

Thompson Table Talk

March 22, 2017

LETTER FROM THE CHAIRMAN



As we start another great year, our **25th Anniversary year**, I hope that this issue of our newsletter finds you well and that 2017 is off to a positive start for you and your families!

If you haven't already done so, I encourage everyone to set forth both personal and professional goals for the year. Setting goals is always the first step to being successful. Next comes focus, please remain focused on a daily basis so that you can inch closer and closer to achieving your goals.

We had an incredible 2016, and I know that together we can make 2017 the best year ever for our company! By working together, I know that we will continue to be the best in the food and facili-

ties services industry, and that we will continue to make our mark with our restaurants operated by Pheast Food Group!

Last year for 2016 Washington Business Journal named **Thompson Hospitality the Number 1 Minority-Owned Company**, great news, again this year, **we are the Number 1 Minority-Owned Company for 2017!**

I would now like to take this opportunity to share some of the company's recent accomplishments with you.

I am very proud to share that we currently have restaurant brand locations in 122 contract food services locations! Between Austin Grill Express, American Tap Room, Willie T's Lobster Shack and brb-Be Right Burger. This is great news and true testament of the quality brands that we own.

I am also very proud of the work that our Facilities Management Team is doing. They have been hard at work in chasing new account opportunities and there is no doubt in my mind that 2017 will be the year that we be-

come known as one of the top Facilities Management Services providers in the industry! I look forward to announcing new wins in future newsletters.

After an amazing 2016, our Business Development and Joint Ventures teams are aiming high. We appreciate all the hard work and efforts that have gone into securing airport opportunities. Look out for our locations at Dulles International and Reagan National airports! And our expansion into Military locations is off to a strong start. We are responding to several opportunities right now. Congratulations!

I remain impressed and proud of all of our accomplishments, company-wide. I cannot wait to see what more 2017 will bring for us! Remember- stay focused on your goals!

Wishing you continued success,

Warren M. Thompson



PHEAST

Food Group



Pheast Food Group News

Dean Dodson-Service Excellence

Our Chief Culinary Officer, Chef Fred Raynaud, attained the distinction of "Global Certified Master Chef" from the World Association of Chef Societies de Paris.

Fred is one of only 40 chefs in the US to hold that title, and one of only 653 to hold it in the world – out of over ten million chefs.

What's New in Joint Ventures?

Rommel Mendoza, a JV Chef, has published his first book. **Prix Fixe, Memoirs and Recipes of The Traveling Chef.**

PRIX FIXE

"A professional cook who is who usually is in charge of a kitchen in a restaurant or dining facility, a person who prepares food to eat." My definition of a chef. I am just glorified dishwasher.

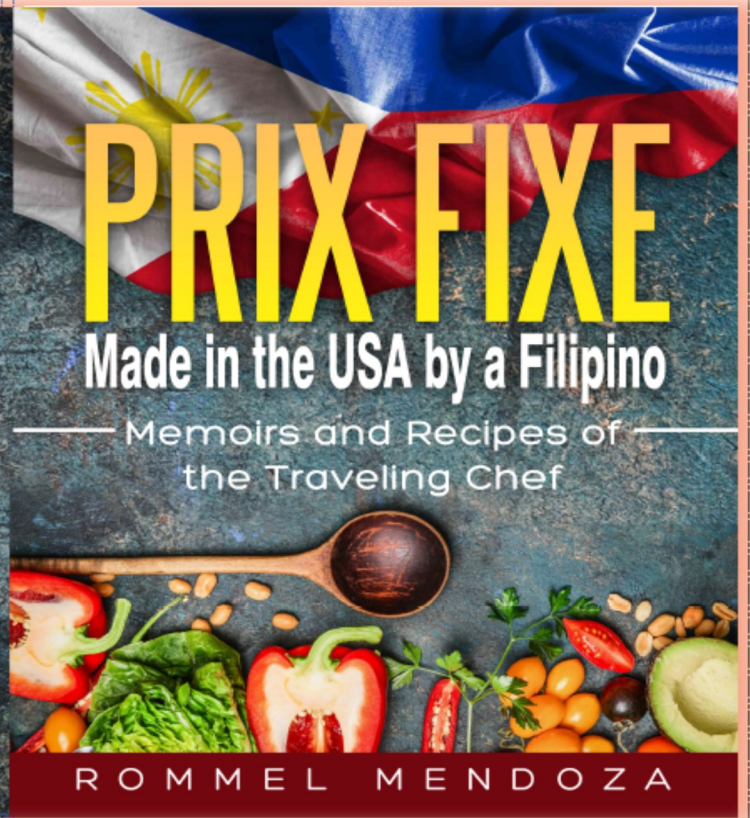
"I have a German first name, two Spanish last names, and a European middle name. This is my full name but guess what, I am full blooded Filipino!"

"I was only five years old when we left the Philippines and boy I did not realize the adventure my life was going to give me."

From a five year old boy born in the Philippines to being a corporate executive chef for a prestigious food service company, Rommel Mendoza has embraced the journey his life has given him. In *Prix Fixe: Made in the USA by a Filipino - Memoirs and Recipes of the Traveling Chef*, Chef Mendoza recounts humorous childhood stories, adventurous narratives, touching accounts and his travels to many locations like Germany, Spain, and the USA! He shares his love for his heritage; for also included are his personal and favorite Filipino recipes and worldly cuisine he has learned during his personal and culinary escapades.



Rommel Mendoza has been in the culinary industry for nearly fifteen years. He formerly was an executive chef of a fine dining/sports lounge establishment, operated a smoothie shop, and owned a small catering business. Currently, he is a corporate executive chef for Thompson Hospitality overlooking four of the company's retail brands in the corporate dining world throughout the United States and Canada. Be on the lookout, Chef Rommel plans on launching his line of artisan pickles called Pickled Pinoy in the near future and is currently working on his second book *Prix Fixe: Made In The USA by a Filipino - Adventures, Confessions, and more Recipes of the Traveling Chef*.



Chef Robert has more than 30 years of culinary, operations & customer service experience. Robert moved to the DC area in 1988 to help expand a national brand & has managed local, independent restaurants.

Robert joined Thompson Hospitality in July 2010 & worked for the Austin Grill brand as a General Manager & District Manager. In September 2014, he moved over to Joint Ventures to help expand the Thompson Hospitality brand portfolio.

Thompson Hospitality team member writes about his experience working with our partners at Lincoln University



"I am very fond of working to say the least. I always like to carry myself like working builds character. My time with Thompson has definitely been a great experience and I hope to continue the good time throughout my college experience. Most of my time in working with the company so far, I was still in high school without my license or most of the time without having rides anywhere. This led me to having to walk to work to be able to get to work on time and be ready to work. My dedication to my work can be credited to my managers and coworkers who are not only are a pleasure to work with, but a pleasure to be around. I have worked many jobs but with Thompson, for the last two and a half years, it's almost like I have a second family. I'm always out to better myself and I am proud to say that being with Thompson gives me that opportunity."

2 Thomas William Boyle 3rd – Lincoln University

Chef Aaron Andrews hasn't always known he wanted to cook, but he has always had a passion for food. Growing up with a father from Trinidad and a mother from New Orleans, there was always something flavorful cooking in their house and Aaron loved to help in the kitchen.

Taking the first step towards that future, he snuck out of the house to apply at Kendall College's School of Culinary Arts only a month before he was planning to go off to school for Business Administration. After cooking at several restaurants throughout Chicago, including Marche, Bandera, D. Kelly and James Beard Award Winning restaurant Blackbird, he attended Purdue University and earned his bachelor's degree in Hospitality and Tourism Management.

Aaron opened Frasca Pizzeria and Wine Bar as Executive Chef before taking a break from cooking to focus on the restaurant business from outside of the kitchen. He worked at Moto Restaurant in Chicago and as Dining Room & Bar Manager at Dukes Alehouse and Kitchen. At Dukes, he learned about sustainable and organic food, which increased his passion for supporting local farmers and making people more aware of what they eat.

At Dukes, he also learned a great deal about beer, and in his free time he now enjoys home brewing, using his love and talent for cooking in a new way.



A true Chef won't stay out of the kitchen for long, as Aaron worked with Compass Group for 4 years before accepting the title of Regional Executive Chef with Thompson Hospitality.



RECRUITING CORNER

Thompson Hospitality has always felt that good leadership knows good leadership. With that in mind we are offering \$1000(\$500 after first 90 days \$500 after 180 days) to any team member that refers a manager who is hired. You can send referrals to Michael Smith, Recruiter, Michael.Smith@thompsonhospitality.com 703-757-5542

Board Director:
University of Arkansas Pine Bluff
University of Maryland Eastern Shore
Norfolk State University

Retail Director:
University of Maryland Eastern Shore
University of Arkansas Pine Bluff

Catering Director:
Hampden Sydney College
Norfolk State University

Manager – Chick-Fil-A:
George Washington University

Summer Internships

Summer is almost here and Thompson Hospitality is excited about our **Student Internship Program!** Every year, Thompson Hospitality offers paid summer internships to outstanding students pursuing a Hospitality and Facility Management careers. Our program is a very detailed program and the student could be paid to train in their chosen profession at Thompson Hospitality. For 10 weeks, interns work alongside highly skilled and qualified industry professional on a variety of assignments. Each intern receives guidance from a staff mentor. It all adds up to invaluable experience at one of the nations' largest minority owned Hospitality and Facility Management Companies.
Contact: William Hughston
703-757-5500

2016 Fred D. Thompson Sr. Award

Annie O. Jackson
Director of Payroll Operations



Giving Back



Thompson Hospitality Corporate Office - Feed the Homeless Event

February 23, 2017, 11:00am-1:30pm at Embry Rucker Homeless Shelter, 11975 Bowman Towne Dr, Reston, VA 20190

Thompson Hospitality Corporate volunteers spent the afternoon providing and serving food for the local homeless shelter. The food was provided by our own fabulous American Tap Room. Everyone was grateful for the delicious food. We served lunch from 11:45am to 1pm then learned a lot about the shelter and other local services provided by Cornerstones of Reston to our community.

Attendees: Jodi Rothschild, Brigitte McMillan, Latasha Massenberg, Tien Ly, Lillian Hu, William Hughston, Brian Banks, Fred Thompson, Joe Fryling

Random Acts of Kindness

At Thompson, we believe we have the best team members working side-by-side as part of our family. We believe that our team members not only go above and beyond every day to meet our client and customer's expectations but also commit extraordinary acts of kindness in their communities.

As a way of recognizing our awesome team members, we are asking managers and employees to capture the random acts of kindness of our team. A random act of kindness can be something as simple as holding the door for a colleague, or picking up trash in front of a neighbor's home or letting someone go ahead of you in the line at Starbucks...

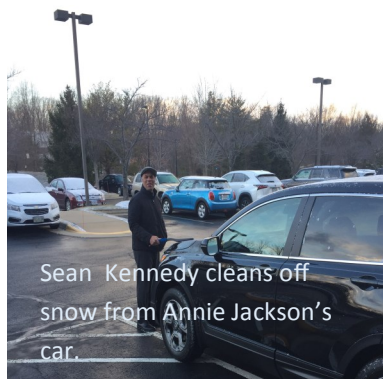
See an example above of a submission in the corporate office. .. Saw Sean Kennedy cleaning off Annie's car"

- Jodi Rothschild

This is just one example of our great team members doing random acts of kindness.

Please send your comments, photos and examples to: newsletter@thompsonhospitality.com

WE WOULD LIKE TO CAPTURE 500 ACTS OF KINDNESS BY 9/30/2017.



Sean Kennedy cleans off snow from Annie Jackson's car.



Downtown Silver Spring has the latest farm-to-table concept, Hen Quarter. This is the second Hen Quarter restaurant to open under the Pheast Food Group brand, and the first in the State of Maryland. The restaurant has already garnered some top honors, including a certificate of excellence issued by **Sen. Chris Van Hollen**.

Pictured are Greater Silver Spring Chamber of Commerce CEO Jane Redicker, PFG's director of operations **Willie Wilson**, Van Hollen staffer **Karen McManus**, Montgomery County executive **Ike Leggett** and Thompson Hospitality founder **Warren Thompson**.



New Restaurant Openings

2017

Hattie Mae's Southern Cuisine & Oyster Bar: Willow Lawn, Richmond in March
Hen Penny @ Reston Town Center in March
Hen Quarter @ Penn Qtr DC in April



Higher Ed Partnerships



1992 2000 2010 2016

2016 Service Excellence Awards

