

Commercial Cooking Syosset, NY

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	87	64	74%	53.45%

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

A:

Tuition	Supplies/Uniforms	Books	Other Fees	Registration Fee
\$9,394	\$220	\$575	\$2,034	\$100

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

A: Based on our 2011 ACCSC Annual Report:

Commercial Cooking 70%

Q: What are the demographics at the Syosset campus?

A: **Percent of Undergraduate enrollment by gender**

Female 54%

Male 46%

By race/ethnicity

American Indian or Alaska Native 7%

Asian 2.8%

Black or African American	15%
Hispanic	7%
Hispanic/Latino	18%
Non Specified	7.7%
Two or more races	2.3%
White	21%
White Non Hispanic	31%

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 = \$106.71