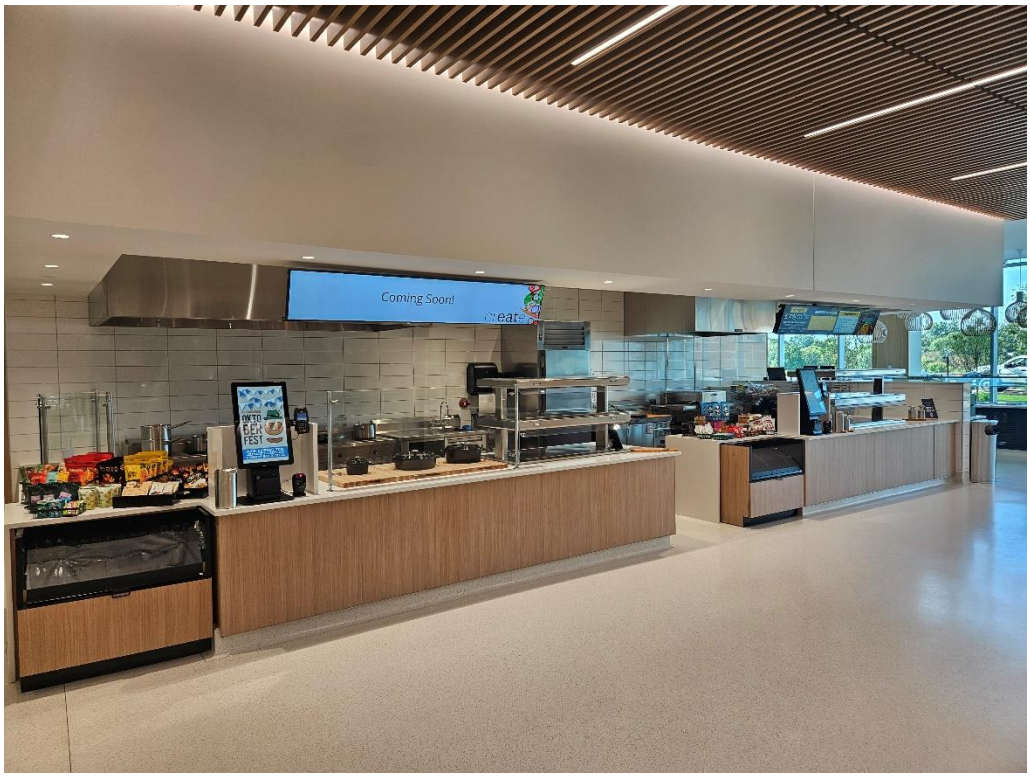
BOSTON SCIENTIFIC – MAPLE GROVE CAMPUS

Maple Grove, Minnesota



Boston Scientific's new 400,000-square-foot campus in Maple Grove represents a significant investment in the company's continued growth and innovation within the medical technology industry. As the divisional headquarters expands its research, development, and training capabilities, the company envisioned a dining program that would match the quality and ambition of the broader campus. Rippe Associates partnered with Boston Scientific, Perkins & Will, and Ryan Companies to design a foodservice environment that enhances the daily experience for more than 2,000 employees while supporting the company's goals for sustainability, wellness, and collaboration.

The new 5,500-square-foot foodservice operation features a main kitchen, retail servery, coffee shop, and catering support spaces designed to accommodate 600–800 peak transactions per meal period. The main servery, located adjacent to the kitchen, offers multiple made-to-order action stations that emphasize freshness, variety, and speed of service.

Details

Opening Date: September 2025
Equipment Cost: $1,895,000

Total Project Size: 5,500 SF

Scope

Design of a full-service kitchen, servery, coffee kiosk, and catering support space for Boston Scientific's Maple Grove campus, emphasizing all-electric, sustainable, and labor-efficient operations integrated with a modern corporate dining experience.

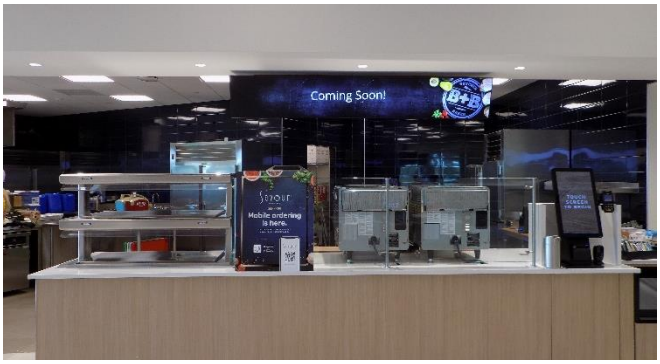
A standalone coffee shop located near the main lobby provides convenient access for employees and visitors, serving bakery items, grab-and-go selections, and a full espresso and specialty beverage menu. Both areas were strategically planned around a cashless, pre-order flow that prioritizes guest experience and operational efficiency.

Sustainability was central to the project's design philosophy. The all-electric kitchen integrates Energy Star–rated equipment, including combi ovens, fryers, dishmachines, and refrigeration systems. Plumbing fixtures and exhaust systems were selected to align with LEED certification goals, and permanent plateware replaced disposable service ware to reduce waste. Thoughtful design features, such as strategically placed bussing stations and ware collection points throughout the campus, enable employees to participate in Boston Scientific's sustainability mission. The campus itself also incorporates geothermal energy, photovoltaic arrays, and a stormwater filtration system, demonstrating a holistic commitment to environmental stewardship.

Operational efficiency guided every design decision. Each action station was organized for "mise en place" cooking—allowing culinary staff to remain at their stations throughout service—and equipped with flexible, high-performance tools like clamshell grills, induction sauté stations, and double impinger ovens to ensure consistent quality and speed. Back-of-house areas were optimized for prep and catering, supporting both on-site dining and building-wide events. Smart programmable equipment and multifunctional appliances, such as the Irox blast chiller, further support labor efficiency, menu consistency, and adaptability across Boston Scientific's multiple campuses.

The resulting foodservice program delivers an elevated, customer-focused dining experience that aligns with Boston Scientific's values of innovation, collaboration, and excellence. By combining modern aesthetics, advanced technology, and sustainable design practices, Rippe Associates helped create a flexible and efficient operation poised to grow with the company's evolving needs. The project's success has set the stage for the next phase of development at the Maple Grove campus, reinforcing Boston Scientific's reputation as an employer of choice and a leader in workplace innovation.


Coming Soon!
URBAN KITCHEN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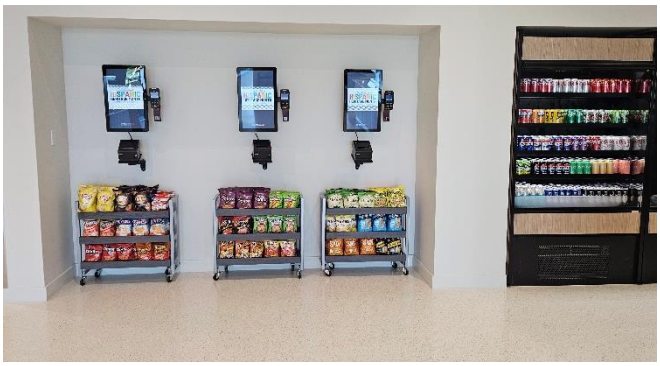


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