sophia.martinez@email.com





SOPHIA MARTINEZ

Junior Hospitality Interior Designer

SKILLS

AutoCAD

Expert

Adobe Creative Suite (Photoshop, InDesign)

Expert

SketchUp

Expert

Revit

Expert

Space Planning

Expert

Client Presentations

Expert

Knowledge of Hospitality Codes

Furniture & Fixture Specification

Expert

Vendor Coordination

Expert

Conceptual Design Development

Expert

AWARDS



Interior Design Award for Innovation Hospitality Design Awards, 2024

PROFESSIONAL SUMMARY

Junior Interior Designer with experience specializing in hospitality spaces, including hotels and restaurants. Expertise in design concepts, space planning, and material selection. Seeking to contribute to a creative team at a high-end design firm to further develop my skills.

EDUCATION

Bachelor of Science in Interior Design, Miami Dade College, FL

Graduated: May 2024

· Relevant Coursework: Hospitality Design, Furniture Selection, Lighting Design, Sustainable Design Practices

EXPERIENCE

Junior Interior Designer

Luxe Hospitality Design Group, Miami, FL

July 2024 - August 2025

- · Developed design concepts for high-end hotels and restaurants, ensuring that spaces reflect luxury while being functional and inviting.
- · Assisted in space planning and layout design for common areas, guest rooms, and dining spaces, ensuring they met brand requirements.
- · Worked closely with vendors and contractors to source furniture, fixtures, and materials that fit within budget while maintaining high design standards.
- · Created design presentations, including mood boards and 3D renderings, to showcase concepts to clients and secure approvals.

NOTABLE PROJECTS

Hotel Lobby Redesign for The Ocean View

Led the design of a hotel lobby, focusing on a modern coastal aesthetic. Worked with the team on furniture selection, layout planning, and material finishes to create a welcoming and luxurious space.

Restaurant Renovation for The Gourmet Bistro

Contributed to the redesign of a 2,000 sq. ft. restaurant, improving customer flow and ambiance. Coordinated with chefs and restaurant staff to ensure design aligned with functional and aesthetic goals.