



THOMAS FRANKS

NEW CATERING
PARTNERSHIP AT





Frank Bothwell
FOUNDER

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



WHO WE ARE

There is an honesty in the food we serve and one which will benefit Orion Academy pupils. The kitchen will be a hive of activity where all the dishes are freshly prepared from locally sourced ingredients, even the salad dressings are made from scratch. The only frozen food permitted will be sweetcorn, peas and puff pastry; everything else will be made from natural, raw ingredients.

Part of the way we encourage healthy eating is to provide beautifully cooked food, with plenty of variety, and fresh fruit and vegetables.

Thomas Franks was founded on the principles of honesty, trust and loyalty; We only work with local and regional, family owned suppliers.

THOMAS FRANKS

FRANK BOTHWELL, FOUNDER

A NEW PARTNERSHIP

Thomas Franks are delighted to announce that we are the new catering team for Orion Academy.

We are a founder-led company, instilling and sustaining our core values of food, people, finance and creativity from day one. As the newly appointed catering team for Orion Academy, we will make it our mission to ensure that the catering matches the same level of excellence in other areas of school life.

We are full of enthusiasm at the prospect of working with Orion Academy to create a dining experience that truly reflects 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 student. The Orion Academy community will see an immediate improvement in the variety, quality, freshness and seasonality of their meals, making meal times a nutritious and memorable part of the school day.



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.

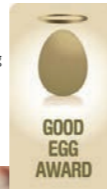


2013 COMPANY VALUES

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.



2022 ORION ACADEMY

Thomas Franks joins Orion Academy



- £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 Orion Academy. Our menus focus on eating a balanced diet to provide students with essential nutrition for social, emotional and academic development.

Our commitment to healthy choices is led by our Group Director of Nutrition and Wellbeing, Christine Bailey. Christine is a qualified and registered Nutritionist, she will work alongside the chef team to guarantee a fully balanced menu. Age appropriate, ingredient focused lunch menus will be on a three-week menu cycle each term to offer consistent variety and excitement to the food offer.

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, we recognise your enthusiasm for students to be involved in the vision of the academy, therefore we will hold regular meetings with your school council to ensure a fully student led menu.



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
- ◆ 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. Orion Academy 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.



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 in our menus

By putting an emphasis on sustainability in our food offer, we hope that we can educate the Orion Academy community to make a further positive environmental impact to protect the future of our 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 Orion Academy. 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 & Wellbeing

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 with talks, webinars and whole day events.



WILL SEDGEWICK
Operations Manager

Will is accountable for the daily management of the catering services at Orion Academy. This includes everything from training programmes to the ongoing development of fresh and delicious menus, sourced from high-quality, locally sourced ingredients. Will has already been working behind the scenes with the team to create all new, bespoke, nutritionally balanced menus for the pupils.



HEATHER FISHER
Ambassador for Thomas Franks

We understand that Orion Academy is dedicated to allowing students to flourish and build self-esteem for their future lives beyond school. Our ambassador, Heather Fisher is an Olympian and ex England Rugby Player who has recently retired from the international world of sport. Heather will add to your supportive environment through her talks on topics such as confidence and resilience to inspire Orion Academy students for their future ahead.



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 Orion Academy to help us end food poverty.

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



IN PARTNERSHIP WITH

THOMAS FRANKS