Experience the intersection of food, nature, culture, health, and history.

Food is fuel—and so much more. Taking visitors on a journey around the world and through time, this exhibition explores the complex relationship we have with food, and considers some of the most compelling issues of our time. With opportunities to visit an Aztec marketplace, cook a virtual meal, and peek into the dining rooms of famous figures, visitors will experience stories of how humans have shaped the foods we know, and how food has shaped us.

“An ambitious feast of a show, with offerings for every taste, even the most exotic.”

— New York Times

CURATED BY: Eleanor Sterling, Chief Conservation Scientist, Center for Biodiversity & Conservation
Mark Norell, Division Chair and Curator-in-Charge, Division of Paleontology
Grow
How have humans shaped the crops we grow and animals we raise? How will we feed growing populations in the future?

Trade & Transportation
Explore a 17th century Aztec marketplace, and discover how familiar foods have made their way around the globe.

Cook & Taste
Prepare a virtual meal and discover cooking methods and cuisines. Taste seasonal treats in the live demonstration kitchen.

Eat
Sit down at the table with illustrious figures, and explore the contrasts in food availability worldwide.

Celebrate
How does food reflect culture and identity? Experience the role of food in traditions, heritage, and rituals.

Exhibition Themes:

“Really shines... in its exploration of the future of food through the lens of its past.”
— HuffingtonPost.com

SPECIFICATIONS:

VENUE GALLERY SIZE: 7,000 – 8,000 ft²
VENUE CEILING HEIGHT: 12 ft recommended
CONSERVATION + SECURITY: Moderate
STANDARD RENTAL LENGTH: 16 weeks