



## **MEDIA INFORMATION**

Munich, 08 April 2026

### **CONVIVIUM. FOOD SYSTEMS AT THE LIMIT**

**MEDIA CONFERENCE: 22 APRIL 2026, 11.00 A.M.**

**OPENING: 22 APRIL 2026, 7.00 P.M.**

**EXHIBITION DURATION: 23 APRIL 2026 UNTIL 18 OCTOBER 2026**

The safe and equitable supply of food to the world's population relies on a system of global networks: farmers, fishermen, breeders, traders, transport companies, markets and industrial processing plants. However, these networks not only produce and distribute what is necessary for human nutrition. They are driven by the capitalist imperative of growth to produce ever more products, which leads to poor eating habits and massive food waste due to overconsumption. Yet this system is increasingly reaching its limits on account of global warming and political and economic factors. Many seas are already overfished, fertile farmland is being developed or eroded, and entire regions are left devastated due to a lack of rainfall. At the same time, food production itself contributes significantly to climate change through rising CO<sub>2</sub> emissions – a vicious circle that is becoming increasingly apparent. Hardly any country on earth can feed its population entirely from its own resources anymore.

The exhibition uses twelve chapters to present vivid examples of how our food is produced and distributed today. While the focus is primarily on Europe, global contexts are also taken into account. The exhibition aims to show visitors the spatial and technical foundations of our food production, as well as the challenges and opportunities this poses for the future.

#### **1. CLIMATE AS A SERVICE**

The Netherlands is considered a pioneer in the development of high-tech greenhouses. In these greenhouses, vegetables, fruit and herbs can be cultivated all year round, regardless of the weather or season, thanks to precisely controlled environmental conditions. This sophisticated technology has itself become a successful export product, but it also competes with conventional, natural forms of cultivation.

#### **2. THE STRAWBERRY AND THE GREENHOUSE**

Like many other fruits, strawberries are now available in supermarkets almost all year round. A graphic essay shows the consequences of this constant availability for regional producers in Munich's geographical surrounding.

#### **3. THE SALMON AND THE TOMATO**

Salmon farming has grown into a global industry. However, this growth comes at a high price: wild-caught fish are processed into fishmeal to serve as feed for the farm-raised fish. Overfishing has led to the collapse of small-scale local fisheries in some coastal regions of West Africa. Consequently, many people have lost their livelihoods and have been forced to migrate to the Canary Islands. Of those who survive the dangerous crossing, some end up working illegally and in precarious conditions in the tomato greenhouses of Almería.

#### **4. TROPICALIA**

In Sicily, the consequences of climate change are already dramatically noticeable. Heat, drought and unpredictable extreme weather conditions are severely affecting agriculture. With new wheat varieties and the cultivation of tropical fruits, farmers are looking for ways to adapt to the changed conditions.

## 5. THE ANIMAL IS PRESENT

The modern cowshed is a prime example of the contradictions that are becoming increasingly prevalent in today's food production. Digital control systems, genetic breeding and reproduction technologies are driving the production of ever greater quantities of milk and meat. The animals are bred for maximum performance, while the farmer has effectively become a manager of predefined programmes and robotics.

## 6. TECHNOMINOTAUR

An installation by Hungarian artist and researcher Daniel Szálai addresses the mostly invisible role of breeding bulls as carriers of genetic information. The multimedia installation highlights the physicality and mythical dimension of male animals.

## 7. OCTOPUS CHOREOGRAPHIES

The labour and production chain of local fishermen is illustrated using the example of the small coastal community of Angeiras in northern Portugal. Besides cod, sea bass, prawns and lobsters, they predominantly catch large quantities of common octopus. However, the region can no longer meet the growing demand for fish caused by tourism – and octopus fishing has a significant impact on the built environment.

## 8. MONKS AND MACHINES

Carp farming has been part of the cultural landscape in Bavaria since the Middle Ages. Today, modern indoor aquaculture is giving rise to new forms of fish farming – even seafood such as prawns can now be farmed inland. New technologies promise greater efficiency and shorter transport routes for products that are being bought by more and more consumers.

## 9. LIVESTOCK HINTERGLOBES

In order for people around the world to consume more and more meat, huge areas of land must be set aside for growing animal feed – often far away from where the enormous numbers of cattle, pigs and other animals live or where the meat is consumed. The concept of 'Hinterglobes' highlights the territorial dependencies of food production.

## 10. SOYSCAPES

The growing global demand for soy – mainly used as animal feed – remains the main cause of the ongoing deforestation of the rainforest in Brazil. A graphic essay traces the often opaque production and supply chains to Europe.

## 11. THE UKRAINIAN GRAIN CHAIN

By 2014, Ukraine had developed into a superpower in global grain production. This chapter analyses how Russia's war of aggression is deliberately destroying silos, irrigation systems and fields, leaving behind mine-contaminated soil and thus also threatening UN aid programmes in crisis regions.

## 12. LIVING SOILS

Soils form the fundamental basis of almost all food systems, acting as a living network of microorganisms that recycle nutrients, filter water and store carbon. However, overbuilding, overfertilisation and erosion are causing this vitally important yet limited layer of the Earth's surface to disappear – along with the basis of our food supply.



Curators: Andjelka Badnjar and Andres Lepik

Co-curators for the exhibition segment "The Animal Is Present": Víctor Muñoz Sanz and Sofia Nannini

Expert Advice for the Exhibition Segment "Living Soils": Stiftung Kunst und Natur; Netzwerk der Boden-Initiative und des Forum Nantesbuch der Stiftung

Exhibition Design: Amelie Steffen, Maximilian Atta, and Jan Müller

Graphic Design: strobo B M design studio

The exhibition was generously supported by PIN. Freunde der Pinakothek der Moderne and their cooperation partner Allianz, as well as a range of partners such as JEF – Not a Foundation, Politecnico di Torino, TU Delft Department of Urbanism, istraw, BPR Dr Schäpertöns Consult, Spinder Dairy Housing Concepts, PRIVA Creating a Climate for Growth, Freundeskreis Architekturmuseum TUM, and Heinrich-Böll-Stiftung.

Partner institutions: TUM Venture Labs Food / Agro / Biotech, Professorship of Architecture and Design at TUM School of Engineering and Design, Haus der bayerischen Landwirtschaft Herrsching, Kunstareal Munich, University of Almería, University of Porto, trase.earth (Stockholm Environment Institute), TUM Design Factory, Munich Creative Business Week.

## **PUBLICATION**

CONVIVIUM. FOOD SYSTEMS AT THE LIMIT invites readers on a journey through the intricate networks that feed the world. Exploring how food production shapes landscapes, cities, and everyday life, the book uncovers the architecture of our global food systems. From greenhouses and fishing ports to farms and feed-crop fields, it shows how architecture and territory respond to the pressures of global food production and consumption.

Through a rich interplay of essays, photography, and research, CONVIVIUM highlights the environmental, political, and social challenges that define what and how we eat. It asks pressing questions that link ecology and culture, science and design: How do tomatoes connect to salmon? How do barns shape animal lives? And how does soy from Brazil end up feeding livestock in Europe?

Twelve thematic fields structure the book. Contributions on tomatoes, strawberries, salmon, tropical fruit, cows, bulls, octopuses, carp, shrimp, soy, grain, and worms reveal a complex web of trade routes, technologies, and labour relations. Different perspectives demonstrate how food production is linked to climate change, migration, and the transformation of rural and urban spaces. By following these stories, *Convivium* exposes the hidden infrastructures, economic systems, and spatial consequences of industrial agriculture and global supply chains.

This volume brings together architecture, science, politics, and economics to offer fresh perspectives on how we produce, move, and consume food. Richly illustrated, it combines analytical insight with visual storytelling. It invites readers to rethink the systems behind everyday meals – to see how food shapes the world we inhabit and to imagine more sustainable and equitable ways of living together.

Editors: Andjelka Badnjar and Andres Lepik

With contributions by Grace Abou Jaoude, Betina Albrecht, Maximilian Atta, Andjelka Badnjar, Sepp Braun, Giulia Bruno, Jean-Marc Caimi, Niklas Fanelisa, Neal Haddaway, Nikolai Huber, Nicole Humiński, Diego Inglez de Souza, Natalie Judkowsky, Nikos Katsikis, Keed de Klein, Andres Lepik, María D. López Rodríguez, Jan Müller, Víctor Muñoz Sanz, Sofia Nannini, Raj Patel, Valentina Piccinni, Stefan Pielmeier, Olga Pindyuk, Réka Rozsnyói, Tiago Saraiva, Katrin Schneider, Johannes Schwartz, Gent Shehu, Rafael Sousa Santos, Carolyn Steel, Amelie Steffen, Sinan von Stietenron, Dániel Szalai, André Tavares, Mark Titley, Öykü Tok, and José Luis Vicente Vicente.



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**FURTHER INFORMATION**

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