

PORTFOLIO

Marianna Mondelos

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INTERMINGLING.LAB



Structures melting and overlapping,
boundaries dissolving. How do we connect
with others, what tastes are emerging?

Another invitation to research different qualities of encounters while eating; on both the social scale and the culinary one.

The eating experience was created in resonance to the Co-Corporeality exhibition „Degrees of Life“. Earlier this year the exhibition of the FWF funded artistic research project was shown at the Zentrum Fokus Forschung Prater Atelier. On October 18, 2022 also the book presentation of „Co-Coporeality – Of Humans, Machines & Microbes“ took place at the same venue.

A black table, glass zylinder and underlight was used to create a similar atmosphere for the food. For the overall room setting indirect dimmed light sources were set. The plates have been continuously refilled during the evening.



Shown after the Co-Corporeality Bookpresentation
„Co-Coporeality – Of Humans, Machines & Microbes“

October 18, 2022
University of Applied Arts Vienna
Zentrum Fokus Forschung
Rustenschacherallee 2-4
1020 Vienna



ORANGE PLATE

Pumpkin puree
Hummus
Dried tomatoes
Semi-dried tomatoes
Dried tomato paste
Bergamotte Olive Oil
Burrata al Tartufo
Burrata
Artichoke
Physalis
Chili Flakes
Pepper

GREEN PLATE

Parsley-Coriander-Mint Dip
Dill Soy-Yoghurt Dip
Green Pea guacamole
Vegan goat-cheese cream
Carpers
Olives
Grapes
Lemon
Dill
+ A bottle of gifted hemp
vodka.

On acrylic glass
50 × 100 cm + 68 × 68 cm
10/2022

'Auditorium



Radical University Symposium. University of
Applied Arts Vienna
07.06.2023



Fotos: Joanna Pianka, eSelat





What would an algorithm serve at an opening and how could one feed the algorithm to break existing recognition patterns? Taste samples between artificial and natural food stand side by side, peas meet shape-related but different tasting capers and sugar pearls, gummy cherries line up next to olives.

The sentences of the installation are excerpts from the accompanying object texts for the exhibition, chosen by curator Elisabeth Falkensteiner.

Installation for the exhibition „Fabric of Dreams. Towards a Technodiversity“ at Angewandte Interdisciplinary Lab.

March 2023

7/28

Fotos: Lea Fabienne



SENSORY FOCUS



sharpen your senses

**Shown at the Contingent Agencies
Cross-Disciplinary Symposium**

September 20, 2022

University of Applied Arts Vienna
Zentrum Fokus Forschung
Rustenschacherallee 2-4
1020 Vienna

For this installation, individual spices, (dried) fruits and crackers were presented. A wooden frame was built around the table, which was covered by a white linen fabric – this was a quote on the canvas of painting. In this case the ingredients became the material.

Invitations to get more involved with the respective components were written on small texts around the table. What is the texture like? The smell, the taste? What memories are awakened? What is the sweetest memory you have? Get involved and take your time to experience the narrative of taste.

Violet Grapes

Raisins

Popcorn with Amchura

King Cardamon

Pipilli Pepper

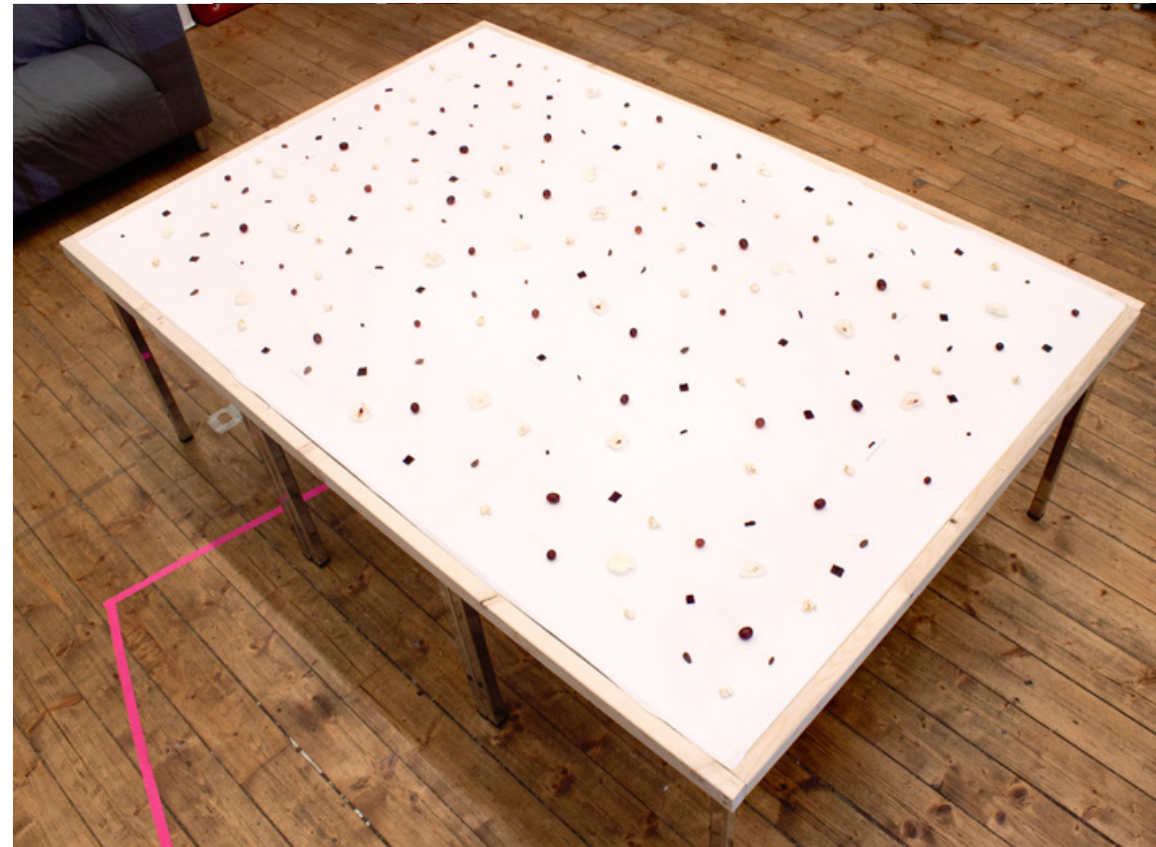
Dried Dragonfruit

Dried Arionaberries

Potatocrisps with Rose Harissa

On white linen, framed

140 × 210 cm



PICK TO PICK

Intervention for the Peer's Visit; evaluation of the artistic research PhD Programme

May 30, 2022

University of Applied Arts Vienna
Zentrum Fokus Forschung
Rustenschacherallee 2-4
1020 Vienna

An interactive encounter to conclude the first day of the peer evaluation programme of the Artistic Research PhD Programme. Hierarchies were made flat; the ingredients were shared individually directly on baking paper at the table. The task of the guests was to choose a toothpick or directly their fingers to create their own composition of flavours. And negotiate if someone wanted the same tomato.

After an intense day of content, this playful approach brought lightness and enabled a more informal exchange.



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the beauty of interaction, destruction, synergies, unexpected encounters.
a beautiful mess of sensual pleasures; smells/tastes/textures.

The stage for exchange after Karen Barad's lecture at the Contingent Agencies Cross-Disciplinary Symposium initiated by Nikolaus Gansterer and Alex Arteaga at Zentrum Fokus Forschung, University of Applied Arts Vienna.

September 23, 2022

University of Applied Arts Vienna
Zentrum Fokus Forschung
Rustenschacherallee 2-4
1020 Vienna

Red beet hummus
Classic hummus
Fried eggplants
Parsley-Coriander-Mint
Dip
Pistachio Dill Dip
Dried tomato paste
Mozarella balls
Black olives
Green olives
Tomatoes
Ginger olive oil
Bergamotte olive oil
Balsamico
Grapes
Plums
Basil

On acrylic glass
50×100cm + 68×68cm
09/2022



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LOB DES
UNBEKANNTEN
/ PRAISE
OF THE
UNKOWN



© Paula Bosbach

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**Shown at the Contingent Agencies
Cross-Disciplinary Symposium**

September 24, 2022

University of Applied Arts Vienna
Zentrum Fokus Forschung
Rustenschacherallee 2-4
1020 Vienna



After three nights of eating experiences with food in the centre of attention, there was a break in the narrative as a final intervention. Instead of the set plates, only a large black cooking pot on a pedestal awaited the visitors. The miso soup it contained was thus objectified and placed in the exhibition context; can food be art? The soup was handed out personally, the white overall is an allusion to blue coats from the craft context and the white from the kitchen context/cooks. Visitors could find more while moving through space. Such as bowls for the soup and then queue up to get a cup. There were also plates with ingredients for temaki (hand-rolled maki). Uncertainty spread: the concern was to preserve cultural codes. What is the „right“ way to eat Asian food in this context?

RESEARCH DINNER

A culinary landscape to initiate exchange:
Try three tastes and two questions to start a conversation!

October 29, 2022

Künstlerhaus Factory
Bösendorferstraße 10
1010 Wien

Angewandte Performance Lab Practice(!)Symposium

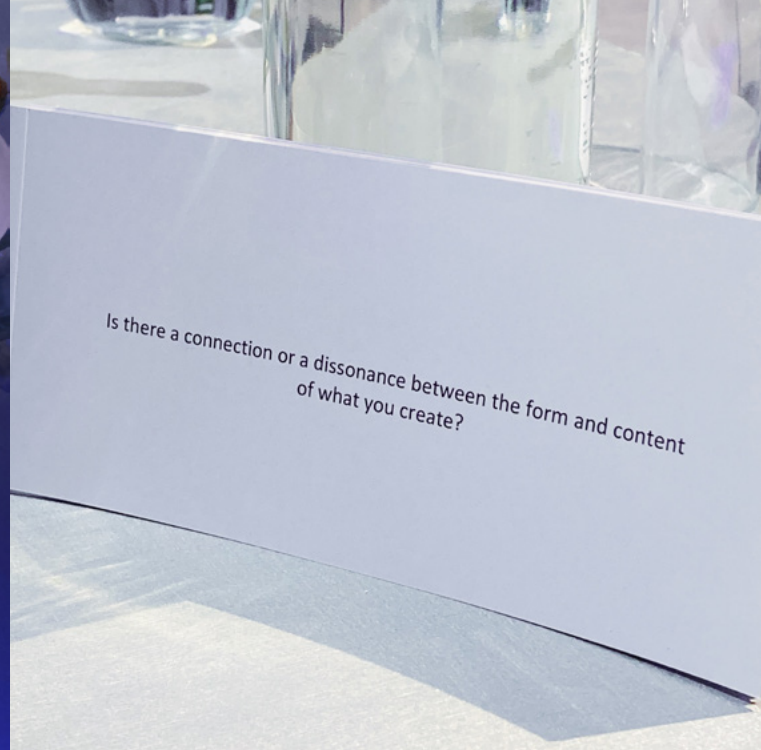
Research Dinner curated by Mariella Greil
Eating Experience by Marianna Mondelos

Fresh herb dips, cauliflower, dried plums/apricots/figs,
grapes, garam masala, olive oil, pita bread, physalis, mochis,
walnuts, grissini.

At a later point cardamom cauliflower soup with roasted
hazelnuts was served.

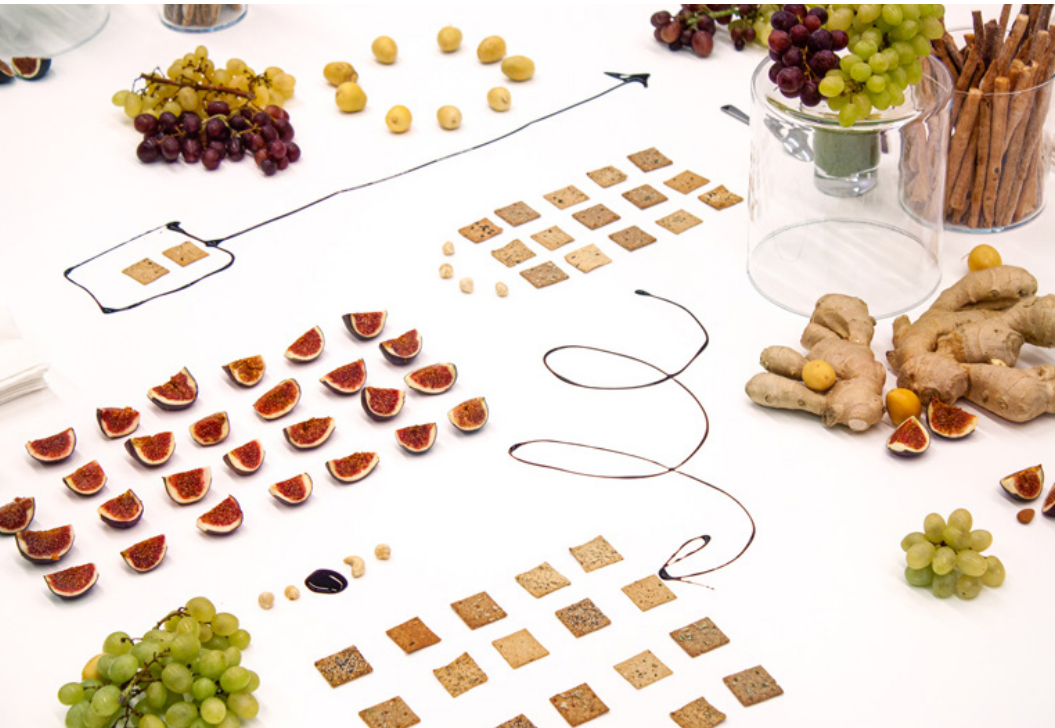


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DRAWING RELATIONS

Shown at the Contingent Agencies
Cross-Disciplinary Symposium



September 19, 2022

University of Applied Arts Vienna
Zentrum Fokus Forschung
Rustenschacherallee 2-4
1020 Vienna

Figs
Fresh Dates
Violet Grapes
Green Grapes
Various Crackers
(wholewheat, poppy seed,
sesame, sunflowerseed)
Ginger
Grissini

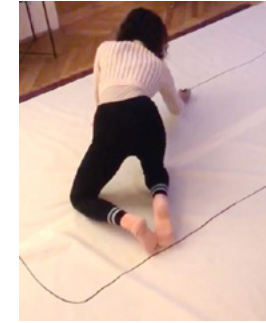
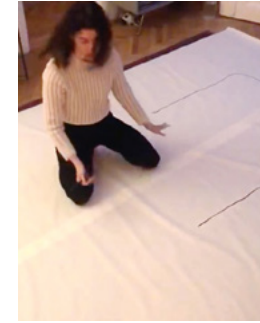
Dark Chocolate
Balsamico Crema
Fresh Herb Dip
Nori
Napkins

On paper
140 x 210cm

LIVING ROOM INTERVENTION

December 2021
Kaiserstraße 5
1070 Vienna

How to create a more social eating situation if no table is available?
If guests would spread on distant sitting options around the room, the eating experience would be less interactive. Furthermore, not having a table to place the plates on would be uncomfortable. Therefore, paper was used to cover the floor and to define a clear eating area. A thick black line formed a rectangular shape with round edges. Candles and everyone's prepared meals have been placed on this marked table. After the shared meal the intervention has been removed from the floor.



Videostills © Sandra Rak



VARIOUS PERFORMANCES

1

Dance Performance “Instinkt”

June 2017

Choreography by Christina Böhm.

2

iChoreography – Conversations. A somatic demonstration

July 20 + 22, 2018 at Heldenplatz, 1010 Vienna

A cooperation of ImPulsTanz and the House of Austrian History

Research, concept & choreography

Magdalena Chowanec & Valerie Oberleithner

Photo © Emilia Milewska

3

Frequently Asked Questions. WUK Performing Arts Club.

June 6 - 8, 2019 at WUK, 1090 Vienna

Photo © Ulli Koch



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TO BE ANNOUNCED



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Site-Specific Performance

Part of the exhibition “als künstlerische Praxis”

Opening April 10, 2019 at Fluc, 1020 Vienna

The exhibition “as artistic practice” takes place within the framework of the courses “Publishing as artistic practice” and “Exhibiting as artistic practice” under the direction of Franz Thalmair in the department TransArts - Transdisciplinary Art at the University of Applied Arts Vienna. The participating artists are students and graduates of the University of Applied Arts Vienna, the Academy of Fine Arts Vienna and the Art University Linz.

The artists involved in the exhibition “as artistic practice” negotiate the Fluc as an ambiguous place: as an architectural intervention in the public space of the Praterstern, as a fluctuated room, as a club and party location, as a social spatial structure, and not least as a venue for art in a contemporary context.



© Huda Takriti

Performance “to be announced”

Concept & choreography: Frederik Marroquin, Marianna Mondelos

Duration: 10 min

We ask to what extent clothing shapes, empowers or constrains our movement. We see clothing and the act of choosing, dressing and changing as the most literally extensible body space. A space that simultaneously creates intimacy and confrontation with the environment.

GIN GIN



Performance, 12 minutes.

In lab preparation of a drink with a twist. The focus was on the conscious preparation and its effect on one's own body. How do our actions and the kind of nutrition we take in influence us? After the performance the drink was served to the audience at the bar. Ingredients: Gin, Ginger Beer, Lime Juice, Lemon, Mint Leaves, Ice Cubes, Edible Colour.

December 9, 2022

at Zentrum Fokus Forschung, Vienna

LENTILS, NOT ON CANVAS.

Performance, 25 minutes.

May 11, 2023

IMZENTRUM

at Zentrum Fokus Forschung, Vienna

Outside Eye: Laura Unger

Prep Assistant: Alina Hagenschulte

Tech Support: Felipe Duque

Photos: Suchart Wannaset





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CV

Marianna
Mondelos

CURRICULUM VITAE

27/28

Marianna Areti Mondelos, BA MA

eating designer
& artist

creating
culinary
landscapes
and beyond



Born in Gmunden
living in Vienna
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Education

- Diploma: Nutrition Pedagogy, Vitalakademie, Vienna
- MA: /ecm - educating/curating/managing, University of Applied Arts Vienna
- BA: Korean Studies, University of Vienna and a five month stay in Seoul
- Extension curricula: Media aesthetics and Entrepreneurship
- A-levels + masterclass: Graphic- and communication design (Focus digital media), HTL1 Linz

Further Training

- Axis Syllabus, Lisbeth Bitto
- Dance and Movement training, Doris Uhlich
- Formless Arts, Play-Fight Practice Intensives, Bruno Caverna
- Various classes with Kira Kirsch, Frey Faust, Alleyne Dance, Katharina Senk, Akemi Takeya, etc.
- Ceramics: Hannah Seifert, Amelie Bosse, Anja Slapničar

Work experience

- Transfer (focus on event format development), exhibition coordination and curation at Support Art and Research, Zentrum Fokus Forschung, University of Applied Arts Vienna
- Study assistance & curatorial assistance at /ecm, educating/curating/managing (MA programme, University of Applied Arts Vienna)
- Digital art archivist, freelance graphic designer, small business owner, digital content producer for international food and beverage companies

Marianna Areti Mondelos, BA MA

Exhibitions

- 2021-23 · Co-Curator: Wanderlust. Sharing of things resonante, University of Applied Arts Vienna, Zentrum Fokus Forschung
- 2019-2022 · Exhibition Coordinator: UNDERSTANDING – ART & RESEARCH, Travelling Exhibition (Vienna/MAK, Tokyo, Shanghai, Prague, Novi Sad), University of Applied Arts Vienna, Zentrum Fokus Forschung
- 2019 · Curatorial Assistance: /ecm Exhibition “opening up”, Die Angewandte
- Public Programming/Vienna Biennale, Kunsthalle Wien Community College
- 2017 · Co-Curator: Exhibition “FUTURE undone. Die Zukunft des Museums und das Museum der Zukunft” at AIL – Angewandte Innovation Lab, Vienna
- 2015 · Artistic Contribution: INFLUX Korea, Korea Kulturhaus, Vienna

Installations & Performances

- 2023 · art&design festival Opening Performance. Stilwerk, KantGaragen, Berlin
- Radical University Symposium, Lunch Intervention, University of Applied Arts Vienna
- lentils, not an canvas. IMZENTRUM, Zentrum Fokus Forschung
- Fabric of Dreams. Towards a Technodiversity, Exhibition Opening Installation, Angewandte Interdisciplinary Lab, Postsparkasse
- Sparking Popcorn Sculpture for Barbis Ruder Book Launch
- Edible City for morphoPoly
- 2022 · GIN GIN Performance at Zentrum Fokus Forschung
- Co-Coporeality – Of Humans, Machines & Microbes Book Presentation
- Research Dinner, Angwandte Performance Lab at Künstlerhaus Wien
- Four Evenings for the Contingent Agencies (PEEK Project) Symposium, Zentrum Fokus Forschung, University of Applied Arts Vienna
- 2019 · to be announced with Frederik Marroquin for the exhibition “as artistic practice” at Fluc: In der Kubatur des Kabinetts
- frequently asked questions with Inside Out, Performing Arts Club WUK
- 2018 · iChoreography – Conversations. A Somatic Demonstration, ImPulsTanz Festival



Awards

2014 Youngsam Scholarship / 2011 LifeRadio: Entrepreneur of the Week (April) / 2010 Nominee Caesarino (Upper Austrian Advertisement- Young Talent Award); Category: Video / Recognition Award at “Young at art” Contest / Landesgalerie Linz / Winner at EU-funded-project “READY - to start” (Businessplan)