, production details, guest experience, and on-site delivery across the installation, educational elements, and culminating dinner.

OUR COLLECTIVE FOODS
2026

ROLE
Experiential Production
Creative Support
Partner Coordination



SPECIMENS + CYANOTYPES / EDUCATIONAL DISPLAY



COMMUNAL DINNER / CULMINATING EXPERIENCE



CULINARY TASTING / SEAWEED + SEASONAL INGREDIENTS



SPECIMEN — COURSE / CULINARY TRANSLATION



CYANOTYPE INSTALLATION / IMMERSIVE ENVIRONMENT

Cross Pollination

Concept Development · Experiential Production

01 Context

Our Collective Foods developed In Bloom, a multi-sensory food experience exploring pollination through ingredients, ecosystems, and exchange.

02 Approach

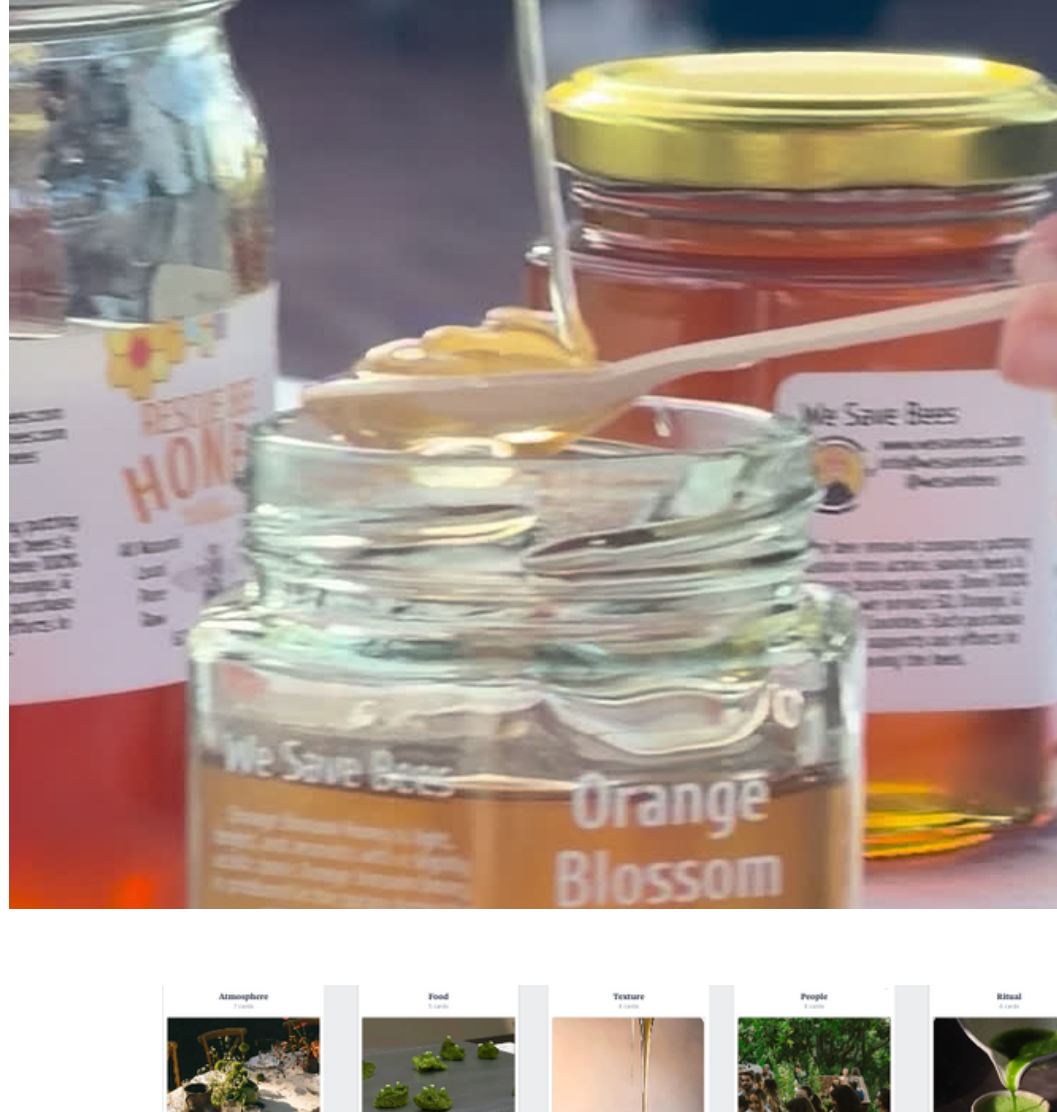
Building on the existing pollination theme, I introduced Cross Pollination as an extension of the concept—a way to connect the different makers, disciplines, ingredients, and contributors participating in the experience.

03 Production

I helped carry that idea into the experience through moodboarding, visual and spatial direction, vendor coordination, photography, and social content, supporting the project from development through live execution.

OUR COLLECTIVE FOODS
2026

ROLE
Concept Development
Experiential Production
Visual Storytelling



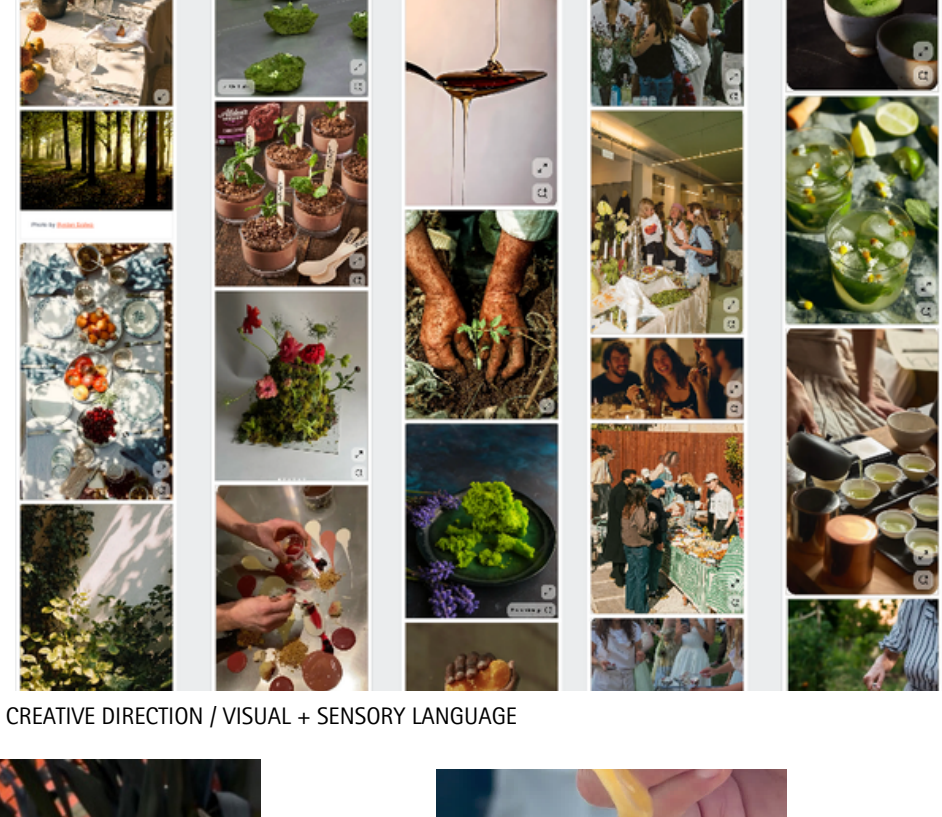
CONCEPT

DISCOVERY OVER EXPLANATION

The experience would be revealed in fragments rather than all at once—inviting guests to move, interact, and uncover connections between ingredients, makers, and ideas

FRAGMENTS → CURIOSITY → ENGAGEMENT → DESIRE

↓ FROM CONCEPT TO EXPERIENCE



CREATIVE DIRECTION / VISUAL + SENSORY LANGUAGE



SENSORY TRANSLATION



REALIZATION



SENSORY / TEXTURE + DISCOVERY

Field Notes

Photography · Film · Visual Studies

01 Observation

An ongoing visual study of place—following the materials, rituals, color, craft, architecture, and everyday details that shape how an environment is felt.

02 Practice

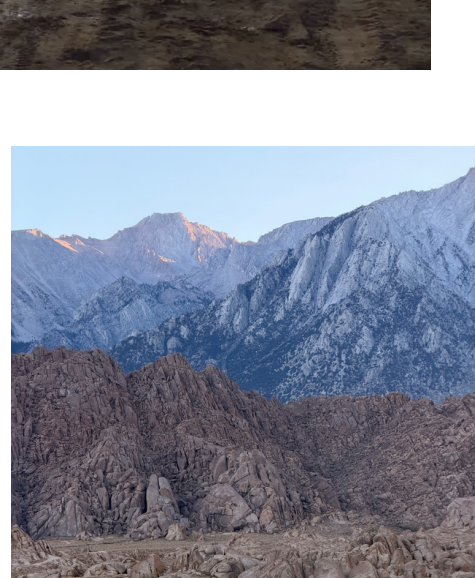
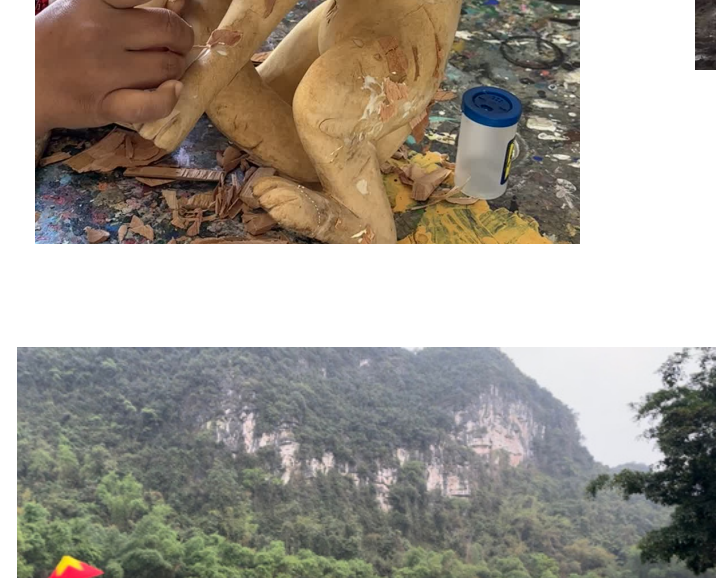
Through photography and film, I document the moments that catch my attention: hands at work, objects in context, human rituals, unexpected color, and the relationship between people and place.

03 Translation

These observations become a visual archive I return to when thinking about atmosphere, storytelling, composition, and how experiences can create a sense of place.

FIELD NOTES
Ongoing · 2025–Present

MEDIUM
Photography
Film



AlcheMe
Studios

Creating experiences that connect
people to places, ideas, and each other.

Nadia Nsotaku

Creative Operations
Experience Design
Creative Production

Email
LinkedIn
Portfolio