



| Course Category | Creative Studies | | | |
|------------------------------|---|----------|-------------------|-----------------|
| Course Title | Gastronomy Photography | | | |
| Course Code | DA220 | | | |
| Medium of Instruction | Chinese | | | |
| Duration | 20.0 hour(s) | | | |
| Pre-requisites | Nil | | | |
| Course Fee | Macao Resident: Tuition Fee MOP2,550; Material Fee MOP300 Non-Macao Resident: Tuition Fee MOP2,550; Material Fee MOP300 | | | |
| Certificate | Students who have obtained a passing grade of the course and attended no less than 70% of the class sessions will be issued a course certificate by UTM. The passing grade of the course is 50. | | | |
| | Course Code | Sub Code | Course Start Date | Course End Date |
| | DA220 | 2401 | 2024/03/07 | 2024/04/11 |
| Outline | <ul style="list-style-type: none">• Types of camera and lens, and their basic functions• Exposure triangle (relationship between aperture, shutter speed, and ISO) and shooting modes• Relationship between depth of field, focal length, and aperture• Colour temperature and white balance• Familiarity with commonly used flash, lighting equipment, and light control accessories in gastronomy photography• Rational thinking, creativity, setting, food styling, and composition• Shooting practice with lighting<ul style="list-style-type: none">- Fruits and desserts- Hand-shaken drinks- Western cuisine- Chinese cuisine• Post-processing techniques of Lightroom | | | |
| Teacher | Please refer to the schedule | | | |