

COMPOSITION CHEAT SHEET | QUICK RULES FOR PERFECT FOOD SHOTS

1

Rule of Thirds: Create balance by placing the main subject off-center.



Ref: Regan Baroni

2

Leading Lines: Draw the viewer's eye to key elements using lines in the composition.



Ref: Faith van der Molen

3

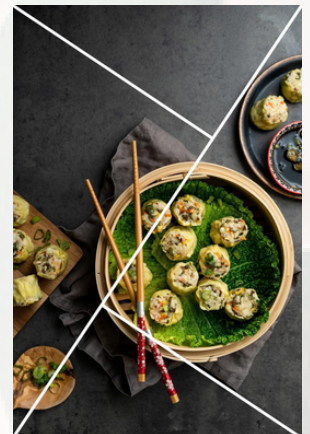
Angles: Use overhead shots for flat lays and 45° angles for plated dishes.



Ref: Digital Photography School

4

Framing: Use props and elements in the background to frame the main subject.



Ref: Food Photography Academy

5

Symmetry and Patterns: Incorporate symmetry and repeating patterns for a pleasing composition.



Ref: Salt and Serenity

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