

Peter Dannenbaum. Graphic Designer & painter.

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Education



Parsons the New School for Art & Design
New York City

Bachelor of Fine Arts



National College of Art & Design
Dublin

MA Art in the Contemporary World

Design Work Experience.

Designer

Prostate Cancer UK: 2018-present

Freelance Graphic Designer: January 2017-present

Design Manager & Operations Assistant

Villandry Restaurants: 2013-2017

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Prostate Cancer UK. Prostate Cancer UK has a simple ambition - to stop men dying from prostate cancer, with a focus on radical improvements in diagnosis, treatment, prevention, and support.

I quickly made myself an integral member of the PCUK design team after joining on a 10 month fixed term contract. I have worked on a wide variety of large scale projects from pitch side animations at premier league stadiums, to research information packs for health professionals, direct mailing campaigns responsible for over £1m in donations and the quarterly in-house magazine 'Insights'.

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PROSTATE CANCER UK **BAIN** **PROFESSIONAL SUPPORT**

Online Live chat, a digital solution or barrier to communicating with those affected by prostate cancer?
All Roads – Specialist Home

Introduction
The aim of this research was to explore the experiences of men with prostate cancer who have used the online live chat service.

Discussion
The findings of this research suggest that the online live chat service is a valuable tool for men with prostate cancer.

Psychological considerations
The findings of this research suggest that the online live chat service is a valuable tool for men with prostate cancer.

Conclusions
The findings of this research suggest that the online live chat service is a valuable tool for men with prostate cancer.

References

FOOTBALL TO AMSTERDAM
7-9 June 2019
500 cyclists, 3 days, 2 countries, 1 aim.
Help stop prostate cancer being a killer.

JOIN FOOTBALL TO AMSTERDAM 2019
7-9 June 2019
Leave your rivalries on the pitch and help us stop prostate cancer being a killer.
prostatecanceruk.org/amsterdam

Share your urology
Do you have a question for your urologist? Do you have a specialist question or enquiry? We have a specialist urology service available to you.

How many steps will you take?
We're challenging you to March 1000 steps a day to get the most out of your prostate cancer.

Multiparametric Magnetic Resonance Imaging (mpMRI), Prostate Imaging-Reporting and Data System (PI-RADS)

What's in your guide...

Screening in sight

Ready, steady, SHOP!

Fundraising guide
Your March. Your Way.

Thanks for joining our team

What's in your guide...

Planning my March for Men

- Pick your March
- Secure your date
- Plan your route
- Promoting your march
- Get marching!
- Follow up

Thanks for doing something great together to stop prostate cancer being a killer.

Insights

Screening in sight

GET INVOLVED

EVENTS

March with us all over the UK

SPOTLIGHT

THANK YOU

Ready, steady, SHOP!

As black men we face a higher risk of prostate cancer. Know the facts.
strongerknowingmore.org

We're here for you

Gather round, we're here to support

IT'S TIME FOR A TEAM TALK

There is no time to lose in the fight against prostate cancer.

Annual review 2017/18

Better treatment

Working for Prostate Cancer UK

Better prevention

Better support

Thank you for helping stop prostate cancer being a killer.



ETM. With a range of exceptional vibrant bars, pubs and restaurants across London ETM provides the best food, drink and service at stylish locations for their discerning customers.

Working within a small design team on a fixed term contract at ETM I was responsible for creating unique and exciting assets for a wide variety of locations, from the sophisticated Aviary cocktail bar to no frills sports bars like The Greenwood. Shifting between distinct brands whilst maintaining an emphasis on quality in both print and digital work was a challenge but one I enjoyed throughout my time at ETM.

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AVIARY

SWEET WINE

Chateau d'Yquem, Sauternes, Bordeaux, France 190 84
 Farnham, 18th C. Tawny Port 6.5 8.5
 Cuvée d'Or, Vintage 1997 6.5 8.5
 Royal Tokaji, Blue Label, Aszú 5 Putlayes, Hungary 13 10.7

DIGESTIFS

IRISH WHISKY
 Black & Tan 12
 Sulphur Dew 11
 James Watson 12

JAPANESE WHISKY
 Hibiki 12
 Hibiki 17 pr 12
 Hibiki 17 pr 12

COGNAC AND ARMAGNAC
 Bisquit Armagnac 12
 Calvados 12
 Bisquit Cognac 12
 La Belle France 12
 Three Milestones 12
 Bisquit Cognac 12

ROOIBOS
 Rooibos 12
 Rooibos 12
 Rooibos 12
 Rooibos 12
 Rooibos 12

AVIARY

DESSERTS 7.5

Pistachio sponge, raspberry sorbet, mascarpone, golden raisin
 Almond pannacotta, strawberries, shavings
 Key lime tart, white chocolate ice cream, mango, chocolate
 Pistachio sponge, raspberry sorbet, white chocolate
 British cheeseboard, crackers, fig chutney, grapes, honey 15

COFFEE AND TEA

TEA PICKN' TEA
 Earl Grey 12
 Earl Grey 12
 Earl Grey 12
 Earl Grey 12
 Earl Grey 12

COFFEE/CAPPUCCINO
 Espresso 2.5
 Macchiato 2.5
 Double Espresso 3.5
 Cappuccino 3.5
 Latte 3.5
 Flat White 3.5
 Mocha 3.5
 Hot Chocolate 3.5

Dinner

TABLE

Scottish green olives 4 Smoked salmon & potato peppers 4 Herring, avocado, grilled potato 4 Duck confit, potato, pepper, leek 7.5

STARTERS

RAW
 Litchi and rock oysters 3 pr 12.5
 Scottish salmon tartare, soy, water, dill, wasabi, avocado 11
 Shrimp and scallops, ginger and lime dressing, salmon tartare 7.5
 Aged beef tartare, house pickles, charred egg yolk, shiso, potato crisps 12

MAINS
 Fried anchovies, baby octopuses, grilled potato, spinach, coffee tomato 16
 Pan-fried cod, omelette, semi dried tomato, breakfast rash, corn salsa verde 16
 Longhorn beef burger, Montgomery cheddar, maple bacon, onion rings, fries 17.5
 Cornish chicken breast, sweetcorn, potato, herb, pea shoots 16
 Roast lamb rump, citrus shiso, omelette, bread crumbs, charred garlic, lamb sauce 27

DESSERTS 7.5
 Peach and yogurt sorbet, mascarpone, pistachio 16
 Almond pannacotta, strawberries, shavings 16
 Key lime tart, white chocolate ice cream, mango, chocolate 16

COAL OVEN MAINS

Prime cut and bone-in wild fish
 Mallow and fish from the coast in a beer braise with an herbaceous emulsion, along with great new veg and potato 16
 Hanger 22g 23
 Ribeye 25g 28
 Chateaubriand 50g 35
 Salmon dome 20g 24
 Whole piece 30g 39

Choose one sauce to accompany your meat or fish
 SAUCE: Blueberry, Herb, Mushroom, Tomato, Truffle, Grey, Shallot, Mustard, Onion, Potato, Parsley, Herb, Butter

SALADS

Chicken Caesar 16
 Chicken salad 16
 Tuna Nicoise 16
 Tuna salad 16
 Smoked fish 16
 Avocado, cucumber, spring onion, soy and sesame dressing 16

SIDES

Duck fat chips 4
 Roast potato 4
 Patented chips, onion salad, omelette 4
 Potato, onion, bread sauce and mushroom 4
 Potato, onion, bread sauce and mushroom 4
 Potato, onion, bread sauce and mushroom 4

THE BOTANIST

New List

WHITE

White wine list with prices and descriptions.

ROSE

Rose wine list with prices and descriptions.

DESSERTS 7.5

British cheeseboard, crackers, fig chutney, grapes, honey 15

COCKTAILS

Cheese & Kiss Chase
 Williams Old Grey Dry Gin, Citrus, Agave & Mulberry Stone Gin, greenlime, pommarato, sweet, tonic

Love is in the Square
 Chase Vodka, Chase Elderflower Liqueur, Earl Grey Syrup, Cream

CHAMPAGNE
 Joseph Perrier Cuvée Royale 10 / 55

WINE
 ETW White / Red / Rose 5 / 20

BOTTLED BEERS

Hobnob 0
 Spit 0
 Kingstons Water 4
 Cider 4
 Diet coke 4
 Cranberry juice 4
 Orange juice 4

SOFT DRINKS

Kingstons Water 4
 Cider 4
 Diet coke 4
 Cranberry juice 4
 Orange juice 4

SNACKS

Nuts Olives 4

THE BOTANIST

COCKTAILS 12.50
 WINE 12.50
 BEER 12.50
 SNACKS 12.50
 DESSERTS 12.50

THE BOTANIST

Be Seen

AT THE ONLY PARTY TO SEE IN THE NEW YEAR

DI AND LATE BAR OPEN UNTIL 2AM
 DINING RESERVATIONS UNTIL 11.15PM

NO ENTRY FEE

7-10 South Street London E1W 8BB
 11-15 South Street London E1W 8BB
 @thebotanistlondon

GREENWOOD

THE RESTAURANT & BAR

300 FORD ROAD

BURGERS

WHEELS 12.50
 BURGERS 12.50
 PIZZA 12.50
 SNACKS 12.50

DESSERTS 7.5

British cheeseboard, crackers, fig chutney, grapes, honey 15

SPORTS LOUNGE AT GREENWOOD

NUTS & OLIVES

BAR SNACKS 12.50
 BURGERS 12.50
 SHARING PLATTERS 25

EXCLUSIVE CORPORATE SPORTS LOUNGE PACKAGES

£50 PER PERSON
 £75 PER PERSON
 £100 PER PERSON

FATHER'S DAY ROASTS

Treat dad right this Father's Day with one of our delicious Sunday roasts.

THE WHITE SWAN

DISH & DRINK

£15

WEEKNIGHTS FROM 5PM

AVIARY

AVIARY ROOFTOP SUMMER FITNESS SERIES

YOGA, BOXING AND BALLET

BROADLEAF

WE'VE SAVED YOU A SPACE.

WATCH THE WORLD CUP

ROOFTOP SUMMER FITNESS SERIES

Get out of your gym and up on top of our stunning rooftop terrace for an eclectic summer of fitness classes with something for everyone to enjoy!

FIND OUT MORE

FATHER'S DAY ROASTS

Treat dad right this Father's Day with one of our delicious Sunday roasts.

BOOK NOW

10% OFF YOUR STAY WITH MONTCALM

Use voucher code MONT10 to enjoy an exclusive 10% discount on your room!

BOOK YOUR STAY

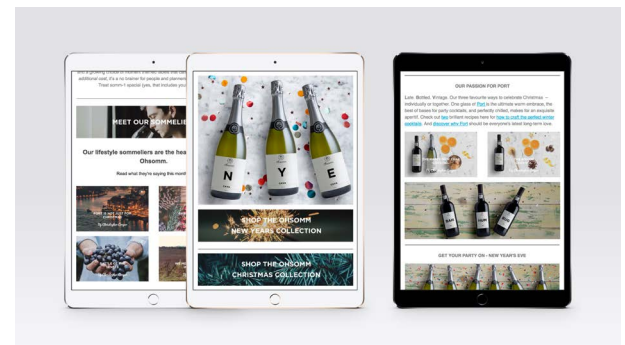
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BOOK YOUR STAY

Ohsoomm. Based in South London, this wine start-up is attempting to turn the wine world on its head. Taking the fuss out of choosing the right wine Ohsoomm gives you more time to sit back, uncork and enjoy. No snobs, no jargon, no guesswork.

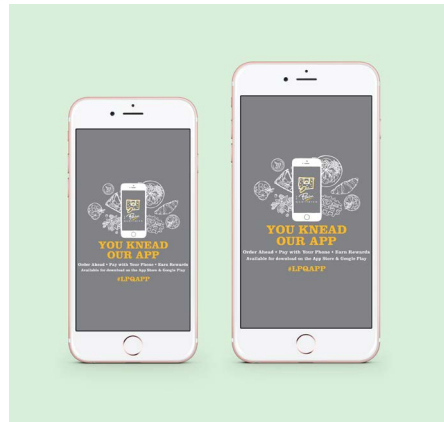
Ohsoomm do labels differently. As designer I created labels to celebrate moments and emotions, often creating bespoke labels for weddings, corporate events and gifts. Furthermore I was responsible for all outgoing media - taking very limited image resources and stretching them to create a variety of digital and print assets that continued to excite, and demonstrate the unique nature of the brand and its mission.



Le Pain Quotidien. A worldwide restaurant group built around handmade bread as the canvas for a myriad of organic and seasonal ingredients, served at centrepiece communal tables.

Working primarily with the UK & Ireland marketing and catering teams on a freelance basis in early 2017, my primary focus at LPQ was print media. Aiming to keep menus, flyers, and signage fresh and exciting, I worked with illustrators to create invigorating, clean and simple designs with clear visuals illustrating the Le Pain Quotidien concept.


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GAIL's. An artisan bakery in London selling award-winning handmade bread, breakfast, cakes, pastry, coffee and tea, GAIL's champions good, unpretentious food with minimum fuss and few ingredients.

Working with operations director I was tasked with creating print and digital assets for GAIL's Anniversary Awards, including gift certificates, invitations, postcards and digital presentations. Alongside that larger project I was handed the keys to their menus, signage and recipe cards for all locations whilst their regular designer was away.

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GAIL's Anniversary Awards

Celebrating extraordinary commitment with GAIL's Bakery.

From 1st March every year:

- 5 Years - 5 Extra Days Holiday
- 6 Years - 29 Days
- 7 Years - 30 Days
- 8 Years - 31 Days
- 9 Years - 32 Days
- 10 Years - 33 + 5 Extra Days Holiday

5 YEARS

Congratulations on your 5 YEAR GAIL's Anniversary, Xname.

It would be our honour for you to join us as our special VIP guest at the upcoming GAIL's Quarterly awards.

28th March at Browns, Covent Garden 82-84 St Martin's Ln, London WC2N 4AG

Please arrive at 3pm

Please RSVP by responding to this email



GAIL'S DELIVERY MENU

NOTHING BEATS THE SIMPLE PLEASURE OF GOOD BREAD

BREAKFAST LUNCH

SWEETS



THE BAKER'S BREAKFAST

French Dark Sourdough toast, with a choice of butter or jam £2.95 per person (includes bread & jam)

Mayfield Swiss cheese & GAIL's jam with French Dark Sourdough £3

Windrock Valley goat's curd, toasted pine nuts & honey £3

Smoked mackerel, goat's curd, baby spinach and caramelised onions on French Dark Sourdough toast £4

Scrambled eggs on French Dark Sourdough toast £3.5

Smashed avocado, tomato, onion & avocado oil on French Dark Sourdough toast £7

Smoked mackerel, goat's curd, baby spinach and a fried egg on French Dark Sourdough toast £7

Bruschetta French toast with smooth butter £5 for 2 people and extra butter £2

Smoky bacon, fried eggs & tomato salsa on a toasted English Muffin £8.5

Sides

Smashed avocado £3

Scrambled eggs £3

Smoked salmon £3

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Sides

Smashed avocado £3

Scrambled eggs £3

Smoked salmon £3



RISE WITH GAIL'S

NEW BAKERY OPENING
KENTISH TOWN
APRIL 2018

WE'RE LOOKING FOR ALL LEVELS OF BREADHEADS

PLEASE SPEAK TO YOUR MANAGER BEFORE APPLYING

JOBS.GAILSBREAD.CO.UK
020 8457 2191

SPECULOOS BISCUITS

Ingredients:

- 250g unsalted soft butter
- 100g light brown sugar
- 50g caster sugar
- 1 large egg (beaten)
- 2 tsp mixed spice
- 1 kg plain flour
- 100g light brown sugar
- 2 tsp b.
- 450g
- 2 1/2%

Method:

- Using either one a standing mixer with beat or a wooden spoon, beat the butter and cream. Add the egg and mix.
- Sift the flour, spices, baking powder and salt into a bowl and mix with the butter and sugar mixture until they are well combined.
- Wrap the cookie dough in cling film and refrigerate for 2 hours.
- Pre heat the oven to 170C.
- Roll the dough into 1cm balls and place on a baking tray lined with parchment paper.
- Clearly transfer the shaped biscuits onto a baking tray lined with parchment paper and bake for 10-12 minutes until golden brown. It is now time to enjoy the biscuits!

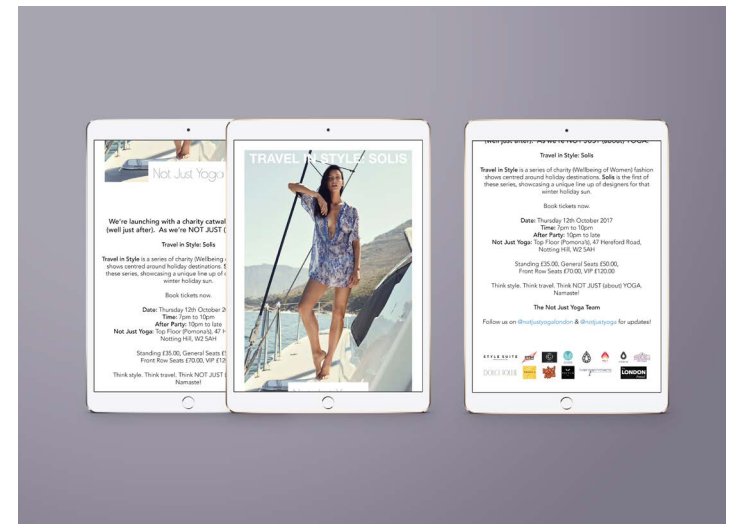
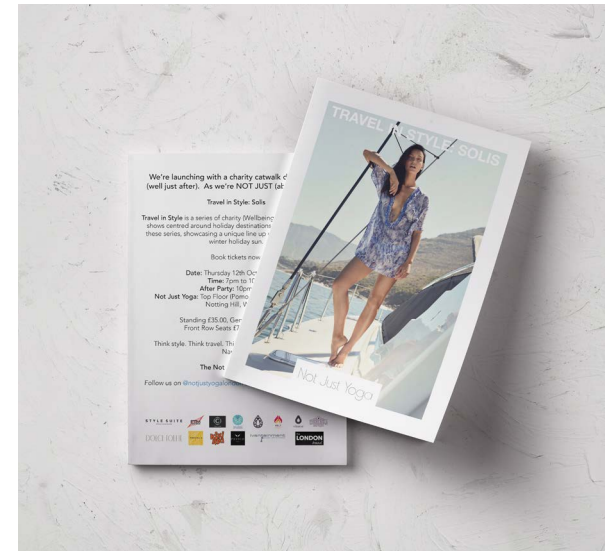
It goes without saying, you can't really enjoy the baking process if you don't add a few extra ingredients. You are looking for a strong bread with a nice buttery taste.

Colour me in, take me home and bake!

Not Just Yoga. Not Just Yoga is a lifestyle & wellness space in association with Notting Hill's Pomona's healthy eating restaurant; their ethos is wellness first ... but once you've ticked that box, why not go and enjoy the luxuries of life!

In partnership with *Wellbeing of Women* Not Just Yoga hosted a fundraising fashion event for which I was solely responsible for the design of the shows catalogue, e-invites and flyers. The 36 page catalogue had to synthesise multiple designers, sponsors and advertisements all whilst maintaining a consistent aesthetic.

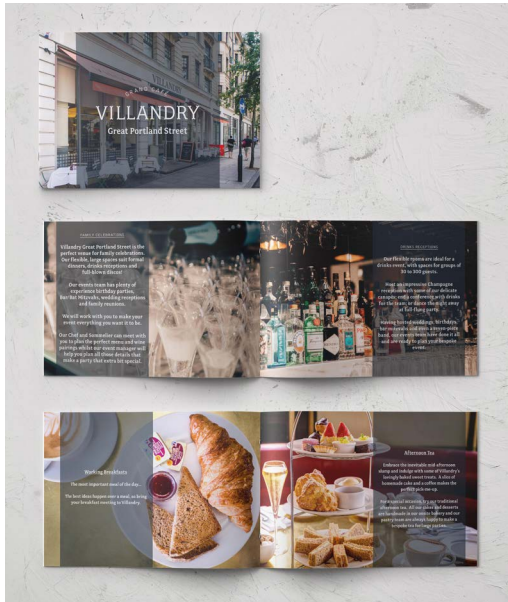
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Villandry Restaurant Group. Based in central London, this restaurant group specialises in all day dining featuring southern French cooking. Casual, formal, private, and take-away sections of the business create design challenges in both internal assets and marketing output.

In my role as Design Manager from I was solely responsible for the design of all outgoing and internal print and digital media. Flyers, private dining packs, social media, menus, posters, restaurant signage and advertising were all within my daily remit.

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I am currently in the process of updating my website, if you require further examples of my portfolio please ask.

Thank you for your consideration

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