



Article published on January 28th 2012 | [Cooking](#)

To promote the food business, the best technique is to present the amazing photographs in front of the customers. To take the high digital pictures in good quality you need to follow some rules.

Give your food a different style – This may take bit more time but by arranging the food cautiously will definitely help you to take good clicks and make a dramatic difference in the photographs. When a professional photographer clicks a photo, before starting food photography, he appoints a food stylist especially, who can make the food look best. Sometimes the food was not real, but a photographer, with his creativity adds beauty in the photographs.

To do this, you are not required to think more, just make sure that the food will look elegant and you can do this by remembering some features for example – always use plain plate to place the food so that you can make focus on the food and not on the plate and if you use any decorative plate, the plate will look more attractive then the food.

Garnishing also add look to the food. You should use the toppings before taking a photo. For an instance, crumble cheese on the cheese sandwich.

Light effects – Always try to do food photography in natural lights. Natural Lights helps to capture actual color of the food which looks more realistic or you can also use soft lights in order to avoid shadows and always avoid using harsh shadows when you click a photo. If you want to capture the artificial looking photographs make use of large soft boxes. Remember, not to light the subject from front as the front light fill all the shadows and gives a flat and unrealistic image. As an alternative, try to take side images as it will texture to the image with elegant look.

Angle Images- Always click the image before making the angles as food photography can be done by making angles like straight across from the side, straight down from top and many more. The angle you will choose will be decided on the spot after having a look of the food. Most of the food best clicked from above for example – a bowl of soup. You can also take the side click by making an angle of 45 degree and sometimes you can shot close-up images. These are the main tips which a professional photographer follows.

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Article Keywords:

Cooking Classes Melbourne, Cooking Classes, Cooking School Melbourne, Cooking School, Kids Cooking Classes, Food Photography, Food Styling

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