

10 INCREDIBLY IMPORTANT TIPS FOR IMPROVING YOUR FOOD PHOTOGRAPHY



1. TRY THESE TRICKS TO KEEP FOOD FRESH LONGER

Use ice water or glycerin to crisp up greens, and a blowtorch to brown raw meat. Add food colouring to water instead of using real wine.

2. USE A TRIPOD IN LOW LIGHT CONDITIONS

A tripod allows you to shoot when the lighting situation isn't at its best.

3. INCORPORATE PROPS TO HIGHLIGHT YOUR HERO DISH

Props help to seal the idea surrounding a dish. Raw ingredients and utensils are great to use.

4. FOCUS ON THE SUBJECT FOR AN UNCLUTTERED LOOK

Don't over complicate things - Make sure the food is the centre of focus.



5. EXPERIMENT WITH MORE CREATIVE PLATING

Think about your food and what connotations it brings up - connect the foreground and background.

6. TRY NEW ANGLES FOR OUT OF THE ORDINARY PHOTOS

Try out new and different angles for a variety of different photographs.

7. LOOK FOR COLOUR CONTRAST IN YOUR FOOD PHOTOS

Colours that contrast each other make each food item stand out more.

8. USE COMPOSITION TO SET THE ATMOSPHERE

Although your audience can't taste the food, you can use compositions to set the atmosphere.



9. TRY UP CLOSE FOOD PHOTOS FOR UNIQUE ANGLES

Get close and photograph with a tighter frame for more interesting images.

10. PHOTOGRAPH FOOD WHILE IT'S FRESH

Rising steam really sets the tone of the image and makes it look hot and ready to eat.