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:	**SOWELA Technical Community College**

Institution Classification:	**Non-Profit or For Profit:**	Non-Profit	**Public or Private:**	Public

Program Coordinator Name:	Chef Jerry Sonnier	**Title:**	Culinary Program Coordinator
Email Address:	Jerry.sonnier@sowela.edu	**Phone:**	337-421-6989

Institution's President/Dean Name:	Dr. Marie Coleman	**Title:**	Interim Dean, School of Business & Applied Technology
Email Address:	Marie.coleman@sowela.edu	**Phone:**	337-421-6988

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:	**2018-2019**		**Previous Year 2:**	**2019-2020**	
ACFEF Accredited Program Name	**URL Web Address to Program Data**	**Graduation Rate (%)**	**Job Placement Rate (%)**	**ACF Certification Rate (%)**	**Graduation Rate (%)**	**Job Placement Rate (%)**	**ACF Certification Rate (%)**
AAS/TD in Culinary Arts	https://www.sowela.edu/programs/school-business-applied-technology/culinary-arts/	36.11%	91.6%	75%	54.55%	98.5%	92.5%