

Partnership  
for tomorrow

A collection of fresh ingredients including red chili peppers, star anise, a red bell pepper, fresh parsley, a lime, and small round seeds, arranged on a dark grey background.

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

Thomas<sup>®</sup>  
cuisine

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





At Thomas Cuisine, we have western roots, humble spirits, and a commitment to providing extraordinary culinary experiences; the kind that becomes the subject of conversations. We are privately held; formed out of a passionate desire to make it easier for people to live healthier lives. 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. Their average tenure is over 10 years. We hire only those who are genuinely motivated to serve others. And we invest in developing enduring relationships both with our employees and partner organizations.



*Scan this QR Code to hear  
a message from Alison*

**Alison Patt**  
PRESIDENT & CEO





# What makes Thomas Cuisine DIFFERENT

## Transparency

## Passion

Hire and train team members that want to provide exceptional service  
All our team members (hourly & management) participate in profit sharing

## Culinary Driven

Premier negotiated best-pricing platform.

Utilize fresh, scratch-made food philosophy – improves the quality of food and reduces waste

Procurement decisions are based on using high-quality **REAL** foods and no rebate driven (**R**obust flavor; **E**xceptional ingredients; **A**voiding chemical additives; **L**oaded with nutrients)

## Conscientious Growth

We look for partnership alignments where:

- Food and nutrition have a strategic value to the organization
- Food is considered part of the healing process
- People are considered valuable assets

A healthy balance-sheet allows Thomas to be nimble and flexible

Privately held. Decisions are made by doing what's right for our clients...not focused on bottom-line profits



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# Enrich the Culinary Experience

We are passionate about providing excellent food and service to our residents and guests. We employ Executive Chefs in our food production and catering services.

We cook from scratch using fresh ingredients to ensure quality and nutrition.

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



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# Establish a Culture of Excellence

Our values of innovation, customer service, and excellence are the catalyst for an enhanced dining experience that rivals any fine dining experience in the region. We introduce unique themed menu concepts and develop special destination dining events that contribute to consistently improve the dining experience.

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



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# Our People

Our company's success over the past three decades has been driven by the core values of excellence, respect, integrity, teamwork, and passion, which are supported by an open communication and accountability approach.

We value excellence in all aspects of our operations, from health and safety to food quality and freshness, to customer service, and we do it by placing effective communication at the core of our business model to ensure accountability and ultimately growth.

**The average tenure of our Food Service Directors is 10+ years on average.**

#### **AVERAGE TENURE OF OUR TEAM MEMBERS**

- District Managers 16 yrs
- Executive Chefs 5 yrs



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# 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. Some of our guests are well-informed about what food choices work best for them. Others need our help navigating the many available options.

We love to integrate food, nutrition and wellness into our connections with residents. **HealthWhys** is our age-specific nutrition and wellness education series.

Our leading registered dietitians, chefs, wellness experts and our director of wellness and nutrition create the health and wellness content for residents.

Each **HealthWhys** lecture and tasting incorporates knowledge and tools designed to engage residents. Thoughtful, interesting and easy to understand presentations foster interaction between residents and their culinary leaders, chefs and lifestyles team members.

Thanks to technology and willing team members, we have been able to broadcast **HealthWhys** demonstrations and provide interactive meal kits to residents who are able to learn and experience the health benefits of the program remotely.



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# 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. Not only does this reduce our carbon footprint, but it also allows us to support local businesses with economic growth. This is vital when educating our customers about nutrition, that they know where their food comes from.

- **Scratch-made cooking**
- **Environmentally friendly LED lighting**
- **Five-star energy culinary appliances**
- **Reusable to-go containers, where supported**
- **Compostable recycling, where supported**
- **Compost food waste, where supported**

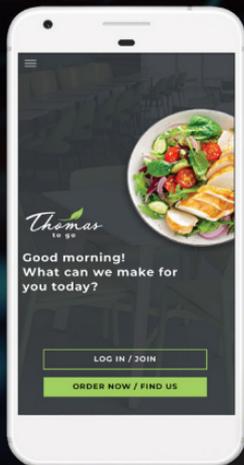


# Technology Solutions

## “Dining in the digital age”

Today's consumer expects modern day conveniences that leverage technology. To meet the demand for convenient online ordering, we developed our own ordering application (app) allows guests to order directly from their smart phones. They can order from a Restaurant's full menu, repeat previous orders and pay securely, with flexible payment methods. Your staff will appreciate the convenience of our Thomas to Go app that enables them to order fresh cuisine at the touch of a button.

## Meals To Go APP



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## Contact Us

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



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**Thomas**  
cuisine

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