



## FACT SHEET

### COMPLETION RATES

The state of California requires schools such as ours to calculate our Completion Rates (the percentage of students that enroll and successfully complete the program) according to a strict 100% rule. Any make up classes must be completed before the last day of classes:

	<u>2011</u>	<u>2012</u>
Cuisine Completion Rates	82.9%	76.53%
Pastry Completion Rates	86.7%	81.25%

Our accrediting body, ACCET sets the more common standard for completion of 150%. In other words, according to this standard, students may have up to 50% more time to finish any make up classes. According to this standard our completion rates were:

	<u>2011</u>	<u>2012</u>
Cuisine Completion Rates	92.8%	87.75%
Pastry Completion Rates	86.7%	81.25%

### PLACEMENT RATES

The state of California requires schools such as ours to calculate our Placement Rates. A graduate is considered a Placement if they are employed within 6 months of graduation in a position for which the skills obtained through the education and training provided by SDCI provided a significant advantage to the graduate in obtaining the position.

	<u>2011</u>	<u>2012</u>
Cuisine Graduates Available for Employment	99	72
Cuisine Graduates Employed in the Field	71	65
Cuisine Graduates Unavailable for Employment	0	3

*(graduates who, after graduation die, become incarcerated, are called to active military duty, are international students that leave the United States or do not have a visa allowing employment in the United States, or are continuing their education at an accredited or bureau-approved postsecondary institution)*

	<u>2011</u>	<u>2012</u>
Pastry Graduates Available for Employment	24	25
Pastry Graduates Employed in the Field	20	21
Pastry Graduates Unavailable for Employment	0	1

## LICENSURE PASSAGE RATES

There is no licensure examination for which students of SDCI's programs must prepare.

## SALARY AND WAGE INFORMATION

The salaries have been rounded to the nearest \$5,000 and the averages of those salaries are reported here below:

	<u>2011</u>	<u>2012</u>
Average Annual Wage Cuisine	\$25,000 / yr.	\$25,000/yr
Average Annual Wage Pastry	\$25,000 / yr.	\$25,000/yr

Campus Address:

San Diego Culinary Institute  
8024 La Mesa Boulevard  
La Mesa, CA 91942

With the exception of your Externship, all of your classes will be conducted at the address above. As a part of your program, you may also be asked to participate in a field trip; however, on such an occasion your class will meet on campus and travel as a group from there.

You will have an opportunity to select the location of your Externship from a list of approved industry partners. SDCI screens all Externship hosts for compliance with a number of requirements, ranging from the quality of the kitchen, the skills of the host Chef and staff, their ability and willingness to teach our students, their compliance with high standards of Safety and Sanitation, among others.

Any questions a student may have regarding this fact sheet that have not been satisfactorily answered by the institution may be directed to the Bureau for Private Postsecondary Education at:

Bureau for Private Postsecondary Education  
P.O. Box 980818  
West Sacramento, CA 95798-0818  
Phone: (916) 574-7720  
Web site: [www.bppve.ca.gov](http://www.bppve.ca.gov)  
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