



FOOD STYLING BASICS FOR SOCIAL MEDIA

HALF DAY WORKSHOP

with food stylist & photographer

HARRIET HARCOURT

A fun and fast-paced half-day workshop designed for anyone creating food photos for social media and looking to lift the quality of their images to the next level. (This can also be applied to drinks & products).

Covering the essentials of styling including composition, angles, use of colour & props, and how to work out your go-to set-up to give you the confidence to create better images in your own space.

The workshop includes hands-on exercises putting into practice the principles of good styling using top quality ingredients and a large selection of props & surfaces from Harriet's extensive props library.

Fee covers all materials, course notes and refreshments including a substantial morning tea.

DATE: 3 May 2023

TIME: 9.00am – 1.00pm

VENUE: Feld & Co, 6/496 Marmion St, Booragoon

INVESTMENT: \$750.00 (includes Eventbrite fees and taxes)

CLASS SCHEDULE:

- 8.45am – 9.00am: Arrival
- 9.00am – 9.45am: Introduction, composition, light, telling the story etc..
- 9.45am – 10.30am: Composition & planning exercise, setting the scene
- 10.30am – 11.00am: Working morning tea & discussion
- 11.00am – 12.30pm: Hands-on session creating and shooting your styled images
- 12.30pm – 1.00pm: Wrap up and Q & A
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WHAT TO BRING:

Bring your smartphone or camera (Don't forget chargers, batteries, memory cards)
(please note you do need to already be familiar with how to use your equipment)

WHAT TO WEAR:

Wear comfortable clothes and shoes - you will be busy and on your feet a lot!

ANY QUESTIONS?

There's no such thing as a stupid question in my book, so don't hesitate to contact me if you need to know anything else.

To secure your place click this link: [Food Styling Basics for Social Media Ticket](#)

about Harriet Harcourt

Harriet Harcourt is a seasoned food professional with more than 30 years' experience in food styling, from TV commercials and stills advertising to product shots and recipes for local producers.

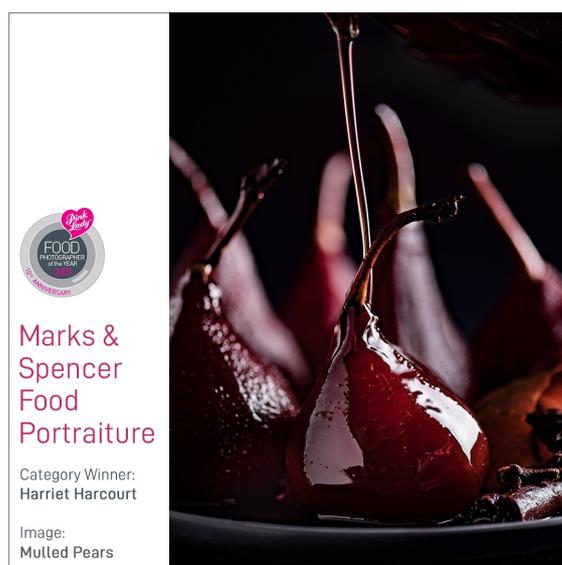
Harriet was the food technician for "The Lord of the Rings" trilogy, "King Kong" and "Avatar"; designing and creating props food as part of those stories filmed in New Zealand. (This included major scenes involving huge volumes of food, as well as producing 'identical' food items in two different scales when required).

More recently, Harriet added photography to her skill set and has since been steadily building a client base which includes the *New York Times*, along with iconic West Australian brands

Mrs Mac's, Fogarty Wine Group, Clancy's Fish Pubs, WA Potatoes, Mt Barker Free Range Chicken, and many others.

In 2021 she won the Marks & Spencer Food Portraiture category in the Pink Lady® Food Photographer of the Year Awards; a prestigious international food photography competition that attracts thousands of entries every year.

A Cordon Bleu graduate, Harriet's culinary skills and experience also span a wide spectrum of other activities across the food industry including catering, film catering, demonstrating, recipe & product development, food writing and blogging.



HARRIET HARCOURT

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info@harrietharcourt.com | +61 447 252 645 | harrietharcourt.com