

Closing the Circle. About Food and Space(s)

with integrated seminar

Critical Curating. About Architectural Knowledge Production and Exhibitions

Team

Prof. Dr. Andres Lepik, Dr. Andjelka Badnjar, Stefan Pielmeier

Students

to be announced

Number of students

24 Master Project

30 Seminar, a motivation letter kindly requested for external applicants unrelated to the master project by Oct 16 at badnjar@architekturmuseum.de

Credits&Days

15 credits ECTS Master (12+3)

Duration 2 hours seminar, 6 hours studio

Studio Wednesdays 11:30-17:30, place TBC

Seminar Thursdays 09:45-11:15 in Seminarraum 0340B

Teamwork

Groups of 2 possible depending on the overall number

Languages

English&German

Reviews

Review I Nov 6

Review II Dec 18

Final Review Feb 5

Applications

Please send us your request by Oct 16 at:

badnjar@architekturmuseum.de

Intro

Food and Space are inseparably married culturally, politically and environmentally. Back in Roman times, *munuds* meant the mouth of a city, a place where sacrifices to gods were thrown. It was part of the main square and the first thing to be established once a city was founded. Today, each human should have on disposal around 2 m² of Earth's surface available to feed themselves, in a decreasing trend towards targeted 1.5 m² in 2050. Known facts are that arable land should stop growing because of climate and biodiversity, that consumption of meat needs to drop down in favour of plant proteins, and that we should decrease food waste, knowing that, according to the UN 17 % of food ends up in the trash.

Searching solutions, on the one hand, stand vertical farms and technological promises mostly suited to small, wealthy and relatively self-sufficient states such as the Netherlands, Israel or Singapore. These adapt cities to climate change and help mitigate heat, but they are still far from being a response to food security. On another side, the preservation of indigenous knowledge of food production becomes not only attributed to hippie scientists but also an object of serious revision such as the case Columbian large-scale indigenous irrigation system Zenú Channels destroyed by Spaniards in the 16th century nowadays in attempts to get revitalized.

That food production is pushed away from cities' sight is a historical trend since the mid-20th Green Revolution based on hybrid seeds, mechanization, fertilizers and chemicals to create food for masses, followed by the exhaustion of land and emission of greenhouse gasses. With the global food industrial system and demographic food demand, arguing for cities as places of food production is certainly a niche. Yet, with their increasing population cities are to address critical awareness for rare scenarios that might still work - we need all disposable means in best effort trial: intensification of crops with lots of nature around, shorter food miles, fairer politics and new food cultures. This means enhancing diversity in multiple dimensions through biodiversity, technodiversity, chemistry and biology, geodiversity — indigenous farming, and finally social diversity and cultural habits.

Food has always been related to architecture: from historic markets as public places *par excellence* to contemporary spaces of food production that occupy buildings rather than oceans and soils for growing shrimp, cows or tomatoes. Furthermore, from iconic and anonymous kitchens that nurtured various forms of domesticity influenced by modernity and gender policies, to publicly invisible factories, processing spaces and logistic centres depicted in the Venice Biennale 2023 Spanish Pavilion as a creature of its own — a complex system of foodscapes. Streets relate to food through the history of food protests and wars such as Tunisia's Jasmine Revolution, and Opium Wars or movements such as La Via Campesina today or the Black Panther Party in the 1960s. Or through big-scale urban events such as Munich Oktoberfest or Olympic games that time and time again pose the question of food waste. Architectures of displacement appear following food aid distribution as the construction of large-scale Gaza or Haiti pier by the US military or the activism of World Central Kitchen. Banks of food seeds are stored deep in the north beyond the Arctic Circle in underground architecture, and Amazonian settlements and rainforests get destroyed and transformed into arable land to export soya to Europe, China and India. That soybean vessels are directly linked to retailer shelves and our tables, is a common point — they either support animal feed and therefore raise of meat production or the vegan movement in the West. Even foods themselves when taken a closer look contain spatial shapes, colours and textures, and the physiological and spatial constitution of our inner stomachs changes over history and geographies depending on what we eat.

Departing from our direct environment, in this class we ask how Munich relates to food locally and globally. What can we learn by tracking foods starting from our bodies toward the city and its spatial food chains? How foods relate to spaces, materials, construction industry, architectural typologies, and changes in urban districts. What can these parallels tell us about the environment, politics, and colonialism? What can we learn by linking the most problematic or promising foods today (meat, soya, palm oil, tropical commodities, aquaculture, etc.) to their spatial histories? What do terms such as net import of land, agroecology, food security, food sovereignty, food utopia, food activism, whole foods, ethical purchasing, certification, food deserts, black foods, retail shelf distribution, agricultural workers, seasonal workers, food miles, biotechnologies, poverty rate, or shipment have to do with particular foods and Munich spaces?

Once established, we'll explicitify relations between foods and spaces through drawings, quantifying statistics, material investigations and critical statements, based on site analysis, understanding of the city, and the link with industry and commercial partners.

As the project is part of the Architekturmuseum curatorial program and preparatory phase for the future exhibition, its results are framed through three phases: research, design of exhibits, and design of a segment of the exhibition space. To help facilitate the process toward an exhibition format, students are asked to attend an integrated seminar 'Critical Curating. About Architectural Knowledge Production and Exhibitions,' which is an obligatory part of the master project.

References:

- Carolyn Steel, *Hungry City*, 2008
Das Grosse Fressen, WWF Deutschland, 2015
The Zenú channels in Colombia, <https://doi.org/10.21676/23897864.4052>
Raj Patel, *Politics of Food*, 2019
Foodscapes, The Spanish Pavilion, Venice Biennale 2023
Agricultural Policies in Debate, Jorge Sellare, Jan Börner, 2022

Process and Results

During the master project, students will work together with the team and guests on three phases of convergence of design and research.

1. Research — Building Critical Proposals

Research is a fundamental aspect of the master project and runs all time of its duration. In the first phase, we will develop the following steps:

- + Document a food journal — complete personal diets and relate them to spaces in the city, CO2 production and a global route.
- + Research in Munich according to spaces/foods (a list is provided; other proposals are possible).
- + Specify pairs of foods and spaces, such as parallels among the construction industry, urban planning, infrastructure, buildings, materials and food chains.
- + Represent pairs of foods and spaces as a critical assessment of circularity reflecting on political, colonial, or environmental aspects, social awareness, and propaganda embedded in the presence of food in various spaces.

Methods:

Get in touch with industry and commerce-oriented partners.

Statistic reviews such as measures of CO₂, measurements of spaces for food, percentage of water or import distance.

Field research in the city.

Interdisciplinary study — need for basics of agronomy to describe food cycles.

Task 1 Research

Drawing essay in the form of a statistical-spatial diagram (possible to include numbers, classification of spaces, isometries, data on materials, representation of circles, ideograms, storylines, and text).

2. Research — Exhibit

In the second phase, students will integrate drawing essays in proposals for exhibits — a material installation or a model which aims to relate to the materiality of a researched case (schemes).

Task 2 Exhibit

Prototype of material installation or model (depending on a task) which integrates drawing essay or scheme for accompanying exhibits.

3. Research — Exhibit — Exhibition Space

In the final phase, we will work on a design proposal for positioning all cases in the Architekturmuseum integrated into an auditorium/circle.

Task 3 Exhibition Space

Drawings, 2-3 visualisations, and models (one per room)

OR exhibition mock-up (to be agreed upon with students during the process).



Reference: Dutch Invertuals Fundamentals Exhibition, Raw Color, Daphna Laurens, Oct 2017.

Formats for Studio

We will explore the following pedagogical formats of exchange to enhance discussion in multiple modes from individual talks to collective conversations.

Desk crits: 20 min — 30 min per single team.

Round crits: walk around presentations and joint discussion; students show storyboard (notebook)

Online exchange: 1,5 hours format consisting of 30 min. lecture by a guest, 15 min. Q&A, 30 min. moderated overview of student projects followed by feedback.

Site visits in Munich

Reviews

Food together

Collaborators&Guests (additional possible)

+ Dr. Martin Kussmann, Leiter Ernährungswissen & Innovation (EWI), KErn Kompetenzzentrum für Ernährung (Competence Center for Nutrition) The Bavarian State Ministry of Food, Agriculture and Forestry www.KErn.bayern.de

+ Prof. Dr. Victor Muñoz Sanz, TU Delft <https://sanz-serif.com/>

+ Münchner Tafel, <https://muenchner-tafel.de/>

+ Matthias Faul, Urban Design TUM

+ Dr. José Luis Vicente-Vicente, The Leibniz Centre for Agricultural Landscape Research (ZALF), Spanish National Reserch Council

<https://www.zalf.de/en/aktuelles/Pages/Pressemitteilungen/regionale-selbstversorgung-muenchen.aspx>

+ Prof. Georg Vrachliotis, TU Delft <https://www.tudelft.nl/bk/over-faculteit/hoogleraren/profdr-g-vrachliotis>

+ Ko Nakamura, Keigo Kobayashi, Mamiko Miyahara "Architecture Surrounding Food" *a+u Architecture and Urbanism Magazine* editors

<https://au-magazine.com/shop/architecture-and-urbanism/au-202404/>

Excursions in/around Munich (changes possible)

Großmarkthalle München & Food Quartier

Museum Brot und Kunst Ulm

HfG Archiv Ulm

Munich Community Kitchen

Viktualienmarkt

Honest Catch München (optional)

Open Studio Format

We invite all interested audiences to join us for studio discussions and declare principles of inclusion, collaborative work and critical discussion.

For inquiries please feel free to reach: badnjar@architekturmuseum.de

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Spaces&Materials to relate to Food(s)

I

Body

Kitchen, Toilet

Table

Market, Grocery, Cooperative

Restaurants, Canteens, Catering stands

Wastespaces

II

Glasshouse, Greenhouse

Fruit Forest

Farmhouse

Plantation

Food Building

III

Ship

Street, Square

Corridor

Pier, architectures of displacement

OR

Materials: soil, pesticides, ceramics, glass, wood, paper, steel, concrete, marble, ceramics, cardboard, plastics, etc.

Foods to relate to Spaces&Materials

Soy, palm oil, tropical commodities (chocolate, coffee, tea, bananas), meat, aqua cultures, wine, seeds, beer, water, bread, honey, tomato, avocado, strawberries, flowers, apples, potato, etc.

The paring of Foods and Spaces&Materials – 16 cases

I

Food — Body

Meal (Family meal, TV meal, Ready-made) — Table (local eating habits)

Specify food/Meal — Kitchens and domesticity in Munich in general, or one particular

Specify food/Meal — Viktualienmarkt (food tourism, Google, archive material, European markets typology)

Specify food/Meal (for example palm oil) — EDEKA, REWE, Bio (import route, retailer order)

Bier — Biergarten or **Wine** — specify material, landscape area, architecture

Food waste — Oktoberfest (see Food for Soul, Olympic Games Rio)

II

Strawberries — Greenhouse, Glasshouse (see Almeria see of greenhouses)

Meat — Farmhouses around Munich

Fish, Aquacultures — Food building (Honest Catch Munich) or/and irrigation systems

Pesticides — Mid of 20th century, Green Deal, Germany, monocultures, plantations

III

Soy — Ship from Amazon to Germany, Europe

Grain — Ceramics, Grain Corridors Europe Ukraine war

Aid — Die Münchner Tafel (see World Central Kitchen, Gaza Pier, UN FAO)

Tropical commodities (banana, avocado, tea, coffee, chocolate) — Street, food riots Berlin, Munich or Germany (see La Via Campesina, Happy Farmers)

Archive material on food and space(s) in Munich

Digital programming of nutrition and spaces in Munich

Shedule

Oct 16/17

Oct 16, Kick-off: Food and Us

11:30-14:30, Seminarraum 0340B

- + Introduction and motives for applying, 30 min.
- + Food and Architecture, 40 min.
- + About Food and Space(s), 40 min. + observations 10 min.
- + Break 15 min.
- + Food Journal 30 min.
- + Q&A, 20 min.

(Reading task for Oct 2, Tanja Dräger de Teran, "Das Grosse Fressen. Wie unsere Ernährungsgewohnheiten den Planeten gefährden," WWF Deutschland, 2015)

Oct 17, 9:45-11:15, Seminarraum 0340B

Kick-off

Oct 23/24

Oct 23 Munich and Food

- + Evaluation of Food Journal and a clue to case studies related to the city (spaces and foods)
- + Conversation with Dr. Martin Kussmann, The Bavarian State Ministry of Food, Agriculture and Forestry on how food enters the city, its origin, distribution, commerce, consumption, and waste.

(Reading task for Oct 30, *Automated Landscapes*, ed. M. Bedir, L. Groen, M. Kuijpers, V. Muñoz Sanz, M. Otero Verzier, Het Nieuwe Instituut, 2023)

Oct 24

Seminar

Oct 30/31

Oct 30 Foods and Spaces – Thinking Pairs

+ Lecture Prof. Dr. Victor Muñoz Sanz TU Delft, 40-50 min. + Q&A 20 min.

+ 20-minute break

+ Round crits, approx. 2 hours: students present foods-spaces pairs briefly (3-5 min.) stating critical proposals/hypotheses + feedback on what would be still needed to establish an argument

+ 20-minute break

+ Clarification of the following steps, 90 min.

Oct 31

Seminar

Nov 6/7

Nov 6 First Review

Drawing Essay presentations — statistical-spatial diagrams (numbers, spaces, isometries, materials, ideograms, storylines) serving as a sketch for the final research; desk crits format (reading task on meat and pasta)

Nov 7

Seminar

Nov 13/14

Nov 13 Food and Curating (research — exhibit starts)

Museum für Brot und Kunst, Ulm and HFG Archive exhibition Pasta&Design

(meeting point 11:45 pm) 12 pm – 3 pm

Guided tour with museum director Dr Isabel Greschat 60 min., Q&A 30 min., free touring of the exhibition *Verrückt nach Fleisch / Crazy about Meat* 40 min., break 30 min., all together 2 hours 40 min.

Guidance for Task 2 Exhibit — materiality and installations as a representation of research

Nov 14

Seminar

Nov 20/21

Nov 20 Food and City

Desk crits together with Matthias Faul Urban Design TUM

Nov 21

Seminar

Nov 27/28

Nov 27 Food and Construction Industry

Online exchange format 2 hours, a guest TBC

Desk crits 4 hours

(Reading for Dec 4 "On Feeding Others as an Act of Resistance," an interview with Cheshire Li

Nourishing Resistance. Stories of Food, Protest, and Mutual Aid, ed. Wren Awry, PM Press, 2023)

Nov 28

Seminar

Dec 4/Dec 5

Dec 4 Food and Aid

Desk crits

Munich Community Kitchen visit

(Reading task for Dec 11 Carolyn Steel, *Hungry City*, Chapter 6 "Waste," Vintage Books, 2013)

Dec 5 no class Dies Academicus

Dec 11/12

Dec 11 Food and Waste

Dr. José Luis Vicente-Vicente

(40-minute lecture and 40-minute Q&A and walk-by case studies).

Break

Crits 4 hours, each group 20 min.

Dec 12

Seminar

Dec 18/19

Dec 18 Second Review

Mid-term critique together with the Chair of History of Architecture and Curatorial Practice

Food together

Dec 19

Seminar consultation hour

Jan 8/9

Jan 8 Research — Exhibit — Exhibition Space Starts

Desk crits

Jan 9

Seminar

Jan 15/16

Jan 15 Food and Architectural Practices

Online exchange format 2 hours with "Architecture Surrounding Food" *a+u Architecture and Urbanism Magazine* editors Ko Nakamura, Keigo Kobayashi, Mamiko Miyahara

Desk crits

Jan 16

Seminar

Jan 22/23

Jan 22

Desk crits

Jan 23 Seminar

Jan 29/30

Jan 29 Food and Tourism

Desk crits

Site visit Viktualienmarkt & food together

Jan 30

Seminar Evaluation Round

Submission Monday, Feb 3

Feb 5 Final Review

9:00-14:00 Final crits together with Prof. Dr. Georg Vrachliotis TU Delft