

Commercial Cooking New York, NY

OPE ID: 00780400

Q: How many students graduate from the program?

A:

Program	Number of first-time, <u>full-time</u> students who started school	Of the students reported in column B, the number who graduated within 150% of the normal program length	Graduation Rate	On-Time Graduation Rate
Commercial Cooking	104	63	61%	47.76%

Q: What is the cost for attending the Commercial Cooking Program?

A:

Tuition	Supplies/Uniforms	Books	Other Fees	Registration Fee
\$10,552	\$410	\$130	\$1,310	\$100

Q: What percentages of students find a job in the related field?

A: Based on the 2011 ACCSC Annual Report:

Commercial Cooking 67%

Q: What are the demographics at the New York campus?

A: Percent of Undergraduate enrollment

by gender

Female	58%
Male	42%

By race/ethnicity

American Indian or Alaska Native	0.02%
Asian	3.7%
Black or African American	47.2%
Hispanic	1.8%
Hispanic/Latino	38%

Native Hawaiian or Other Pacific Islander	0.02%
Nonresident Alien	0.1%
Not Specified	0.05%
Two or more races	0.07%
White	6.8%
White Non Hispanic	0.9%

Q: What opportunities are there with training for this program?

A: Please visit www.onetonline.org for more information on opportunities.

SOC Code:

- 35-1011.00 – Chef and Head Cooks
- 35-1012.00 – First Line Supervisors/Managers of Food Preparation and Serving Workers
- 11-9051.00 – Food Service Managers
- 35-2014.00 – Cooks, Restaurants
- 35-2021.00 – Food Preparation Workers including Fast Food
- 35-2015.00 – Cooks, Short Order
- 35-2013.00 – Cooks, Private Household

Q: How much student loan debt does a typical graduate have to repay after graduation?

A: Median Title IV Loan Debt = \$ 6,303
Median of Institutional Financial Plan Debt = \$ 0