

Institute of Culinary Education - 2024 Annual Report Summary

Institution Data:

- 1. Report Year:** 2024
- 2. Institution Code:** 73713096
- 3. Institution Name:** Institute of Culinary Education
- 4. Street Address (Physical Location):** 521 East Green Street
- 5. City:** Pasadena
- 6. State:** CA
- 7. Zip Code:** 91101
- 8. Form of business organization of this institution:** N/A
- 9. Number of Branch Locations:** 0
- 10. Number of Satellite Locations:** 0
- 11a. Is this institution current with all assessments to the Student Tuition Recovery Fund?** Yes
- 11b. Is this institution current on Annual Fees?:** Yes

12. Is your institution accredited by an accrediting agency/agencies recognized by the United States Department of Education? Yes

13. If your institution has specialized accreditation from a recognized United States Department of Education approved specialized/programmatic accreditor? N/A

14. Has any accreditation agency taken any final disciplinary action against this institution in the reporting year? No

15. Does your institution participate in federal financial aid programs under Title IV of the Federal Higher Education Act? (This includes federal loans and grants) Yes

16. Does your institution participate in veterans' financial aid education programs? Yes

16a. What is the total amount of veterans' financial aid funds received by your institution in this Reporting Year? \$980,408.80

17. Does your institution participate in the Cal Grant program? Yes

18. Is your institution on California`s Eligible Training Provider List (ETPL)? No

19. Is your institution receiving funds from the Work Innovation and Opportunity Act (WIOA) Program? No

20. Does your Institution participate in, or offer, any other state or federal government financial aid programs? (i.e., vocational rehab...) Yes

20a. You indicated "Yes" for #20, please provide the name of the financial aid program below:

Vocational Rehab

21. Provide the percentage of institutional income during this Reporting Year that was derived from public funding: 27

22. Does your Institution participate in, or offer any non-government financial aid programs? (i.e., private grants/loans, institutional grants/loans): Yes

22a. You indicated "Yes" for #22, please provide the name of the financial aid programs below.: Sallie Mae, Institutional Grants

23. The percentage of institutional income in the reporting year that was derived from any non-government financial aid: 22.1

24. Enter the most recent three-year cohort default rate reported by the U.S. Department of Education for this institution, if applicable: 3

25. Provide the percentage of the students who attended this institution during this Reporting Year who received federal student loans to help pay their cost of education at the school: 46

27. Total number of students currently enrolled at this institution. Indicate the number of students attending and/or enrolled in all programs at your institution (minus the number of students who cancelled during the cancellation period) January 1st through December 31st: 536

28. Number of Doctorate Degree Programs Offered? Indicate the number of Doctorate degree Programs the institution offered for the reporting year. (Number of Programs not Students): 0

29. Number of Students enrolled in Doctorate programs at this institution? Indicate the number of students enrolled and/or active in all Doctorate programs at your institution as of January 1st through December 31st, minus the number of students who cancelled during the cancellation period: 0

30. Number of Master Degree Programs Offered? Indicate the number of Master degree Programs the institution offered for the reporting year. (Number of Programs not Students): 0

31. Number of Students enrolled in Master programs at this institution? Indicate the number of students enrolled and/or active in all Master programs at your institution as of January 1st through December 31st, minus the number of students who cancelled during the cancellation period: 0

32. Number of Bachelor Degree Programs Offered? Indicate the number of Bachelor degree Programs the institution offered for the reporting year. (Number of Programs not Students): 0

33. Number of Students enrolled in Bachelor programs at this institution? Indicate the number of students enrolled and/or active in all Bachelor programs at your institution as of January 1st through December 31st, minus the number of students who cancelled during the cancellation period: 0

34. Number of Associate Degree Programs Offered? Indicate the number of Associate degree Programs offered for the reporting year. (Number of Programs not Students) : 6

35. Number of Students enrolled in Associate programs at this institution? Indicate the number of students enrolled and/or active in all Associate programs at your institution as of January 1st through December 31st, minus the number of students who cancelled during the cancellation period: 102

36. Number of Diploma or Certificate Programs Offered? Indicate the number of Diploma or Certificate Programs offered for the reporting year. (Number of Programs not Students): 6

37. Number of Students enrolled in diploma or certificate programs at this institution? Indicate the number of students enrolled and/or active in all diploma/certificate programs at your institution as of January 1st through December 31st, minus the number of students who cancelled during the cancellation period: 434

Institution's Website: <https://ice.edu/ice-los-angeles-annual-report-and-fact-sheets>

[School Performance Fact Sheet](#)

[Catalog](#)

Program Data:

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: Plant-Based Culinary Arts & Management

5. Program Level: Associate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0503 - Culinary Arts/Chef Training.

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 11-9051

- Food Service Managers, 35-1011 - Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers, 35-2013 - Cooks, Private Household

8. Number of Degrees, Diplomas or Certificates Awarded: 4

9. Total Charges for this Program: \$51,000.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 80

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 25

12. Number of Students Who Began the Program: 6

13. Number of Students Available for Graduation: 6

14. Number of On-time Graduates: 4

15. Completion Rate: 66.67

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 4

20. Graduates Employed in the Field: 2

21. Placement Rate: 50

22. Graduates employed in the field

22a. 20 to 29 hours per week: 1

22b. at least 30 hours per week: 1

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 2

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 1

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 4

44. Graduates Employed in the Field: 2

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 2

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 0

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: Culinary Arts & Management

5. Program Level: Associate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0503 - Culinary Arts/Chef Training.

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 11-9051 - Food Service Managers, 35-1011 - Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers, 35-2013 - Cooks, Private Household

8. Number of Degrees, Diplomas or Certificates Awarded: 35

- 9. Total Charges for this Program: \$53,000.00**
- 10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 49**
- 11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 85**
- 12. Number of Students Who Began the Program: 52**
- 13. Number of Students Available for Graduation: 52**
- 14. Number of On-time Graduates: 24**
- 15. Completion Rate: 46.15**
- 16. 150% Graduates?: N/A**
- 17. 150% Completion Rate: N/A**
- 18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No**
- 19. Graduates Available for Employment: 35**
- 20. Graduates Employed in the Field: 25**
- 21. Placement Rate: 71.43**
- 22. Graduates employed in the field**
- 22a. 20 to 29 hours per week: 1**
 - 22b. at least 30 hours per week: 24**
- 23. Indicate the number of graduates employed**
- 23a. In a single position in the field of study: 25**
 - 23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0**

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 35

44. Graduates Employed in the Field: 25

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 2

\$35,001 - \$40,000: 10

\$40,001 - \$45,000: 5

\$45,001 - \$50,000: 4

\$50,001 - \$55,000: 1

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 2

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: Culinary Arts & Food Operations GRD

5. Program Level: Diploma/Certificate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0503 - Culinary Arts/Chef Training.

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 35-1011 - Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers, 35-2013 - Cooks, Private Household

8. Number of Degrees, Diplomas or Certificates Awarded: 0

9. Total Charges for this Program: \$22,500.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 0

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 0

12. Number of Students Who Began the Program: 0

13. Number of Students Available for Graduation: 0

14. Number of On-time Graduates: 0

15. Completion Rate: N/A

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 0

20. Graduates Employed in the Field: 0

21. Placement Rate: N/A

22. Graduates employed in the field

22a. 20 to 29 hours per week: 0

22b. at least 30 hours per week: 0

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 0

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 0

44. Graduates Employed in the Field: 0

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 0

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 0

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: Culinary Arts & Food Operations DE

5. Program Level: Diploma/Certificate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0503 - Culinary Arts/Chef Training.

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 35-1011 - Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers, 35-2013 - Cooks, Private Household

8. Number of Degrees, Diplomas or Certificates Awarded: 32

9. Total Charges for this Program: \$20,250.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 79

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 84

12. Number of Students Who Began the Program: 74

13. Number of Students Available for Graduation: 74

14. Number of On-time Graduates: 32

15. Completion Rate: 43.24

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 32

20. Graduates Employed in the Field: 24

21. Placement Rate: 75

22. Graduates employed in the field

22a. 20 to 29 hours per week: 4

22b. at least 30 hours per week: 20

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 24

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 3

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 32

44. Graduates Employed in the Field: 24

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 2

\$30,001 - \$35,000: 3

\$35,001 - \$40,000: 4

\$40,001 - \$45,000: 3

\$45,001 - \$50,000: 6

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 1

\$60,001 - \$65,000: 1

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 4

\$95,001 - \$100,000: 0

Over \$100,000: 0

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: Culinary Arts & Food Operations

5. Program Level: Associate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0503 - Culinary Arts/Chef Training.

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 35-1011 - Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers, 35-2013 - Cooks, Private Household

8. Number of Degrees, Diplomas or Certificates Awarded: 0

9. Total Charges for this Program: \$27,500.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 50

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 0

12. Number of Students Who Began the Program: 0

13. Number of Students Available for Graduation: 0

14. Number of On-time Graduates: 0

15. Completion Rate: N/A

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 0

20. Graduates Employed in the Field: 0

21. Placement Rate: N/A

22. Graduates employed in the field

22a. 20 to 29 hours per week: 0

22b. at least 30 hours per week: 0

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 0

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 0

44. Graduates Employed in the Field: 0

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 0

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 0

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

- 1. Report Year:** 2024
- 2. Institution Code:** 73713096
- 3. Institution Name:** The Institute of Culinary Education, Inc.
- 4. Name of Program:** Career Pastry and Baking Arts
- 5. Program Level:** Diploma/Certificate
- 6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program:** 12.0501 - Baking and Pastry Arts/Baker/Pastry Chef.
- 7. Select all Standard Occupational Classification (SOC) Codes that apply to this program:** 35-1011 - Chefs and Head Cooks, 51-3011 - Bakers
- 8. Number of Degrees, Diplomas or Certificates Awarded:** 51
- 9. Total Charges for this Program:** \$39,950.00
- 10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program:** 54
- 11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program:** 49
- 12. Number of Students Who Began the Program:** 56
- 13. Number of Students Available for Graduation:** 56
- 14. Number of On-time Graduates:** 49
- 15. Completion Rate:** 87.5
- 16. 150% Graduates?:** N/A
- 17. 150% Completion Rate:** N/A
- 18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?:** No

19. Graduates Available for Employment: 51

20. Graduates Employed in the Field: 33

21. Placement Rate: 64.71

22. Graduates employed in the field

22a. 20 to 29 hours per week: 8

22b. at least 30 hours per week: 25

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 33

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 1

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 51

44. Graduates Employed in the Field: 33

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0
\$25,001 - \$30,000: 1
\$30,001 - \$35,000: 4
\$35,001 - \$40,000: 18
\$40,001 - \$45,000: 6
\$45,001 - \$50,000: 3
\$50,001 - \$55,000: 0
\$55,001 - \$60,000: 0
\$60,001 - \$65,000: 0
\$65,001 - \$70,000: 0
\$70,001 - \$75,000: 1
\$75,001 - \$80,000: 0
\$80,001 - \$85,000: 0
\$85,001 - \$90,000: 0
\$90,001 - \$95,000: 0
\$95,001 - \$100,000: 0
Over \$100,000: 0

- 1. Report Year:** 2024
- 2. Institution Code:** 73713096
- 3. Institution Name:** The Institute of Culinary Education, Inc.
- 4. Name of Program:** Career Culinary Arts

5. Program Level: Diploma/Certificate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0503 - Culinary Arts/Chef Training.

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 35-1011 - Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers, 35-2013 - Cooks, Private Household

8. Number of Degrees, Diplomas or Certificates Awarded: 154

9. Total Charges for this Program: \$42,500.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 62

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 68

12. Number of Students Who Began the Program: 177

13. Number of Students Available for Graduation: 177

14. Number of On-time Graduates: 137

15. Completion Rate: 77.4

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 154

20. Graduates Employed in the Field: 110

21. Placement Rate: 71.43

22. Graduates employed in the field

22a. 20 to 29 hours per week: 110

22b. at least 30 hours per week: 96

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 110

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 1

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 154

44. Graduates Employed in the Field: 110

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 11

\$35,001 - \$40,000: 46

\$40,001 - \$45,000: 31

\$45,001 - \$50,000: 12

\$50,001 - \$55,000: 6

\$55,001 - \$60,000: 1

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 1

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 1

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: Baking & Pastry Arts & Food Operations DE

5. Program Level: Diploma/Certificate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0503 - Culinary Arts/Chef Training.

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 35-1011
- Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers, 35-2013 - Cooks, Private Household

8. Number of Degrees, Diplomas or Certificates Awarded: 0

9. Total Charges for this Program: \$21,250.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 81

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 0

12. Number of Students Who Began the Program: 0

13. Number of Students Available for Graduation: 0

14. Number of On-time Graduates: 0

15. Completion Rate: N/A

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 0

20. Graduates Employed in the Field: 0

21. Placement Rate: N/A

22. Graduates employed in the field

22a. 20 to 29 hours per week: 0

22b. at least 30 hours per week: 0

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 0

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 0

44. Graduates Employed in the Field: 0

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 0

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 0

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: Baking & Pastry Arts & Food Operations

5. Program Level: Associate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0503 - Culinary Arts/Chef Training.

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 35-1011 - Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers, 35-2013 - Cooks, Private Household

8. Number of Degrees, Diplomas or Certificates Awarded: 0

9. Total Charges for this Program: \$0.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 0

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 0

12. Number of Students Who Began the Program: 0

13. Number of Students Available for Graduation: 0

14. Number of On-time Graduates: 0

15. Completion Rate: N/A

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 0

20. Graduates Employed in the Field: 0

21. Placement Rate: N/A

22. Graduates employed in the field

22a. 20 to 29 hours per week: 0

22b. at least 30 hours per week: 0

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 0

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 0

44. Graduates Employed in the Field: 0

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 0

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 0

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: The Institute of Culinary Education, Inc.

4. Name of Program: Advanced Plant-Based Cooking

5. Program Level: Diploma/Certificate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0503 - Culinary Arts/Chef Training.

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 35-1011 - Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers, 35-2013 - Cooks, Private Household

8. Number of Degrees, Diplomas or Certificates Awarded: 0

9. Total Charges for this Program: \$4,000.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 0

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 0

12. Number of Students Who Began the Program: 0

13. Number of Students Available for Graduation: 0

14. Number of On-time Graduates: 0

15. Completion Rate: N/A

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 0

20. Graduates Employed in the Field: 0

21. Placement Rate: N/A

22. Graduates employed in the field

22a. 20 to 29 hours per week: 0

22b. at least 30 hours per week: 0

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 0

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 0

44. Graduates Employed in the Field: 0

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 0

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 0

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: Advanced Contemporary Cuisine and Technique

5. Program Level: Diploma/Certificate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0503 - Culinary Arts/Chef Training.

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 35-1011
- Chefs and Head Cooks

8. Number of Degrees, Diplomas or Certificates Awarded: 0

9. Total Charges for this Program: \$4,000.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 0

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 0

12. Number of Students Who Began the Program: 0

13. Number of Students Available for Graduation: 0

14. Number of On-time Graduates: 0

15. Completion Rate: N/A

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 0

20. Graduates Employed in the Field: 0

21. Placement Rate: N/A

22. Graduates employed in the field

22a. 20 to 29 hours per week: 0

22b. at least 30 hours per week: 0

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 0

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 0

44. Graduates Employed in the Field: 0

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 0

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 0

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

- 1. Report Year:** 2024
- 2. Institution Code:** 73713096
- 3. Institution Name:** Institute of Culinary Education
- 4. Name of Program:** Tourism, Travel & Hospitality Management
- 5. Program Level:** Diploma/Certificate
- 6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program:** 52.0904 - Hotel/Motel Administration/Management.
- 7. Select all Standard Occupational Classification (SOC) Codes that apply to this program:** 11-3013 - Facilities Managers, 11-9051 - Food Service Managers, 11-9081 - Lodging Managers
- 8. Number of Degrees, Diplomas or Certificates Awarded:** 0
- 9. Total Charges for this Program:** \$16,000.00
- 10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program:** 0
- 11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program:** 0
- 12. Number of Students Who Began the Program:** 0
- 13. Number of Students Available for Graduation:** 0
- 14. Number of On-time Graduates:** 0
- 15. Completion Rate:** N/A
- 16. 150% Graduates?:** N/A
- 17. 150% Completion Rate:** N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 0

20. Graduates Employed in the Field: 0

21. Placement Rate: N/A

22. Graduates employed in the field

22a. 20 to 29 hours per week: 0

22b. at least 30 hours per week: 0

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 0

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 0

44. Graduates Employed in the Field: 0

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 0

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 0

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

1. Report Year: 2024

2. Institution Code: 73713096

- 3. Institution Name:** Institute of Culinary Education
- 4. Name of Program:** Restaurant and Culinary Management
- 5. Program Level:** Diploma/Certificate
- 6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program:** 12.0504 - Restaurant
- 7. Select all Standard Occupational Classification (SOC) Codes that apply to this program:** 11-9051 - Food Service Managers, 35-1011 - Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers, 35-2013 - Cooks
- 8. Number of Degrees, Diplomas or Certificates Awarded:** 27
- 9. Total Charges for this Program:** \$15,000.00
- 10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program:** 0
- 11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program:** 0
- 12. Number of Students Who Began the Program:** 29
- 13. Number of Students Available for Graduation:** 29
- 14. Number of On-time Graduates:** 27
- 15. Completion Rate:** 93.1
- 16. 150% Graduates?:** N/A
- 17. 150% Completion Rate:** N/A
- 18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?:** No
- 19. Graduates Available for Employment:** 27
- 20. Graduates Employed in the Field:** 18

21. Placement Rate: 66.67

22. Graduates employed in the field

22a. 20 to 29 hours per week: 3

22b. at least 30 hours per week: 15

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 18

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 27

44. Graduates Employed in the Field: 18

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 4

\$35,001 - \$40,000: 6

\$40,001 - \$45,000: 4

\$45,001 - \$50,000: 1

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 1

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 3

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: The Techniques of Artisan Bread Baking

5. Program Level: Diploma/Certificate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: N/A

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: N/A

8. Number of Degrees, Diplomas or Certificates Awarded: 3

9. Total Charges for this Program: \$9,950.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 0

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 0

12. Number of Students Who Began the Program: 3

13. Number of Students Available for Graduation: 3

14. Number of On-time Graduates: 3

15. Completion Rate: 100

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 3

20. Graduates Employed in the Field: 0

21. Placement Rate: 0

22. Graduates employed in the field

22a. 20 to 29 hours per week: 0

22b. at least 30 hours per week: 0

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 0

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 3

44. Graduates Employed in the Field: 0

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 0

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 0

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: Restaurant and Culinary Management - DE

5. Program Level: Diploma/Certificate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0504 - Restaurant

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 11-9051 - Food Service Managers, 35-1011 - Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers, 35-2013 - Cooks

8. Number of Degrees, Diplomas or Certificates Awarded: 0

9. Total Charges for this Program: \$15,350.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 0

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 0

12. Number of Students Who Began the Program: 0

13. Number of Students Available for Graduation: 0

14. Number of On-time Graduates: 0

15. Completion Rate: N/A

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 0

20. Graduates Employed in the Field: 0

21. Placement Rate: N/A

22. Graduates employed in the field

22a. 20 to 29 hours per week: 0

22b. at least 30 hours per week: 0

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 0

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 0

44. Graduates Employed in the Field: 0

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 1

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 0

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 0

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: Pastry & Baking Arts & Management

5. Program Level: Associate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0501 - Baking and Pastry Arts/Baker/Pastry Chef.

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 35-1011 - Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers

8. Number of Degrees, Diplomas or Certificates Awarded: 9

9. Total Charges for this Program: \$52,000.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 80

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 44

12. Number of Students Who Began the Program: 14

13. Number of Students Available for Graduation: 14

14. Number of On-time Graduates: 9

15. Completion Rate: 64.29

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 9

20. Graduates Employed in the Field: 7

21. Placement Rate: 77.78

22. Graduates employed in the field

22a. 20 to 29 hours per week: 1

22b. at least 30 hours per week: 6

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 7

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 9

44. Graduates Employed in the Field: 7

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 1

\$35,001 - \$40,000: 2

\$40,001 - \$45,000: 2

\$45,001 - \$50,000: 2

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: Intensive Sommelier Training

5. Program Level: Diploma/Certificate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: N/A

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: N/A

8. Number of Degrees, Diplomas or Certificates Awarded: 3

9. Total Charges for this Program: \$10,500.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 0

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 0

12. Number of Students Who Began the Program: 13

13. Number of Students Available for Graduation: 13

14. Number of On-time Graduates: 8

15. Completion Rate: 61.54

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 8

20. Graduates Employed in the Field: 3

21. Placement Rate: 37.5

22. Graduates employed in the field

22a. 20 to 29 hours per week: 0

22b. at least 30 hours per week: 3

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 3

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 8

44. Graduates Employed in the Field: 3

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 0

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 1

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 2

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

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- 1. Report Year:** 2024
 - 2. Institution Code:** 73713096
 - 3. Institution Name:** Institute of Culinary Education
 - 4. Name of Program:** Introduction to Plant-Based Cooking
 - 5. Program Level:** Diploma/Certificate
 - 6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program:** N/A
 - 7. Select all Standard Occupational Classification (SOC) Codes that apply to this program:** N/A
 - 8. Number of Degrees, Diplomas or Certificates Awarded:** 1
 - 9. Total Charges for this Program:** \$16,500.00
 - 10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program:** 0
 - 11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program:** 0
 - 12. Number of Students Who Began the Program:** 1
 - 13. Number of Students Available for Graduation:** 0
 - 14. Number of On-time Graduates:** 0
 - 15. Completion Rate:** N/A
 - 16. 150% Graduates?:** N/A
 - 17. 150% Completion Rate:** N/A
 - 18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?:** No

19. Graduates Available for Employment: 0

20. Graduates Employed in the Field: 0

21. Placement Rate: N/A

22. Graduates employed in the field

22a. 20 to 29 hours per week: 0

22b. at least 30 hours per week: 0

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 0

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

26. Does this educational program lead to an occupation that requires State licensing? No

43. Graduates Available for Employment: 0

44. Graduates Employed in the Field: 0

45. Graduates Employed in the Field Reported receiving the following Salary or Wage:

\$0 - \$5,000: 0

\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 0

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 0

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

1. Report Year: 2024

2. Institution Code: 73713096

3. Institution Name: Institute of Culinary Education

4. Name of Program: Plkant-Based Culinary Arts and Food Operations DE

5. Program Level: Associate

6. Select the Classification of Instructional Programs (CIP) Code that applies to this educational program: 12.0503 - Culinary Arts/Chef Training.

7. Select all Standard Occupational Classification (SOC) Codes that apply to this program: 35-1011 - Chefs and Head Cooks, 35-1012 - First-Line Supervisors of Food Preparation and Serving Workers, 35-2013 - Cooks, Private Household

8. Number of Degrees, Diplomas or Certificates Awarded: 0

9. Total Charges for this Program: \$27,500.00

10. The percentage of enrolled students in the reporting year receiving federal student loans to pay for this program: 0

11. The percentage of graduates in the reporting year who took out federal student loans to pay for this program: 0

12. Number of Students Who Began the Program: 0

13. Number of Students Available for Graduation: 0

14. Number of On-time Graduates: 0

15. Completion Rate: N/A

16. 150% Graduates?: N/A

17. 150% Completion Rate: N/A

18. Is the above data taken from the Integrated Postsecondary Education Data System (IPEDS) of the United States Department of Education?: No

19. Graduates Available for Employment: 0

20. Graduates Employed in the Field: 0

21. Placement Rate: N/A

22. Graduates employed in the field

22a. 20 to 29 hours per week: 0

22b. at least 30 hours per week: 0

23. Indicate the number of graduates employed

23a. In a single position in the field of study: 0

23b. In concurrent aggregated positions in the field of study (2 or more positions at the same time): 0

23c. Freelance/self-employed: 0

23d. By the institution or an employer owned by the institution, or an employer who shares ownership with the institution: 0

24. Does this "Program" lead to a certificate or degree related to one or more of the following allied health professionals that requires clinical training?: No

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44. Graduates Employed in the Field: 0

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\$5,001 - \$10,000: 0

\$10,001 - \$15,000: 0

\$15,001 - \$20,000: 0

\$20,001 - \$25,000: 0

\$25,001 - \$30,000: 0

\$30,001 - \$35,000: 0

\$35,001 - \$40,000: 0

\$40,001 - \$45,000: 0

\$45,001 - \$50,000: 0

\$50,001 - \$55,000: 0

\$55,001 - \$60,000: 0

\$60,001 - \$65,000: 0

\$65,001 - \$70,000: 0

\$70,001 - \$75,000: 0

\$75,001 - \$80,000: 0

\$80,001 - \$85,000: 0

\$85,001 - \$90,000: 0

\$90,001 - \$95,000: 0

\$95,001 - \$100,000: 0

Over \$100,000: 0

Branch Data:

No Branch Data was inputted by this Institution.

Satellite Data:

No Satellite Data was inputted by this Institution.

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