

TRAVEL SNAP CARDS

LIGHTING FOOD



As a travel photographer, you will encounter two typical food shots. The first is more journalistic- such as shooting at a restaurant that you're visiting. The second is a set up shot where you want to focus on a particular cuisine known to the area or perhaps feature a particular dish from a restaurant. In either case, the lighting is crucial, and typically must be created fast.

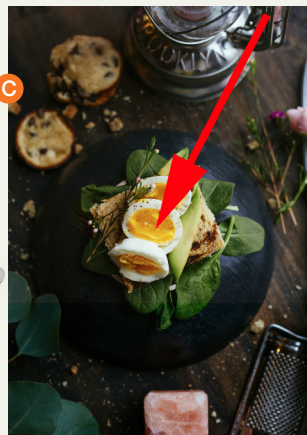
PRINT SIZE: A5
14cm x 21cm /
5.83" x 8.27"

GOOD LIGHTING MAKES GOOD FOOD PHOTOGRAPHY



A: Food always looks best when the lighting comes from the rear or from the side or both. Light from these directions creates texture, which is vital to food photography. Sometimes a soft fill light will be required from above or the front. Avoid dark shadows. In travel photography, it is a good idea to compose while leaving areas where a photo buyer can place copy that can be easily seen (the red circle).

B: Carrying a handful of unbreakable mirrors is a great way to help add lighting fast. Use the mirror as a bounce card to create specular light, which is crucial to great food photography. In the example photograph (C), specular light has been placed upon the eggs. Mirror size should be at least 4x6 inches and up to 8x10 inches travels easily in a camera bag.



PRO TIP: BACKGROUND AND SET UP

Order two plates. Ask that the first plate is prepared and delivered 5 minutes before the second plate. If you inform the restaurant that you are a travel photographer, they will likely bend over backwards to accommodate you. Use the first



plate to set up your lighting and camera angle. When the second arrives, photograph it quickly before it begins to cool off. Watch out for annoying details, especially in the background.