

The Art Institute of Virginia
Student Achievement Data
Culinary Programs
November 1, 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 - Diploma | 3 | 3 | 6 |
| Culinary Arts - Associate of Arts | 22 | 3 | 25 |
| Culinary Arts - Diploma | 1 | 0 | 1 |
| Culinary Management - Bachelor of Science | 44 | 6 | 50 |
| Totals | 70 | 12 | 82 |

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 - Diploma | 5 | 0 | 3 | 1 | 50% |
| Culinary Arts - Associate | 7 | 0 | 0 | 1 | 14% |
| Culinary Arts - Diploma | 1 | 0 | 1 | 0 | NA |
| Culinary Management - Bachelor | 11 | 0 | 0 | 3 | 27% |
| Totals | 24 | 0 | 4 | 5 | 25% |

* 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 for 2018 were calculated using data from the student information system for the period of July 1 to June 30 of the reporting year. The rate is calculated by taking the number of graduates who graduated within 150% of the program length ÷ Starting Cohort – Drops/Withdrawals.

| Program | 2018 | 2017 |
|--------------------------------|-------------|-------------|
| Baking and Pastry - Diploma | 67% | 43% |
| Culinary Arts - Associate | 43% | 29% |
| Culinary Arts - Diploma | 33% | 25% |
| Culinary Management - Bachelor | 26% | 22% |

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 and Pastry - Diploma | 71% | 83% |
| Culinary Arts - Associate | 90% | 80% |
| Culinary Arts - Diploma | 0% | 50% |
| Culinary Management - Bachelor | 82% | 73% |

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 2019. The first data cohort will be available in May of 2020.