

Placement Rates

Program (length)	Calendar Year	Number of Students Who Began Program ¹	Number of Graduates ²	Graduates Available for Employment ³	Graduates Employed in the Field ⁴	Placement Rate % Employed in the Field ⁵	Graduates Employed in the Field an average of less than 32 hours per week	Graduates Employed in the Field at least 32 hours per week
Raw Culinary Arts Associate Chef and Instructor Certification (19 days)	2012	66	66	66	15	23%	8	7
Raw Culinary Arts Associate Chef and Instructor Certification (19 days)	2011	80	80	80	10	12.5%	8	2
Advanced Raw Culinary Arts Instructor Training Certification (24 days)	2012	15	15	15	0	0%	0	0
Advanced Raw Culinary Arts Instructor Training Certification (24 days)	2011	17	17	17	3	18%	2	1
Pastry Arts-Unbaked! Certification (28 days)	2012	55	55	55	6	11%	3	3
Pastry Arts-Unbaked! Certification (28 days)	2011	42	42	42	1	.02%	1	0
Advanced Pastry Arts-Unbaked! Certification (32 days)	2012	19	19	19	10	53%	6	4
Advanced Pastry Arts-Unbaked! Certification (32 days)	2011	13	13	13	2	15%	0	2
Gourmet Raw Food Chef Certification (44 days)	2012	52	52	52	6	12%	3	3
Gourmet Raw Food Chef Certification (44 days)	2011	42	42	42	3	7%	2	1
Raw Culinary Arts Professional Chef Cert. (323 days)	2012	0	0	0	0	0	0	0
Raw Culinary Arts Professional Chef Cert. (323 days)	2011	0	0	0	0	0	0	0
Benefits of Raw Food Nutrition Educator Cert. (9 days)	2012	16	16	16	2	13%	2	0
Benefits of Raw Food Nutrition Educator Cert. (9 days)	2011	28	28	28	3	11%	3	0
Advanced Raw Food Nutrition Educator Cert. (16 days)	2012	22	22	22	3	14%	0	3
Advanced Raw Food Nutrition Educator Cert. (16 days)	2011	16	16	16	3	19%	0	3

¹ “Number of Students Who Began Program” means the number of students who began the program who are scheduled to complete the program within the reporting calendar year.

² “Number of Graduates” is the number of students who have completed the program within 100% of the published program length.

³ “Graduates Available for Employment” means the number of graduates minus the number of graduates unavailable for employment. “Graduates unavailable for employment” means graduates who, after graduation, die, become incarcerated, are called to active military duty, are international students that leave the United States or do not have a visa allowing employment in the United States, or are continuing their education in an accredited or bureau-approved postsecondary institution.

⁴ “Graduates Employed in the Field” means graduates who report that they are gainfully employed within six months of graduation in a position for which the skills obtained through the education and training provided by the institution are required or provided a significant advantage to the graduate in obtaining the position.

⁵ Placement Rate is calculated by dividing the number of graduates gainfully employed in the field by the number of graduates available for employment.

(Student Initial/Date) ____/____ I have read and understand the information presented above.

Salary and Wage Information

Annual Salary and Wages Reported by Graduates Employed in the Field³

Program (length)	Calendar Year	Graduates Available for Employment ¹	Graduates Employed in the Field ²	Under - \$15,000	\$15,001 - \$20,000	\$20,001 - \$25,000	\$25,001 - \$30,000	\$30,001 - \$35,000	Above \$35,001	Students Not Reporting Salary
Raw Culinary Arts Associate Chef and Instructor Certification 19 days	2012	66	15	0	0	0	1	2	0	12
Raw Culinary Arts Associate Chef and Instructor Certification 19 days	2011	80	10	0	1	0	1	0	0	8
Adv. Raw Culinary Arts Instructor Training Cert. 24 days	2012	15	0	0	0	0	0	0	0	0
Adv. Raw Culinary Arts Instructor Training Cert. 24 days	2011	17	3	0	0	0	0	0	0	3
Pastry Arts-Unbaked! Certification 28 days	2012	55	6	0	0	0	0	0	0	6
Pastry Arts-Unbaked! Certification 28 days	2011	42	1	0	0	0	0	0	0	1
Advanced Pastry Arts-Unbaked! Cert. 32 days	2012	19	10	1	2	1	0	1	1	4
Advanced Pastry Arts-Unbaked! Cert 32 days	2011	13	2	0	0	0	0	2	0	0
Gourmet Raw Food Chef Certification 44 days	2012	52	6	2	0	0	0	0	0	4
Gourmet Raw Food Chef Certification 44 days	2011	42	3	0	0	1	0	0	0	2
Raw Culinary Arts Prof. Chef Cert. 323 days	2012	0	0	0	0	0	0	0	0	0
Raw Culinary Arts Prof. Chef Cert. 323 days	2011	0	0	0	0	0	0	0	0	0
Benefits of Raw Food Nutrition Ed. Cert. 9 days	2012	16	2	1	1	0	0	0	0	0
Benefits of Raw Food Nutrition Ed. Cert. 9 days	2011	28	3	0	0	0	0	0	0	3
Adv. Raw Food Nutrition Ed Cert. 16 days	2012	22	3	0	0	0	0	0	0	3
Adv. Raw Food Nutrition Ed Cert 16 days	2011	16	3	0	1	0	0	0	0	2

¹ “Graduates available for employment” means the number of graduates minus the number of graduates unavailable for employment. Graduates unavailable for employment means graduates who, after graduation, die, become incarcerated, are called to active military duty, are international students that leave the United States or do not have a visa allowing employment in the United States or do not have a visa allowing employment in the United States, or are continuing their education in an accredited or bureau-approved postsecondary institution.

² “Graduates Employed in the Field” means graduates who are gainfully employed within six months of graduation in a position for which the skills obtained through the education and training provided by the institution are required or provided a significant advantage to the graduate in obtaining the position.

³ Salary is as reported by the student. Not all graduates reported salary.

(Student Initial/Date) ____/____ I have read and understand the information presented above.

To obtain a description of the manner the above statistics were gathered; or a list of employment positions determined to be within the field for which a student received education and training for the calculation of job placement rates; or a list of the objective sources of information used to substantiate the salary disclosures; please ask your enrollment representative.

This fact sheet is filed with the Bureau for Private Postsecondary Education. Regardless of any information you may have relating to completion rates, placement rates, starting salaries, or license exam passage rates, this fact sheet contains the information as calculated pursuant to state law.

Any questions a student may have regarding this fact sheet that have not been satisfactorily answered by the institution may be directed to the bureau for Private Postsecondary Education at PO Box 980818, Sacramento, CA 95798-0818, www.bppe.ca.gov, phone 888-370-7589.

I have read and understand this School Performance Fact Sheet. The School Performance Fact Sheet was reviewed and discussed with a school official prior to signing an enrollment agreement.

STUDENT NAME – PRINT

STUDENT SIGNATURE

DATE

SCHOOL OFFICIAL

DATE

August 21, 2013

SCHOOL PERFORMANCE FACT SHEET
Living Light Culinary Institute – Fort Bragg, CA
CALENDAR YEARS 2011– 2012

The California Private Postsecondary Education Act (CPPEA) of 2009, which was effective January 1, 2010, requires under section 94910 of CPPEA that a school provide information for each program offered in regards to, completion rates, placement rates, licensure exam passage rates, and salary/wage information. The following information is data compiled from January 1, 2011 to December 31, 2012.

Completion Rate

Program (Length)	Calendar Year	Number of Students Who Began Program ¹	Students Available for Graduation ²	Graduates ³	Completion Rate ⁴
Raw Culinary Arts Associate Chef and Instructor Certification (19 days)	2012	66	66	66	100%
Raw Culinary Arts Associate Chef and Instructor Certification (19 days)	2011	80	80	80	100%
Advanced Raw Culinary Arts Instructor Training Certification (24 days)	2012	15	15	15	100%
Advanced Raw Culinary Arts Instructor Training Certification (24 days)	2011	17	17	17	100%
Pastry Arts-Unbaked! Certification (28 days)	2012	55	55	55	100%
Pastry Arts-Unbaked! Certification (28 days)	2011	42	42	42	100%
Advanced Pastry Arts-Unbaked! Certification (32 days)	2012	19	19	19	100%
Advanced Pastry Arts-Unbaked! Certification (32 days)	2011	13	13	13	100%
Gourmet Raw Food Chef Certification (44 days)	2012	52	52	52	100%
Gourmet Raw Food Chef Certification (44 days)	2011	42	42	42	100%
Raw Culinary Arts Professional Chef Certification (323 days)	2012	0	0	0	0
Raw Culinary Arts Professional Chef Certification (323 days)	2011	0	0	0	0
Benefits of Raw Food Nutrition Educator Certification (9 days)	2012	16	16	16	100%
Benefits of Raw Food Nutrition Educator Certification (9 days)	2011	28	28	28	100%
Advanced Raw Food Nutrition Educator Certification (16 days)	2012	22	22	22	100%
Advanced Raw Food Nutrition Educator Certification (16 days)	2011	16	16	16	100%

¹ “Number of Students Who Began Program” is the number of students who began the program who are scheduled to complete the program within the reporting calendar year.

² “Students available for graduation” is the number of students who began program minus the number of “Students unavailable for graduation,” which means those students who have died, been incarcerated, or called to active military duty.

³ “Graduates” is the number of students who completed the program within 100% of the published program length.

⁴ “Completion Rate” is the number of Graduates divided by the Number of Students Available for Graduation.

(Student Initial/Date) _____/_____ I have read and understand the information presented above.