David Salvatore Photography

View the full portfolio at http://www.thecreativefinder.com/dsalphoto

Professional Experience and Curriculum Vitae

I'm a chef turned food photographer, working in Philadelphia. I got my first restaurant job when I was 16 in my little central Jersey home town, and have cooked professionally for over 35 years in casual and formal restaurants, cafés and bistros, catering and retail. Since graduating from the CIA in Hyde Park, New York I've cooked in San Francisco, New England and Philadelphia, and I spent a year in southwest France cooking Gascogne cuisine with 2 Michelin stars at the Hotel de France, in the quaint village of Auch. Fine dining taught me how to plate with intention, and the French brigade system taught me how to manage a team. I'm still a chef, and always will be, which is why all the food styling on this website is my own. As a food photographer, I use my culinary background to craft visual stories that go far beyond the dining room.

Previous Clientele

Please kindly get in touch for more information.

Awards and Accolades

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Photography



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Photography





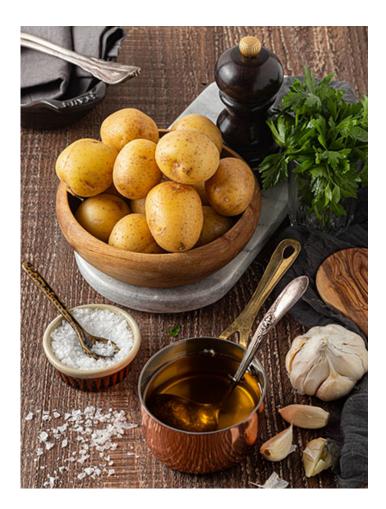
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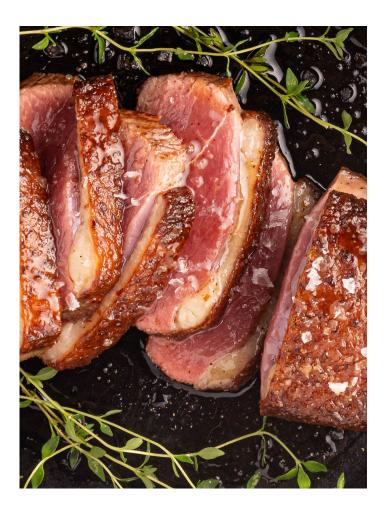
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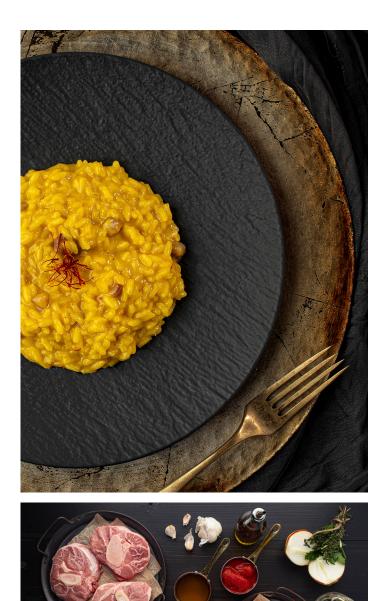
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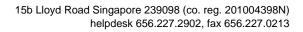


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