

**The Art Institute of Tampa
Student Achievement Data
Culinary Programs – October 2019**

The following data is reported in accordance with standard 8.02 of the ACFEF requirements:

Postsecondary ACFEF accredited programs must have an ongoing system for collecting, documenting and producing programmatic assessment data of students outcomes and success measurements that are made easily accessible through a URL link on the program's culinary arts, baking and pastry or hospitality website landing page. The PUBLICLY assessable data relates to student graduation rates, student job placement rates and student's obtaining entry level ACF certification by graduation.

Enrollment by Program: The number of students who matriculated in the winter 2019 term.

Program	Full-time	Part-time	Total
Baking & Pastry - Associate of Applied Science	16	9	25
Culinary Arts - Associate of Applied Science	46	23	69
Culinary Management - Bachelor of Science	35	8	43
Totals	102	40	142

Student Retention: Student retention data was queried from the student information system using enrollment statuses for the 2017-2018 school year, October 2017 to October of 2018.

Program	# of Students Fall 2017	Drop* Waivers	Graduated**	# of Students Fall 2018	Retention Rate***
Baking & Pastry - Associate	8	0	0	0	0%
Culinary Arts - Associate	12	0	1	3	27%
Culinary Management - Bachelor	11	0	0	7	64%
Totals	35	0	2	10	30%

* Drop waivers are the # of withdrawals due to death, military service, or permanent injury; these drops are omitted from the retention rate denominator.

** Students who graduated before the following fall term removed from starting cohort.

*** Retention Rate is calculated by summing the # of students who matriculated in the fall 2017 term minus the # of Drop Waivers minus the # of students who graduated (denominator) and dividing the value into the # of students who return in the fall 2018 term (numerator).

Graduation Rates: Graduation rates were calculated using data from the student information system for the period of January – December of each reporting year. The rate is calculated by taking the number of students who completed at 150% of the program length/ total # of graduates. Students who initially matriculated into the Culinary Management and/or Hospitality programs and then transferred into an associate program and graduated were not included in the completion rate.

Program	2018	2017
Baking & Pastry - Associate	92%	100%
Culinary Arts - Associate	94%	91%
Culinary Management - Bachelor	91%	91%

Job Placement Rates: Job placement data was calculated using data from the student information system for the period of July 1st to June 30th for each reporting year.

Program	2018	2017
Baking & Pastry - Associate of Arts	82%	64%
Culinary Arts - Associate of Arts	70%	82%
Culinary Management - Bachelor of Arts	67%	78%

Entry level ACF Certification by Graduation: Students who graduate with an associate degree or bachelor’s degree are eligible to apply for certification as Certified Fundamentals Cooks or as Certified Culinarians when they have documented one year of entry-level culinary work experience. Students learn about professional certification and professional development opportunities in the college curriculum and are free to pursue certification at their own discretion. Historically, the institution has not recorded data on the number of graduates or alumni who pursue ACF certification. The institution will begin collecting certification information from its graduates in spring 2019.