



THOMAS FRANKS INTERNATIONAL

NEW CATERING PARTNERSHIP

American International
School of Budapest



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.



WHO WE ARE

Thomas Franks is a market-leading privately owned caterer in the independent school's market. Over the last 20 years, our family-owned business has built a reputation for providing amazing quality, fresh and nutritious food to our staff and students. We have been awarded three Catey's for Best Employer and Foodservice Caterer of the Year and Health and Nutrition. Our further awards include Investors in People Gold Award and 2x Sunday Times Top 100 Places to Work.

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.

Our approach to food is completely bespoke to the American International School of Budapest. Our menus focus on eating a balanced diet to provide sustained energy for students involved in a busy school 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 every day is special. Thomas Franks was founded on the principles of honesty, trust and loyalty, and this is reflected throughout our service.



Bothwell

FRANK BOTHWELL, FOUNDER

Our story





AGE APPROPRIATE MENUS

From EC - Grade 4, students will enjoy a set menu with all the variety of the older students, combined with age appropriate snacks and salads.

LUNCH

There will be the option of a variety of fresh soups, meat or fish main course options and a vegetarian option. We will champion international dishes celebrating the diverse communities at the school.

ARTISAN SALAD BAR

The new catering offer will allow for new ambient salad bars. Students and staff will be greeted by an array of fresh, colourful raw salad ingredients to build their own simple salad, if they wish.

NATURALLY SWEET SNACKS

We have developed a new concept: Naturally Sweet. Naturally Sweet recipes use natural sugars and low-fat alternatives allowing your students to enjoy a delicious treat without it being fat laden and full of refined sugar. This means improved focus and sustained energy levels for students throughout the day.



FOOD, MENUS AND THE BEST INGREDIENTS

We'll create a unique dining experience for the students, staff, and guests at your school. Our Executive Development Chefs will lead the kitchen brigade in the transformation of the food on offer. Our development chefs will demonstrate the standards expected and work to a clearly defined plan. We will be there to inspire our new catering team.

The menu will be designed specifically for you, using seasonal produce and fresh ingredients. The catering team will be trained to work to a set of standards to ensure every meal is exceptional. Your students will see an immediate impact on the variety, quality, freshness, and seasonality of their meals. International dishes will be created using authentic recipes and served with perfectly matched accompaniments.

PLANNING MENUS

Age-appropriate, ingredient focused menus will be on a three-week menu cycle communicated to the students, parents, and staff. To ensure that these are fully student led we would like to meet with student groups to regularly review our menus for all age groups within the school. This will ensure that we are delivering delicious and nutritious meals that students want to eat minimising food waste.

ALLERGIES AND SPECIAL DIETS

Children's 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 children with these allergies and dietary requirements. All of our schools have a 'nut-aware' policy.



TRAINING

The entire team at the American International School of Budapest 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 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 American International School of Budapest and its parents to fully understand the needs of each pupil. For children who have life-threatening allergies, the catering manager will meet with the parents to agree on a special management plan for their children.

SERVICE COUNTER ENGAGEMENT

A member of the American International School of Budapest catering team will be selected as an Allergy Champion. They will be encouraged to be not only an extra level of due diligence in the allergen process but also oversee and encourage correct working practices. This will rotate amongst the staff to instil the correct working practices amongst the team.



OLIVIA DAVIES
NUTRITIONIST



MATT CALLAGHAN
NUTRITIONIST



LOTTIE MOREY
NUTRITIONIST



ROSALIE COLLINS
NUTRITIONIST

NUTRITION & WELLBEING TEAM

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'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.

SUSTAINABILITY

At Thomas Franks, we work with our schools 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



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

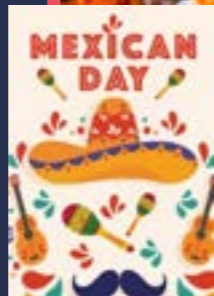
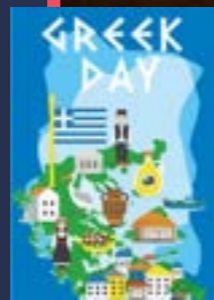
ADDED VALUE

As part of the Thomas Franks family, you will be provided with unique days to add to your 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

Josh currently holds the Guinness World Record for the Greatest Distance Cycled in one week. In addition to this, he has cycled around the world covering over 30 countries on four continents, raised over £30,000 for charity through his challenges and overcome multiple accidents, crashes and injuries. We believe that 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.



Amy Costello

GREAT BRITAIN HOCKEY PLAYER

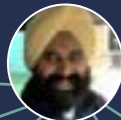
Amy represented Great Britain in the 2020 Summer Olympics. Starting from a young age, she excelled in field hockey before being selected at the age of 18 to represent Scotland against South Africa. Since then, Amy has played for Great Britain, including in two Commonwealth Games, as well as European 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*

Whilst successfully growing the company, Emma and Frank Bothwell were determined to help those facing difficulty and disadvantage, and so in 2019, the Thomas Franks Foundation was launched.

More than two million meals served to local families in need



Raj Singh
DIRECTOR
OF CHARITY

Scan to find out more about what we do



Suppliers

Melanie Mort, Head of Purchasing, closely manages our portfolio of ethical, family-run suppliers. We work constantly to ensure our local supply partners continue to add value to our business. Our supply chain promotes the use of sustainable, seasonal local produce, small producers and local farmers.



Melanie Mort
Purchasing Director





THOMAS FRANKS
INTERNATIONAL