cameron jue

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overview	Senior mechanical engineer dedicated to addressing genuine needs and challenging problems through elegant design. Hands-on experience with all phases of human-centered product development, from research and concept generation through high-volume production. Particular focus on mechanical architecture, detailed design for manufacturing, and cross-discipline collaboration. Deep prototyping and 3D CAD expertise to hit the ground running, learn and iterate quickly, and drive the project forward to meet the needs of the business and the market.			
education	 B.S. Mechanical Engineering degree at Brown University, Providence, RI M.S. Product Design degree at Stanford University, Stanford, CA Classes at the Rhode Island School of Design, Providence, RI targeting rapid visualization, prototyping, and fabrication 			
expertise	Tools		Processes	
	 SolidWo Creo, Pr NX CAD Abaqus GibbsCA PDM sys Adobe C KeyShot Rapid pr CNC an Resin ar Welding 	orks (solid, surface, simulation) ro/ENGINEER FEA AM stems (Solidworks, Arena) Creative Suite t rototyping and 3D printing d manual machining nd rubber casting and soldering	 Design Plastic Ultraso Metal in Metalfo Compo Detaile Mechan Tolerar Tolerar Testing User re Vendor Team a 	for manufacturing and assembly injection molding (including multi-shot) nic welding, silicone overmolding njection molding rming (deep drawing, spinning, forging) site material and part development d design, specification, and drafting nism design nee analysis and failure analysis search and synthesis and supplier relations and project management
experience	ChefSteps , <i>Sr. Mechanical Design Engineer, Spring</i> 2015 – <i>Spring</i> 2019 Designed, engineered, and launched Joule as the smallest, most powerful sous vide circulator on the market. Owned the product architecture and effectively all mechanical parts across a wide range of manufacturing processes. Responsible for all detailed part drawings, technical supplier communication, and tooling approval. Provided mechanical guidance for rigid and flexible circuit integration throughout development and production. Traveled overseas to ramp and sustain high-volume manufacturing, including several new SKUs, accessories, and certification projects (domestic and international).			

Co-led development of a second-generation product on track for significant cost reduction, an expanded feature set, and uncompromised performance. Drove the industrial design, product-level mechanical architecture, subsystem integration, and many individual parts.

Developed novel applications and processes around thick-film heating technology in the kitchen space, resulting in several pending patents. Owned a primary subsystem within an entirely new product line and drove the overseas production of tooled prototypes for EVT.

Performed an integral role in growing the ChefSteps hardware team, expanding the ME group as well as in-house EE, FW, and ID capabilities. Developed and implemented a robust part numbering system and release process. Mentored fellow MEs regarding best practices in SolidWorks and top-down design.

M9 USA, Design Engineer, Fall 2013 – Spring 2015

Designed high-strength composite products for the military, automotive, and consumer markets, as well as the tooling and forming processes that made such products possible.

MakerHaus, Working Member, Spring 2013 – Fall 2013

Developed curriculum to introduce fledgling makers to the cutting-edge tools at MakerHaus, tapping into a wealth of local knowledge through experts in design of all shapes and sizes. Taught hands-on classes and provided mechanical expertise for clients and members.

Independent Consulting, Freelancer, Summer 2012 – Fall 2013

Conducted user research and provided design and engineering solutions across a range of industries, including consumer electronics, fitness equipment, and smart agriculture. Focused ideas into elegant concepts, prototypes, and products.

Stanford University PRL, Teaching Assistant, Spring 2011 – Spring 2012

Staff member of Stanford's Product Realization Lab. Led structured lab sections and held open shop hours to teach fellow students how to build their designs safely and effectively. Coached small groups of students working on projects throughout each quarter, helping them address design and manufacturing challenges along the way.

Synapse Product Development, Mechanical Engineering Intern, Summer 2011

Led the mechanical engineering effort in developing a handheld medical device from early-stage prototype to low-volume production model. Collaborated closely with the industrial design team to streamline both the aesthetics and user interaction. Supported several ongoing projects with key clients.

Grove Instruments, Engineering Intern, Fall 2009 – Summer 2010

Worked within a start-up environment as the primary mechanical engineer in designing a noninvasive blood glucometer. Liaised with an external product development firm to build a new generation of functional prototypes.

IDEO, Intern, Summer 2008 / 2007 / 2006 / 2005

Worked with the IDEO Knowledge Sharing team to design and launch a new version of the company's intranet, strengthening connections between members of the design community and the project work surrounding them.

Researched, visualized, and implemented a redesign of IDEO's shipping and receiving facilities, utilizing IDEO's core methodology of design research, brainstorming, and rapid prototyping.

Researched and wrote client-facing project experience documents for IDEO's Marcom group. Assisted in the creation of marketing collateral.

Worked with the IDEO Experience and Facilities team to implement a computer-based indexing and archiving system for physical assets. Participated in IDEO Boot Camp and performed research for client projects.

awardsRed Dot Award: Product Design 2017& honorsThe Dieline Award 2017National Merit Scholarship
Robert C. Byrd Honors Scholarship
International Baccalaureate Program

otherRock climbinginterestsBackcountry telemark skiingGourmet cooking and baking