

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:	robynmcarthur@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.

	Previous Year 1:		ar 1:	2021-2022	Previous Yea		ar 2: 2020-2021	
ACFEF Accredited Program Name	URL Web Address to Program Data	Graduation Rate (%)	Job Placemen Rate (%)		Graduation Rate (%)	Job Placemen Rate (%)	ACF t Certification Rate (%)	
Diploma in Culinary Arts	https://www.escoffier.edu/consumer- information/	73.08%	89.47%	0%	42.86%	66.67%	0%	
AAS Degree in Culinary Arts	https://www.escoffier.edu/consumer- information/	57.71%	75.86%	0%	42.27%	75.93%	0%	
AAS Degree in Baking and Pastry	https://www.escoffier.edu/consumer- information/	71.05%	87.04%	0%	70.83%	77.61%	0%	
Diploma in Pastry Arts	https://www.escoffier.edu/consumer- information/	84.38%	81.48%	5 0%	75.76%	75.00%	0%	