

THOMAS FRANKS

CATERING PARTNERSHIP AT





Frank Bothwell
FOUNDER

“Founded on the principles of honesty, trust and loyalty”



WHO WE ARE

Our genuine passion for great food, locally sourced ingredients and exceptional service is at the core of everything we do. The kitchen will be a hive of activity where all the dishes are prepared using our network of family run suppliers, local to the school.

Part of the way we encourage healthy eating, is by ensuring that 98% of every menu is prepared from scratch. The pupils love exploring flavourful and exciting dishes, combining a mixture of authentic flavours and classic home comforts. We recognise the value and importance of food throughout the school day, therefore we ensure every meal is a dining experience to remember.

Thomas Franks was founded on the principles of honesty, trust and loyalty and we are proud to say that these values are still present in the business today.

THOMAS FRANKS

FRANK BOTHWELL, FOUNDER

OUR GAYHURST PARTNERSHIP

Thomas Franks are proud to be the catering partner at Gayhurst school, and the team won the School Service of the Year award 2022.

We are full of excitement to be working with Gayhurst School to create a dining experience that truly reflects the values of the school. Our chef teams are trained to work to a set of standards, ensuring that every meal is exceptional and extra care is taken to manage the dietary needs of each pupil.

The whole school community will continue to see variety, quality, freshness and seasonality in their meals, making meal times a memorable part of the school day. Our services go beyond the food offer. We want to educate pupils about the importance of food, where it comes from and food from various cultures. The likes of our company ambassadors and Nutritionist are on hand to offer exciting talks and events linking back to food.



OUR STORY

2004
IT BEGINS

Thomas Franks was founded in 2004.



FRANK BOTHWELL
FOUNDER

2007
LOCALLY SOURCED

We use over 300 local suppliers to supply 140+ locations across the UK and joined with family owned Savona in 2007 to provide our locations with quality produce.



2008
FROM THE BEGINNING

In 2008, we appointed a talented Catering Assistant who became our very first home grown Operations Manager in 2016.



2011
FASTRACK 100

We were recognised as a 'Fast Track 100' company in 2011 for being one of the fastest growing private companies for sales in the UK.

HOME SWEET HOME

In 2011 we moved into our offices in Hook Norton Brewery.



2013
COMPANY VALUES

In 2013 we held our first Company Conference.

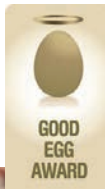
2014
COELIAC ACCREDITED

We became the first contract caterer to be awarded Coeliac UK GF.



2012
GOOD EGGS

In 2012 we received the Good Egg Award for our commitment to local suppliers.



2016
LOVE OUR PEOPLE

We achieved 'Investors in People' accreditation in 2016.

2018
LONG SERVICE

1 in 6 of our employees has worked for Thomas Franks for ten years or more.

CALLING OUR CHEFS

In 2018 we launched our very own Thomas Franks Chef Academy to develop our own Chef Apprentices.



2020
NURTURING

Beyond Education - Being Human programme was born.

2017
RENOVATIONS

In 2017 we expanded our Head Office into two offices at our home in Hook Norton.

LOVELY PEOPLE

Thomas Franks employed its 1000th employee in 2017!



2019
JUNIOR TO LEADERS

Our first Head Office Apprentice became one of the first UK students to pass a CIPD accredited HR Apprenticeship.

FUTURE LEADERS

In 2019 we ran our first 'Women in Leadership' Programme.



2021
OUR MILLIONTH MEAL

The Thomas Franks Foundation serves its 1,000,000th meal to the community.



♦ £50 million turnover

♦ 1750 employees

♦ 41 head offices

♦ 112 independent schools

♦ Number of school lunches served each day 42,742

♦ Catey's 2022 – Double Catey winner, best places to work and Foodservice Caterer

♦ Thomas Franks London launches

OUR APPROACH TO FOOD

Our approach to food is completely bespoke to Gayhurst. Our focus for lunch, daily snacks, hospitality food and match teas is on fresh ingredients with a simplified menu to ensure that pupils can understand the ingredients and menu options.

Our commitment to healthy choices is led by our Group Director of Nutrition and Wellbeing, Christine Bailey, who is a qualified and registered Nutritionist. Christine works with the chef teams to curate age appropriate menus that adhere to the Eatwell Guide and the School Food Standards. Providing nutrient rich menus ensures optimum growth and development as well as sustained energy for a busy school day.

We give our chefs access to hundreds of local and regional suppliers because, as a chef-led company, we understand the significant difference that fresh and high quality raw ingredients makes to a final dish. Our chef teams have no barriers to innovation and creativity, meaning that we love to host pop-ups, theatre cooking demos and theme days to ensure no two days are the same.



FROM YOUR AREA

At Thomas Franks we support and work with local and family run suppliers who also share our ethos. They in turn provide us with fresh, seasonal produce of the highest quality. Locally grown and reared produce has a more intense flavour, is fresher and more nutritious when compared to food that has travelled further. In addition to this, our suppliers provide free samples for our customers and come into our locations to offer informative discussions and taster sessions.

- ◆ We only source Red Tractor British meat and sustainable fish that is MSC certified
- ◆ We endeavour to buy British fruit and vegetables where possible
- ◆ We support Fair Trade products to ensure a fair deal for growers
- ◆ Our milk and cream is supplied by British farmers
- ◆ We only use free-range eggs

“We invest in our relationships with our suppliers and in turn are rewarded with their dedication and loyalty.”





“Together we
can make a
big change”

WHY WE DO WHAT WE DO



Sustainability is something that we strive to feature across every element of our business. Gayhurst will continue to benefit from our strategies to reduce waste - whether of food, energy or packaging. We continue to work with Gayhurst to embed sustainability across the school and encourage children to make sustainable choices in their daily lives.

We are on a mission to become the first contract caterer to achieve B-Corp, and by doing so, our sustainability road-map sets out to achieve a carbon neutral status by the end of 2026. In the meantime, we have already made significant greener choices to our company such as:

- ♦ Removing all plastic packaging
- ♦ Utilising bio-digesters to recycle food waste
- ♦ Ensuring the use of only local and seasonal ingredients



“We are committed to
helping the planet.”

OUR PEOPLE



FRANK BOTHWELL
Founder of Thomas Franks

Frank is passionate about establishing a vision for each of our clients, based on their specific needs. As a very hands on Founder, Frank is committed to entering a strong partnership with Gayhurst School. He will oversee the delivery of your new enhanced service to ensure we make a tangible and sustained difference for the whole school community.



CHRISTINE BAILEY
Director of Nutrition & Well-being

With nutrients being an essential part to growth and development, it will be Christine's role to endorse healthy living and good nutrition. Whilst Christine will work closely with the chef team to come up with a nutritious menu that guides pupils towards healthier food choices, she is also on hand to educate the whole school community. Christine is able to provide assembly talks and whole day events on topics such as the five food groups, what's on your plate and sustainable eating.



MARY ANN PEREGRINE
Chef

A natural lover of all things food and cookery. I gained my Grand Diplome from the world renowned French culinary institution Le Cordon Bleu after completing intensive cuisine and patisserie training. In my career I am fortunate to have been trained by many talented chefs from Michelin star backgrounds. My experience includes working at the Cordon Bleu, running my own patisserie in Marylebone, London, and a culinary school in Manila. Past catering and patisserie trade clients include Harvey Nichols Food Halls, Liberty's Dept Store, John Lewis, Wallace Collection and Kensington Olympia.



WILL SEDGWICK
Operations Manager

William has a wealth of experience in contract catering. From B&I, commercial locations and education catering; as a trained chef, he has worked in various venues over his 18-year hospitality career. With experience working in numerous teams, William has become highly knowledgeable in building and sustaining strong relationships with both staff and clients. Working with Gayhurst school, William aims to bring excitement, innovation and energy; offering a supportive and direct leadership to the catering team.



LOUIS ALEXANDER
Adventurer

From running 17 marathons in 17 consecutive days, rowing across the English Channel and, more recently, summiting some of the world's most notable mountains such as Kilimanjaro and Mont Blanc, Louis has conquered numerous endurance feats. Louis will be on hand to provide talks, webinars and Q&A events on lessons he has learnt during his own adventures whilst linking it back to food. We believe that Louis is the ideal ambassador to inspire your staff to help flourish and develop rounded individuals. His experience in competitive sport, adventure and endurance will be invaluable for your students to learn from.



THOMAS FRANKS
foundation

FEEDING COMMUNITIES

During the pandemic, the crisis of food poverty in the UK, Portugal and Malta was even more noticeable. We believe that no-one should be without nutritious food. Therefore, we set up our Feeding Communities initiative.

To date, we have produced and delivered over 1.4 million meals and worked with over 155 charities to feed children, vulnerable adults, the elderly and key workers across the UK, Malta and Portugal. We intend to continue this legacy at Thomas Franks and we believe this is a great opportunity for Gayhurst School to give back to the community and help us end food poverty.

For more information, visit our news section at
www.thomasfranks.com



IN PARTNERSHIP WITH
THOMAS FRANKS