

GAINFUL EMPLOYMENT PROGRAM DISCLOSURE
SOUTH SEATTLE COMMUNITY COLLEGE
OPEID 009706

Restaurant Production Certificate

Program Name & Length: Culinary Arts/Chef Training

CIP (classification of instructional programs) 12.0504

CIP Program Description: A program that prepares individuals to provide professional chef and related cooking services in restaurants and other commercial food establishments. Includes instruction in: recipe and menu planning, preparing and cooking of foods, supervising and training kitchen assistants, the management of food supplies and kitchen resources, aesthetics of food presentation, and familiarity or mastery of a wide variety of cuisines and culinary techniques.

Program Name (if different from CIP): Restaurant Production

COST OF PROGRAM

Tuition & Fees: \$6230, \$210/Qtr. (Fees)

Books & Supplies: \$1500

On-Campus Room & Board: NA

Additional Program Costs: \$800 (Supplies: uniforms, shoes, tools, knives)

Total Cost (BEFORE grants/scholarships): \$9790

Supplemental Information:

LENGTH OF PROGRAM

Intended time to complete: 6 quarters

Percentage of graduates who completed on time: NAN <10

EMPLOYMENT

Jobs related to this program:

For academic years: 2005-2006, 2006-2007, and 2007-2008

Number of Graduates: 134

Completion Rate: 84%

Number with Reported Employment: 112

Employment Rate: 84%

Typical (Median) Hourly Earnings: \$13.46

Typical (Median) Annual Earnings: \$25,652

DEBT

Median program debt at program completion from:

- Title IV Loans:
- Private Educational Loans:
- Institution Financing Plan:

Percentage of program graduates who used educational loans: