

Professional 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
*Professional Cooking	0	0	0%	0%

*No reported classes

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

A:

Tuition	Fees	Books	Other Fees
\$16,542	\$3,287	\$215	\$425

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

A: Based on our ACCSC Annual Report:

*No reported classes

*Professional 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 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