

## 10 PHOTOS OF 3 OR MORE FOOD DISHES

Students will photograph 3 or more dishes of food and submit 10 of their best & most **appetizing** photos of these dishes (2 to 4 of each dish).

Photos should be shot using diffused natural sunlight either from a window or outdoors. Photos should have at least one area of perfect focus. A white sheet is suggested to be used as a light diffuser of direct harsh sunlight, or if that is unavailable photograph in the shade. Direct artificial light is **not** recommended. A tripod would also help but is not required. Macro camera mode is also suggested for this type of photography.

Attention should be paid to the surface the plate sits on and to the background behind it. Consider what types of plates, pans, napkins, silverware or other props or side dishes you may want to use. The best camera angles for food are usually from directly above / overhead (90 degrees) or a  $\frac{3}{4}$  angle (45 degrees) to the food. (see this link: <http://www.shutterstock.com/blog/how-to-choose-the-best-camera-angle-for-your-food-photography> )

Food video tutorial shown in class: <https://www.youtube.com/watch?v=-IHf6UwQC4s> Also food composition: <https://www.youtube.com/watch?v=BEo2c6mCupw>

Other Food Photography Tutorials (not shown in class)

<http://www.6bittersweets.com/2011/08/my-take-on-food-styling-and-photography.html>

For future incorporation in this lesson see these PDF lessons in food styling: <http://ptgmedia.pearsoncmg.com/images/9780321784117/samplepages/0321784111.pdf>

<https://fearlessfresh.com/images/Food-Styling-for-Photographers.pdf>

***Due Tuesday 7/14/20***

**For 100 points for Photo 2 and 25 points extra credit for Photo 1.**