

Program of Study:	 Basic Food Styling for Photography Day 1: Friday 25 August 2017 Day 2: Friday 1 September 2017
Type of Course:	Elective workshop
Course length:	14 hours
Pre-requisites:	Participants must justify a cooking background
No. of students:	12
Condition:	Participants must be at least 17 years old
Language:	Thai with English translation
Course Fee:	18,000 baht

Course Description:

Participants will benefit intellectually by grasping a basic understanding of the theories behind the production of mouth-watering food photography. Participants will benefit technically by engaging practically in the research, set up and photo shooting of food. Participants will practice under the wing of experienced food stylist and photographer who will coach them along the way and give them ample feedback on their production.

Course Objectives:

On completion of this course, students will be able to:

- 1. Perform basic food styling for photography
- 2. Research and source props.
- 3. Assemble tools for a food styling kit



Course outline:Day 1: Friday 25 August 2017(Basic of Food Styling, Lecture 3 hours / Workshop 4 hours)9.00 - 12.00 hrs.Basic food styling theory
Plate composition and Food presentation12.00 - 13.00 hrs.Lunch Break13.00 - 15.00 hrs.Street Food work assignment15.00 - 15.30 hrs.Coffee Break15.30 - 17.00 hrs.Food styling (Before & After)

Individual assignment presented on screen Presentation and feedback session

Day 2: Friday 1 September 2017

(Food Styling for Photography, Lecture 3 hours / Workshop 4 hours)

9.00 – 12.00 hrs.	Composition on food picture, food styling for photography
	Props selection and setup techniques
	Basic food photography with natural light
12.00 – 13.00 hrs.	Lunch Break
13.00 – 15.00 hrs.	Demonstration: Food styling for photography
	Thai steam rice-skin dumpling, Roasted duck red-curry, Strawberry fruit tart
15.00 – 15.30 hrs.	Coffee Break
15.30 – 17.00 hrs.	Practical session with Discussion: Food Styling & Photography
	Presentation and feedback session (A4 print out by Canon)
	Conferment of Certificate upon completion
	Group Photo

Course lecturer:

Ms. Saengprateep Kaewsakorn holds a Master's of Fine Arts from the Department of Visual Communication Design of Silpakorn University. She has been involved in food styling for HRH Princess Soamsawali's cookbook of the Kingdom of Thailand, the Somtum cookbook by Le Cordon Bleu Dusit Culinary School and many other prestigious projects. She has been a food stylist for Health & Cuisine Magazine.