Thomas®
cuisine

MEDIA KIT
2024

OUR *Story*

After years growing his career, Thad Thomas envisioned something more for the food industry. His entrepreneurial spirit inspired him to start his own adventure — a culinary service company with its main focus on creating genuine partnerships and serving people better than anyone. Working out of his garage, with a tarp dividing the lawn mower and lawn chairs from his space, Thad Thomas officially founded Thomas Cuisine in 1986.

While initially the company centered on scratch-cooking — delicious food and recipes rather than frozen meals — the Thomas Cuisine concept of REAL food only grew through the years. In 2010, after falling ill, Thad turned to the components and nutrients of food to transform his health. At this pivotal point, Thomas Cuisine's mission and responsibility evolved to providing REAL food that nourishes the body to all we serve.

Today, Thomas Cuisine continues to build off the foundation laid by our founder, Thad Thomas. Thad's motto of "do the right thing" guides our decisions, from our internal team to our partners to the people enjoying our food. As we head into the future and grow as an organization, our focus is not on being the biggest, but on being the best. Together, our love for REAL food and service will shine through in all we do.

1986

Thad Thomas launches a food service company with a commitment to scratch-cooking and quality ingredients

2010

Thad Thomas falls ill and turns to food to transform his health; our company's mission evolves to REAL food

2016

Thomas Cuisine initiates the "no-fly list" to remove preservatives and additives from our kitchens

2023

Thomas Cuisine launches the Cultivate Teaching Kitchen program to promote nutritious cooking

2024

Thomas Cuisine partners with Central Montana Beef for direct sourcing to support our REAL food mission

ABOUT *Thomas Cuisine*

Our Vision

We are part of a revolution where ALL food is REAL food. Where every meal is an opportunity to nourish and thrive. Where individuals and communities embrace healthier choices. Where our people are an inspiration to others. We advocate for a cleaner future because REAL food is a force for good.

Our Mission

To provide REAL food and genuine service while building enduring relationships.

What REAL Food Means to Us

Grown: We work with local farms and ranches for our sourcing of fresh, naturally-grown ingredients and grass-fed, grass-finished meats.

Clean: We say no to additives, preservatives, and artificial ingredients to ensure our dishes are as nutritious and wholesome as possible.

Transparent: We carefully follow our ingredients from farm to kitchen, and we care about being transparent from our sourcing to our partnerships.

Flavorful: We use natural seasonings and innovative recipes to bring out flavor because food should be delicious too!

Core Values

Thomas Cuisine culture and guiding principles are intrinsically tied to the company's history. Founder Thad Thomas set out to create a company that put people first, from the dishwasher to the company executive. He believed people are the company's greatest asset and biggest differentiator.

From his belief came these five core values: **humility**, **integrity**, **ownership**, **passion**, **and teamwork**.

A WORD FROM OUR FOUNDER

"Over the years we have built a very unique culture. . . a culture that cares about each other and our customers, a culture that values and rewards hard work especially when that hard work delivers achievement, a culture that values and promotes honesty amongst each other and in our business dealings, a culture of fun and laughter, and most importantly, a culture of volunteered teamwork. I believe it to be our greatest asset."

—Founder Thad Thomas

THE PEOPLE *Behind the Plates*

Alison Patt
PRESIDENT AND CEO

With a background in luxury hospitality and food management, Alison joined Thomas Cuisine in 2020 as President and CEO. Her own personal experience with REAL food first drew her to Thomas Cuisine. After her son was diagnosed with nonverbal autism, he made tremendous progress through the power of whole foods. Fueled by her passion, Alison drives the company forward to make a meaningful impact in the lives of others, with nourishing ingredients and personalized service.

Nick Krieger
CHIEF FINANCIAL OFFICER

Nick, our Chief Financial Officer, brings a wealth of experience and passion to Thomas Cuisine. Joining our team in December 2021, Nick has been instrumental in driving our mission of REAL food to our partners and communities. As a devoted dad to two boys, he has seen firsthand the impact nutrition makes. With a diverse career spanning manufacturing, retail, and contract food management, Nick's expertise ensures that we not only meet but exceed our financial goals while staying true to our core values.

Heather Krentler
CHIEF PEOPLE OFFICER

Heather, our Chief People Officer, has over 18 years of experience in organizational design and HR. She's dedicated to building cohesive teams, nurturing emerging leaders, and guiding a hiring process that embraces our core value of humility. Personally, Heather's journey with REAL food has been transformative. After experiencing challenges on the path to motherhood, she made a change by adding healthy fats into her diet. Her daughter, Nora, was born soon after. She believes food has the power to nourish both individual bodies and our shared planet.

Lynn Daily

SENIOR VP OF OPERATIONS

With extensive experience in healthcare and food service management, Lynn has been an integral part of Thomas Cuisine since 2010. Currently serving as the Senior Vice President of Operations, she shapes the company's operational direction and helps foster our culture and long-term success. She especially resonates with our commitment to intentional service and REAL food. As a registered dietitian, Lynn has witnessed firsthand the healing power of nutrition in improving overall health and vitality.

Greg Malmen

VP OF INFORMATION TECHNOLOGY

Greg Malmen is our VP of Information Technology, with over 22 years of experience in the field. His journey with Thomas Cuisine began 12 years ago, after he connected with our genuine culture and people. In his role, Greg spearheads the management of enterprise IT services and customer-facing technologies, crucial for supporting our operators, driving growth, and executing our business strategy. Through his personal journey with REAL food, Greg has experienced better energy, focus, and overall well-being.

WHO WE *Serve*

Healthcare

We believe in the healing power of food, which aligns with hospitals' missions of promoting wellness. Our REAL food approach not only distinguishes us but also serves as a key attraction for both doctors and patients. Our diverse services range from full-service cafés to convenient options like room service, accommodating busy caregivers and visitors alike for a welcoming and nutritious dining experience.

"It's always about the relationship, right? And I will tell you without question that every person I have met at Thomas Cuisine has been exceptional! I think there's a myth in the world that hospital food is crappy; but Thomas Cuisine has shined a whole new light and meaning on food, and food in a healthcare setting. They have brought their expertise and service to the table to make it the best it can be."

CRAIG AASVED CEO and President, Shodair Hospital

Corporate Dining

Dining makes a huge difference in attracting future team members and fostering employee retention and happiness. With our workplace dining experience, we bring together team members to collaborate and create community over delicious meals. Whether it's a full-service café, catered meetings, coffee bars, kiosks, micro marts, or to-go programs, we are committed to bringing visions for workplace dining to life.

"Thomas Cuisine is a fantastic company and offers superior service. We are so lucky to have the best breakfast, lunch, and catering service in the downtown area. Amy and her team run a tight ship and create a friendly and inviting environment. What truly makes them special is their willingness to take feedback and their desire to meet our needs. Simplot is so lucky to have them as a partner and a part of the family!"

KOLLIN WALKER Event Coordinator, Simplot

Senior Living

At Thomas Cuisine, the longevity and quality of life of residents in senior living communities is our top priority. Using only high-quality, naturally-sourced ingredients, we craft delicious and nutritious meals and tailor menus to meet unique dietary needs. From inviting bistros and pub lounges to pop-up restaurants offering flavors from around the world, we strive to make every dining experience enjoyable and memorable.

"The biggest surprise I had with Thomas Cuisine was the impact that the freshly prepared items would make on our resident satisfaction. The residents feel the food experience has elevated quite a bit, which has to do with their approach to putting the menus together and then how they actually prepare the meals for the residents. Not only is the food exceptional, but Thomas Cuisine fits with CC Young culturally in the desire to provide the flexibility we look for with a dining partner."

RUSSELL CREWS President and CEO, CC Young Senior Living

Independent Schools

We understand the importance of providing high-quality dining experiences for independent schools, where students can unwind, socialize, and make healthy eating choices. We cater to growing student populations by offering a wide range of breakfast, lunch, and snack options made from all-natural ingredients. From fresh food to friendly team members, campuses will experience better dining through Thomas Cuisine.

"This is not a one-stop shop, one-size-fits-all model. The first thing Thomas Cuisine wants to do is understand what you are trying to achieve through food service and then really build a program around that, so it's very freeing and empowering as an institution to kind of choose your own path versus having a program instilled or placed down upon you."

ALEX SOICH VP of Finance and Operations, Jesuit Dallas

REAL FOOD *Fuels Our Programs*

Cultivate Teaching Kitchen

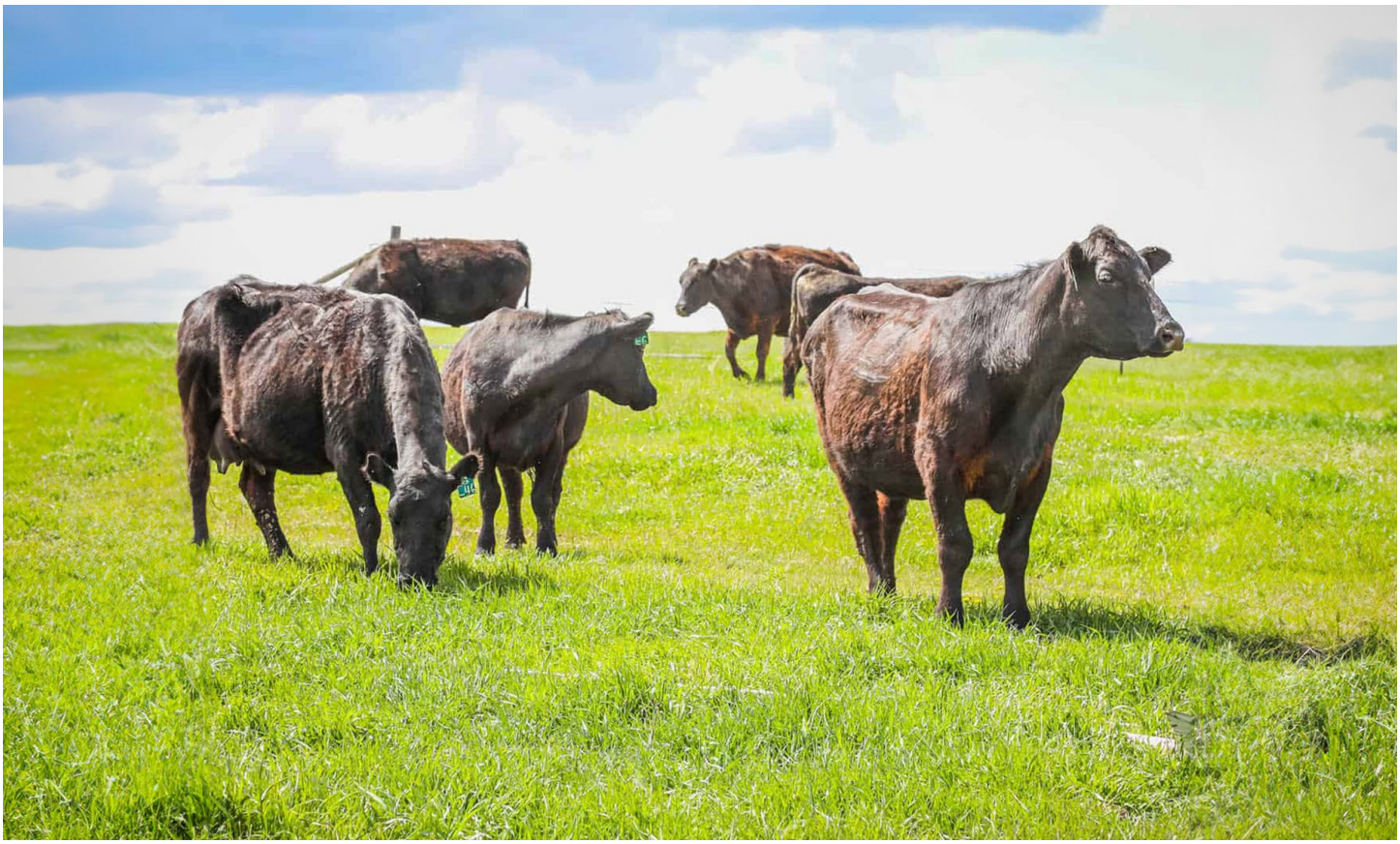
We have a passion for REAL food and nutrition, and love every opportunity to share that with our communities. With our Cultivate program, we help others nurture culinary skills, learn healthy lifestyles, and develop a positive relationship with food. Our Cultivate program includes:

- Community events: We organize or represent Thomas Cuisine at events to bring together the community and teach essential nutrition.
- Cooking classes: With our hands-on cooking classes, we encourage creativity, teach healthy nutrition, and are all about having a fun time.
- Educational workshops: Interactive and engaging sessions by our dietitians and chefs, covering key areas of nutrition, dietary habits, and wellness.
- Nutrition counseling: Our nutrition experts offer one-on-one counseling to address individual health goals, dietary concerns, and specific nutrition needs.

Central Montana Beef

We're on a mission to source the best ingredients rather than low-quality, processed foods. As part of our dedication to REAL food and excellent food service, we have partnered with Central Montana Beef. With this grass-fed, grass-finished beef program, we can provide those we serve nutritious, sustainable beef. Here's all the benefits of our program:

- Provides higher nutrients to our clients
- Lowers environmental footprint
- Promotes animal welfare by allowing for free grazing and roaming
- Supports local ranches, traced back by generations



GIVING BACK *to our Community*

BENEFIS HEALTH SYSTEM FOUNDATION

Our donation sponsored culinary nutrition classes for patients, empowering them to understand the vital role of food and nutrition in preventing disease and enhancing overall health.

COLLEGE OF WESTERN IDAHO

Our sponsorship supported a table at the foundation's annual event, contributing to student scholarships and education opportunities in Idaho.

COMMUNITY MEDICAL CENTERS

Our donation was used towards kitchen equipment to make serving the patients at Community Regional Medical Center as efficient as possible.

EVERGREENHEALTH

Our contribution to EvergreenHealth Foundations Kirkland and Monroe annually supports various initiatives, including purchasing medical equipment, expanding care units, and supporting hospice programs.

ENLOE FOUNDATION

Our donation supported the construction of the new Comprehensive Cancer Center at Enloe, aimed at addressing high cancer rates and late-stage diagnoses in Butte county and surrounding areas.

IDAHO FOOD BANK

Our involvement and donation in the 25th annual Empty Bowls event helped raise funds to provide food assistance to those in need during the holiday season, while the overall contribution ensures ongoing food support across Idaho.

LOGAN HEALTH

Our donation supported non-profit services to the community, including the ALERT flight paramedic services that provide emergency care to areas that are not easily accessible by vehicle.

LUTHERAN LIFE COMMUNITIES

Our donation supported the Benevolent Care Fund, providing financial support for residents who have exhausted their financial resources.

SHODAIR

Our recent donations directly supported the construction of a state-of-the-art children's psychiatric facility at Shodair Children's Hospital, providing specialized care and full education for residential children in Montana.

OUR *Noteworthy Wins*

TOP 15

Contract Management Companies

Food Management 2022

TOP 50

Private Idaho Company

Idaho Business Review 2023

CEO of Influence

PRESIDENT AND CEO OF THOMAS CUISINE ALISON PATT

Idaho Business Review 2024

Top 50 Women Honoree

PRESIDENT AND CEO OF THOMAS CUISINE ALISON PATT

Idaho Business Review 2023, 2024

100 PERCENT

Client Retention

2023

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