

# **ESSENTIAL TOOLS** TO SHOOT YOUR OWN

### 1.CAMERA



Anything that can shoot high quality, HD video is right on the mark! DSLRs like the <u>Canon 7D</u> with some nice lenses (like a <u>Canon EF 28 f/1.8 USM</u> or a <u>Canon EF 70-200mm f/2.8L IS II USM</u>) are perfect for food videography, but smartphones can be an economical alternative.





### 2.MEMORY CARDS



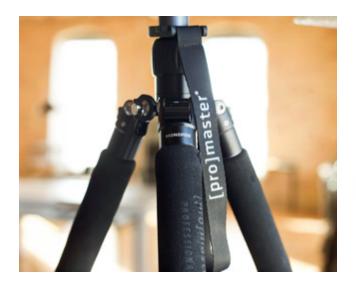
You're going to want a card that can handle the speed and size of your footage if you're shooting on a DSLR. Look for U3 Class 10 cards from professional brands like SanDisk or Lexar.



### 3.TRIPOD



You will also want a lateral arm if you're going overhead! For tabletop shooting we use a <u>Promaster tripod</u> with a <u>Manfrotto 131D Arm</u>, or <u>OverHead Pro tripods</u> for shooting with smartphones.

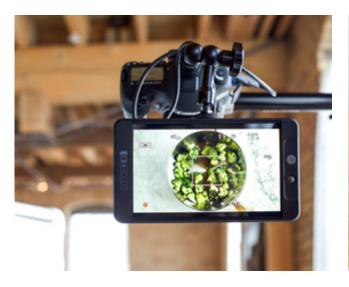




### 4.MONITOR



See what you're shooting overhead with a small field monitor like those made by <a href="ProAm">ProAm</a>, <a href="Lilliput">Lilliput</a> or <a href="SmallHD">SmallHD</a>. Keep in mind most monitors will require an HDMI cord and a <a href="https://doi.org/10.2016/journal.org/">hot shoe mount</a>.





LEARN HOW TO USE THESE TOOLS WITH FOOD BLOGGER PRO - FOODBLOGGERPRO.COM

# **5.QUALITY LIGHT SOURCE**



If you can't shoot right up next to a big window or during daylight hours, fake it with daylight balanced lights like the <u>Lowel EGO tabletop light</u> or even the <u>AmazonBasics</u> Portable Photo Studio.



# **6.BACKGROUND SURFACES**



Your food shouldn't be the only beautiful thing in frame. We use marble tabletop surfaces like those made by <a href="Sur La Table">Sur La Table</a>, or opt for a rustic look with <a href="Erickson Wood Works">Erickson Wood Works</a> surfaces.



# 7.EDITING SOFTWARE



Go easy and basic with <u>iMovie</u> or Windows Movie Maker, or advanced with <u>Final Cut Pro</u> or <u>Adobe Premiere Pro</u>.

