### Daylesford

Food Photography Workshop \$2,750



## Accommodation

4 days staying at a lovely farmhouse in the country

# Cool Gear

Play with some groovy lenses and fancy flash kits

## **Indulgence** Enjoy serious pampering at

Daylesford's finest eats



## **Inspiration** Fabulous food prepared on site

for you to shoot and eat



Education

Learn from the professionals how to style and shoot



#### Personal

Very intimate workshops of just 6 people









#### Workshop Schedule

Apr 15 Drive yourself to Daylesford
11.00 am - Check-in
12.00 pm - Lunch @ The Farmhouse
2.00 pm - Introduction to Light, Styling and Processing
7.30 pm - Dinner @ Perfect Drop

#### Apr 16 8.00 am - Breakfast

9.00 am - Prop Shop at the Daylesford Market and Mill Market 12.00 pm - Lunch @ Cliffy's Emporium 3.00 pm - Advanced Techniques with Tilt-Shift, Flash and Tethering 7.30pm - Dinner @ The Argus

8.00 am - Breakfast
9.00 am - Still life and self-styling sessions
12.00 pm - Lunch @ The Farmhouse
3.00 pm - Visit the pig farmers
7:30 pm - Dinner @ Kazuki's

Apr 18 8.00 am - Breakfast 9.00 am - Big Prints 11.00 am - Departure from the farmhouse



# Food Photography Workshop / Daylesf





#### **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 in Daylesford 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.



### Gone Bush

Yes we'll be spending lots of time shooting sweet treats and fine cuisine. But food photography is not always about beautiful food on the plate.

This workshop will also be making a few stops in the region to search out those farm fresh ingredients that make the food special. Documenting the story of food from farm gate to kitchen makes for a more detailed a varied experience.

We'll also be meeting some of the local people who have helped to make Dayelsford and surrounds a gourmet region.

Why not add a night or two to enjoy the springs and spa that nearby Hepburn is famous for?









#### 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 succesful career, or cultivate the joy of following a journey of love.

www.ewenbell.com www.photographyfortravellers.com





#### 4 Day Workshop / Daylesford April 15-18, 2016 \$2,750

TOBOOK



