



**Eskişehir Osmangazi University**  
**Faculty of Tourism**  
**Gastronomy and Culinary Arts Course Information Form**

<b>Term</b>	Fall
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<b>COURSE CODE</b>	271217017	<b>COURSE NAME</b>	Food Styling and Photography
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
VII	2	0	0	2	4	CORE ( ) ELECTIVE ( x )	Turkish

**COURSE CATEGORY**

Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	Transferable Skills
	X			

**ASSESSMENT CRITERIAS**

	Activity	Number	Percentage (%)
	<b>DURING TERM</b>	I. Mid-Term	1
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
<b>FINAL EXAM</b>		1	60
<b>PREREQUISITE(S) (IF ANY)</b>			
<b>COURSE CONTENT</b>	Basic photography training, food stylist, prop stylist and food photography		
<b>COURSE OBJECTIVES</b>	Gaining knowledge and skills regarding food styling and photography		
<b>CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING</b>			
<b>COURSE OUTCOMES</b>	Students know and apply basic photography techniques. Evaluates and applies information about food photography, food styling and prop styling.		
<b>TEXTBOOK(S)</b>	Yemek Stilizliđi ve Fotođrafçılık- Ümit SORMAZ ve Adile SARITAŞ		
<b>SUPPORTIVE RESOURCES</b>			
<b>EQUIPMENTS REQUIRED</b>	Props for use in photography		

COURSE OUTLINE	
WEEK	SUBJECTS
1	Basic photography, history of photography, snapshot
2	Basic photography, aperture, ISO
3	Basic photography, rhythm, color, symmetry, composition
4	Texture, perspective, focus, gaze and head space, direction of movement
5	Composition, rule of 1/3, background, vital elements, critical moment
6	Introduction to food photography, food styling, prop styling, styles,
7	Midterm Exam
8	Photo reviews
9	Types of food photography, composition in food photography
10	Basic composition rules, Fibonacci sequence
11	Balance and negative space, color
12	Use of Backdrops and Props in Food Photography
13	Using Light in Food Photography
14	Shooting Angles Used in Food Photography
15/16	Final Exam

No.	OUTCOMES	3	2	1
1	Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts.			X
2	Have knowledge about nutrition principles and food science.			X
3	Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level.			X
4	Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills.			X
5	Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy.			X
6	Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills.			X
7	Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior.			X
8	Uses both basic and field-related information and communication technologies and software at an advanced level.		X	
9	Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics.			X
10	Have knowledge about national and international cuisines and apply them.			X
11	Knows and applies food and beverage cost control, menu planning and pricing.			X
12	Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes.			X
13	Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work.			X
14	Knows and applies classical and modern production techniques in the field of food and beverage.			X
15	Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences.			X
<b>1:Never. 2:Few. 3:Many.</b>				

**Instructor Name :**

**Signature:**

**Date:**