



Le Cordon Bleu College of Culinary Arts, Inc., A Private, Two-Year College
215 First Street, Cambridge, MA 02142

**Associate in Applied Science Degree
in Le Cordon Bleu Culinary Arts**

The Massachusetts Attorney General has promulgated regulations that require us to provide prospective students with specific information at least 72 hours prior to enrollment. The rate calculations below are based on a set of definitions that are unique to the Commonwealth of Massachusetts. Other accreditors, state regulators and the U.S. Department of Education similarly require us to report certain information to prospective students, including graduation and placement rates, but these other regulators define the terms with different measurement periods and different standards. This results in materially different rates, which we are required by federal law to publish on our campus website at www.chefs.edu/disclosures. As part of our enrollment process, Le Cordon Bleu College of Culinary Arts, Inc., a Private Two-Year College (the "School") asks you to read and acknowledge your understanding of the following information at least 72 hours in advance of signing an enrollment agreement:

Cost of Program: Total cost of the program is \$69,660. This figure includes an estimate of housing, food, childcare, transportation and other costs that you may or may not incur while attending this program. The total amount Le Cordon Bleu charges for the program is \$40,050 and includes tuition, books, fees, and supplies.

Graduation: 44.35% of students graduated from the Associates Degree in Culinary Arts Program during 2014-2015. This rate is determined by comparing the number of individuals who completed their program in 2014 and 2015, to the number of new students who enrolled in the program during that same time period. The formula does not take into account fluctuations in student population enrolled in the program over time and may not accurately reflect the graduation rate of any cohort of students.

Graduation Time: The average student graduates in 21 months.

Loan Debt: I understand that I am responsible and must repay any money that I borrow as student loans to pay for this program, including interest. I further understand that I am responsible to repay any portion of the money that I borrow to pay for this program, regardless of whether I fail to complete or drop out of the program. Failure to repay student loans is likely to have a serious negative effect on my credit, future earnings, and my ability to obtain future student loans.

Loan Nonpayment Statistics: 21.3% of students defaulted on, or failed to repay, their loans from October 1, 2012 to September 30, 2015. This rate includes individuals electing student loan deferment and forbearance options available under the Title IV program, including those who qualify for deferment as a result of enrolling in a higher level degree program.

Placement Rates: Applying the definition contained in the Massachusetts regulations, 0%* of graduates during 2014-2015 obtained fulltime, non-temporary jobs in their field of study and 0%* of students that enrolled in the Associates Degree in Culinary Arts program during 2014-2015 obtained full-time, non-temporary jobs in their field of study.

* See below for the Massachusetts definition of placement and list of the student outcomes that were counted as not placed in these calculations.

Employment Statistics: Employment statistics substantiating these placement rates are available for inspection upon request.

Transfer of Credits: Credits earned at Le Cordon Bleu are unlikely to transfer.

By my signature below, I acknowledge that I have read and fully understand the statements contained in this disclosure form.

Printed Name of Student Student Signature Date

Printed Name of Parent or Guardian Parent or Guardian Signature (required if Student is under the age of 18) Date

**The Commonwealth of Massachusetts, regulation 940 CMR 31.05, includes as a placement for the purpose of calculating a graduate placement rate only those students who obtained full-time (at least 32 hours per week) jobs with a title that matches the name of the program, or that is in a related field and yields earnings that are at least 80% of the average salary earned by those who are employed in job that shares the program name. The Placement Rates for this program therefore reflect 0% due to the lack of historical salary information at the time the regulation became effective, combined with a program name (Culinary Arts) that is not a job title. Any placements with the following titles were not counted as Placements: Apprentice Meat Cutter/Meat Wrapper, Assistant Pastry Chef, Asst. Banquet Chef, Back of the House Manager, Banquet Chef, Caterer, Catering Assistant, Chef, Chef Owner, Cook, Cook 1, Cook 3, Culinary Associate, Executive Chef, Food Service Worker, Garde Manger, Grill Cook, Jr. Sous Chef, Kitchen Assistant, Line Cook, Line Cook/Chef, Pantry, Pantry Cook, Pastry Chef, Prep Cook, Rounds Cook, Sous Chef, and Assist Pastry Chef due to a lack of salary information and associated minimum salary threshold.*

Massachusetts Disclosure Form



Le Cordon Bleu College of Culinary Arts, Inc., A Private, Two-Year College
215 First Street, Cambridge, MA 02142

Certificate in Le Cordon Bleu Culinary Arts

The Massachusetts Attorney General has promulgated regulations that require us to provide prospective students with specific information at least 72 hours prior to enrollment. The rate calculations below are based on a set of definitions that are unique to the Commonwealth of Massachusetts. Other accreditors, state regulators and the U.S. Department of Education similarly require us to report certain information to prospective students, including graduation and placement rates, but these other regulators define the terms with different measurement periods and different standards. This results in materially different rates, which we are required by federal law to publish on our campus website at www.chefs.edu/disclosures. As part of our enrollment process, Le Cordon Bleu College of Culinary Arts, Inc., a Private Two-Year College (the "School") asks you to read and acknowledge your understanding of the following information at least 72 hours in advance of signing an enrollment agreement:

Cost of Program: Total cost of the program is \$36,470. This figure includes an estimate of housing, food, childcare, transportation and other costs that you may or may not incur while attending this program. The total amount Le Cordon Bleu charges for the program is \$19,550 and includes tuition, books, fees, and supplies.

Graduation: 81.08% of students graduated from the Certificate in Culinary Arts Program during 2014-2015. This rate is determined by comparing the number of individuals who completed their program in 2014 and 2015, to the number of new students who enrolled in the program during that same time period. The formula does not take into account fluctuations in student population enrolled in the program over time and may not accurately reflect the graduation rate of any cohort of students.

Graduation Time: The average student graduates in 9 months.

Loan Debt: I understand that I am responsible and must repay any money that I borrow as student loans to pay for this program, including interest. I further understand that I am responsible to repay any portion of the money that I borrow to pay for this program, regardless of whether I fail to complete or drop out of the program. Failure to repay student loans is likely to have a serious negative effect on my credit, future earnings, and my ability to obtain future student loans.

Loan Nonpayment Statistics: 21.3% of students defaulted on, or failed to repay, their loans from October 1, 2012 to September 30, 2015. This rate includes individuals electing student loan deferment and forbearance options available under the Title IV program, including those who qualify for deferment as a result of enrolling in a higher level degree program.

Placement Rates: Applying the definition contained in the Massachusetts regulations, 0%* of graduates during 2014-2015 obtained fulltime, non-temporary jobs in their field of study and 0%* of students that enrolled in the Certificate in Culinary Arts Program during 2014-2015 obtained full-time, non-temporary jobs in their field of study.

* See below for the Massachusetts definition of placement and list of the student outcomes that were counted as not placed in these calculations.

Employment Statistics: Employment statistics substantiating these placement rates are available for inspection upon request.

Transfer of Credits: Credits earned at Le Cordon Bleu are unlikely to transfer.

By my signature below, I acknowledge that I have read and fully understand the statements contained in this disclosure form.

Printed Name of Student _____ Student Signature _____ Date _____

Printed Name of Parent or Guardian _____ Parent or Guardian Signature (required if Student is under the age of 18) _____ Date _____

**The Commonwealth of Massachusetts, regulation 940 CMR 31.05, includes as a placement for the purpose of calculating a graduate placement rate only those students who obtained full-time (at least 32 hours per week) jobs with a title that matches the name of the program, or that is in a related field and yields earnings that are at least 80% of the average salary earned by those who are employed in job that shares the program name. The Placement Rates for this program therefore reflect 0% due to the lack of historical salary information at the time the regulation became effective, combined with a program name (Culinary Arts) that is not a job title. Any placements with the following titles were not counted as Placements: Banquet Cook, Commis Chef, Cook, Cook II, Executive Chef, Expeditor, Food scientist, Fry Cook, Garde Manger, Grill Cook, Line Cook, Line Cook/Food Service Worker, Pantry Cook, Prep Cook, Rounds Cook, Roundsman, Sous Chef, Kitchen Manager, Team Member – Prep Cook, and Mid Cook due to a lack of salary information and associated minimum salary threshold.*

Massachusetts Disclosure Form



Le Cordon Bleu College of Culinary Arts, Inc., A Private, Two-Year College
215 First Street, Cambridge, MA 02142

Certificate in Le Cordon Bleu Patisserie and Baking

The Massachusetts Attorney General has promulgated regulations that require us to provide prospective students with specific information at least 72 hours prior to enrollment. The rate calculations below are based on a set of definitions that are unique to the Commonwealth of Massachusetts. Other accreditors, state regulators and the U.S. Department of Education similarly require us to report certain information to prospective students, including graduation and placement rates, but these other regulators define the terms with different measurement periods and different standards. This results in materially different rates, which we are required by federal law to publish on our campus website at www.chefs.edu/disclosures. As part of our enrollment process, Le Cordon Bleu College of Culinary Arts, Inc., a Private Two-Year College (the "School") asks you to read and acknowledge your understanding of the following information at least 72 hours in advance of signing an enrollment agreement:

Cost of Program: Total cost of the program is \$36,470. This figure includes an estimate of housing, food, childcare, transportation and other costs that you may or may not incur while attending this program. The total amount Le Cordon Bleu charges for the program is \$19,550 and includes tuition, books, fees, and supplies.

Graduation: 96.45% of students graduated from the Certificate in Patisserie and Baking Program during 2014-2015. This rate is determined by comparing the number of individuals who completed their program in 2014 and 2015, to the number of new students who enrolled in the program during that same time period. The formula does not take into account fluctuations in student population enrolled in the program over time and may not accurately reflect the graduation rate of any cohort of students.

Graduation Time: The average student graduates in 9 months.

Loan Debt: I understand that I am responsible and must repay any money that I borrow as student loans to pay for this program, including interest. I further understand that I am responsible to repay any portion of the money that I borrow to pay for this program, regardless of whether I fail to complete or drop out of the program. Failure to repay student loans is likely to have a serious negative effect on my credit, future earnings, and my ability to obtain future student loans.

Loan Nonpayment Statistics: 21.3% of students defaulted on, or failed to repay, their loans from October 1, 2012 to September 30, 2015. This rate includes individuals electing student loan deferment and forbearance options available under the Title IV program, including those who qualify for deferment as a result of enrolling in a higher level degree program.

Placement Rates: Applying the definition contained in the Massachusetts regulations, 0%* of graduates during 2014-2015 obtained fulltime, non-temporary jobs in their field of study and 0%* of students that enrolled in the Certificate in Patisserie and Baking Program during 2014-2015 obtained full-time, non-temporary jobs in their field of study.

* See below for the Massachusetts definition of placement and list of the student outcomes that were counted as not placed in these calculations.

Employment Statistics: Employment statistics substantiating these placement rates are available for inspection upon request.

Transfer of Credits: Credits earned at Le Cordon Bleu are unlikely to transfer.

By my signature below, I acknowledge that I have read and fully understand the statements contained in this disclosure form.

Printed Name of Student	Student Signature	Date
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Printed Name of Parent or Guardian	Parent or Guardian Signature (required if Student is under the age of 18)	Date
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**The Commonwealth of Massachusetts, regulation 940 CMR 31.05, includes as a placement for the purpose of calculating a graduate placement rate only those students who obtained full-time (at least 32 hours per week) jobs with a title that matches the name of the program, or that is in a related field and yields earnings that are at least 80% of the average salary earned by those who are employed in job that shares the program name. The Placement Rates for this Program reflect 0% due to the lack of historical salary information at the time the regulation became effective, combined with a program name (Patisserie and Baking) that is not a job title. Any placements with the following titles were not counted as Placements: Assistant Baker, Assistant Pastry Chef, Assistant Specialties Food Coordinator, Asst. Baker and Decorator, Baker, Bakery Assistant, Cake & Pastry Decorator, Cake Decorator, Catering Assistant & Baker, Chef Instructor, Chocolatier, Cook 2/Baker, Decorator, Garde Manger, Pastry Assistant, Pastry Chef, Pastry Cook, and Cake Decorator/Assistant Baker due to a lack of salary information and associated minimum salary threshold.*