



NEW CATERING PARTNERSHIP AT  
**DOLLAR ACADEMY**



**THOMAS FRANKS**  
SCOTLAND



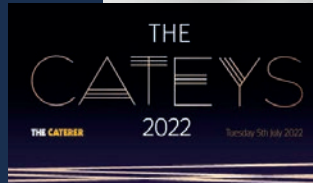
**Dollar**  
Academy



“

THOMAS FRANKS SCOTLAND WAS  
FOUNDED ON THE PRINCIPLES OF  
HONESTY, TRUST AND LOYALTY, WITH  
A GENUINE PASSION FOR GREAT FOOD,  
LOCALLY SOURCED INGREDIENTS AND  
EXCEPTIONAL SERVICE.

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- ♦ Winners of two Catey Awards 2022
- ♦ Best Employer - for our focus on 'supporting people, their families and communities, both financially and in relation to their health and wellbeing'.
- ♦ Foodservice Caterer of the year - for maintaining our original family ethos whilst sustaining growth, even during the difficulties of the pandemic.



## WHO WE ARE

Thomas Franks Scotland is a unique caterer with a genuine passion for great food, locally sourced ingredients and exceptional service. We recognise the value and importance of food throughout the school day, therefore it is our mission to ensure every meal is a dining experience to remember at Dollar Academy.

At Thomas Franks Scotland, we have a personal approach only a founder owned and managed business can bring. Everything we do is bespoke.

Our chef-led approach means that pupils will love exploring flavourful and exciting dishes, combining a mixture of authentic global flavours and home comforts. Being food obsessed, we encourage healthy eating by ensuring that 96% of every menu is prepared from scratch using only fresh ingredients, alongside professional advice from our in-house nutritionists.

We have always stayed true to our original vision: a legacy business, family-owned and run. Thomas Franks Scotland will always be about family, a family that includes all those with whom we partner.



*Bothwell*

FRANK BOTHWELL, FOUNDER



# OUR STORY

**2004**  
IT BEGINS  
Thomas Franks was founded in 2004.



FRANK BOTHWELL  
FOUNDER



**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.

**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.



**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.



**2016**  
LOVE OUR PEOPLE

We achieved 'Investors in People' accreditation in 2016.

**2018**  
LONG SERVICE

1 in 6 of our employees have 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.

**2022**  
£70 million turnover  
1750 employees  
41 head offices  
115 independent schools

Number of school lunches served each day 42,742

Cateys 2022  
DOUBLE WINNER  
- Best Employer  
- Foodservice Caterer of the Year



**2023**



Thomas Franks joins Dollar Academy in 2023

THOMAS FRANKS  
SCOTLAND

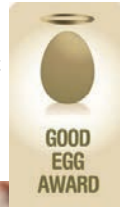
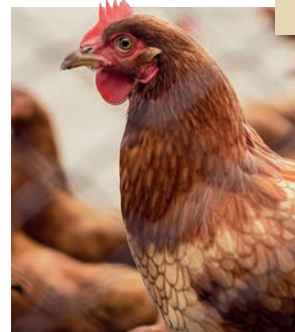
**2008**  
FROM THE BEGINNING

In 2008, we appointed a talented Catering Assistant who became our very first home grown Operations Manager in 2016.



**2012**  
GOOD EGGS

In 2012 we received the Good Egg Award for our commitment to local suppliers.



**2014**  
COELIAC ACCREDITED



**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**  
Catey's 2021 - Nominated as one of the top six employers in the hospitality industry

Thomas Franks London launches

**OUR MILLIONTH MEAL**

The Thomas Franks Foundation serves its 1,000,000th meal to the community.



We achieved 'Investors in People' Gold accreditation.



We became the first contract caterer to be awarded Coeliac UK GF.



THOMAS FRANKS  
SCOTLAND



## A NEW PARTNERSHIP

Thomas Franks Scotland is delighted to announce that we are the new catering team for Dollar 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 caterer for Dollar Academy, we will make it our mission to ensure that the catering matches the same level of excellence in other areas of school life and adds to the stimulating environment that is offered within the school.

### BOARDING

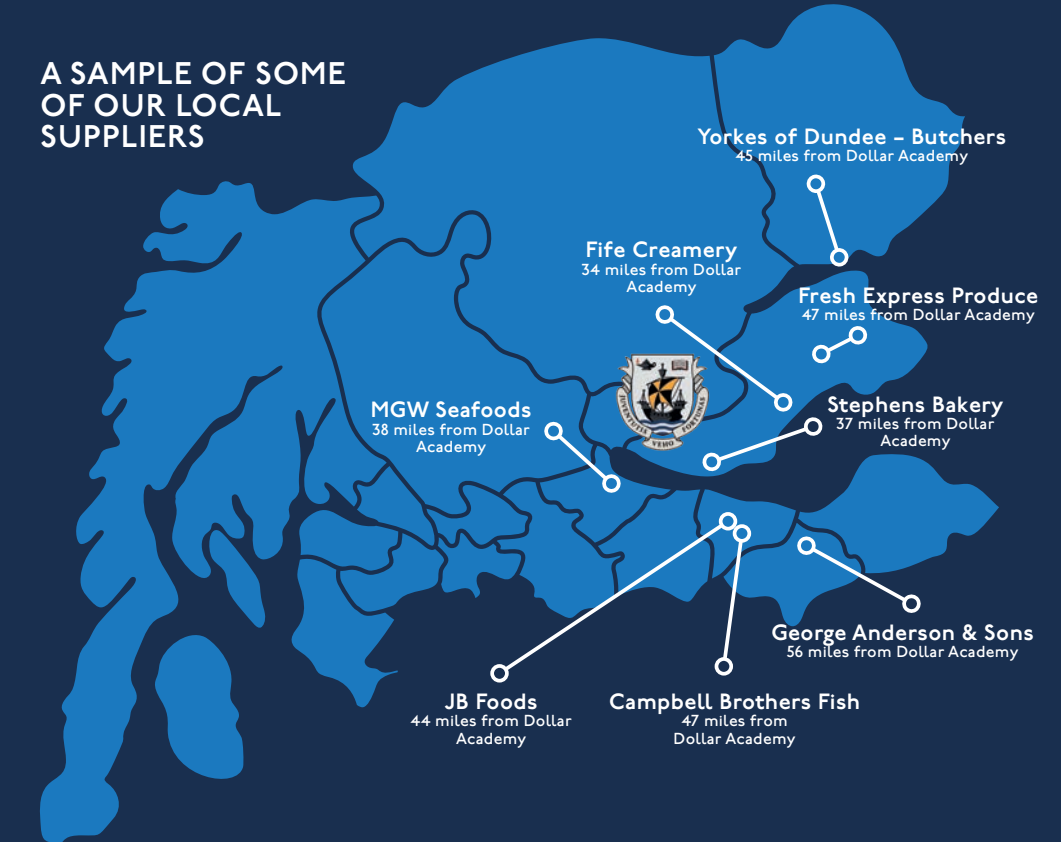
We will ensure that we are putting an equal emphasis on supper and weekend menus for the boarding community, offering food that further enhances the home away from home experience.



## OUR OFFER

As your catering partner we can help to play an important part in enhancing the pastoral care at Dollar Academy, with the provision of healthy and delicious food that meets all pupils' nutritional needs. Mealtimes are so much more than just the food eaten: they create communities and important memories, which can be cherished by pupils long after they have left school.

### A SAMPLE OF SOME OF OUR LOCAL SUPPLIERS






## FROM YOUR AREA

We have always supported and worked with local and family run suppliers who share our ethos and values. 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. Our suppliers also love to provide free samples for our clients and love to come into our locations to hold pop-ups and offer informative discussions and taster sessions.

- ◆ We only source Red Tractor certified meat and sustainable fish that is MSC certified.
- ◆ We endeavour to buy local fruit and vegetables wherever possible.
- ◆ We support Fairtrade products to ensure a fair deal for growers.
- ◆ Our milk and cream is local and delicious, supplied by Fife Creamery!
- ◆ We always only use free-range eggs.



“We invest in our relationships with our suppliers which is in turn rewarded with their dedication and loyalty”





**SAMPLE MENU FOR  
DOLLAR ACADEMY**

**SOUP STATION**  
A self-serve item using compostable pots from the Vegware range.

**SUBS & JACKETS**  
7" White sub  
Oven baked potato  
Salt baked sweet potato

**MONDAY**  
Asparagus (v)

**TUESDAY**  
Cream of tomato (v)

**WEDNESDAY**  
Soupergreen, pea & spinach (v)

**THURSDAY**  
Spiced parsnip (v)

**FRIDAY**  
Lentil & tomato (v)

Premium meal soup of the day

**ALL SERVED WITH**  
Selection of handmade breads

Croutons & toppers

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p><b>STEAK PIE</b> Beef shoulder, onions, gravy &amp; puff pastry.</p> <p><b>SHEPHERD'S PIE</b> Minced lamb with local root vegetables and all sliced potatoes.</p> <p><b>NO BONES ABOUT IT!</b> Salmon and smoked haddock fillet with prawns in a cream and parsley sauce. Topped with mashed potato.</p> <p>New season baby carrots New season potatoes All butter mash</p>	<p><b>CALZONE</b> A folded pizza dough filled with ground spiced beef, kidney beans, sour cream, and seasoned nachos.</p> <p><b>VEGAN ARRABBIATA (v)</b> Vegan chicken style pieces, grilled peppers, and vegan cheese substitute.</p> <p><b>TUSCAN TORTELLINI (v)</b> Made with pork sausage meat, tomatoes, garlic, spinach, and parmesan.</p> <p><b>MOVING MOUNTAINS</b> Veggie meatball marinara with spaghetti pasta</p> <p>Side salad Sweet potato fries Hand stretched garlic bread</p>	<p><b>PEKING BEEF</b> Mixed peppers, sugar snap peas and spring onions, tender strips of beef.</p> <p><b>SWEET &amp; SOUR VEGETABLES (v)</b> Wok-fried mushrooms with garlic, ginger, and noodles</p> <p>Egg fried rice Prawn crackers</p>	<p><b>METHI CHICKEN SUPREME</b> Skin on and bone in chicken breast fillet. Marinated in fenugreek, muscovado, chillies, and coriander. Oven roasted and medium spiced.</p> <p><b>VEGETABLE SAAG (v)</b> Spinach, courgettes, cauliflower and carrots in a rich tomato based curry sauce.</p> <p>Served with traditional Indian accompaniments to include mango chutney, cucumber raita, poppadoms and spiced onions.</p> <p>Chips Onion Bhajis Naan bread Basmati rice</p>	<p><b>HADDOCK IN CRISPY BATTER</b> Our premium fish in crispy batter served with chef's own tartare sauce and lemon.</p> <p><b>PEA &amp; LEMON CRUSTED COD</b> Pan seared, skin down.</p> <p><b>BREADED SCAMPI TAILS</b> With sweet chili dipping sauce.</p> <p><b>PASTA BOLOGNESE BAKE</b> Traditional Italian bolognese sauce combined with pasta fusilli.</p> <p>Chips Large pickles Curry sauce Mushy peas Baked beans Mixed side salad</p>



# MENU SAMPLE FOR DOLLAR

## PASTA BAR

Plain pasta, meat and vegetarian sauce available plus one chef prepared item such as mac & cheese, pasta bolognese bake, lasagna.

## GRILLED & FILLED

The cycle will change on a daily basis. Items chosen are chef prepared and served. Ingredients used are displayed to enhance the offer visually with specific glossy POS created by our marketing team to further enhance and contribute to this premium offer. Where sales are expected to be popular, some queue busting offers may be produced and displayed in advance. Designed as a grab and go offer.

**Base Items may Include** – Panini buns, spinach wraps, crusty baguettes, ciabatta rolls, 5” brioche buns and handmade waffles.

## OFFERS MAY INCLUDE

- Short rib beef & macaroni cheese.
- Southern fried chicken and smashed avocado.
- Grilled halloumi, sunblush tomato, mozzarella and fresh basil pesto.
- Pulled pork, bean shoots, five spice, apple and chilli chutney.
- Pan-fried Indian spiced chicken steak with onion bhajis, curry mayonnaise and pak choi.
- Pot roasted brisket of beef dipped in gravy with crispy onions.
- Hand cut seasoned nachos with roast vegetables or chicken breast strips in a spiced sriracha sauce
- Hot smoked Scottish salmon with ratatouille and fresh herb dressing.

**Croque Monsieur** – With hand carved Ayrshire smoked bacon and white cheddar.

**Old Smokie** – Aged Aberdeen Angus beef burger with cheddar, BBQ sauce, pickles and beer soaked onions.

**Proper Dogs** – Grilled frankfurter sausage, pastrami, crispy tobacco onions, ketchup, and mustard.



## SALAD

A full salad provision, each item displayed in textured bowls of various heights and colours. Provided as a grab & go offer and making best use of the line of fully compostable disposable Vegware containers. Our salad concepts make best use of local seasonal ingredients as well as a range of dressed handmade combinations.

### THESE INCLUDE

- Tiger bowls
- Chicken & Brussels
- Curry Cauliflower
- Apple pear & Cheddar
- Red Thai
- Cashew & Tofu
- OMG Omiga

## DELI COUNTER

Offers and ingredients made to order and available each day. Subs and jackets will provide a base for the fillings and toppings, although individual items can be purchased separately.

### FILLING A

- Egg mayonnaise.
- Sliced or grated cheddar cheese.
- Savoury cheese
- Tuna mayonnaise.
- Vegan coleslaw

### FILLING B

- Roast honey roast ham
- Roast turkey breast
- Corned beef
- Brie

### FILLING C

- Roast beef
- Smoked bacon.
- Roast chicken
- Cured continental meats.

Inclusive Items  
Free when purchased with any base and topping.

Sliced tomato, Iceberg lettuce, Cucumber ribbons, Mayonnaise, Coronation Mayo, Sweet chilli sauce, Sweetcorn, Red onions



## GRAB & GO SWEET POTS

Provided as a grab & go offer and making best use of the line of fully compostable disposable Vegware containers, our healthy fruit pots and popular dessert pots will be provided on a rotating cycle basis.

### THESE INCLUDE

- Mixed grapes
- Mixed fruit
- Pineapple & melon
- Strawberry granola
- Honey granol
- Lemon cheesecake
- Sundaes



## WHY WE DO WHAT WE DO

Sustainability is something that we strive for across every element of our business. We will implement our bespoke sustainable action plan designed to reduce the environmental cost of catering, specifically focusing on eliminating single-use plastic and minimising food waste. Our sustainability roadmap sets out to achieve carbon neutral status by the end of 2026. As well as this, we have already made significant greener choices for our company such as:

- ◆ Removing all plastic packaging.
- ◆ Using biodigesters to recycle food waste.
- ◆ Ensuring the use of local and seasonal ingredients in our menus.

By emphasising sustainability in our food offer, we hope to educate the school community to make a further positive environmental impact to protect the future of our planet.

“

WE ARE COMMITTED TO HELPING THE PLANET

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# ALLERGIES AND SPECIAL DIETS

Our dietary requirements policy and associated procedures provide detailed guidelines for catering safely for all children and school staff with allergies and special dietary needs. All of our client schools have a 'nut-aware' policy.

## TRAINING

All of the catering teams will be provided with comprehensive training on the current legislation and clear instruction on how to carry out our allergen management procedures.

## ALLERGEN TRACKER

As stipulated by the 2014 Food Information Regulations, we complete a detailed allergen tracker for every service. The chef in charge uses the tracker to hold a pre-service briefing before each service to relay both the menus and the allergens present in each dish.

## RIGOROUS PROCEDURES

The legislation also requires us to adhere to clear and documented procedures for the management of allergies and food intolerances.

## OUR PROCEDURES INCLUDE:

### RESPONSIBLE SUPPLIER MANAGEMENT

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

### ALLERGEN SEGREGATION

Both in the kitchens and on the counters, we always ensure that dishes containing allergens are segregated from other dishes preventing the risk of cross-contamination, wherever possible.

### ALLERGEN AND SPECIAL DIET COMMUNICATIONS

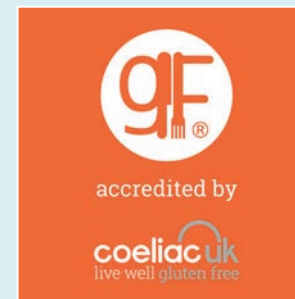
We work closely with our schools to ensure we fully understand the needs of each pupil. For children who have life-threatening allergies, the catering manager will meet with the parents to agree a specific management plan for their child. For younger students, a system of identification will be agreed to ensure that the front of house team can identify the students who need a special diet.

### SERVICE COUNTER ENGAGEMENT

A member of the front of house team will be specifically appointed as an 'Allergy Champion' to engage with students who need to follow a special diet. This ensures that, as well as the catering manager, there will always be a member of the team who understand their needs and can guide the children towards the most suitable menu items.



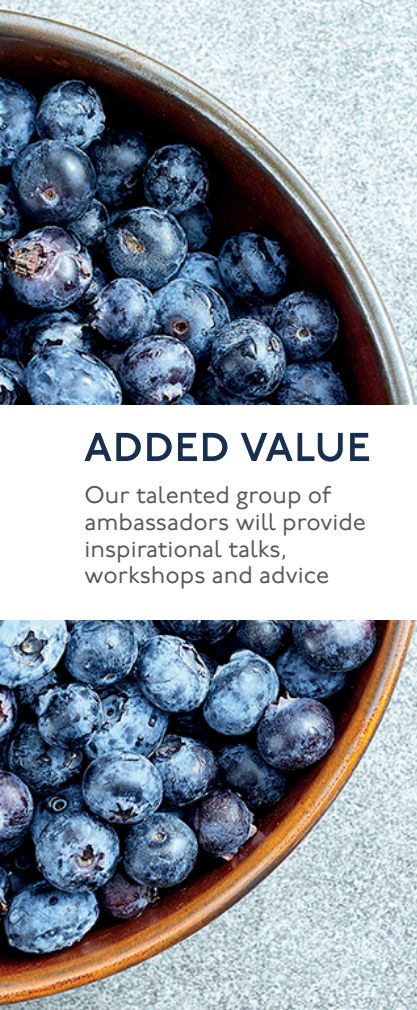
We are also proud to be collaborating with The Natasha Allergy Research Foundation to promote food allergen awareness. The funding we are providing to the Foundation for the next five years will assist the pioneering research into immunotherapy to help in the prevention and treatment of food allergies.



Thomas Franks Scotland is officially the first catering company to be completely accredited by Coeliac UK

**THOMAS FRANKS**  
SCOTLAND





## ADDED VALUE

Our talented group of ambassadors will provide inspirational talks, workshops and advice



*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.



*Louis Alexander*

### PROFESSIONAL EXPLORER AND ADVENTURER

From running 17 marathons in 17 consecutive days, rowing across the English Channel and more recently, summiting some of the world's most notable mountains such as Kilimanjaro and Mont Blanc, Louis has conquered numerous endurance feats. Louis will be on hand to provide talks, webinars and Q&A events on lessons he has learnt during his own adventures whilst linking it back to food. We believe that Louis is the ideal ambassador to inspire your community to help flourish and develop rounded individuals.



*Heather Fisher*

### OLYMPIAN AND FORMER ENGLAND RUGBY PLAYER

Heather is an Olympian and former England rugby player who has recently retired from the international world of sport. From battling anorexia as a young girl to representing Great Britain in bobsleigh, playing rugby for England (2014 World Cup winner!) and suffering from multiple injuries, her journey has been as tough as it has been varied. Heather offers our clients talks and workshops that will inspire and motivate while providing an excellent role model for pupils to look up to.



*Matt Venn*

### BRITISH MOTORCYCLE RACER

When he's not inspiring our clients with his high-octane stories of British motorcycle racing, Matt Venn is usually competing and pushing his racing career even further. Most recently, he took part in the Ducati Performance TriOptions Cup. Matt's motorsport career took off in 2000 when he was just 8 years old. He has competed in countless British and international karting and car events throughout his four-wheel career. Back in 2018, Matt made the transition from four wheels to two, quickly gaining a huge reputation throughout the paddocks for his riding style and his dedication to succeed in the sport. He has taken so well to his role as a Thomas Franks ambassador, cheered on by our founder, Frank Bothwell, and is keen to help spread the word on the amazing work Thomas Franks does as a company.

# FEEDING COMMUNITIES



THOMAS FRANKS  
*foundation*

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 1.8 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 Scotland and we believe this is a great opportunity for Dollar Academy to help us end food poverty.

For more information, visit our news sections at  
[www.thomasfranks.com/scotland](http://www.thomasfranks.com/scotland)







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