Publication and Protest (ADAA5005)

Semester 2

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The module was absolutely menacing and interesting at the same time.

I could not figure it out until 3 weeks ago what I will be doing for my photobook project.

Since the day we been introduce to this module the lecturers were very supportive and highlighting each idea so we could bring it to the table to have a decision for the final submission.

The tutorials and workshops helped me a lot to gives the context for my idea of work I will be putting together.

The idea of my work contextually based on the real-life story I documented.

I had to spend lots of time making this process and the creating a visually tactile response to the semiology.

I travelled from Swansea to London to document my work at my mum's I planned to photograph her, process of food, materials, making traditional food and create a food documentary for her. she let me document her with full consent for her to share few recipes and food Shes been making. I photograph the traditional food dish which is the traditional food(biryani) one of the Pakistani nation foods and that's remind a hometown to her as well when like to have a traditional tea (Kadak chai) for herself and family.

My work is mainly about one-person individual personality (my mother) she has served her life to us (family) since she's got married at the age of 15. Leaving her own home at that age it was difficult to settled and create her own space because being in puberty life she struggled to survive and understand the practical marriage life. But her passion in cooking let her to create her space and be able to live happy. She starts cooking at the age of 10 and since then she is determinate and love to cook and serve to the people, family and friends. She loves cooking and that is most favourite work of her that she enjoys.

She has been involved in many food projects and catering her food for the events where people admire her food and serve about for 150 people. She always wishes to open her own restaurant but the circumstances for her makes it hard to achieve her dream. I believe my photobook project can defiantly push her into a positive thought to be able

to see her life in a better place and address contextually. I will also be giving her a present of the photobook which will support her to see her work putting together and hoping to publish her work to the audience to promote her passion in making food.

I have researched few artists photographers who has documents about food journey and love to cook and some of the artist research has documented other people to support their work to achieve their dreams. In Addition to that I have also did secondary research and foin out many techniques for my work.

Martin Parr’s Real Food

Website, Megnam photos.

Martin parr photographer found in magnum photos who has shown the British tradition food, eating by different people and their interaction to the food.

The images are really speaking to itself and doesn't need any more description to describe that what is means.

I found a great food photobook that has great story, and it is also a way to get support and published the book and sale as well. That is incredible interesting and useful.

“ Food Photo BookEtsyhttps://www.etsy.com › market › food_photo_book “

I also found a very interesting artist website. It has described the journey from London to Lahore. The taste of food and rice to create a cookbook.

From London to Lahore, Tami and Tony Aftab collaborate on a photobook-meets-cookbook that honours family cooking.

His interaction with the spice and food between that culture show the perspective style to Integtated with people and photograph people for his cookbook.

The artist story helped me a lot as it shows the same culture if my mother coming from Pakistan and the same city Lahore. having some culture and tradition food which gives me idea to be able to create my photobook and the story of her pilling up into a better version and shows the creativity of the food when she cooks, the spice and taste.

Link,

“ From London to Lahore, Tami and Tony Aftab collaborate ...It's Nice Thathttps://www.itsnicethat.com › articles › tami-tony-aftab-t... “

I have used few practical skills and methods to develop and demonstrated in the making of my publication in process and consider binding/ layout/ graphic design Techniques works for my photobook.

I used photoshop and adobe design to create a templet for my work that give me idea how I will be pairing the images together to piles up her food story together. Which shows the process, techniques of making food, and I used Luster glossy paper o print my photobook, the binding techniques I keep it simple and glued each page let it dry until its complete dryad off and then used vinyl to make it strong and firm. The methods of production of my work layout quite well, it shows the narrative of the book, storytelling, food,

recipe, quote, culture and the connection with person to food and sense of creativity that has linked correctly with the subject and story.

I am demolished and confident enough to see first attempt of my specific project work that was a beginning investigation to start my process in to my photography skills and create A more engaged spectator. To evaluate if I had to change something for my process I must change my publication process which I will be taking into further with more time and design it methodically and send it off to publish my book.as this time my book is handmade and used the binding techniques to texturize the length and width of the book which could be way more better.