



THOMAS FRANKS

NEW CATERING PARTNERSHIP AT

**BOLTON SCHOOL**



**BOLTON**  
SCHOOL





## A NEW PARTNERSHIP

As the newly appointed catering team, we are extremely excited to launch our partnership with Bolton School

When it comes to mealtimes, there will be an option for everyone. There will be exciting lunch menus, involving theme days and pop-ups, which will feature multiple choices from the hot counter and a large artisan salad bar full of variety, catering to all dietary requirements. During break times, we will introduce our 'Naturally Sweet' ranges of cakes, bakes and sweet treats, which use fruit and vegetables to sweeten and reduce the processed sugar content.

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



## OUR OFFER

Our offer will provide energy, passion and a fresh approach to delivering the food services at Bolton School. Contemporary presentation, consistently high-quality food, increased choice and variety will improve the pupils' dining experience.

Throughout the dining experience, Bolton 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.

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



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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 SUNDAY TIMES  
**Best Places  
to Work 2024**  
BIG ORGANISATION

INVESTORS  
IN PEOPLE | Gold



THE  
CATEYS

## 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, Investors in People Gold Award, *The Sunday Times* Best Places to Work winners 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. This will be evident in the kitchen, which will become a hive of activity where all dishes are prepared using our local network of suppliers close to the School.

Our approach to food is completely bespoke to Bolton 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



# SUSTAINABILITY

Thomas Franks will work with the School to reduce environmental impact and add value to the students' education. We will be implementing 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**



**WE PROUDLY USE  
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 will be 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 catering team at Bolton 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

We undertake responsible supplier management, with all of our approved suppliers having been audited to ensure we have comprehensive records of the ingredients on offer to our teams, including the necessary certification for religious requirements where relevant.

# 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 Bolton School and its parents to fully understand the needs of each student. For students who have life-threatening allergies, the catering manager will meet with their parents to agree on a special management plan.

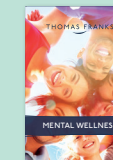
## SERVICE COUNTER ENGAGEMENT

A member of Bolton School's catering team will be selected as an Allergy Champion, who will provide an extra level of due diligence in the allergen process and oversee and encourage correct working practices with their catering colleagues. This role will rotate amongst the staff to instil the correct working practices amongst the team.



# NUTRITION

The role of Thomas Franks' Nutritionists is to endorse healthy living and good nutrition. They 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 students towards healthier food choices, they will also be on hand to educate the whole school community. The team 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  
Allergy  
Research  
Foundation**

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 Bolton School and its progress, including playing a part in special events.



**STEVE RUTHERFORD**

Regional Director

Steve is an extremely experienced and kind manager, bringing a wealth of knowledge from his years working in all aspects of catering. Steve works closely with the catering team and is known for his exceptional client relationships. Listening to what the School wants and understanding its needs, Steve and his team are on hand to provide a streamlined and enjoyable working environment as well as improving catering quality day-to-day.



**DARREN MARSHALL**

Head of Culinary, North

Darren is one of our most experienced chefs, having had years of experience in all aspects of the catering world. Darren creates a friendly working atmosphere whilst setting strong standards, meaning that the School's kitchen will deliver to the highest quality. Darren will be on hand to provide help and advice where needed to your chef team.



**ROSALIE COLLINS**

Nutritionist

Rosalie is one of the nutritionists at Thomas Franks. Her work primarily focuses on providing evidence-based nutrition education and support across schools, in addition to ensuring menus are nutritionally balanced and compliant with brand standards. Work includes presentations to pupils of all ages, interactive workshops, menu support and training for staff





# ADDED VALUE

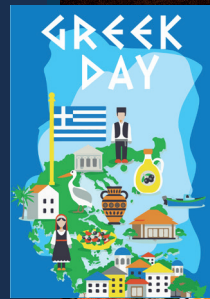
As part of the Thomas Franks family, your child will be provided with unique days to add to their dining experiences, such as street food or sushi pop-ups with our development chefs. We provide our teams with an innovation calendar which features specific theme days and encourage them to try out at least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

Our team of Thomas Franks Ambassadors will be on hand to provide inspirational talks, workshops and advice for pupils of all ages, helping them to develop their understanding of nutrition and good health whilst supporting the positive development of pupils' skills for successful learning and living.



*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.





# 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 have 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.

### 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





THOMAS FRANKS



**BOLTON**  
SCHOOL

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