

WORKSHOP ON BUILDING SKILLS OF FOOD STYLING AND PHOTOGRAPHY

Date: 28/04/2019

Organizing Department: Department of Design

Mode: Offline

No. of Participants: 25

Duration of Event: Full Day

Resource Person: Mr. Prasad Metrani - Chef at Fairmont Jaipur

Coordinator Name: Dr. Kajal Thakuriya

Event Venue: Auditorium, Technology Block



Brief Report

Chef Prasad Metrani spoke to the students about food styling and photography and how it is an art of playing with food and food arrangements to make it look appealing and delicious. He added that it is important for a food stylist to have vivid imagination and he/she should be able to elevate pictures simply by adding an ingredient to the frame or simply by shifting crockery.

The following aspects were discussed:

- How to Use Fake Ice to Make Life Easier?
- How to Create Fake Drinks to Keep the Budget Low?
- How to add Condensation on Glassware?
- How to add Grill Marks for a Freshly Cooked Feel?
- How to Build Your Burgers to Make them Appealing?
- How to Style Your Soups?

Learning outcomes of the session

25 students attended this workshop and enhanced their skills of food photography and pictorial presentation.

- **Light source and setting up a scene:** Always shoot in natural light. Find the primary light source and make sure it is a window where the light streams in gently
- **Composition:** Imagine that the shooting area is divided into a 3X3 grid consisting of two vertical and two horizontal lines.
- **Colors:** Choose neutral-coloured ceramics/plates/pots (white, black, gray, duck egg blue, beige) to shoot food.
- **Minimalism & Relevance (Food is the hero):** Keep prop usage to a minimum. Avoid using more than 3-4 props in addition to the hero plate.



Students exhibiting skills of food styling