



NEW CATERING PARTNERSHIP AT



PARSONS GREEN
PREP

THOMAS FRANKS



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 will 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

A NEW PARTNERSHIP

Thomas Franks are delighted to announce that we are the new catering team for Parsons Green Prep School.

We are full of excitement at the prospect of working with Parsons Green Prep School to create a dining experience that matches the same level of excellence in other areas of school life. 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 see an immediate improvement in the variety, quality, freshness and seasonality of their meals, making mealtimes a memorable part of the school day. In addition to this, we will introduce our 'added value' concepts including our charity initiatives and visits from our inspirational ambassadors to support the school's extra-curriculum.



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.

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



2014
COELIAC ACCREDITED
We became the first contract caterer to be awarded Coeliac UK GF.



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.



PARSONS GREEN
PREP

Parsons Green Prep School
joined the family

- £50 million turnover
- 1750 employees
- 41 head offices
- 112 independent schools
- Number of school lunches served each day 42,742
- Catey's 2021 - Nominated as one of the top six employers in the hospitality industry
- Thomas Franks London launches

OUR APPROACH TO FOOD

Our approach to food is completely bespoke to Parsons Green Prep School. Age-appropriate menus will be at the forefront of our chefs' minds, ensuring simple and clear menus.

Our food philosophy focuses on eating a balanced diet to provide sustained energy for pupils involved in a busy school day as well as celebrating the best of fresh and local British seasonal produce. Our commitment to healthy choices is led by our Group Director of Nutrition and Wellbeing, Christine Bailey, who will work alongside the chef team to create a fully balanced and nutritious menu to suit the whole school community.

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 make to a final dish. Lastly, 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 also 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
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“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. Parsons Green School will immediately benefit from our strategies to reduce food, packaging and energy waste. We will implement our bespoke sustainable action plan designed to reduce the environmental cost of catering, specifically focusing on reducing single use plastic to zero and minimising food waste.

By putting an emphasis on sustainability in our food offer, we hope that we can make the whole school community think differently about the environment and contribute to the protection of our future planet.

“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 Parsons Green Prep 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
Group Director of Nutrition & Well-being

As a qualified and registered nutritionist, Christine's role is 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 talks, webinars and whole day events on topics such as sustainable eating, eating for a healthy mind and exam foods.



TRACY TWINN
Operations Manager

Tracy will be accountable for the daily management of your new catering provision including the initial mobilisation and training programs, the launch, and the ongoing development of fresh and delicious menus, sourced from high-quality and nutritious raw ingredients.



LOUIS ALEXANDER
Ambassador for Thomas Franks

We believe that our ambassador, Louis Alexander, is the perfect role model to educate the Parsons Green Prep School community. As an adventurer and endurance athlete, Louis is able to share his experiences that have allowed him to live life to the full, following your school motto. His talks and events will cover important topics such as mindset and passion for determination.



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 Parsons Green Prep School to give back to the community and help us end food poverty.

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



PARSONS GREEN
PREP

IN PARTNERSHIP WITH

THOMAS FRANKS