



FOOD STYLING AND PHONE PHOTOGRAPHY *workshop*

WHY DID I DEVELOP THIS WORKSHOP?

Food styling and photography are becoming part of the skill set of 21st Century hospitality industry professionals. As a qualified chef and photographer, I can see how necessary it is for hospitality employees to have the ability to sell and market their product. Most careers within the hospitality industry would benefit from skills in food styling and photography basics.

WHO IS THE WORKSHOP FOR?

Any student studying food subjects at high school, college and TAFE or any hospitality workplace

WHAT WILL STUDENTS LEARN?

- How to prepare and present food that is modern and visually appealing
- How to source, create and arrange props to present food
- How to apply the fundamentals of art in food styling to create an appealing image
- How to use and modify available light for optimum photography results
- How to maximise use of their phone or tablet's photography function for best results
- How to edit digital images with free tablet or phone apps.

WHAT WILL WE DO IN THE WORKSHOP?

- Style seasonal and local food
- Practise modifying available light using readily-available materials
- Practise photography with tablets and phones
- Edit images on devices using free apps.

ABOUT ELOISE:

Eloise is a trade qualified chef with over 20 years commercial cookery experience including 7 years at her own restaurant. Eloise also has a diploma in Visual Arts-photography and she has self-published 3 multi award winning cookbooks and photographed other award-winning cookbooks, recipes and advertising products.

Eloise is passionate about teaching people to cook with real seasonal food, emphasising that cooking is not difficult and is also the key to good health. This has pushed her into a career of food styling and photography to enable her to self-publish cookbooks to promote her recipes on her website and social media. Find out more about Eloise at eloiseemmett.com

COST:

Eloise can deliver the workshop in schools or TAFES over two 50 minute sessions. The cost is \$195 per session for up to 30 students, with Eloise providing all props.

Eloise can deliver the workshop in the workplace over a 2.5 hour session. The cost is \$325 for up to 12 employees, with the workplace providing all food and props.



CHEF PHOTOGRAPHER STYLIST

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