



## PROFESSIONAL EXPERIENCE

### Designer

2019-2020

Studio Jeger - Exhibition Design

During my work in Studio Jeger, I had the opportunity to design exhibition booths and installations for conventions around the world. Every booth is a one-designer-show, and combines product design skills, alongside with interior and space design, structure and architecture, graphic design and user experience. I was working on a daily basis with CAD design, rendering, and a variety of graphic design tools.

### Summer Fellowship Program

2019

Brandeis University and MIT Design-X

OGS is a fellowship program and startup incubator hosted by Brandeis University, and worked on developing impact ventures at MIT's Design-X incubator, where I developed my venture - Way.Cups.

### Founder

2018-2019

Way.Cups - Edible utensils

The venture was founded based on a line of products I designed, recently sold to a food manufacturer, and going to mass production.

### Designer

2016-2017

Shlomit Ofir Jewelry Design

I was a part of the designing team of the jewelry collection and store design, from concept to production.

## EDUCATION

### B.Design - Industrial Design

2014-2018

HIT - Holon Institute of Technology

During my degree I developed extensive control over computer and graphics, Imaging and 3D software and printers. I have worked with a variety of materials, and developed a deep understanding of UI and UX in products, and industrial processes. During my Studies I initiated several collaborations between design students and the Izzy Shapiro house.

### B.A Economy and Management

2011-2014

BGU - Ben Gurion University

During my degree I developed management skills, analytic perception and control over office interfaces. As my final project, I followed a product design process under the project "Young Entrepreneurs".

### Psychometric Test

2010

Final Grade 776

Inbar Zanir



Beeri 53/4  
Tel Aviv  
Israel



+972-525677933



zanir.inbar@gmail.com



<https://inbarzanir.com/>



## ADDITIONAL SKILLS



## LANGUAGES



## EXHIBITIONS

Future Food	2020
Hygiene-Museum, Dresden	
EAT!, Biotopia	2019
Naturkundemuseum, Munich	
Food+Tech Connect	2019
Berlin	
Back Home	2018
Ha'Chava Gallery, Holon	
Graduate Exhibition	2018
HIT, Holon	
BaEmtza	2015-2017
Ha'Tachana, Tel Aviv	