

**SOUTHEAST COMMUNITY COLLEGE**  
**COURSE SYLLABUS**  
**Community Services and Extended Learning**  
**Revision Date: 08-22-22**

[Syllabus Statements](#)

**I. CATALOG DESCRIPTION**

Course Number: FSDT1220  
Course Title: Food Photography  
Prerequisite(s): FSDT1210 and FSDT1040 or FSDT2030

Catalog Description: From plate to pixel, every picture of food can tell a story. Learn the basics of food styling, how to navigate camera settings, image composition, lighting and food props, editing images and how to negotiate and price for services.

Credit Hours: 3.0  
Class Hours: 30  
Lab Hours: 45  
Total Contact Hours: 75

**II. COURSE OBJECTIVES:** *Course will:*

- A. Demonstrate how lighting, photo composition and editing can enhance the appearance of foods in images.
- B. Learn the business aspects of food photography including how to contribute in agency setting and how to price for services.

**III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:**

- A. Student Learning Outcomes: *Student will be able to:*
  - 1. Identify and understand how to navigate settings on a digital camera or DSLR.
  - 2. Recognize the elements of photography basics such as aperture, shutter speed and ISO.
  - 3. Understand the basics of lighting in food photography.
  - 4. Experiment with photo composition, prop placement and how food preparation impacts food styling.
  - 5. Demonstrate how to assist on set as a Chef, Pastry Chef or food stylist.
  - 6. Choose how to edit images for print, web and social media.
  - 7. Examine how to price for services and negotiate potential contract work as a free-lance food photographer or food stylist.
- B. General Education Learning Outcomes (GELOs)
  - 1. GELO 1: Speech Communication  
Outcome 3: Assess an audience and situation so as to adapt verbal and nonverbal messages to best meet the needs and expectations of the audience.
  - 2. GELO 3: Critical Thinking & Problem Solving  
Outcome 3: Evaluate ideas presented in writing, media, speech, or artistic presentations.

**IV. CONTENT/TOPICAL OUTLINE**

- A. Food Photography Basics
  - 1. Camera settings
  - 2. Lighting, composition and editing
- B. Food styling
  - 1. Preparation of food for photography
  - 2. Props and texture exploration
- C. Business of Food Photography
  - 1. Brand partnerships

2. Services and fees

**V. INSTRUCTIONAL MATERIALS**

- A. Required Text(s): None
- B. Other Resources: None

**VI. METHODS OF PRESENTATION/INSTRUCTION**

- A. Methods of presentation typically include a combination of the following:
  1. Lecture, lab work
  2. PowerPoint, handouts
  3. Online quizzes and online discussions
  4. Class discussion/presentations/small group work

**VII. METHODS OF EVALUATION**

- A. Methods of evaluation typically include a combination of the following:
  1. Discussion
  2. Quizzes
  3. Assignments
  4. Exams
  5. Lab Performance
- B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

**VIII. SPECIFIC COURSE REQUIREMENTS:**

- A. Successful completion of all exams, projects and additional assignments.
- B. A grade of 70% (C) or better needed in degree programs.