

# A FRESH TAKE ON FOODSERVICE

For us, the aim has never been to be the largest foodservice management business, but rather to be the very best.



**Ranks #13** of the  
Top 50 Contract  
Food Management  
Companies in 2022

## Who We Serve

Corporate Dining  
Senior Living  
Healthcare  
Independent Schools

Employee Retention Rates  
**3x Higher** than the  
Industry Standard

Thomas Cuisine was founded by Thad Thomas in 1986. The company's business purpose from day one has been to provide high-quality, cost-effective, professional food management services. Thomas Cuisine's philosophy centers on actively listening to our customers to ensure we understand their goals. Delivering repeatable outcomes and value remains the cornerstone of our success.

Today, Thomas Cuisine is a wellness-driven foodservice management company bringing scratch-made food to large-scale dining operations.

Our passionate culinarians craft signature dishes made with the freshest, real ingredients – many purchased locally. Our food service management leaders are some of the best in the industry.



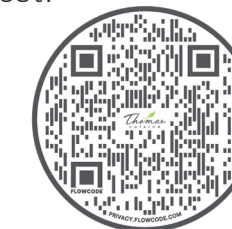
www.thomascuisine.com



Alison Patt  
PRESIDENT & CEO

## Our Core Beliefs

*"As a company, we believe that food has the power to transform people's lives and that the people who serve it have the power to improve the health of those who eat it. For us, the aim has never been to be the largest foodservice management business, but rather to be the very best."*



## What Makes Thomas Cuisine Different

- Culinary Driven** – Focused on innovation and excellence - Procurement decisions are based on using high-quality **REAL** foods and not rebate driven (**R**obust flavor; **E**xceptional ingredients; **A**voiding chemical additives; **L**oaded with nutrients)
- Passion** – Making a difference to those we serve: Leading the service industry with some of the lowest employee turnover rates:
  - Hourly = 34%
  - Management = 18%
- Transparency** – Open book accountability - No hidden fees through employee benefits or purchasing arrangements
- Conscientious Growth** – Better outcomes achieved - Family-owned (privately held). Decisions are made by doing what's right for our clients... not focused on bottom-line profits





## REDEFINING FOODSERVICE

### Enrich the Culinary Experience

Not only do our chefs prepare meals from scratch using the freshest ingredients, but they are also passionate about the presentation.

### Establish a Culture of Excellence

We will introduce unique themed menu concepts and develop special destination dining events that will contribute to continually improving both students' satisfaction – and culture.

### Our People

Over the past three decades, our company values excellence, respect, integrity, teamwork, and passion drive our success and are underlined by a core principle of open communication and accountability.

The average tenure of our Food Service Directors is 7+ years on average

#### AVERAGE TENURE OF OUR TEAM MEMBERS

- District Managers 16 yrs
- Senior Food Service Directors 10 yrs
- Food Service Directors 7 yrs
- Executive Chefs 5 yrs
- Food Service Managers 10 yrs
- Cooks 3 yrs
- Cashier/Baristas 3 yrs
- Utility 4 yrs

### Sustainability

We prioritize local purchasing to obtain the freshest, highest-quality healthy foods that are additive-free. We define locally sourced as not having traveled more than 250 miles.

### Wellness & Nutrition

Thomas Cuisine believes that well-being depends on more than just a few healthy menu options, but an accumulation of small daily choices.

### Technology

We leverage the latest technologies to engage our customers, increase traffic, drive participation, provide a high-energy café atmosphere and encourage healthy and environmentally sound choices.

## THOMAS CUISINE

Making a valuable difference to those we serve,  
one nutritious meal at a time.



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



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