



THOMAS FRANKS

OUR INTRODUCTION
for Deutsche School London

Introduction

Founded in 2004 by Frank and Emma Bothwell, Thomas Franks is a contract catering company founded on the principles of honesty, trust and loyalty. Thomas Franks is privately-owned and founder-led, which gives us the tools to be agile, responsive and flexible. Our teams are well-equipped to create nutritious meals by utilising fresh, local ingredients that can be enjoyed by both children and adults alike. We pride ourselves in the high quality of both our food and our people, working with local and regional family-owned suppliers whilst ensuring continuous training and development at every level of the business.

Sustainability is at the heart of what we do at Thomas Franks. We are taking steps towards our company-wide goal to eradicate single-use plastic by 2023 at the latest, particularly through using containers which are reusable or compostable. We have recently appointed a Sustainability Manager who will be helping drive us to be even better by building long- and short-term goals.

We pride ourselves in taking the essential steps to ensure that all of the food that we offer is nutritionally balanced. Our nutritional focus particularly includes allergen awareness which we continue to work hard on, especially with regards to Natasha's Law. Thomas Franks was the first contract caterer to receive Coeliac accreditation, showing our dedication to providing not only nutritious but also safe food. We take our responsibility for managing all pupils with dietary requirements incredibly seriously through staff training and special diet procedures. We are also in the process of appointing a food information management system which will create a database of all nutritional information, including full allergen lists.

'Everything we do adds value to the catering at your school'



Meet the Team

GAVIN YOUNG – MANAGING DIRECTOR

Gavin comes from a prestigious culinary career having worked for Raymond Blanc at the three Michelin star Le Manoir aux Quat'Saisons. Gavin has been with Thomas Franks for 8 years and has progressed from Development Chef to Director of Operations and now his current role as Managing Director. Gavin brings a wealth of experience and knowledge combined with a talent for culinary innovation to the table.

JAKE HERREROS – OPERATIONS MANAGER

Jake will be accountable for the daily management of the catering at Deutsche Schule London. This will include the initial launch and the ongoing development of fresh and delicious menus, sourced from high-quality and nutritious raw ingredients. Jake will be on hand to meet with you and your children to discuss the menus and any changes that are taking place.

Jake is well-experienced in contract, commercial and independent school catering. He will listen to any specific needs you may have and implement tweaks and changes to the service to good effect. Stuart will use his experience and knowledge to ensure that every pupil experiences an outstanding dining experience every day

CHRIS JERRAM - CHEF MANAGER

Chris has been the Chef Manager at Deutsche Schule London for the last four years and throughout this time has worked to build a good relationship with the pupils. He has particularly enjoyed the diversity of the school and how every day is different.

Chris' 18 years of 'cheffing' experience combined with his passion for a variety of foods correlates to his success as Chef Manager. Chris will continue to be on hand for the day-to-day needs of both yourself and your children.



CHRISTINE BAILEY – NUTRITIONIST

Christine is our company nutritionist and will be on hand to support our team at Deutsche Schule London with all thing nutrition, including the promotion of allergen awareness and the implementation of staff training and special diet procedures. Christine is an award-winning, degree-qualified Registered Nutritionist (BANT), Chef and Author with over 20 years of experience in the health, corporate and food industry. She has previously worked in both primary and secondary schools running nutrition workshops, cookery sessions and parent support webinars.



Some of your Questions

SERVICES WE ARE PROVIDING?

Breakfast
Lunch
Morning break
Packed lunches from the tuk tuk

WHAT CAN CHILDREN EXPECT WHEN THEY ENTER THE RESTAURANT?

BREAKFAST 7.30AM TO 8.30AM

Pastries, fruit pots, yogurt pots, overnight oats, fresh fruit juices and smoothies

MORNING BREAK (SECONDARY SCHOOL ONLY) 10.00AM TO 10.20AM

Pastries, fruit pots, yogurt pots, muffins, popcorn, vegetable crisps, warm snack (sausage rolls, filled croissants, filled English muffin, homemade pizza slice), vitamin drinks, smoothies

COFFEE SHOP 9.00AM TO 3.45PM (YEARS 10 -12 ONLY)

Barista coffee, iced coffees, vitamin drinks, soft drinks, iced teas, iced coffees, morning pastries, cookies, homemade cakes and traybakes, variety of sandwiches, panini, bagels, boxed salad, boxed self-serve salad, light choice options and gluten free cakes options

LUNCH 12.45PM TO 14:25PM

Soup and homemade bread, salad bar – mix of composite, basic & protein, main course options including vegetarian's, vegan, jacket potatoes, pasta, selection of fresh vegetables, and a selection of hot and cold desserts



Some of your Questions

CAN CHILDREN HAVE SECONDS?

Yes, if it's the healthier option, we will always encourage children to eat healthy and varied
Seconds on desserts are fruit only to support healthy eating

HOW NUTRITIOUS IS THE FOOD?

We follow the good food guide and ensure healthy eating is encouraged wherever possible
Vegetables are always offered with every meal
Everyone is encouraged not to have "just" carbs

WHAT DESSERTS DO WE OFFER?

Fresh fruit, yogurts, jelly, cakes, traybakes, hot sponges, hot crumbles, potted desserts to include
eton mess, possets, cookies and cream| trifles

HOW WE MANAGE ALLERGIES

Primary children will wear lanyards with allergens listed to support with the language barrier
We will have a list of all pupils with allergens behind the counters
All staff are briefed before services on allergens
An allergen matrix is completed and signed off for all services
We are happy to meet the children/parents to discuss any allergen concerns
Secondary school pupils communicate with the catering team of any allergen requirements

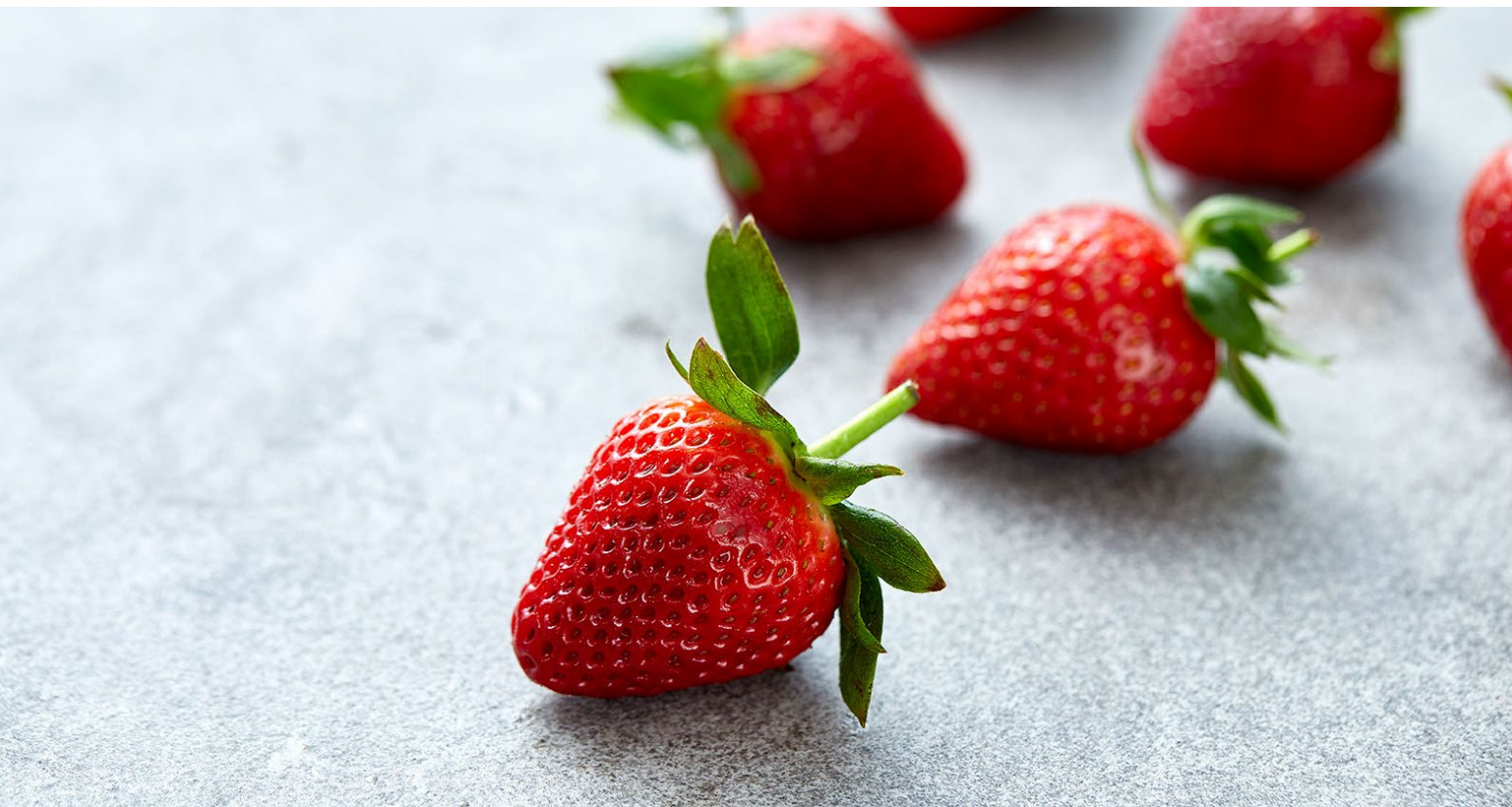
WHAT IS FUN FRIDAY?

Every Friday will be "fun Friday" this will include street food & takeaway style to encourage secondary
school pupils to have lunch at the school rather than head to the high street

WHO DO PUPILS TALK TO IF THEY HAVE ANY QUESTIONS DURING LUNCH TIME?

Chris the Chef Manager and any service staff are always happy to assist





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www.thomasfranks.com