

BASIC FOOD STYLING CHECKLIST: ESSENTIALS FOR FOOD STYLING SUCCESS

1

Props:

Use props that complement the theme (e.g., rustic wood for homely dishes).



2

Fresh Garnishes:

Add vibrancy and detail with fresh garnishes such as herbs, salt, pepper etc.



3

Texture-Rich Backgrounds:

Use backgrounds that add contrast and interest.



4

Color Coordination:

Ensure the colors of the props and background complement the food.



5

Attention to Detail:

Pay attention to small details like crumbs and smudges.



6

Basic Food Styling Kit:

Have basic tools to make the outcome easier to achieve. Tweezers, towels, knives, etc.



SEE EXAMPLES HERE!



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