










Question No.	Question	Option A	Option B	Option C	Option D	Correct Answer
1	What is the name of this equipment? 	Reflector	lens	Cutting board	Blender	A
2	When using this tool in food photography, what is the main advantage? 	Increasing the camera's weight	Allowing for consistent framing and reducing camera shake	Increase camera's movement	Decreasing the camera's battery life	B
3	What is the best way to ensure that reflectors and diffusers remain in good condition?	Store them in a damp place	Fold and store them properly after each use	Leave them outside	Clean them with harsh chemicals	B
4	What is the first step in setting up food photography equipment?	Arranging the food on the set	Taking the first shot	Setting up the tripod and positioning the camera	Editing the photos	C
5	Which considerations will you make when taking pictures?	Lighting	Focus	Background	All of the above	D
6	How can you implement rule of third in photography?	By grid lines	Ignoring the gridlines	Using a four-part division	None of these	A
7	Which one is NOT an equipment to use photography?	prime lens	A camera	tripod arm extender	Bottle	D
8	The tool used to apply an even coating of egg wash or glaze on pastries is _____ 					B
9	In food styling, the concept of "negative space" refers to:	Filling the entire plate with food	Leaving empty areas on the plate to create a balanced look	Overlapping ingredients to save space	Using only dark-coloured ingredients	B
10	What is the primary purpose of using a squeeze bottle in sauce plating?	To keep the sauce warm	To mix ingredients more effectively	To create precise lines and dots with the sauce	To enhance the flavour of the sauce	C
11	Which tool is used as props in food photography?	Cutlery	Napkins for visual accents	Chopping board	All of the above	D
12	Which props has been used in this image? 	Cake stand	Cake	Pastry	Knife	A
13	What is the name of this equipment? 	Spoon	chop sticks	Bowl	Tweezer	D
14	What is the function of Tweezer?	Vessel in which food can be served	to grab items that are too small or delicate for our fingers to manipulate.	To frying, searing, and browning foods	To Grate vegetables	B
15	What should be considered when styling salads for photography?	Mixing ingredients randomly	Enhancing freshness and colour contrast	Using only one type of lettuce	Ignoring garnishes	B