

## COMPLETE

# Food Photography & Editing COURSES



We've been creating these in depth, step-by-step food photography and editing courses over the last 2 years and they are worth more than \$3000.

#### WHY ARE WE GIVING THEM AWAY FOR FREE?

Because we believe that knowledge should be shared.

Our mission has always been to empower talented photographers to shoot the images of their dreams so that they can cultivate their passion, find a creative outlet, and even make money doing what they love.

At the beginning, we were selling the courses.

But the reality is that making it into a business was drying our passion for photography and teaching.

Most importantly, it was taking our focus away from our mission, and from our purpose as educators!

So, what are we gonna do sitting on all this awesome knowledge on our hard drives? We decided to gift it to the world and put it on YouTube.

#### WHAT WILL YOU FIND ON OUR YOUTUBE CHANNEL?

- Food Photography 101 course: from zero to hero. Learn camera settings, best gear, master natural and artificial light, eye-catching composition, food and prop styling, and the business side!!
- Editing Food Photography: the most complete editing course out there. Learn how to develop your RAW files in Lightroom and how to retouch in Photoshop to make your images truly stand out.

These are structured, step-by-step courses.

Save 1000+ hours of searching for random videos, we did the work for you. Watch every video in order and improve your skills FAST!

Turn from an overwhelmed photographer wondering which lens to buy, to a PRO that can confidently shoot any subject for any client.

**SUBSCRIBE** 

## About THE AUTHORS

We are Giulia and Laura, nice to meet you! We are professional food photographers with international clients and complementary skill sets.

Laura runs a successful food photography blog, collaborates with many brands and is the queen of social media.



Giulia has years of experience working in the advertising and commercial world with big projects and brands.

We worked for some amazing clients and our work was shortlisted and finalist at the prestigious **Pink Lady Food Photographer awards** for a few consecutive years in many categories.

Together, we combine the expertise of 2 professionals with different skillsets to bring you the full picture on the world of food photography!

#### **OUR MISSION:**

We coach food photographers at all levels to help them shoot images they are proud of, and overcome their mindset challenges so they can build a thriving creative career and live a fulfilled life doing what they love.











DO YOU NEED MORE HELP?

SEND US A DM

@foodphotocircle
info@foodphotocircle.com
www.foodphotocircle.com

## Table of Contents

- 1. FOOD PHOTOGRAPHY 101 FULL COURSE CURRICULUM
- 2. EDITING FOOD PHOTOGRAPHY FULL COURSE CURRICULUM



## FULL CURRICULUM



- MODULE 1: Best gear for food photography
- MODULE 2: Master natural light
- MODULE 3: Artificial light (COMING SOON)
- MODULE 4: Manual mode and camera setting
- MODULE 5: Composition and styling

**SUBSCRIBE** 

# MODULE 1: Best gear for food photography

Learn how to choose food photography gear to match your needs. Stop wasting money on stuff you don't need and invest in the right equipment!

1	Phone vs camera for food photography: which is better?
2	Best Camera Types for Food Photography Explained! Crop sensor or full-frame?
3	Best lenses for food photography - the ultimate guide
4	Best tripods for food photography and their must have features

## MODULE 2: Master natural light

Learn how to create your light setup with natural light and how to shape the light using reflectors and diffusers.

Discover the different qualities of light from the colour to the softness etc.

COMING SOON: Artificial light and flash - see module 3

1	Easy natural light set up for food photography
2	Manipulate and direct natural light in food photography
3	White balance and colour of the light in food photography
4	COMING SOON: Shoot food photography with flash and artificial light

## MODULE 3: COMING SOON Master artificial light

Learn how to create your light setup with artificial light and how to shape the light using softboxes, umbrellas, reflectors, diffusers etc. Discover the different qualities of light from the colour to the softness etc. and how to recreate natural light with artificial light. Also how to recreate any mood you want with artificial light, and more

#### **COMING SOON:**

We're still working on this module.

#### SUBSCRIBE TO GET NOTIFIED WHEN WE RELEASE IT.

1	Best gear for flash and continuous light
2	Camera settings and light settings for flash and continuous light
3	Easy artificial light set up for food photography
4	Manipulate and direct artificial light in food photography
5	Shape the light to recreate different looks: natural light, dark + moody, light and bright etc
6	Editing flash and artificial light

## In the meantime...

Get the easy, step-by-step guide to start shooting with flash! Even if you don't have money to invest, or a ton of space

- Learn how to create your PRO food photography studio in just 5 minutes, with 3 easy, step-by-step setups.
- Discover all the gear you need to get started. It's very affordable (around \$200) and super portable, so you can shoot even if you only have a small space.
- ✓ Take your studio anywhere and shoot high-quality images in dark restaurants, on-location, in your kitchen or living room.
- ✓ These are the exact setups we use to create premium food photography for our clients all over the world. From Michelin-starred restaurants, to international magazines like National Geographic, to big brands like LIDL.

#### WHAT WILL YOU LEARN

- All the gear you need to get started with flash photography. It's affordable and it's portable.
- Easy camera settings and flash settings for great results nail your exposure and light every time
- 3 step-by-step, easy-to-follow flash setups from beginner to advanced
- How to use accessories to manipulate the light and give it the mood and look you want (bright, moody, airy etc.)
- How to shape the light to make it look like natural light
- How to capture dynamic action shots effortlessly with flash
- Editing workflow and settings for flash photography

#### + BONUS FLASH MASTERCLASS!!

Get the ebook + Masterclass!



Get the ebook + Masterclass!

## BONUS MASTERCLASS



## MODULE 4: Manual mode and camera settings

Learn how to use manual mode and nail your camera settings every time.

From how to measure the exposure and get the correct amount of light in your pictures, to how to blur the background, how to get sharp pictures every time, how to capture action shots and more.

1	How to measure light and exposure in food photography
2	Get the right camera settings for food photography every time
3	How to read the histogram to get the right exposure in food photography
4	How to use ISO in manual mode for food photography
5	How to set aperture in manual mode and control background blur
6	How to set shutter speed in manual mode and get sharp pictures
7	How to shoot action shots and freeze movement with natural light and flash
8	Why you should shoot RAW in food photography
9	Autofocus vs manual focus in food photography: how and where to focus?



## MODULE 5: Composition and styling

Learn all the rules of composition to create stunning images that will stop the scrolling.

Use colours, composition and camera angles to tell impactful stories in your photos.

Also learn where to find the best props and backgrounds for food photography without breaking the bank, as well as DIY props, and props you already have.

1	Best camera angles for food photography. 4 angles you must know
2	The best composition rules for food photography
3	How to use colors in your food photography with easy color theory
4	Find, choose and DIY the best props for food photography
5	Best and cheap backgrounds for food photography

## Still struggling with composition?

Get the ultimate solution to stunning layouts every time

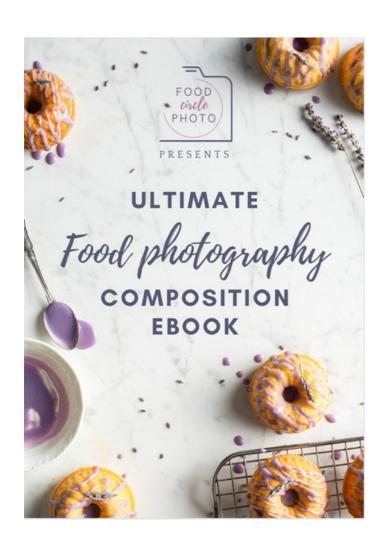
Struggling to answer these questions: are there too many props? Too few? Too messy? Too empty? Would it look better a little to the left? Maybe if I move it to the right...

Whether you are a beginner or a pro, shooting with a camera or a phone, creating photos for your blog, your social media, your clients... Composition is KEY.

- ✓ Hook your viewers, stop them from scrolling and hypnotize them to look at your work over and over...
- See immediate results with the tools to help you achieve visually pleasing images every single time.
- ✓ 15 advanced composition rules that you can use straight away. These are RULES and diagrams. Meaning, you can simply follow them (or intentionally break them). No brain power required and no more wondering.
- ✓ How to combine these 15 rules to obtain an infinite number of possible composition combinations.

  Your images will look unique every single time.
- ✓ You don't need a camera. These techniques work great with your phone!
- + BONUS: COMPOSITION AND STYLING SECRET RECIPE MASTERCLASS!

Get the ebook + Masterclass!



Get the ebook + Masterclass!

## BONUS MASTERCLASS



## FULL CURRICULUM



- MODULE 1: Lightroom from scratch
   settings and workflow
- MODULE 2: Developing your RAW files in Lightroom
- MODULE 3: Advanced editing in Lightroom
- MODULE 4: Advanced retouching in Photoshop

**SUBSCRIBE** 

### MODULE 1:

## Lightroom settings and workflow

Set up your Lightroom the right way from the beginning so you can edit easily and with top performance.

Learn a step-by-step, proven workflow from shoot to final files, and keep your growing image library organised so that you save hours of frustration (and losing your images).

1	How to calibrate your monitor for editing realistic colours in food photography
2	How to do the initial Lightroom setup for easy editing in food photography
3	How to organise and back up your food photography Lightroom catalogue
4	How to import your food photos into your Lightroom catalogue
5	How to keyword food photos in your Lightroom library (and why your should)
6	How to quickly select and pick your best food photos from a shoot
7	How to export and resize your food photography for any platform in Lightroom
8	How to shoot tethered in Lightroom for food photography
9	Step-by-step Lightroom workflow system for editing food photography

## MODULE 2: Develop your RAW files in Lightroom

From RAW to perfect, learn how to bring out the best from your raw files. Fix the exposure, lights, shadows, colours, white balance and everything in between.

1	Develop your RAW files in Lightroom Develop Module
2	Editing tones in Lightroom, the fundamentals of all editing: exposure, light, shadows
3	Edit colours in Lightroom with the hue, saturation and luminance panel
4	Food photography editing in Lightroom step-by-step

# MODULE 3: Advanced editing in Lightroom

Give the final polish to your images in Lightroom with the advanced tools for editing.

Learn local adjustments, masks, and more to give your images a pro look!

1	Advanced Lightroom tools for editing with local adjustments, masks and brushes.
2	Advanced editing in Lightroom for food photography: make your subject POP
3	Remove glare and reflections from cutlery in Lightroom
4	Clean sensor dust and specks with Lightroom spot removal tool
5	Clean your food and remove distractions with Lightroom spot removal tool
6	Create food photography presets in Lightroom

# MODULE 4: Advanced retouching in Photoshop

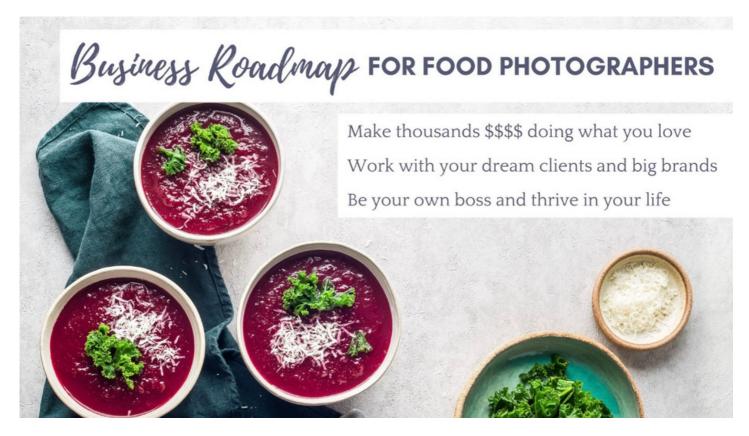
These are the techniques that the pro use to make their images spotless and looking perfect! Learn how to overcome common challenges and fix issues with simple to follow tutorials.

1	Make your food photography look perfect with Photoshop clone stamp and healing brush
2	Easily change the color of food and props in Photoshop
3	Add contrast and depth to your food photography in Photoshop
4	Extend your food photography background in Photoshop easily
5	Combine multiple images in one with Photoshop compositing for food photography
6	Clean your food and remove distractions with Lightroom spot removal tool
7	Change the shape of food and fix bumps in Photoshop
8	Increase sharpness in your food and product photography with photoshop

# Congratulations!

You finished the courses and are now a food photography wizard.

What's next?
Turn these skills into \$\$\$\$\$\$



Become a professional food photographer, easily and with a **step-by-step coaching program**.

- Attract clients who are dying to pay you
- Charge confidently for your work
- ✓ Boost your income and make more money with less work

I wanna make money!

"I made \$42,000 from photography this year!!

Thank you for all your help at the beginning, you set me up with such a good foundation.

My goal for next year is \$100k, I'm so excited to quit my day job!

I quoted my first 1k project today for a restaurant at a hotel owned by Hilton!! Waiting on the response nervously 😂 🧡 thank you for all your support always



"Working with Giulia was one of the best investments I've made in my business. She catered our mentoring sessions to my needs going above and beyond to help me figure out how to accurately (and confidently!) price my work, understand licensing and streamline my workflow all of which have been game changers for my business."

I had another restaurant in that same city reach out to me today so the inquiries keep coming so either way I'm feeling good!!

I've had so many inquiries about restaurant and commercial photography! I'm shocked with how much better I've gotten when I look back

yes! I'm very very excited with how much better I've gotten as well as how much people are noticing it. It makes all the investments I've made seem so worth it

"I loved our session this week! I felt like I was walking on air and for the first time really felt like I can crack this and there is a chance of making some good money! It has lifted me in a time when things seem to be falling apart. It's a total delight and pleasure to have you as my mentor!!"

"Thank you! Your support means the world and truly gives me the confidence to ask for what I'm worth! I felt so empowered and excited after our first call and can't wait to level up my food photography business."

I had a meeting with Massive international food brand and they inquired about me shooting 5-6 recipes for them over a year contract and then I just quoted a Big government entity to do a 2 day shoot for them (it's an international campaign)!!! It's incredible seeing the support and interest in my work. I have my first client name session today and I have 5 more Restaurants booked the next 2 weeks it really feels surreal!

# Want these results?

Apply to the Business roadmap coaching program and skyrocket your career today.

Get the help of a coach, expert guidance, practical tools, accountability and motivation so you can achieve your dream career faster!



APPLY NOW!