



THOMAS FRANKS

NEW CATERING PARTNERSHIP AT
THE GREGG SCHOOL



THOMAS FRANKS

As the newly appointed catering team, we are extremely excited about our new partnership with The Gregg School. We will ensure that the catering matches the same level of excellence and passion that is evident in other areas of school life and fits in with their family atmosphere.

We aim to provide a memorable dining experience for the whole community: relaxing yet exciting, adding to the schools to make it feel like a home from home and enriching the learning environment.



OUR OFFER

Throughout the dining experience, The Gregg School will see many changes in its offerings. Our focus is to improve the execution of the dishes, the quality of ingredients and the beverage options on offer.

When it comes to mealtimes, there will be lunch for all, which will feature multiple choices from the hot counter, catering for all dietary requirements and a large artisan salad bar full of choice. During break times, there will be a snack available for those that would like it along with beverage options.

Inside there will be a full refit of the branding and signage used to make these places memorable and inspiring.



THOMAS FRANKS WAS FOUNDED ON THE PRINCIPLES OF HONESTY, TRUST AND LOYALTY, WITH A GENUINE PASSION FOR GREAT FOOD, LOCALLY SOURCED INGREDIENTS AND EXCEPTIONAL SERVICE.



IN GOOD HANDS

You can rest assured that your catering is in good hands with Thomas Franks, led by our hands-on and approachable Owner and Founder, Frank Bothwell. You will benefit from his personal attention to detail and the inclusive culture he has fostered over the years. With Investors in People Gold status, our double award win at the 2022 Cateys for Best Employer and Foodservice Caterer of the Year and our 2023 Health and Nutrition Catey Award, we are proud to have our efforts recognised by industry peers.



THE
CATEYS
2023

WHO WE ARE

Thomas Franks is a market-leading privately owned caterer in the independent schools market. Over the last 20 years, our family-owned business has built a reputation for providing amazing quality, nutritious and fresh food to our staff and students. In the past year alone, we have been awarded two Cateys for Best Employer and Foodservice Caterer of the Year, IIP Gold Award, the Sunday Times Best Places to Work two years running and also accredited as a Kindness company.

Our genuine passion for great food, locally sourced ingredients and exceptional service is at the core of everything we do and this will be evident in the kitchen as it becomes a hive of activity where all dishes are prepared using our local network of suppliers close to your schools.

Our approach to food is completely bespoke to The Gregg School. Our menus focus on eating a balanced diet to provide sustained energy for students involved in a busy day as well as ensuring optimum growth and development.

Our chef teams have no barriers to innovation and creativity, meaning we love to host pop-ups, cooking demos and theme days, ensuring no two days are the same.



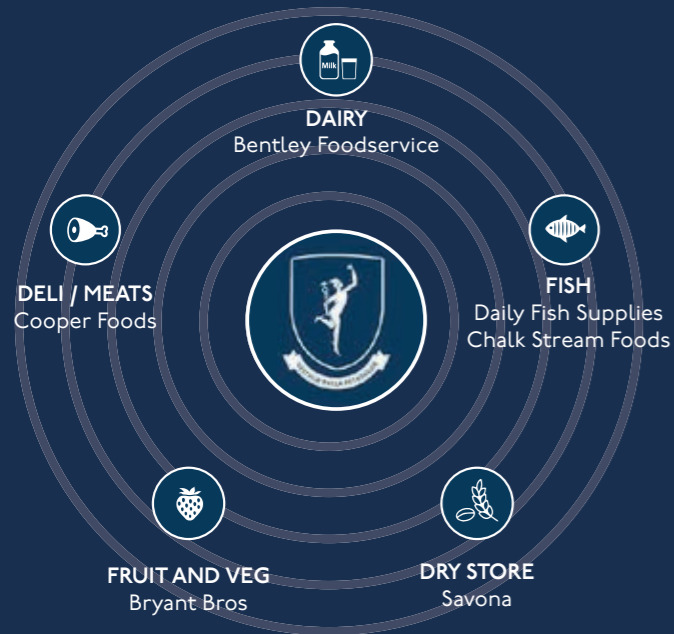
Bothwell

FRANK BOTHWELL, FOUNDER

Our story



OUR REGIONAL SUPPLIERS



SUSTAINABILITY

At Thomas Franks, we work with our schools to reduce environmental impact and add value to the students' education. We have implemented our bespoke sustainable action plan designed to reduce the environmental cost of catering, specifically focusing on eliminating single-use plastic and minimising food waste.

We continue to work with our suppliers to ensure a reduction and elimination of plastic packaging as well as using suppliers to become carbon neutral, such as First Mile, who provide recycling bins for all sorts of recycling, including used coffee grounds and beans. Zero percent of waste given to First Mile goes into landfill; instead, it is put back into the economy as different usable materials.



WE WORK WITH LOCAL SUPPLIERS TO SUPPORT OUR LOCAL COMMUNITIES & REDUCE FOOD MILES

OUR FISH IS FROM SUPPLIERS WHO HELP CONTRIBUTE TO SUSTAINABLE & HEALTHY OCEANS

OUR MEAT IS FROM TRUSTED FARMERS & BUTCHERS TO ENSURE HIGH ANIMAL WELFARE

PROUDLY USING FREE-RANGE EGGS FROM BRITISH FARMS FOR HAPPIER HENS

WE PROUDLY BAKE WITH WILDFARMED FLOUR GROWN FREE FROM PESTICIDES AND CONTRIBUTING TO IMPROVED BIODIVERSITY & SOIL CONDITIONS

WE RECYCLE OUR COOKING OIL INTO BIO-DIESEL DIVERTING WASTE FROM LANDFILL AND REDUCING THE USE OF FOSSIL FUELS

SCAN HERE TO FIND OUT MORE

ALLERGIES AND SPECIAL DIETS

Students' health and safety is our priority. Our comprehensive food allergy and special diet policy are put in place, providing a clear procedure for the identification and management of students with these allergies and dietary requirements. All of our schools have a 'nut-aware' policy.



TRAINING

The entire team at The Gregg School will receive additional, up-to-date comprehensive training on current legislation and clear instructions on how to carry out our allergen management procedures.



ALLERGEN TRACKER

The team complete a detailed allergen tracker for every service, which is then used by the Head Chef in a pre-service briefing to relay both the menus and the allergens present in each dish.



RIGOROUS PROCEDURES

Responsible Supplier Management – all of our approved suppliers have been audited to ensure we have comprehensive records of the ingredients on offer to our teams.

OUR PROCEDURES INCLUDE:

ALLERGEN SEGREGATION

Both in the kitchens and on the counters we ensure that dishes containing allergens are segregated from other dishes, preventing cross-contamination wherever possible.

ALLERGEN AND SPECIAL DIET COMMUNICATIONS

We will work closely with The Gregg School and the parents to fully understand the needs of each student. For students who have life-threatening allergies, the catering manager will meet with the parents to agree on a special management plan.

SERVICE COUNTER ENGAGEMENT

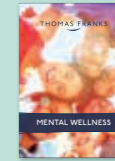
A member of The Gregg School's catering team will be selected as an Allergy Champion. They will be encouraged to be an extra level of due diligence in the allergen process and to oversee and encourage correct working practices. This will rotate amongst the staff to instil the correct working practices amongst the team.



Christine Bailey

GROUP DIRECTOR OF NUTRITION & WELLBEING

Christine's role is to endorse healthy living and good nutrition. Christine will work closely with the chef team to come up with a nutritious menu paying close attention to the allergens that are being used. Guiding student's towards healthier food choices, she is also on hand to educate the whole school community. Christine can provide talks, webinars and whole-day events on topics such as the five food groups and sustainable eating.



Thomas Franks is officially the first catering company to be completely accredited by Coeliac UK.



Natasha's Law – we are proud to collaborate with the Natasha Allergy Research Foundation to promote food allergen awareness, the funding raised over the next five years will assist research into immunotherapy to help in the prevention and treatment of food allergies.



YOUR TF PEOPLE



FRANK BOTHWELL

Owner and Founder

Frank is passionate about establishing a vision for each of our clients, based on their specific needs. As a very hands on Founder, Frank will stay involved with The Gregg Schools and it's progress, whilst being hands-on at special events.



ANDREW SMITH

Senior Operations Manager

Andrew is an extremely experienced and kind Operations Manager, bringing a wealth of knowledge from his years working in all aspects of catering. Andrew works closely with the team and is known for exceptional client relationships. Listening to what the schools have to say and the needs that may present themselves.



AARON THOMPSON

Head of Culinary, South West

Aaron is one of our most experienced chefs, having had years of experience in all aspects of the catering world. Aaron brings a friendly atmosphere whilst also being firm on standards, meaning that your kitchen is set to the highest quality.



CHRISTINE BAILEY

Group Director of Nutrition and Wellbeing

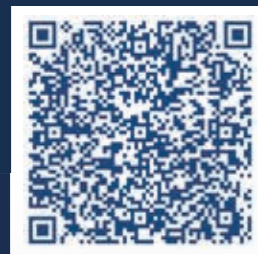
Christine is an award-winning Performance Nutritionist, Chef and Author with over 20 years of experience in the Health & Fitness, Corporate and Food industry. As Group Director of Nutrition & Wellbeing at Thomas Franks Christine heads up the nutrition & sustainability work for the company and oversees the support for Business & Industry. Christine works nationally to support education and work on allergies, particularly in schools.



ADDED VALUE

As part of the Thomas Franks family, your child will be provided with unique days to add to their dining experiences, such as street food or sushi pop-ups with our development chefs. We provide our teams with an innovation calendar which features specific theme days and encourage them to try out at least one a month.

Our team of Thomas Franks Ambassadors will be on hand to provide inspirational talks, workshops and advice.



Scan to Watch:

TF added value in action



Josh Quigley

GUINNESS WORLD RECORD CYCLIST

In 2021, Josh set a new Guinness World Record for the greatest distance cycled in one week. In addition to this, he has cycled around the world covering 30+ countries on four continents, raised over £30,000 for charity through his challenges and overcome multiple accidents, crashes and injuries. Josh will provide a unique insight into the world of sport, covering the importance of a good diet to promote health, wellbeing and performance as an elite record-breaking athlete. For the past five years, Josh has been sharing his inspirational journey to audiences at schools and companies, so we are extremely lucky to have the opportunity to hear him speak. Josh is a suicide survivor and recently featured in a recent TV documentary about his life called Cycling Saved My Life.



Amy Costello

GREAT BRITAIN HOCKEY PLAYER

Amy represented Great Britain in the 2020 Summer Olympics. Starting from a young age, she excelled in field hockey before being selected at the age of 18 to represent Scotland against South Africa. Since then, Amy has played for Great Britain, including in two Commonwealth Games, as well as European Division with Scotland. She has over 124 combined international caps. Amy also holds a degree in Sport and Exercise Science and is currently completing a postgraduate diploma in Law while training. Amy is a great ambassador for Thomas Franks, speaking about motivation, mindset, overcoming hurdles and injuries.



Louis Alexander

PROFESSIONAL EXPLORER AND 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 community to help flourish and develop rounded individuals.



THOMAS FRANKS *Foundation*

THOMAS FRANKS INITIATIVES

As a company, Thomas Franks is constantly searching for new ways to tackle unsustainable business practices. To end this, we have created several of our own initiatives to help the fight against food waste and food poverty.

*Scan to
find out more
about what
we do*



FEEDING COMMUNITIES

In March 2020, the impact of the pandemic soon became dramatically apparent with food poverty escalating. Through our network of clients, suppliers and donors, we started to produce freshly prepared and nutritionally balanced meals for those in need. This now includes over 100 charities with over two million meals served to date.

SEASONAL SURPLUS

Seasonal Surplus is a Thomas Franks initiative that focuses on intercepting food on its way to landfill. These ingredients are then turned into meals and distributed to those in need of food. Thomas Franks locations have also been purchasing the surplus food to use as part of their weekly menus, allowing clients and customers to see how this surplus of ingredients can be transformed into tasty, nutritious meals.

WE GROW, YOU GROW

The idea behind We Grow, You Grow is to get our students involved in how their fruit and vegetables are grown. Learning how much work and care goes into growing the food the students eat has been a real eye-opener for many, teaching them to really enjoy the produce they have harvested and take care not to waste it.

BEYOND EDUCATION - BEING HUMAN

Beyond Education teaches students in our locations to prepare, cook and package fresh, nutritious meals and educates them about food poverty. Each session results in the production of 50-100 chilled meals to be delivered to the most in need in the local community.

FEEDING
Communities



WE GROW
YOU GROW



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