

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-19-24

I. CATALOG DESCRIPTION

Course Number: FSDT1220
Course Title: Food Photography
Prerequisite(s): None

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. A grade of 70% (C) or better needed in degree program courses.