Agrarian Kitchen

Food Photography Workshop \$2,750







Accommodation

4 days staying in a luxury lodge with twin share rooms

InspirationFabulous food prepared on site

for you to shoot and eat



Cool Gear

Play with some groovy lenses and fancy flash kits



Education

Learn from the professionals how to style and shoot



Indulgence Fine dining and fine local

wines in generous supply



Personal

Very intimate workshops of just 6 people













Workshop Schedule

Nov 24 Arrange your flight to Hobart for arrival after 2pm

in Hobart 3pm - Check in to our accommodation

7pm - Welcome dinner at Ethos Eat Drink

Nov 25 9am - Arrive at Agrarian Kitchen and meet the garden

@ Agrarian
10 am - Still life shooting and styling

12pm - Lunch @ Agrarian

2pm - Processing RAW files and second shoot session

6pm - Return to Hobart for dinner

Nov 26 9am - Morning tea shoot session

@ Agrarian 10am - Advanced Techniques with Tilt-Shift, Flash and Tetherings

12pm - Lunch @ Agrarian

2pm - Final shoot session and RAW Processing

6pm - Return to Hobart for dinner

Nov 27 8am - Sweet eats in Hobart

in Hobart 10am - Visit to Mona

1pm - Lunch & Wines @ Frogmore Creek

7pm - BBQ Dinner

Nov 28 10am - Checkout

(Suggestion to visit Salamanca Market)















Technical & Creative

This is a chance to find the bridge between the technical challenges of shooting high quality food imagery and the creative journey that inspires us.

Feed both sides of the brain with on-hand expertise for styling, set design, prop selection, camera equipment, advice on lenses plus professional techniques for processing RAW files to achieve publication quality pics.

Good Gear

The lens is more important than the camera, and a fast or wide lens can give you more creative opportunities. We'll also make available a tilt-shift lens for you to experiment with.

Don't think you have to be an expert on your lens, if your camera can shoot at f/4 you can do this workshop.

Tripod? Bring it if you have one or we can always share among the group. Tripods with a horizontal center column are ideal for food photography. Flash? Only if you really want to. We'll have some professional flash gear on hand to play with if you want to explore this aspect of shooting food and studio lighting.

Your Laptop

We encourage you to bring your laptop so you can explore for yourself what we practice in the sessions. The week before arriving we'll remind you to download a trial copy of Capture One or Lightroom. We'll show you the rest.

We'll be putting special attention on the presentation of your photos, not just shooting them. Making your images work well in a layout for print or digital is the next step beyond processing a digital file.

Think of this as a chance to build a folio, presenting a range of skills or building a collection tailored to a stylistic theme.









Your Camera

This is not a workshop restricted to professional cameras, we invite everyone and anyone who simply wants to enjoy their food and photography.

You'll need a DSLR camera and a lens or two. 24mm for outings to farms and the market, and a 50mm lens for shooting lovely food at the farm house. We'll provide some lovely studio lights to help you practice controlled lighting with your photography, but equally we'll show you how to grab great shots when you're on the road (or at the cafe).

A good 24-70mm lens will do the job, plus a fast f/1.4 50mm will be rather useful too. We'll show you why.





Taste Tassie

We've included a full day of exploring my favourite places around Hobart so you get a taste of Tasmania beyond the charms of Agrarian Kitchen.

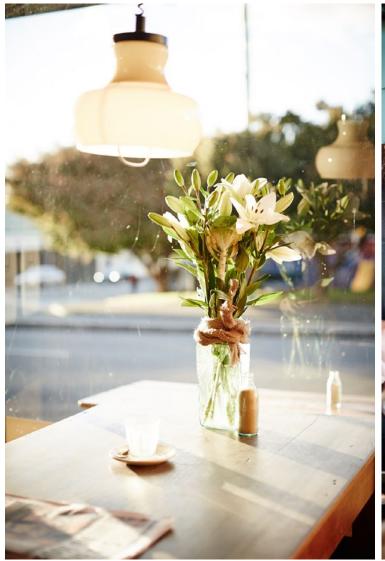
Wine tasting and a visit to Mona is included, but we also get off the highway and visit some very small and very charming local treats.

Included with the registration price is dinner at my two favourite Hobart kitchens, Garagistes and Ethos Eat Drink. These are both exceptional and unique, but very different to each other.

We wan't all our guests to enjoy the true tastes of Tasmania, and it's truly delicious.



















Your Cook Iron Chef Shellie

Self taught cook, baker, food stylist. Shellie is a graphic designer during the week, and a food blogger on the prowl in Melbourne and Australia. Constantly trying to replicate dishes from around the world, or merely inventing them off the top of her head. And always with a giggle and a smile.

Shellie will show you how to turn a cake into a work of art with just a props and a little flair. Her collection of food styling props is the envy of her peers, the result of many years collecting random pieces of crockery, odds, ends and what most people would classify as junk.

When you join this food photography workshop you'll quick see why we call Shellie "The Queen of Props".

www.ironchefshellie.com.au



Your Photographer Ewen Bell

Travel photographer, journalist and "editor at large" for Digital Photography magazine. Ewen photographs for Food & Travel UK, Lonely Planet Traveller UK, Vacations & Travel Magazine in Australia, Escape Travel syndicated nationally and several other publications in any given year.

Ewen will share his knowledge on how to turn photography into a successful career, or cultivate the joy of following a journey of love.

www.ewenbell.com www.photographyfortravellers.com





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Agrarian Kitchen is no ordinary place for food and photographers. Rodney Dunn and his wife Severine Demanet created this unique place as a cooking school and traditional garden, a rich place the nurtures culinary expression with home grown produce and meats. It's a working farm with a wonderful and spacious kitchen that offers light and lovely flavours for photographers.

Rodney has form in the world of publishing as former Food Editor at Gourmet Traveller in Australia and having worked on some truly beautiful books of his own. He's no stranger to excellent photography. Good friend and former photographer at Gourmet Traveller, Luke Burgess, is one of the masterminds behind Garagistes. We'll dine there too during the course of the workshop:)

www.theagrariankitchen.com











4 Night Workshop / Hobart November 24-28, 2015 Maximum of 6 People \$2,750



