

Media Fact Sheet

Launched in 2005, Thomas Franks (www.thomasfranks.co.uk) is an independent contract caterer which has a passion for affordable, fresh, organic and fair trade food. With clients including Tate & Lyle, General Mills, Pearson, Codemasters and The Royal School, the company has a turnover of over £5 million and employs 200 people.

Fresher food, fresher thinking

Thomas Franks' food is freshly produced, locally sourced, sustainably procured, environmentally-friendly, fair trade and free range, wherever possible. For example, all food is seasonal with bread freshly baked on the premises and every sausage is fresh from the butchers.

Our people

Thomas Franks has a motivated and dedicated workforce. The company invests a great deal of time and resource in developing the skills of its people. 90 per cent of the company's employees have transferred from previous contractors and Thomas Franks has become expert at retraining them and instilling principles of pride and passion in their food and the service to clients.

Creativity

Thomas Franks prides itself on being creative in all it does. This translates to imaginative food in its restaurants and innovative marketing of the service it provides to clients.

The company believes that each of its contracts is unique and it will never seek to implement a standard off-the-shelf solution. Instead, the company's senior managers, development chefs and marketing experts, will tailor-make services and invest time in getting the menu right.

Key people

Frank Bothwell, managing director, trained in hotel management and quickly developed a passion for excellence in all styles of food service and management. Moving in to contract catering he worked his way up from the smallest contracts, to some of the most prestigious in the UK. Most recently he was regional managing director with Sodexo UK and in 2003 he joined Avenance as managing director for Southern England.

Ian Howson, operations manager, is responsible for ten Thomas Franks' locations, including schools and commercial environments. Ian is a fully trained chef who has cooked for the Royal Family, senior politicians and other VIPs. He was previously worked for Aramark and Wilson Vale Catering.

Rob Grandison, head of creativity, studied design at Leeds University and is heavily involved in determining the Thomas Franks' food and service offering for each client. Rob creates innovative, tailored marketing materials that help drive sales

Stephen Beaumont, Location and events manager, has had a varied career in and around the catering industry and has worked for Hilton Hotels, Summit Catering and Gardener Merchant. Stephen, a qualified chef and master restaurateur,

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