



Sushi Chef Institute
1123 Van Ness Ave., Torrance, CA 90501
(310) 782-8483 www.sushischool.net

SCHOOL PERFORMANCE FACT SHEET
CALENDAR YEARS 2014 & 2015

38828 Basic Sushi Course: 4 weeks

On-Time Completion Rates (Graduation Rates)

Includes data for the two calendar years prior to reporting.

Calendar Year	Number of Students Who Began the Program	Students Available for Graduation	Number of On-Time Graduates	On-Time Completion Rate
2014	37	37	37	100%
2015	36	36	36	100%

Student's Initials: _____ Date: _____

Initial only after you have had sufficient time to read and understand the information.

Student's Initials: _____ Date: _____

Initial only after you have had sufficient time to read and understand the information.



Job Placement Rates (includes data for the two calendar years prior to reporting)

Calendar Year	Number of Students Who Began Program	Number of Graduates	Graduates Available for Employment	Graduates Employed in the Field	Placement Rate % Employed in the Field
2014	37	37	37	17	46%
2015	36	36	36	11	30%

You may obtain from the institution a list of the employment positions determined to be in the field for which a student received education and training. [Job list is available for students to view via counseling appointments.](#)

Gainfully Employed Categories (includes data for the two calendar years prior to reporting)

Part-Time vs. Full-Time Employment

Calendar Year	Graduate Employed in the Field 20-29 Hours Per Week	Graduates Employed in the Field at Least 30 Hours Per Week	Total Graduates Employed in the Field
2014	11	6	17
2015	4	7	11

Single Position vs. Concurrent Aggregated Position

Calendar Year	Graduates Employed in the Field in a Single Position	Graduates Employed in the Field in Concurrent Aggregated Positions	Total Graduates Employed in the Field
2014	17	0	17
2015	11	0	11



Sushi Chef Institute
1123 Van Ness Ave., Torrance, CA 90501
(310) 782-8483 www.sushischool.net

Self-Employed / Freelance Positions

Calendar Year	Graduates Employed who are Self-Employed or Working Freelance	Total Graduates Employed in the Field
2014	0	17
2015	0	11

Institutional Employment

Calendar Year	Graduates Employed in the Field who are Employed by the Institution, an Employer Owned by the Institution, or an Employer who Shares Ownership with the Institution.	Total Graduates Employed in the Field
2014	0	17
2015	0	11

Student's Initials: _____ **Date:** _____

Initial only after you have had sufficient time to read and understand the information.

Student's Initials: _____ **Date:** _____

Only initial after you have had sufficient time to read and understand the information.



Sushi Chef Institute
1123 Van Ness Ave., Torrance, CA 90501
(310) 782-8483 www.sushischool.net

Calendar Year	Number of Graduates in Calendar Year	Number of Graduates Taking Exam	Number Who Passed First Available Exam	Number Who Failed First Available Exam	Passage Rate
2014	37	37	37	0	100%
2015	36	36	36	0	100%

Student's Initials: _____ Date: _____

Initial only after you have had sufficient time to read and understand the information.

Published : December 1, 2016

Page 4 of 9



Sushi Chef Institute
1123 Van Ness Ave., Torrance, CA 90501
(310) 782-8483 www.sushischool.net

Definitions

- “Number of Students Who Began the Program” means the number of students who began a program who were scheduled to complete the program within 100% of the published program length within the reporting calendar year and excludes all students who cancelled during the cancellation period.
- “Students Available for Graduation” is the number of students who began the program minus the number of students who have died, been incarcerated, or been called to active military duty.
- “Number of On-time Graduates” is the number of students who completed the program within 100% of the published program length within the reporting calendar year.
- “On-time Completion Rate” is the number of on-time graduates divided by the number of students available for graduation.
- “150% Graduates” is the number of students who completed the program within 150% of the program length (includes on-time graduates).
- “150% Completion Rate” is the number of students who completed the program in the reported calendar year within 150% of the published program length, including on-time graduates, divided by the number of students available for graduation.
- “Graduates Available for Employment” means the number of graduates minus the number of graduates unavailable for employment.
- “Graduates Unavailable for Employment” means the graduates who, after graduation, die, become incarcerated, are called to active military duty, are international students that leave the United States or do not have a visa allowing employment in the United States, or are continuing their education in an accredited or bureau-approved postsecondary institution.
- “Graduates Employed in the Field” means graduates who beginning within six months after a student completes the applicable educational program are gainfully employed, whose employment has been reported, and for whom the institution has documented verification of employment. For occupations for which the state requires passing an examination, the six months period begins after the announcement of the examination results for the first examination available after a student completes an applicable educational program.
- “Placement Rate Employed in the Field” is calculated by dividing the number of graduates gainfully employed in the field by the number of graduates available for employment.
- “Number of Graduates Taking Exam” is the number of graduates who took the first available exam in the reported calendar year.



Sushi Chef Institute
1123 Van Ness Ave., Torrance, CA 90501
(310) 782-8483 www.sushischool.net

- “First Available Exam Date” is the date for the first available exam after a student completed a program.
- “Passage Rate” is calculated by dividing the number of graduates who passed the exam by the number of graduates who took the reported licensing exam.
- “Number Who Passed First Available Exam” is the number of graduates who took and passed the first available licensing exam after completing the program.
- “Salary” is as reported by graduate or graduate’s employer.
- “No Salary Information Reported” is the number of graduates for whom, after making reasonable attempts, the school was not able to obtain salary information.



Sushi Chef Institute
1123 Van Ness Ave., Torrance, CA 90501
(310) 782-8483 www.sushischool.net

STUDENT'S RIGHT TO CANCEL

1. You may cancel your contract for school and obtain a refund of charges paid through attendance at the first class session, or the seventh day after enrollment, whichever is later, as described in the Notice of Cancellation form that will be given to you at:

Sushi 101 (Professional I) & Sushi 102 (Professional II)

****Date in which the student has his or her right to receive a full refund (date of the first class session or the seventh day after enrollment)*** _____

2. After the end of the cancellation period, you also have the right to stop school at any time, and you have the right to receive a refund for the part of the course not taken. Your refund rights are described in the contract. If you have lost our contract, ask the school for a description of the refund policy.
3. If the school closes before you graduate, you may be entitled to a refund. Contact the Bureau for Private Postsecondary Education at the address and telephone number printed below for information.
4. To cancel the enrollment agreement or withdraw from the institute and obtain a refund, you must do so in writing, by signing page ten (10) of this enrollment agreement.
5. If you have any complaints, questions, or problems that you cannot work out with the school. Write or call the Bureau for Private and Postsecondary Education

Bureau for Private Postsecondary Education

2535 Capitol Oaks Drive, Suite 400

Sacramento, CA. 95833

Website: www.bppve.ca.gov

P: (916) 431-6959 F: (916) 263-1897

E-mail: bppe@dca.ca.gov