School of Architecture and Design

Styling for Food Photography – Level 1

Course code: S320172

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Sessions</th>
<th>Day</th>
<th>Venue</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>02 May – 06 Jun 2016</td>
<td>6pm-9pm</td>
<td>6 sessions x 3 hrs</td>
<td>Monday</td>
<td>City Campus</td>
<td>$500</td>
</tr>
<tr>
<td>22 Aug – 26 Sep 2015</td>
<td>6pm-9pm</td>
<td>6 sessions x 3 hrs</td>
<td>Monday</td>
<td>City Campus</td>
<td>$500</td>
</tr>
</tbody>
</table>

**Description**

Participants will learn about the basics of food styling for photography and tips and tricks to preparing food for the ideal shot. A range of food themes will be investigated with styling and props to suit various themes. Displays will be created using bays, props and tables. You will learn basic presentation skills and be guided through the process of taking great shots. The focus of this course is on the role of the stylist and not the photography. However, you are encouraged to take your own digital images throughout the course of your set-ups exploring viewpoints and angles.

**Content**

- Overview of the Food Industry
- Brief through to completed job
- Food styling - tricks of the trade
- Table dressing for events
- Basic presentation skills for preparing for a shoot
- Prop research and sourcing methods
- Food styling kit and tools of the trade highlighted
- Photography basics will be discussed
- Studio shoot

The course will be held at three locations at RMIT City Campus.

1. Classroom
2. Creative Studio
3. Photographic Studio

Students will walk away with one final hero food image from the course, professionally photographed by the in-house RMIT Photographer.

**Course Outcome**

Participants gain insight into food styling profession and gain understanding of food styling tips and tricks, and how to apply them.

**Suited to**

This course is suited to anyone who would like to:

- Personally publish their own recipe collection
- Create their own professional portfolio; and/or
- Explore other forms of artistry, including culinary art
- Food industry professionals
- Food lovers
- Social media users – bloggers / Instagram / Pinterest
- Photographers
- Stylists

**Prerequisites**

Knowledge of food is beneficial, however, not essential.

**Materials Supplied**

All relevant course materials are included.

**Materials to bring**

Throughout the course students will need access to food/design magazines, cookbooks and Digital Camera. A list of suggested materials will be given at commencement of class.
Course Presenter

Olivia Sparks
Olivia is a stylist in interiors, fashion, food and lifestyles, with many years of industry experience. Her tertiary studies were in business initially, and then creative study pursuits followed at RMIT University. Being a past student as well as working as a student mentor over many years, particularly to Interior Design and Decoration students and Visual Merchandising students, have assisted Olivia’s understanding of the education sector and the student community.

Award
Participants will be awarded an RMIT Statement of Participation.

Related Short Courses

- Styling For Food Photography Level 2
- Styling for Photography
- Portfolio Preparation in Visual Merchandising
- Visual Merchandising - Introduction
- Visual Merchandising: Styling for Retail and Display - Level 1
- Japanese Aesthetics: From Flower Arrangements to Contemporary Art

Enquiries and enrolments

Tel: +61 3 9925 8111
Fax: +61 3 9925 8298
Email: enquiries@rmit.edu.au

www.shortcourses.rmit.edu.au
www.singlecourses.rmit.edu.au