



## Secchia Institute for Culinary Education Programmatic Assessment Data

Tables 1 through 7 represent program outcomes and success measurement data collected for:

- Student graduation rates.
- Job Placement Rates.
- Entry-Level ACF Certification by Graduation.

### Table of Contents

▶ Table 1. Secchia Institute Graduation Rates for ACFEF Accredited Programs (awards conferred by academic year)	2
▶ Table 2. From What Programs Are You Graduating? (Check all that apply.)	3
▶ Table 3. Job Placement Question: Are You Currently Employed in a Related Field?	4
▶ Table 4. If You Are Not Currently Employed in a Related Field, Are You Continuing Your Education?	5
▶ Table 5. How Would You Rate How Well The Program Prepared You For The Workforce?	6
▶ Table 6. ACF Student Membership Applications	7
▶ Table 7. Entry-Level ACF Certification by Graduation	8

### Secchia Institute for Culinary Education Graduation\* (Awards Conferred By Academic Year)

► **Table 1. Secchia Institute Graduation Rates for ACFEF Accredited Programs** (awards conferred by academic year).

Major (Code)	Academic Year	December	April	August	Total
Culinary Arts (151)	2020-2021	3	-	-	3
	2019-2020	8	8	2	18
	2018-2019	11	15	6	32
	2017-2018	7	23	4	34
	2016-2017	10	35	12	57
<b>5-Year Total</b>					<b>144</b>
Baking & Pastry Arts Certificate (156)	2020-2021	1	-	-	1
	2019-2020	8	-	1	9
	2018-2019	-	6	3	9
	2017-2018	-	3	-	3
	2016-2017	2	10	2	14
<b>5-Year Total</b>					<b>36</b>

\*Source: Office of Institutional Research and Planning (IRP).

### Secchia Institute for Culinary Education Graduate Survey\* (at time of graduation)

► **Table 2. From What Programs Are You Graduating? (Check all that apply.)**

Academic Year	Total Respondents	Culinary Arts A.A.A.S. (151)	Pre-Hospitality Management A.A. (580) <sup>1</sup>	Baking and Pastry Certificate (156)	Culinary Arts Certificate (157)	Personal Chef Certificate (158)	Craft Brewing Certificate (159)
2019-2020	27	77.8%		51.9%		14.8%	
2018-2019	42	59.5%		45.2%		14.3%	

<sup>1</sup>Program was offered for the first time in 2019-2020.

\*Source: Office of Institutional Research and Planning (IRP).

### Secchia Institute for Culinary Education Graduate Survey\* (at time of graduation)

► **Table 3. Job Placement Question: Are You Currently Employed in a Related Field?**

Academic Year	Total Respondents	Yes	No
2019-2020	26	84.6%	15.4%
2018-2019	48	83.3%	16.7%

\*Source: Office of Institutional Research and Planning (IRP).

### Secchia Institute for Culinary Education Graduate Survey\* (at time of graduation)

► **Table 4. If You Are Not Currently Employed in a Related Field, Are You Continuing Your Education?**

Academic Year	Total Respondents	Yes	No
2019-2020	9	33.3%	66.7%
2018-2019	21	23.8%	76.2%

\*Source: Office of Institutional Research and Planning (IRP).

### Secchia Institute for Culinary Education Graduate Survey\* (at time of graduation)

► **Table 5. How Would You Rate How Well The Program Prepared You For The Workforce?**

Academic Year	Total Respondents	Excellent	Above Average	Average	Poorly
2019-2020	27	77.8%	22.2%		
2018-2019	49	65.3%	30.6%	4.1%	

\*Source: Office of Institutional Research and Planning (IRP).

### Secchia Institute for Culinary Education ACF Student Membership Applications

► **Table 6. ACF Student Membership Applications**

Academic Year	ACF Student Membership Applications Collected and Submitted to ACF
2019-2020	15
2018-2019	23

During students' capstone coursework in the Culinary Arts Program (151), we collect data from students to submit a student membership application for the ACF National Membership on their behalf.

## Secchia Institute for Culinary Entry Level ACF Certification by Graduation

► **Table 7. Entry-Level ACF Certification by Graduation**

Graduating Year	Culinary Arts A.A.A.S. (151) and Baking and Pastry Arts Certificate (156) Graduates	ACF Certification Levels
2017-2018	37	-
2016-2017	75	1 Certified Culinarian (CC)

To comply with two years of reporting data, we collected data right at the certification source. We started with our 2016/2017 and 2017/2018 graduates. Then we entered student names individually through the Certification Verification tool at ACFChefs.org <https://www.acfchefs.org/ACF/Certify/CertificationVerification/ACF/Certify/Verification>

As far as tracking entry-level certification is concerned, we do not currently have a mechanism to track each student's progress in the industry and as an ACF member. Students who complete the ACF student application through the Secchia Institute for Culinary Education will most likely also meet the Certified Culinarian (CC) requirements once they graduate.

Students may also meet the Certified Fundamentals Pastry Cook (CFPC) or Certified Pastry Culinarian (CPC) designation requirements once they graduate. It will be up to the individual student to complete the exam and the necessary documentation and work requirements. In many cases, that can take a year or longer to complete.

The obvious shortcomings of this process are that any of our students could have changed their legal name since graduating. So this system is not a perfect way to do collect this data. Once we include a question about ACF certification level in future alumni surveys, both data collection methods will complement each other.