

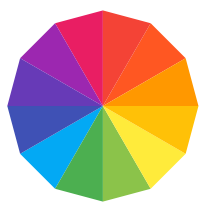
TOP TIPS FOR GOOD FOOD PHOTOGRAPHY

YOUR CHEAT SHEAT FOR TAKING STUNNING IMAGES



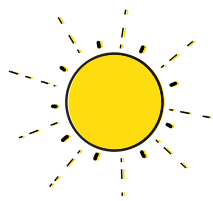
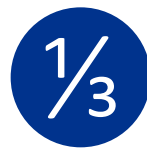
USE ODD NUMBERS TO CREATE VISUALLY INTERESTING COMPOSITION

GOLDEN TRIANGLES TO CREATE A SENSE OF FLOW AND MOVEMENT



REFER TO THIS COLOUR WHEEL TO CREATE CONTRAST FOR YOUR PHOTOS

USE THE RULE OF THIRDS TO IDENTIFY YOUR MAIN SUBJECT



USE NATURAL LIGHTING WHEN POSSIBLE. OR APPS LIKE ADOBE LIGHTROOM TO USE FILTERS.

NEUTRAL BACKGROUND HELP DRAW ATTENTION ON THE MAIN SUBJECT. ANGLE 90 DEGREES TO EMPHASIZE HEIGHT.



MOVEMENT IN PHOTOS CAN DRAW ATTENTION TO THE MAIN SUBJECT.

Good photography is a great skill to have as a home baker. Practise often!

USEFUL TOOLS AND GADGETS

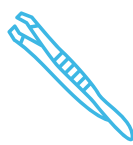
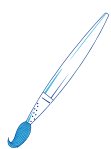
BLU TACK

Helps to keep elements or objects in place



PAINT BRUSH

To sweep away unwanted items from the table



TWEEZERS

Helps to arrange little elements or garnish



SPRAY BOTTLE WITH WATER

To create a fresh look or spruce up dry items



PREP OR SMALL BOWLS

Used to contain sauces, garnish, oil or placed upside down to give volume to a product

Brought to you by:

