

CV margaretha jüngling

margarethajuengling.ch

margaretha (no pronouns, she/he) is an artist with a transdisciplinary practice. The focus lies on food and its consumption as a medium and material to explore current ecological and social crises, regarding food as a peotic tool with potential for transformations.

SOLO WORKS

- 2026 *heiress of scions*, in ‚Locus Solus‘ curated by Lorenzo Benedetti, Istituto Svizzero Rome IT
- 2026 *service / gestures between layers*, in ‚to be is to be in relation‘ curated by Adrienne Drake, Ilaria Ganni, Pier Paolo Pancotto, Rome IT
- 2026 *i dreamed of a story my tongue couldn’t speak*, in ‚Roman Rapsody‘, Gallery Lateral Rome IT
- 2026 *red curtain*, in ‚fasTnacht‘, Quartier Général Centre d’art contemporain La Chaux-de-Fonds CH
- 2025 *their remains remember*, in ‚chi esce entra‘ curated by Simon Würsten Marin, Biblioteca Hertziana – Max Planck Institut Via Gregoriana 9, Rome IT
- 2025 *archive cakes: Kunst Halle Sankt Gallen 1985–2025*, Kunst Halle Sankt Gallen CH
- 2025 *before now, while becoming after*, in ‚Mush Room‘ Festival Winter Edition curated by Sebastian Brunner & Wailea Zülch, Walchelturm Zurich CH
- 2024 *earth apples or gaia’s doubt*, in ‚if you follow the river long enough‘ curated by Angela Fusco, Mira Tyrina & Olga Popova, Gallery Regina House Dietikon CH
- 2024 *pause*, Klöntal Triennale Legler Areal Diesbach CH
- 2024 *fungi cosmology attempt*, finssage fungy cosmology research programm ZHdK CH
- 2024 *occasion*, curated by Bella Collective Gallery Enfant Terrible Zurich CH
- 2024 *grains to grow or inways of sharing* at ‚Les Inaccoutumés printemps‘ curated by Laurence Wagner La Ménagerie de Verre Paris FR
- 2024 *sel et pain - brot und salz*, curated by Janosch Perler & Laurine Landry Gallery Espace Libre Biel CH
- 2023 *Kochwerkstatt0.1 : almost ready*, ZHdK CH
- 2023 *tableau nr1–nr9*, in Bon Accueil, Friart Fribourg CH
- 2023 *inways of sharing, part II* PW-Magazine Gathering curated by Luca Bürchler & Paula Thomaka Cabaret Voltaire Zurich CH
- inways of sharing*, Foodculturedays Biennale curated by Margaux Schwab, Vevey CH
- 2022 *osmazomes*, in ‚reality is not‘ curated by Donia Jornod, Off-Space UNI, Zurich CH
- 2021 *allium cepa – the onion*, Zoom Performance

COLLABORATIONS (selection)

- 2026 *Agatha’s Breast* with Eva Zornio in ‚Locus Solus‘ curated by Lorenzo Benedetti Istituto Svizzero Rome IT
- 2024 *Jelly Dinner* with Samuel Mu Koch, Gallery les Complices* Zurich CH
- 2024 *Mayara Yamada&Alice Oechslin Ceremony n3: the wedding cake*, Belluard Bollwerk Fribourg CH.
Dramaturgy: Alice Oechslin, Mayara Yamada, margaretha jüngling; Text: Alice Oechslin, Mayara Yamada; Cakes: margaretha jüngling; Costumes and Styling: yumi ikeda ferretti; Drawings: Lea Katharina Meier
- 2024 *kompost*klang*küche*glitch*, Usine Sonore Neuveville CH Production: HannaH Walter, Robert Torche; composter: Anja Fonseca; sound assistant: Erwin Fonseca, drums: Julyen Mégroz
- 2024 *el caldo turbido - the murky broth, Gessnerallee Zurich CH* curated by Catalina Insignares with: Loucka Fiagan, Catalina Insignares, Naghmeh Manavi, Camilo Mejía, Carolina Mendonça, Panamby,Nina Santes Leticia Skrycky, Simone Truong
- 2023 *Handlauf Pick Nick* with Christoph Rütimann, curated by Bündner Kunstverein, Kunstmuseum Chur CH
- 2022 *de/compose* with Luc Häfliger, in ‚how should our space taste like?‘ curated by Louisa Gränicher Chorgasse Theater Neumarkt Zurich CH

PUBLICATIONS

- 2025 *Acorn Brioche Swirls and Knots*. Recipe for Robin Hood by Moved by the Motions Regie: Wu Tsang, Booklet Schauspielhaus Zürich
- 2024 *Kulturtechnik Kochen*, Schwabe Verlag Berlin/Basel 2024, text: Markus Krajewski, recipes: margaretha jüngling, photos: Christian Werner
- 2024 *Von Glutensträngen und anderen Brüchen*, Master Thesis; ZHdK
- 2022 *let the (dis)gust eat you*, Essay (self-published)
- 2022 *osmazomes*, Master of the Artis in Transdisciplinarity Publication

PRESS & BIBLIOGRAPHY

- 2026 food as practice, pleasure as practice. Text by Marta Federici Flash Art Italia & Intituto Svizzero
- 2026 margaretha jüngling: Essen als Erlebnis, das Räume öffnet. Text by Meret Arnold. Kunstbulltin 3/26
- 2025 chi esce entra. A tribute exhibition to a disappearing building. Catalogue curated by Simon Würsten Marin, Dario Cimorelli Editore

RESIDENCIES / GRANT

- 25/26 **Garp Sessions**, curated by Ayşe Idil Idili & Deniz Kirkali, Babakale TR
from Ani Ekin Ozdemir, Dimitris Chimonas, with Belinda Papavasiliou, Demetris Shammass, Zeynep Yilmaz
- 25/26 **Roma Calling**, Fellow, Istituto Svizzero Rome IT
- 2025 **Summer Solstice Haus Gawaling**, Retreat Residency Mathon CH
curated by Lhaga Kondor, Chanel Kah Yin Liang, Tsewang Khondor with Yumna Al-Arashi, Elia Brühlhart, Sorour Darabi, Diambe, Kelsey Lu, Naomi Shimada, Tiran Willemse
- 2024 **What’s Next Grant**, ZHdK CH
- 2023 **Dossier Sustainability Grant**, ZHdK CH
- 2022 **FCBB Residency** curated by Daniel Fontana & Laurence Wagner, Dudingén CH
with Ced Blaser, Ivanna Cremaric, Margaux Huber, Vero Mercado, Alice Oechslin, Janosch Perler, Emanuel Signer, Rebecca Solari, Thibault Villard, Laurence Wagner
- 2021 **link to future Grant** with Luc Häfliger, Psychoanalytical Seminar Zurich CH

community WORK

- 2020–2025 Atelier Bella Independent artist run project space Zurich CH
- 2020–2023 Collective UNI, Off-Space UNI Zurich CH
- 2017–2020 Collective Vazem, Festival Rhizom Zurich CH

educational WORK / WORKSHOPS / LECTURES (selection)

- 2017–now various **Bread and Baking** Workshops, Museum Mühlerama Zurich CH
- 2025 **Farbe & Flavour. Colour in culinary Practice**, Collegium Helveticum Zurich CH
- 2025 **Food Manifestos. Learning and Designing with the Senses**, Interdisciplinary Modul with Maike Thies, BA Design Department ZHdK CH
- 2024 Workshop **‚which stories to tell?’**, BA Graphic Design Modul by Sereina Rothenberger and Julia Born ZHdK Zurich CH
- 2024/2025 Workshop **‚what for whom? solidarity-based farming and experimental cooking’**, BA Art Education ZHdK Zurich CH
- 2024 Workshop **‚Körper Bauen’**, with Flora Bühlmann, Finta Bauen Theater Spektakel Zurich CH
- 2023 Workshop **‚Belegen und Schichten’**, BA Textile- and Objectdesign HSLU Lucerne CH
- 2022/2023 Semester Seminar **‚cooking, reading, eating’** with Irene Vögeli, ZHdK Zurich CH
- 2022 Workshop **‚how should our rooms taste like?’**, BA Process Design FHNW Basel CH
- 2019 Workshop **‚to cook forty humans’** with Hammer Studio, Graphic Design Rietveld Academy Studio Visits Zurich CH

gastronomical WORK / PROJECTS (selection)

- 2024 Wedding3000, concept and menu, Dreiländereck Basel CH
- 2020–now Group Chef Summer Schools at ALP FOR (alpine reserach Station), Furka Pass CH
- 2020–2023 Dinner Series at Off-Space UNI, hidden restaurant Zurich CH
- 2017–2020 temporary Garstronomy a.o. Eden, MerWut, RâR, goldenes Krass, Aphos; Zurich CH
- 2018–2019 Bistro Muzeum Susch, Concept and Headchef, Susch CH
- 2018 Expert Chef Swiss Embassy Art Fair Exchange Tour, Dehli, Mumbai, Chennai IN
- 2015–2017 Stazione Paradiso, Headchef, Seasonal Restaurant, Zurich CH
- 2017 Personal Chef Neil Young, USA / Europa
- 2015–2016 Stages a.o.: Pujol MX; Bo Lan & Aksorn TH; Mission Chinese NY, Ippuku, Coi, State Bird Provision, Tartine Bar, Gramercy Tavern, Cosme US, Chateaubriand FR; Noma DK; Shinori JP
- 2011–2014 Relæ, Copenhagen DEN

EDUCATION

- 2024–2025 Master of Food and Art Alternative, The Gramounce, online
- 2020–2023 Master Transdisciplinarity of the Arts, Zurich School of the Arts (ZHdK) CH
- 2014 Swiss Federation Apprenticeship Diploma ‘Chef de Cuisine’, Basel CH
- 2010–2011 Scenographical Design, 2 Semesters, Zurich School of the Arts (ZHdK) CH