

## COOKING AND PHOTOGRAPHY 101

This 'course will be a combination of a face to face class as well as an online course. It will be an intense but interesting course. It would need to be a 12 week as opposed to a six week course.



Brunch is served at a course designer's patio last weekend!

### **Assignments:**

#### **#1 Individual Assignment:**

Find or create photos of people celebrating with food. (Examples; weddings, birthday parties, fish caught while on a fishing trip, etc.) Create a wordless, visual display that will illustrate the emotional aspects of the celebration that has been enhanced by the food served. Students will make links between what type of food will create an emotional response in the 'guests'. Displays may be actual photos or done involving the creation of a website, multi-media software and so on. Any creative format is acceptable.

#### **#2 Group Project:**

Teams of four or five will be responsible to cook for the rest of the class on one occasion throughout the course. A photo or image will be presented to the group online in advance of the class. They will have the week to collaborate on what the image represents to them and create a 'menu' that they will present to the class the following week. They will be responsible for one 'dish' each and will prepare that dish in front of the rest of the class. The group will post the results of their evening in front of the class. They will include the following within one week of the in-class cooking extravaganza:

- **A recipe for each prepared dish**

- **A group rationale as to why they chose to prepare the food they did in response to the photo presented**
- **Photos of the presentation- the chefs, their colleagues who enjoyed the meal, and the actual food.**
- **Discussion of “expert” opinion on the effects of the colours of food presented – are there links between colours we are told to surround ourselves with and the response we have to the colours of food presented to us?**
- **Details of cultural background/significance and health information of the food served.**

### **#3 Course Structure**

For the first hour of each class, professors will lecture on a range of topics within cooking and photography. For the first several weeks, the time will be divided into two thirty minute sessions, each taught by a culinary art teacher and a photography expert. As the course progresses, the hour will represent more of an overlap as the commonalities between the two expertises get explored.

### **#4 Partner Work:**

Each week partners will access a recipe. They will agree on cooking the same recipe for loved ones, friends, family, neighbors, colleagues, etc. They will take photos of the participants ‘enjoying’ the food and post their ‘review’ of the recipe. Each partnership will then post their shared review which may be very similar or totally opposite depending on who tasted the recipe.

Whole Class Discussions will take place once the partner work or before the partner work takes place. Articles based on photography as well as cooking will be presented by the professor and student will be expected to respond once per week.

There will be a **guest chef** to come in to share ideas and recipes for one of the classes and in lieu of one class there will be a **field trip to an art gallery**. Students will provide a brief summary of their experiences with both. A guest **culinary photographer** will also come in for a class to share some of the secrets of the profession (turkeys, for example, shown in photographs are typically uncooked, and sprayed with a combination of sunscreen and a brown stain boat varnish!)

A **Final Paper** will be written with the intention of drawing comparisons between the art of taking photographs, and the art of creating with food. Emotional responses to both food and art must be explored. Students will also comment on the feelings of successful attempts at new recipes and the same experiences in taking photographs that may or may not ‘turn out’ the way it was intended. Links between cooking and photography must be drawn on a personal level.

We feel that this covers a lot of what constructivism is all about; drawing on previous, personal knowledge, as well as integrating hands-on and authentic experiences that may

or may not alter their previous knowledge and experiences in dealing with photography and cooking.