

<b>DISTINCT GRADUATES</b>	<b>18-19</b>	<b>19-20</b>	<b>20-21</b>	<b>21-22</b>	<b>22-23</b>
Culinary Arts Technology	28	21	9	21	19
Baking & Pastry Technology	12	11	8	15	5

<b>AWARDS CONFERRED</b>	<b>18-19</b>	<b>19-20</b>	<b>20-21</b>	<b>21-22</b>	<b>22-23</b>
<b>Culinary Arts Technology</b>	<b>72</b>	<b>58</b>	<b>22</b>	<b>56</b>	<b>51</b>
<b>Total Awards</b>					
Associate of Applied Science (AAS)	21	20	8	18	15
Diploma	25	19	7	16	17
Certificate	26	19	7	19	19
<b>Baking &amp; Pastry Technology</b>	<b>34</b>	<b>30</b>	<b>21</b>	<b>41</b>	<b>15</b>
<b>Total Awards</b>					
Associate of Applied Science (AAS)	12	8	6	14	5
Diploma	11	11	7	13	5
Certificate	11	11	8	14	5

<b>GRADUATION RATES</b>	<b>Fall 2017</b>	<b>Fall 2018</b>	<b>Fall 2019</b>	<b>Fall 2020</b>
Culinary Arts Technology	56%	55%	41%	50%
Baking & Pastry Technology	52%	58%	38%	53%

<b>PLACEMENT RATES</b>	<b>2020</b>	<b>2021</b>	<b>2022</b>	<b>2023</b>
Culinary Arts Technology	83%	100%	67%	*
Baking & Pastry Technology	67%	80%	67%	*

<b>ACF Certification Rate</b>	<b>2020</b>	<b>2021</b>	<b>2022</b>	<b>2023</b>
Culinary Arts Technology	0%	0%	0%	*
Baking & Pastry Technology	0%	0%	0%	*

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**96% of Culinary Technology & Baking & Pastry Arts Technology graduates who completed the Graduate Exit Survey responded that they were satisfied or extremely satisfied with the quality of education received in the program.**