



ASSIGNMENT THIRTEEN: CUTLERY

This assignment we will tackle cutlery as either a chef's tool, or an 'everyday carry' knife (pocket knife)

Things to think about when shooting cutlery:

The texture of the blade.

Show this by making sure you have a continuous highlight on most of the blade. This highlight will most likely be a specular reflection of the light source and will reveal any carvings or markings on the blade. Unfortunately, it will also show any anomalies on the blade as well. Scratches and blotches will be readily seen, so be very deliberate and make sure the knife is perfect with a set of test shots.

The cutting edge.

Is it serrated or wavy or smooth? You must show the chef the tool that is right for them, and this attention to detail is very much the same that the chef gives to making a tool purchase.

Handle uniqueness

If it is carved, you must show it. If it is smooth, make sure your highlights show the smoothness in the transition areas. If it is wood or steel, we must be able to see the texture and fine lines of the material. For a background or surface, choose something simple. Cutting boards are an easy go-to, but perhaps too easy. Let's get much more imaginative and look for something that is not as overused as the cutting

board.

OPTION;

If you decide that you want to do a sport knife or hunting knife, that is fine with me. However, this may call for a different sort of set, so keep in mind the demographic of a sport or hunting knife user. You may use talent in this shot as well. Hands, torso, closeup of the knife being used... all are totally cool for this shot.

Remember how light reflects. You must have a large board or scrim or light source to be reflecting off of the blade. Direct light from a softbox may be a bit too harsh on the knife blade if it is quite glossy.





<https://project52pro2016.com/assignment-thir->

IMPORTANT

Obviously be careful. Please.

Watch for fingerprints on the very shiniest of blades. Also look for scratches that may not be apparent until the light hits them. These can be on the blade or on the handle, so look closely and determine if there are enough to add “patina” or there is only enough to look ‘used’?

Blades should never be full specular, so create a nice gradient by working with the angle of the light. Always watch from camera position as you gently move the light (which is usually above and slightly behind) to the point where it is both lighting the blade and making the handle look good as well.

Watch use of specular lights like snoots and grids, they can leave small speculums on the blade and handles that will cheapen the look of your shot. Soft light is best, whether scrim or softbox.

Natural light: is fine - HOWEVER, you will have to modify it quite a bit. Scrim, boards, shiny boards, mirrors... whatever. Taking a knife out into the ‘day-light’ or under the porch may not be enough to make



SHOOTING NOTES:

CAMERA

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LENS

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ISO

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EXPOSURE

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LIGHTING

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MODIFIER

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SHOOT NOTES

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CRITIQUE NOTES:

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WHAT WAS LEARNED FROM OTHERS:

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