

# Conference Aston

## A Case Study



Conference Aston is Birmingham's only residential conference centre, located on the Aston University campus. The venue operates a single kitchen serving hotel guests, delegates and private events. With a focus on delivering high-quality, safe catering experiences, Conference Aston combines hospitality excellence with modern operational management.



### The Challenge

Managing food safety across a large hospitality venue with a single kitchen was becoming increasingly complex. Conference Aston relied on paper-based HACCP records, which could be time-consuming, inconsistent and prone to human error or falsification.

Chefs used to spend hours photocopying and filing paperwork.

Audits could be slow with record-keeping traceability time-consuming to trace when issues arose. The leadership recognised the need for a modern, digital solution to standardise checks, ensure accuracy, and provide instant access to compliance data across all catering operations.



### Problems Resolved for Management

#### Executive Head Chef

- ✓ Removed paper administration and manual checks.
- ✓ Reduced audit stress and improved EHO confidence.
- ✓ Saved stock and protected compliance with automated monitoring.

#### General Manager

- ✓ Achieved consistency and visibility across operations.
- ✓ Reduced risk of non-compliance and improved inspection results.
- ✓ Streamlined oversight through automated reports.



### Results Using the Kelsius System



Five hours saved per week through removal of manual paperwork.



Automated temperature monitoring with real-time alerts for fridge and freezer issues.



EHO confidence in management processes improved.



Instant access to records and corrective actions via cloud-based storage.



Stock losses prevented through early temperature alerts.



Full traceability with invoice and product photo uploads.

## Benefits using the Kelsius System

- ✓ Fraud-proof, timestamped data eliminating risk of falsified records.
- ✓ Seamless EHO inspections - "EHOs love it; they can see everything instantly."
- ✓ Automated temperature logging removes manual checks.
- ✓ Time savings for chefs and management.
- ✓ Alerts prevent food waste and equipment failure losses.
- ✓ Easier audits with instant access to historic data.
- ✓ Simple onboarding and daily use – even for less tech-savvy team members.
- ✓ Sustainable operations through reduced paper and ink waste.
- ✓ Improved traceability and accountability across the venue.
- ✓ Photos of invoices and deliveries ensure product tracking and allergen control.
- ✓ The system's flexibility allows new checks to be added easily for pest monitoring, cleaning and supplier validation.



## Delivery

Wilson Vale introduced Kelsius FoodCheck2.0 as part of an action plan to overhaul its food safety management. Implementation was smooth, supported by on-site installation and training sessions delivered by the Kelsius team.

Staff were trained on the tablet-based system in a single day, with engineers fitting sensors and probes to key fridges and freezers. Integration with the site's Wi-Fi and IT infrastructure was completed without disruption.

## Outcome

The Executive Head Chef has been able to tailor the system's tasks and workflows to match existing operations, adding checks for deliveries, cleaning, and equipment monitoring. The platform's flexibility allows new tasks, users and schedules to be added instantly, ensuring the system always reflects current operational needs.

Conference Aston and Wilson Vale have transformed their food safety culture by moving from paper to a fully digital, automated process. The team now saves five hours each week, operates more sustainably, and has complete confidence in compliance and traceability.

The Kelsius FoodCheck2.0 system has become integral to daily operations, helping Conference Aston deliver the highest standards of food safety, quality and guest assurance.

## What They Say

*"It gives you confidence because you know the records are there. You're not chasing bits of paper around the kitchen - you just log in and have everything you need in seconds."*

*"Our EHO rating improved due to enhanced confidence in management systems - they said they'd never seen the system in action before and were really impressed."*

**Paul Harris**

Executive Head Chef, Conference Aston