

McCORMICK & COMPANY

Hunt Valley, MD
New Global
Headquarters

Size

350,000 square feet

Project Highlights

Building designed from the inside out with a core-and-shell architect

Seven-story atrium with a 60' x 20' video display screen

Test, demonstration, and culinary kitchens for product development, testing, presentations, and filming

Amenities include a 100-seat Learning & Development Center, executive suite, tech bar, company store, health and wellness center, fitness room, and state-of-the-art cafeteria and grilling areas with indoor and outdoor seating

Work stations, offices, think tanks, and huddle rooms create neighborhoods

Slated for LEED Gold certification

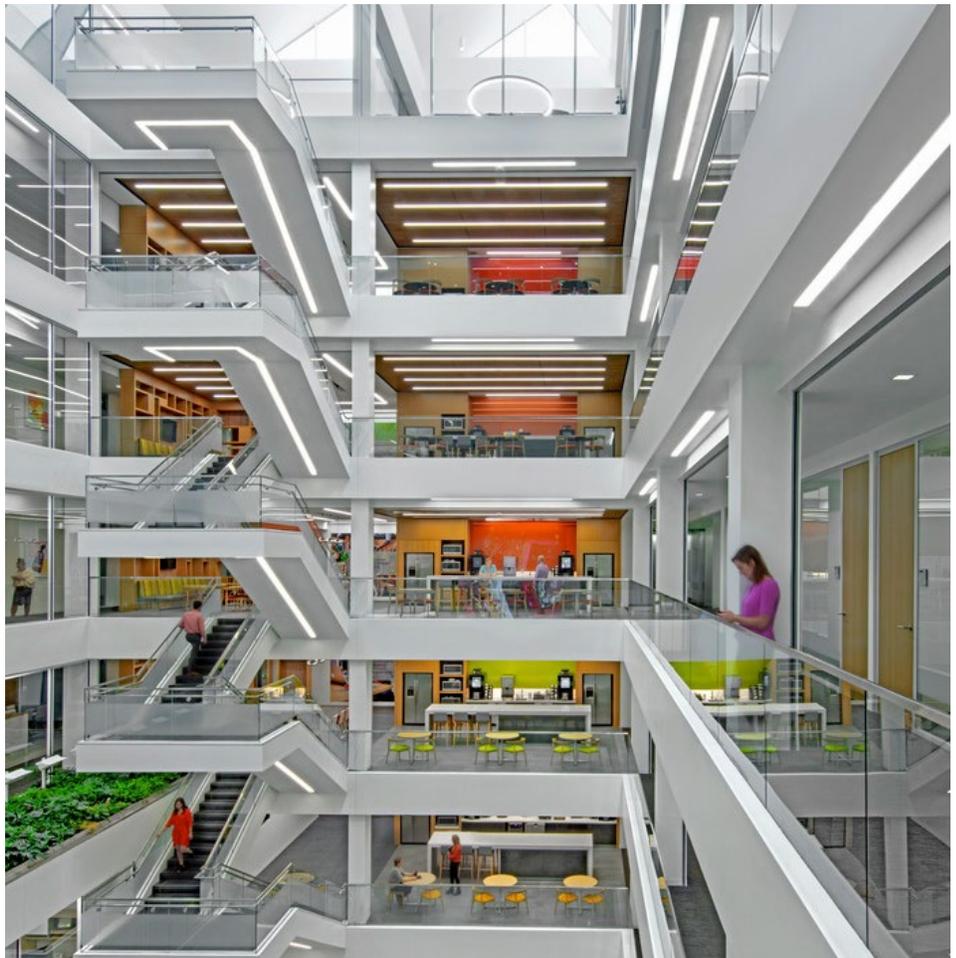
Custom carpets inspired by spices

Services Provided

Workplace Strategy; Site Selection

Advisory Services; Full Interior

Architectural Design Services; LEED/ Sustainable Design Services; Furniture Specification





McCormick's new global headquarters marks a milestone in its flavor leadership, representing its continued commitment to the Baltimore region as well as the future of this truly international company. The facility brings together nearly 1,000 employees from 4 separate locations at a 7-story campus that represents over four years of planning from initial concept to completion. Designed from the inside out, the 350,000-square-foot site was repurposed and reimaged by IA, following extensive visioning, planning, and strategy sessions with McCormick.

The seven-story atrium and skylight brings natural light into the facility. On one side of the atrium, a pantry is positioned at the same location on each floor visibly overlooking the lobby, heightening the sense of community. Opposite, a 60-foot-tall, 20-foot-wide display screen projects videos and images celebrating McCormick's innovation.

On the first floor, test kitchens include both residential cooking equipment and commercial foodservice equipment, catering to both the consumer market and customers. A commercial demonstration kitchen includes a 50-person auditorium that can be televised into the lobby and smaller islands where course attendees can participate, engage, and taste. The Culinary Kitchen, focused on products for use in residential settings, includes a dining room and facilities for filming and photography, as well as an editing studio for post-production. In addition, an

isolated black box testing room with color changing light fixtures aids McCormick's flavor forecasting and research. A 100-seat Learning & Development Center also hosts employees from around the world for professional development presentations.

On floors two through six, light-filled work environments feature sit-stand workstations and interior offices with integrated plug-and-play technology allowing employees to easily adapt their space according to their individual preferences. A variety of think tanks, huddle rooms, and collaboration areas complement the workstations in modular groupings to create neighborhoods. The seventh floor executive suite features private offices, conference rooms, and a rooftop terrace.

The new headquarters provides employees with a plethora of state-of-the-art amenities, including a full service cafeteria, company store, technology bar, coffee bar, and a lounge with portions of the original 1930s McCormick Tea Room. An onsite health and wellness center, with doctors' offices and exam rooms, offers medical care. Exercise classes are also available in the fitness center. The headquarters is slated for LEED Gold certification with reclaimed and locally-sourced wood, recycled and low VOC materials, non-toxic and chemical-free furniture, an energy efficient waste management system, and lighting and design configurations that maximize daylight, thereby reducing energy use.