

2017 Placement Rates and Methodology

San Diego Culinary Institute

Accrediting Council for Continuing Education and Training (ACCET) Standards for Completion and Placement Rates

Completion Rates:

Full-Time Cuisine	88.73%
Part-Time Cuisine	68.75%
Full-Time Baking and Pastry	94.44%

Placement Rates:

Full-Time Cuisine	79.59%
Part-Time Cuisine	63.64%
Full-Time Baking and Pastry	73.33%

“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.

“Completions” are the number of students who began program minus the number of student who have transferred to a different cohort which is scheduled to complete in a different year, have died, been incarcerated, or been called to active military duty.

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

“Placement Rate Employed in the Field” is calculated by dividing the number of graduates gainfully employed in the field by the number of graduates available for employment.