



Program of Study:	Advanced Food Styling for Photography <ul style="list-style-type: none">○ Day 1: Friday 8 September 2017○ Day 2: Friday 15 September 2017
Type of Course:	Elective workshop
Course length:	14 hours
Pre-requisites:	Participants must justify a cooking background Participants should have a basic of food styling (composition)
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:

Focus on workshop - 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. Finally, whether it would be to explore a new form of artistry, plan a career change, or because it is relevant to their job or studies, Participants will be able to create their own portfolio, recipes, meet new people and earn a certificate.

Course Objectives:

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

- Perform food styling for photography
- Setup concept/idea for presentation
- Assemble tools for a food styling kit
- Apply food styling techniques and working with professional photographer



Course outline:

Day 1: Friday 8 September 2017

(Workshop working with Professional Photographer: Workshop 7 hours)

9.00 - 12.00 hrs.	Setup, food styling for photography
12.00 - 13.00 hrs.	Lunch Break
13.00 – 15.00 hrs.	Workshop further to mood & tone assignment
15.00 – 15.30 hrs.	Coffee Break
15.30 – 17.00 hrs.	Workshop – working with professional photographer Presentation and feedback session Discussion on day 2 project assignment

Day 2: Friday 15 September 2017

(Workshop working with Professional Photographer: Workshop 7 hours)

9.00 – 12.00 hrs.	Workshop further to the project assignment
12.00 – 13.00 hrs.	Lunch Break
13.00 – 15.00 hrs.	Workshop – working with professional photographer
15.00 – 15.30 hrs.	Coffee Break
15.30 – 17.00 hrs.	Presentation and feedback session 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.