

## **Tips when baking and recording recipes;**

- Make sure to weigh ingredients accurately before you begin.
- Set up your device so that you can check your camera angle in advance (make sure you can see the bowl/ ingredients and your hands on the screen).
- Set up your unit so that you have all the equipment you need \* Remember you might need plug sockets.
- Make sure the space you can see on the camera is clean, neat and tidy (you do not want any 'background' distractions taking the focus off your baking).
- Make sure you wash your hands before you begin.
- Avoid filming long clips/ running 2 or 3 steps of the recipe into the same recording. Instead film each step individually, that will make it easier for editing.
- Don't rush.
- Think about what you are about to do before you do it, it will not be possible to film some steps twice e.g. beating in eggs to the mixture. If you do not get it right on camera you will have no choice but to start over, so take your time and try to predict where you might go wrong and prevent this from happening.

## **What to watch out for when editing;**

- cut unnecessary dialogue/ camera shots, the video should not be too long as viewers will lose interest.

-do not rush through the stages, the viewer should be able to see what you did at each stage of the recipe and follow it themselves

-try to include at least 1 or 2 instructions (if you think they are necessary, remember it might not be obvious to some viewers what you did)

-if you are including text make sure the viewers have time to read it, do not move through the videos too quickly.

