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SCHOOL PERFORMANCE FACT SHEET
2013 & 2014 Calendar Years

The information reported below has been compiled and is reported in accordance with the California Private Postsecondary Education Act (CPPEA) of 2013-2014 based upon data from January 1, 2013 to December 31, 2014. It addresses completion rates, placement rates, licensure exam passage rates and salary/wage information.

Completion Rates 2013

Program Name	Program Length (in hours)	Number of Students Who Began Program 1	Students Available for Graduation 2	Graduates 3	Completion Rate 4
Culinary Arts Management	900	3	3	3	100%
Line Cook	420	1	1	1	100%
Bar Management	100	0	0	0	n/a
Food & Beverage Service	184	1	1	1	100%
Catering Management	160	0	0	0	n/a
Baking & Pastry Management	325	1	1	1	100%
Accelerated Baking & Pastry	144	0	0	0	n/a
Total		6	6	6	

Completion Rates 2014

Program Name	Program Length (in hours)	Number of Students Who Began Program 1	Students Available for Graduation 2	Graduates 3	Completion Rate 4
Culinary Arts Management	900	15	6	6	100%
Line Cook	420	0	0	0	n/a
Catering/Banquet/Hotel Management	160	0	0	0	n/a
Total		15	6	6	



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Students Completing After Published Program Length – 150% Completion Rate 2013

Program Name	Program Length (in hours)	Number of Students Who Began Program 1	Students Available for Graduation 2	150% Graduates 5	150% Completion Rate 6
Culinary Arts Management	900	3	3	0	0
Line Cook	420	1	1	0	0
Bar Management	100	0	0	0	0
Food & Beverage Service	184	1	1	0	0
Catering Management	160	0	0	0	0
Baking & Pastry Management	325	1	1	0	0
Accelerated Baking & Pastry	144	0	0	0	0
Total		6	6	0	0

Students Completing After Published Program Length – 150% Completion Rate 2014

Program Name	Program Length (in hours)	Number of Students Who Began Program 1	Students Available for Graduation 2	150% Graduates 5	150% Completion Rate 6
Culinary Arts Management	900	15	6	0	0
Line Cook	420	0	0	0	0
Catering/Banquet/Hotel Management	160	0	0	0	0
Total		15	6	0	0

- 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.
- 5“150% Graduates” is the number of students who completed the program within 101-150% of the published program length.
- 6“150% Completion Rate” is the number of students who completed the program in the reported calendar year within 101-150% of the published program length divided by the Number of Students Available for Graduation in the published program length period.

Initials: _____ Date: _____ I have read and understand the above completion rates.



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Placement Rates 2013

Program Name	Program Length (in hours)	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 Per Week	Graduates Employed in the Field at Least 32 Hours Per Week
Culinary Arts Management	900	3	3	3	3	100%	1	2
Line Cook	420	1	1	1	1	100%	0	1
Bar Management	100	0	0	0	0	n/a	0	0
Food & Beverage Service	184	1	1	1	1	100%	0	1
Catering Management	160	0	0	0	0	n/a	0	0
Baking & Pastry Management	325	1	1	1	0	0%	0	0
Accelerated Baking & Pastry	144	0	0	0	0	n/a	0	0
Total		6	6	6	5		1	4

Placement Rates 2014

Program Name	Program Length (in hours)	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 Per Week	Graduates Employed in the Field at Least 32 Hours Per Week
Culinary Arts Management	900	15	6	6	6	100%	0	6
Line Cook	420	0	0	0	0	0%	0	0
Catering/Banquet/Hotel Management	160	0	0	0	0	n/a	0	0
Total		15	6	6	6		0	6

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.



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3“Graduates available for employment” means the number of graduates minus the number of graduates unavailable for employment. “Graduates unavailable for employment” means the 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.

Students are entitled to a list of the job classifications considered to be in the field of these educational programs. To obtain this list, please ask the Director of Administration.

Initials: _____ Date: _____ I have read and understand the above placement information.



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Salary and Wage Information 2013

Program Name	Program Length (in hours)	Graduates Available for Employment 1	Graduates Employed in the Field 2	\$10,000-\$20,000	\$20,001-\$30,000	\$30,001-\$40,000	\$40,001-\$50,000
Culinary Arts Management	900	3	3	1	1	1	1
Line Cook	420	1	1	0	1	0	0
Bar Management	100	0	0	0	0	0	0
Food & Beverage Service	184	1	1	0	0	1	0
Catering Management	160	0	0	0	0	0	0
Baking & Pastry Management	325	1	1	0	1	0	0
Accelerated Baking & Pastry	144	0	0	0	0	0	0
Total		6	6	1	3	2	1

Salary and Wage Information 2014

Program Name	Program Length (in hours)	Graduates Available for Employment 1	Graduates Employed in the Field 2	\$10,000-\$20,000	\$20,001-\$30,000	\$30,001-\$40,000	\$40,001-\$50,000
Culinary Arts Management	900	6	6	2	3	1	0
Line Cook	420	0	0	0	0	0	0
Catering/Banquet/Hotel Management	160	0	0	0	0	0	0
Total		6	6	2	3	1	0

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 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.

If you have any questions about how the data reflected on the above charts was gathered or if you want a list of employment positions determined to be within the field for any specific program for which statistics are reported above, please speak with an Admissions 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.



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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: P.O. Box 980818, West Sacramento, CA 95798-0818, www.bppe.ca.gov, P: 888.370.7589 or 916.431.6959, F: 916.263.1897.

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