



THOMAS FRANKS

KIMBOLTON SCHOOL

# WHO WE ARE

Thomas Franks is proud to have been appointed as the new catering partner of Kimbolton and we look forward to working closely with the School in the years ahead.

Founded in 2004, Thomas Franks is a family-owned contract catering partner with a global reputation for serving exceptional food made from locally sourced produce. We work with many of the world's leading schools, but we also have an extensive presence in business and industry with clients such as Autotrader, Barings, Britvic, Burberry, Cushman & Wakefield, Dentons, Edinburgh Airport, PZ Cussons, Somerset County Cricket Club and Withers.

We produce exceptional food that is bursting with flavour. Our ingredients are fresh, seasonal and sourced from local, family-owned suppliers in line with our commitment to support small businesses. Our chefs work in partnership with an in-house Nutrition Team to curate menus that meet rigorous standards of quality and nutritional value. The Kimbolton team has access to an extensive support network, which includes development chefs, culinary directors, nutritionists, and sustainability experts. We know that some children don't find eating easy and we will work collaboratively with the School to help them make positive food choices.

In 2022, Thomas Franks won the Best Employer Award and the Foodservice Caterer Award at The Cateys, and followed this up with the Health and Nutrition Award in 2023. Investors in People awarded us platinum accreditation in 2025 and The Sunday Times named us in the Top 10 of their Best Places to Work in 2025.

In 2019, we launched The Thomas Franks Foundation with the ambition of eradicating food poverty. Since its inception, the Foundation has partnered with 300 charities to deliver more than three and a half million meals to people in need across the UK and around the world.

We are delighted to be working alongside Kimbolton and I feel privileged to be part of the school community.



*Bothwell*

FRANK BOTHWELL, FOUNDER



“

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.

”

THE SUNDAY TIMES Top 10  
**Best Places  
to Work 2025**

**INVESTORS IN PEOPLE®**  
We invest in people Platinum

THE  
CATEYS







# YOUR **TF** PEOPLE



**FRANK BOTHWELL**

Owner and Founder

Frank founded the company in 2004 from his kitchen table. Today, Thomas Franks employs more than 3,000 people around the world, but Frank can often be found in the kitchen or serving behind the counter when needed. Frank will help to drive the vision for Kimbolton, whilst ensuring the core team delivers on the Thomas Franks promise of serving great food every day.



**KEVIN STEELE**

Regional Chef Director

Kevin is an exceptional chef with a wealth of catering experience. Kevin's role is to ensure the catering team are inspired to deliver great food every day. He will work closely with the Kimbolton Head Chef to ensure they have access to the wider Thomas Franks support team when they need them. Kevin will also be in the kitchen for major school events such as Speech Day and the Leavers' Dinner.



**SARAH MARTIN**

Regional Director

Sarah is a highly experienced operations manager with a deep passion for food and people. Sarah's role is to ensure that the Kimbolton catering team understands the Thomas Franks vision and that they know how to execute this every day and on budget. She will be at the school regularly to meet with staff and pupils, hear their views and put them into action.



**LOTTIE MOREY**

Nutritionist

Lottie is part of our in-house nutrition team. Her role is to ensure every menu is nutritionally balanced and that every child develops a love of healthy eating. Lottie and her team will visit Kimbolton regularly to deliver workshops and assemblies with the aim of helping pupils to build a positive relationship with food.



# OUR OFFER

Kimbolton is fortunate to have a strong catering team in place. Thomas Franks will work alongside them to enhance the food offer, ensuring every pupil eats a nutritionally balanced diet that supports their learning. Additionally, we will help to ensure that pupils develop good eating habits that will serve them throughout their lives.

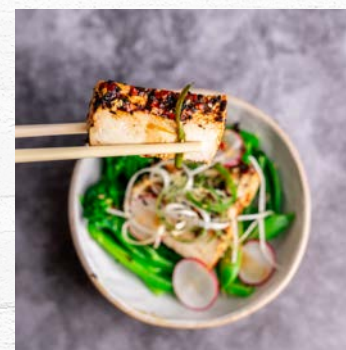
For breakfast, boarders can choose from a hot buffet, a wide range of cereals, yoghurts, pastries and fruit. Lunch is served to all, where pupils can expect three or four hot options, a selection of side dishes and an extensive salad bar. We offer three or four choices for pudding, including fresh fruit. The range is slightly smaller for dinner, but we aim to serve pupils' favourite dishes, ensuring they are well-fuelled for their co-curricular commitments.

In addition to the core menu, the Thomas Franks chef team will host regular pop-ups so pupils can explore the foods of the world. These could include sushi-making workshops, pasta bars, mezze nights, Mexican fiestas and the much-loved smoothie bike.

Our in-house creative team is working closely with Kimbolton to breathe new life into the dining spaces, ensuring pupils always feel at home.



CHECK OUT  
OUR WELCOME  
VIDEO HERE





# ALLERGIES AND SPECIAL DIETS

The health and safety of Kimbolton pupils is our number one priority. Our comprehensive food allergy and special diet policy will provide clear procedures for the identification and management of allergies and dietary requirements. All our schools have a 'nut-aware' policy.



## TRAINING

The Kimbolton team will receive comprehensive and up-to-date training on current legislation, and clear instructions on how to carry out allergen management procedures.



## ALLERGEN TRACKER

The catering team completes a detailed allergen tracker for every service. This is used by the Head Chef during the pre-service briefing to ensure each member of staff is aware of the allergens present in each dish.



## SUPPLIER AUDITS

Our approved suppliers have all been audited to ensure we have comprehensive records of the ingredients on offer to our location teams.



## COELIAC UK

Thomas Franks is the first catering company in the UK to be fully accredited by Coeliac UK.



## NATASHA'S LAW

Our partnership with the Natasha Allergy Research Foundation promotes food allergen awareness and assists with immunotherapy research.

## TF NUTRITION TEAM



**OLIVIA DAVIES**  
NUTRITIONIST



**MATT CALLAGHAN**  
NUTRITIONIST



**LOTTIE MOREY**  
NUTRITIONIST

## OUR PROCEDURES INCLUDE:

### ALLERGEN SEGREGATION

Dishes containing allergens are segregated from other dishes in the kitchen and on the counters, preventing cross-contamination wherever possible.

### COMMUNICATIONS

We work closely with Kimbolton parents to fully understand the needs of each pupil. The parents of pupils with life-threatening allergies will be invited to meet with the catering manager to agree on a bespoke allergy management plan.

### SERVICE COUNTER ENGAGEMENT

A member of the Kimbolton catering team will be selected as an Allergy Champion. They will act as an additional level of due diligence in the allergy management process, overseeing and encouraging correct working practice. This will rotate amongst the staff to build positive habits in the team.









THOMAS FRANKS



Thomas Franks Ltd  
The Stables  
Hook Norton Brewery  
Brewery Lane  
Hook Norton  
OX15 5NY

01608 738 070

[www.thomasfranks.com](http://www.thomasfranks.com)

