



SUBJECT SYLLABUS

ACADEMIC OVERVIEW
INTERNATIONAL SCHOOL OF ECONOMIC & ADMINISTRATIVE SCIENCES

SUBJECT NAME AND CODE: Food Photography (FYFS)
PROGRAM: Gastronomy
Level of Study Undergraduate Program

GENERAL ACADEMIC INFORMATION	
LATEST UPDATE	2015-2
VALID FOR	Valid
ACADEMIC AREA	Culinary Arts
CYCLE	Professional
SEMESTER	Fifth – Seventh - Eighth
SUBJECT TYPE	Elective
CREDIT POINTS	2
CLASSROOM HOURS PER WEEK	2
PRE-REQUISITES	English Level 7
LANGUAGE	English
TEACHER'S NAME	María del Carmen Guarín Vargas
COURSE DETAILS	
COMPETENCES DEVELOPED	After completing the course, students will be able to: <ul style="list-style-type: none">• Have visual skills, as well as technical and operative handling of photographic equipment to generate the best photographic record "on spot", through practices in each session.• Proper use of composition, plus continuous & discontinuous lighting for better shots.
COURSE CONTENTS	<p>MODULE 1</p> <ul style="list-style-type: none">• Knowledge and use of the camera• Effect of field depth (aperture) in the photographic food shot• Relationship with maximum, medium and minimum field depth. Effect regarding the amount of light input. Significance and relationship of framing and field depth in shooting food. Lenses required for taking pictures of food.• Outstanding elements in shooting as a starting point for the field depth.• Effect of pixilation and resolution (iso) in food shots. Importance of resolution quality for printed and digital presentations.• Adjusting size and weight, focus, brightness and light. <p>MODULE 2</p> <ul style="list-style-type: none">• White balance as the main element in the composition of food pictures. Its relationship with psychology. Colour and colour temperature as Kelvin degrees.• Table mounting. Important elements in food shots and location of objects within the frame. Lighting, plane and angle according to intentionality.• Planes management and impact on the decision. Planes per composition. Effect according to the amount of information transmitted. Mounting importance in food photography.• Angles: their influence on visual appearance. Psychological effect of shots depending on the angle: zenith, nadir, front, high & low angles and different mixtures. Visual effect on food photo shots. <p>MODULE 3</p> <ul style="list-style-type: none">• Discontinuous light as artificial source: flash and lighting equipment• Photographic shots of elements: continuous light as the main light source.• Plating-up: its solid, monochromatic colour as optical effect that does not compete with food, its texture and colour.
METHODOLOGY	Workshop
ASSESSMENT	Mid-Term Exam: Practical evaluation at the School Restaurant based on main course, with dessert and coffee or tea, plating-up shot with continuous lighting.
LINKS:	

WEEKLY PLAN	Provided by request
DETAILED CONTENT	Provided by request