

## FOOD

# PHOTOGRAPHY 

 COMPOSITION KITMASTER THE RULE OF THIRDS IN YOUR FOOD PHOTOGRAPHY

THE WORKBOOK

## Part 1:

## USING THE RULE OF THIRDS

What to ask yourself before you start

## THE BASICS

The rule of thirds works by dividing your frame into 9 equal rectangles, using two vertical, and two horizontal lines. Start by reading this article.

This workbook is designed to help you plan out your photo before you start, Answer all of the following questions for each photo, then print off as many of the grid pages as you need to start sketching and planning.

1. What camera angle will you use? (straight down, $45^{\circ}$, straight on)
2. What is the main subject of your photo? (i.e. a whole cake, a piece of cake etc.)
3. Where in the frame will you place your subject for the biggest impact?
4. Additional thoughts/notes such as props you will use, colours, garnishes etc:

## Part 2:

## PLANNING YOUR COMPOSITION

Here is an example of a sketch I would do (in real life, I'd print out the grid and sketch in pencil). You'll see in my notes on the right how I answered the questions on the previous page, and you can see the final photo in this blog post

Go to the next page to print out your own grids.


## Part 3:

## TAKING ACTION

Print off these grids and practise your own sketches


Notes



Notes


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#### Abstract

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