Advanced Food Photography

NELLY LE COMTE

This course will take your food photography skills to the next level for professional output. The course focuses on working with artificial and studio light, how to control hard light and how to work with purposeful shadows to create artistic food photographs. This 6-week course will give you the skills you need to capture steam and smoke to enhance your food images, as well as how to capture those glorious splashes in cocktails or catch the milk in the muesli bowl, for example.

You will also learn how to enhance your pictures in your preferred image editing software, such as, Lightroom or Photoshop.



Learning Themes & Aims

Each week, assignments are designed to improve your photography skills. Weekly group discussions will explore understanding light and shadow for various styles of food photography. This practical course will continue to build knowledge and improve your skills to take and edit beautiful food photos for whatever your purpose.

Requirements

A camera, entry-level digital camera or upwards, is preferred. A simple tripod would be useful for efficiency and image stability. Access to image editing software such as Lightroom or Photoshop.

Who Is This Course For?

This course is most suitable for keen photographers who have fundamental experience in photography. This could come from a previous course, having dabbled in food photography and styling, or currently specialising in another genre of photography.

Weekly Topics

- 1. Cataloguing and enhancing images
- 2. Hard light photography
- 3. Bringing images to life
- 4. Artificial light
- 5. Capture steam and smoke
- 6. Capture the splash

Instructor: Nelly le Comte

Nelly holds a degree in Photography from the Royal Academy of Fine Arts in The Hague. In the Netherlands, Nelly worked for various fashion clients and magazines before landing the job of Chief Photographer at one of the leading Dutch fashion, health and fitness magazines. Today, Nelly is working as a freelance commercial photographer specialising in food and lifestyle. Nelly also produces and publishes cookbooks for various chefs and nutritionists.

