

# Ardingly College

## A Case Study



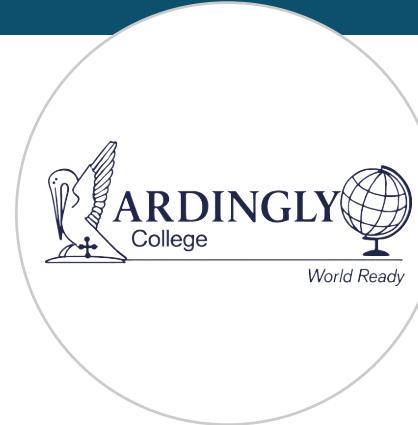
Ardingly College is a leading independent school in West Sussex, providing education and pastoral care for a large pupil community. The College operates a high-volume catering operation delivering daily meals for pupils alongside front-of-house hospitality for events, summer programmes, and visitors. Food safety, due diligence, and consistency are central to the catering team's responsibilities.

### The Challenge

Food safety management at Ardingly College previously relied on paper-based HACCP systems. This created a significant administrative burden, with multiple folders and binders requiring constant updating. Paperwork frequently became damaged or incomplete in kitchen environments, and missing sheets caused frustration during inspections.

Paper processes also created risk around record integrity during busy service periods, with limited assurance that checks were completed correctly and at the right time.

In addition, refrigeration failures during weekends or holiday closures had previously resulted in significant stock losses before issues were identified. The College required a more reliable, audit-ready system that reduced risk, saved time, and strengthened due diligence.



### Problems Resolved for Leadership Teams

#### Catering and Operations Leadership

- ✓ Reduced daily administrative workload and inspection preparation.
- ✓ Improved visibility of compliance without walking the site or checking files.
- ✓ Greater confidence that food safety processes are being followed correctly.

#### Kitchen Leadership

- ✓ Less time spent on paperwork and manual checks.
- ✓ Clear prompts and alerts during busy service periods.
- ✓ Faster access to records and corrective action history.



### Results Using Kelsius System:



Around 2 hours saved per day through reduced paperwork, automated monitoring, and faster reporting.



Early alerts help prevent stock loss, addressing previous incidents that resulted in losses of over £2,000.



Paper records eliminated, removing the need to manage multiple binders and files.



Weekly compliance reporting consolidated into a single digital summary.



24/7 automated fridge and freezer monitoring, reducing reliance on manual checks.



Improved EHO confidence. Inspectors can review records quickly and transparently.

## Benefits Using Kelsius System:

- ✓ Stronger due diligence and data integrity, reducing the risk of inaccurate or retrospective record-keeping.
- ✓ Significant time savings for both kitchen teams and management.
- ✓ Reduced inspection stress with instant access to historic records.
- ✓ Continuous monitoring removes the need for routine manual temperature rounds.
- ✓ Faster response to refrigeration issues, reducing waste risk during closures.
- ✓ Improved accountability through reminders and corrective action logging.
- ✓ Simplified oversight across multiple catering areas.
- ✓ Supports wider sustainability goals through reduced paper and printing.
- ✓ Automated alerts particularly help prevent repeat incidents of freezer or fridge failures going unnoticed during weekends or holiday closures.
- ✓ The system supports both back- and front-of-house operations. It provides consistency and the flexibility to extend to areas such as cafés or activity centres.



*“Before Kelsius, we were dealing with large volumes of paperwork and binders, and it didn’t take much for sheets to go missing or records to become messy. Now everything is accessible online, it strengthens our due diligence and gives real peace of mind that checks are being done properly. The monitoring and alerts also help protect us from costly stock losses, especially during closures.”*

**Andy Cockram**  
Catering Manager, Ardingly College

## Delivery

Ardingly College implemented Kelsius FoodCheck 2.0 to replace paper-based food safety processes with a digital, audit-ready system.

After engaging with Kelsius at an industry exhibition, the solution was selected for its ability to strengthen due diligence while reducing the administrative burden. Implementation was smooth and non-disruptive, with training delivered to both front- and back-of-house teams, allowing the system to be embedded quickly into daily operations.

Workflows were configured to reflect existing kitchen processes, while automated fridge and freezer monitoring removed the need for routine manual temperature checks. Compliance data is now captured in real time and stored securely in the cloud, providing instant access to records and reports.

## Outcome

Since adopting Kelsius, Ardingly College has reduced administrative workload by approximately two hours per day across kitchen staff and management.

Paper folders and binders have been eliminated, inspections are quicker and less stressful, and EHOs can easily review compliance records.

Automated alerts now provide early warning of refrigeration issues, helping to prevent repeat incidents of stock loss that had previously exceeded £2,000 during closures.

Kelsius has become a core part of daily operations, delivering stronger audit readiness, improved accountability, reduced waste risk, and greater confidence that food safety standards are being upheld consistently across the catering operation.