

## Commercial Cooking Philadelphia, PA

OPE ID: 03380300

**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	0	0	0%	NA

*\*No reported classes*

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

A:

Tuition	Fees	Books	Other Fees
\$10,001	\$2,565	\$215	\$425

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

A: Based on the 2011 ACCSC Annual Report:

Commercial Cooking 0%

**Q: What are the demographics at the Philadelphia campus?**

A: **Percent of Undergraduate enrollment**

**by gender**

Female 79%

Male 21%

**By race/ethnicity**

American Indian or Alaska Native 2.4%

Asian	7%
Black or African American	49%
Hispanic	5.5%
Hispanic/Latino	3.3%
Nonresident Alien	4%
Non Specified	14%
Race and Ethnicity Unknown	2%
Two or more races	2%
White	25%
White Non Hispanic	1%

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

A: Please visit [www.onetonline.org](http://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 = NA  
Median of Institutional Financial Plan Debt =NA