



ACFEFAC Program Outcomes Report (ACFEFAC POR) (Standard 8.02 – Postsecondary Schools ONLY)

American Culinary Federation, Inc. • Attention: Accreditation • 180 Center Place Way • St. Augustine, FL 32095 • 800-624-9458 • www.acfchefs.org

Instructions

1. Complete ACFEFAC Program Outcomes Report by entering the required information in the yellow highlighted fields.
2. Save completed ACFEFAC Program Outcomes Report as a **Word document**, titled **ACFEFAC POR and your school name**.
Example of saved file name: **ACFEFAC POR Westmoreland County CC.docx**.
3. Ensure ACFEFAC Programs Outcome data is accessible on your school's website using URL web address provided in the Program Outcomes chart for each program for the previous two (2) years.
4. Email completed ACFEFAC Program Outcomes Report to Kris Shugart at kshugart@acfchefs.net by **October 1, 2019**.
Note: Subject line of email should read, **ACFEFAC POR and your school name**.

Institution Information:

Institution Name:	Auguste Escoffier School of Culinary Arts - Austin		
Institution Classification:	Non-Profit or For Profit:	X	Public or Private:
Program Coordinator Name:	Robyn McArthur	Title:	Executive Chef
Email Address:	robymcarthur@staff.escoffier.edu	Phone:	
Institution's President/Dean Name:	Marcus McMellon	Title:	Campus President
Email Address:	mmcmellon@staff.escoffier.edu	Phone:	

ACFEF AC Required Program Outcomes (previous two years)

Important Note: The Program Outcomes data is required per ACFEFAC standard 8.02 and must be publicly accessible on your school's website for each program, **regardless of the number of students enrolled in the programs in the past 2 years**. If you have not tracked this information in the past due to state requirements, etc., you will now be required to do so to meet ACFEFAC accreditation standard.

ACFEF Accredited Program Name	URL Web Address to Program Data	Previous Year 1:		2020-2021	Previous Year 2:		2019-2020
		Graduation Rate (%)	Job Placement Rate (%)	ACF Certification Rate (%)	Graduation Rate (%)	Job Placement Rate (%)	ACF Certification Rate (%)
Diploma in Culinary Arts	https://www.escoffier.edu/consumer-information/	50%	80%	0%	67%	100%	0%
AAS Degree in Culinary Arts	https://www.escoffier.edu/consumer-information/	54%	100%	0%			
AAS Degree in Baking and Pastry	https://www.escoffier.edu/consumer-information/	73%	81%	0%			
Diploma in Pastry Arts	https://www.escoffier.edu/consumer-information/	88%	87%	0%			