

National School Policy and Procedures relative to the:

" School Performance Fact Sheet"

- (A) Completion Rates 95% to 100 % for all students that enroll in Culinary or Bakery & Pastry that have been approved for payment by executing a promissory note. The Note is the official enrollment document. Excluding only those students who were not accepted due to financial reasons or lack of passion to become a chef.
- (B) Placement Rates 100% for those seeking a job, others came to open their own business in Culinary & Bakery in which they have access to the book " Restaurant for the Entrepreneur" by the author Dal Smith who has owned 5 restaurants in New Orleans and San Diego and is the owner of National School.
- (C) N/A
- (D) National School industry standard has the following range:
- 1) \$12.00 per hour upon graduates.
 - 2) \$60,000 to \$ 70,000 for Sous Chefs
 - 3) \$ 150,000.00 + for Executive Chefs
 - 4) Self employed as Personal Chefs or operating their own business.

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