

MATTSON

Foster City, CA
Headquarters

Size

31,000 square feet

Project Highlights

Large, open food lab with viewing windows for visitor observation

Food studio and community kitchens for cooking demonstrations, taste testings, and focus groups

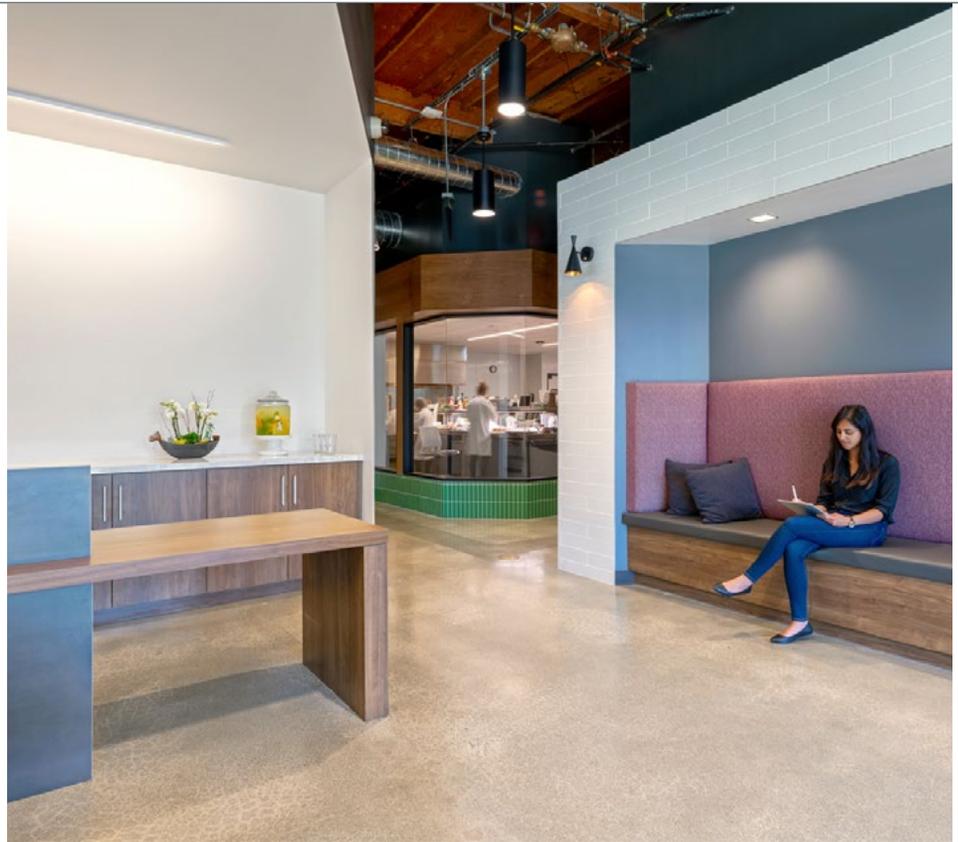
Museum-quality tour path with built-in trophy displays

Dual workspace areas: employees have seats in both lab and office areas

Conference/all hands room

Services Provided

Full service interior architecture and design; Lighting design





Established in 1977, and working with companies like Pepsico, General Mills, and McDonald's, as well as specialized brands including Blue Bottle Coffee and Annie's, employee-owned Mattson is North America's most successful independent developer of new foods and beverages for the retail food and chain restaurant industries. IA's design for Mattson's new facility, in Foster City, features a large high-efficiency food laboratory and multiple food studios for cooking demonstrations and taste tests, as well as office space. Dual work areas designed to individual work style are provided for each staff: one in the lab and one in the office area.

With frequent visitors to the lab, thoughtful space planning ensures a museum-quality flow of movement for guest tours and prompts appropriate talking points at tour stops. Trophy displays along the path showcase Mattson's unique work as an innovator in food development. A major design feature, full-height windows seen from reception, give guests a clear view into the lab for a greater understanding of the Mattson development process.

The concept of a refined bodega was the overall design inspiration. In the consumer-facing reception a display of developed products is reminiscent of a convenience store. The large food studio adjacent to reception hosts product

demonstrations, presentations, and displays for customers and has direct access to the food testing lab. The food studio also accommodates all-hands meetings.

Staff joins together for lunch or coffee in the community kitchen, adjacent to booths, and reserved for internal use. The new facility also includes multiple lounges and phone rooms, five conference rooms and, of course, a pantry and storage.

