

Detroit Institute of Gastronomy
IER Supplement on Graduation Rates
Draft: December 2023

Graduation Rates

Through the DEAC Self Evaluation Report process, administration has determined how the graduation rate will be calculated for maximum accuracy in reporting. An internal policy has been created to reflect the tracking of this new system.

This supplemental document covers the time of operation, from the first enrollment through the SPRING 2023 Quarter. The Institutional Effectiveness Reports (IER) that are included in this supplement are ***Fall 2019-Spring 2020, Summer 2020-Spring 2021, Summer 2021-Spring 2022*** and ***Summer 2022-Spring 2023***.

The purpose of adding a supplement to these identified reports is to reflect the updated internal graduation rate calculation policy adopted post the release of these reports. Areas reviewed include; the graduation rate, the benchmark goal, the reflection on DIG's performance to reach the benchmark along with the action steps taken during that time period to achieve the goal.

Student Cohort Determination

The cohort term is one year, and the time frame defined as July 1 to June 30. The Culinarian Program has 1.5 times the length of the program completion standard. This equates to the time to completion is 18 months. The Sous Chef Program has 1.5 times the length of the program completion standard. This equates to the time to completion which is 36 months.

DIG reports only for full-time, first-time degree/certificate-seeking students. Part-time students or students who transferred into DIG are not counted in the Cohort.

The following is a List of accepted exclusions to remove a number from the Cohort:

- Death
- Permanently Disabled
- Military Deployment or Service
- Federal Government Foreign Aid Worker
- Church Mission

The Cohort may be adjusted and revised for the following student status:

- Part-time students
- Students Auditing Classes

Additional reasons to revise a cohort:

- There are eligible students who were omitted in the past.
- Students were reported who did not belong in the cohort (not first-time or full-time).

Based on these parameters for defining a Student Cohort, this supplement addresses the previous Institutional Effectiveness Reports and outlines the actions to achieve the benchmarks goal of 60% graduation rate.



COHORT 1 - IER Fall 2019 – Spring 2020

Benchmark Goal: 60%

Actual Graduation Rate: 33%

During this three quarter IER, a total of 10 students were enrolled resulting in two graduates from this COHORT.

	Cohort 1	Revised Cohort	Total Exclusions	Adjusted Cohort	Graduates	Still enrolled	No Longer enrolled	Graduation rate
Sous Chef	5	5	2	3	1	0	2	33%
Culinarian	0	0	0	0	0	0	0	0%

Reflection on Performance:

The Winter 2020 and Spring 2020 quarters were the start of the global pandemic. While enrollment was on an upward trend creating a growth in population, the preceding quarters witnessed a large withdrawal rate of students from these cohorts (2-4).

Cohort 1 was revised to exclude the 2 part-time students.

Actions to achieve benchmarks:

- Administration has actively worked to increase student connectivity with the institution.
- Multiple support services continue to be available to students.

COHORT 2 - IER Summer 2020 – Spring 2021

Benchmark Goal: 60%

Actual Graduation Rate: 17%

	Cohort 2	Revised Cohort	Total Exclusions	Adjusted Cohort	Graduates	Still enrolled	No Longer enrolled	Graduation rate
Sous Chef	8	8	2	6	1	0	5	17%
Culinarian	0	0	0	0	0	0	0	0%

Reflection on Performance:

While population began to see an increase during this reporting cycle, many of these students enrolled in the program believing that it was job placement. The academic rigor of the program impacted the retention and persistence of these students resulting in none of them graduating.

Cohort 2 was revised to exclude the 2 part-time students.

Actions to achieve benchmarks:

- Working with Student Academic Progress (SAP) policies, the concierge team will work to enhance the academic performance plans of students on academic probation.

COHORT 3 - IER Summer 2021 – Spring 2022



Benchmark Goal: 60%
Actual Graduation Rate: 0%

	Cohort 3	Revised Cohort	Total Exclusions	Adjusted Cohort	Graduates	Still enrolled	No Longer enrolled	Graduation rate
Sous Chef	5	5	1	4	0	1	3	0%
Culinarian	1	1	0	1	0	0	1	0%

Reflection on Performance:

While Detroit Institute of Gastronomy is still trending below the benchmark, the Summer 2023-Spring 2024 IER will result in the reporting of successful graduates. With the small number of graduates in relation to total population, we will result in falling below the benchmark.

Cohort 3 was revised to exclude the 1 part-time student.

Actions to achieve benchmarks:

- The Detroit Institute of Gastronomy is and has been committed to increasing student completion and graduation rates. This focus has begun with the application process. An increased clarification of the educational requirements to graduate and a better explanation of the apprenticeship program have been a focus for the concierge team at time of initial contact with leads.
- The academic team has focused on increasing connectivity with students and working to increase their persistence in the program.
- Chef Mentor/Technical Advisor development has been a key indicator for the administration for the success of the students. DIG continues to work with the advisory committee, outside industry experts, graduates and faculty to create additional methods to increase student persistence.

COHORT 4 - IER Summer 2022 – Spring 2023

Benchmark Goal: 60%
Actual Graduation Rate: TBD

	Cohort 4	Revised Cohort	Total Exclusions	Adjusted Cohort	Graduates	Still enrolled	No Longer enrolled	Graduation rate
Sous Chef	6	6	0	6	0	3	3	0%
Culinarian	0	0	0	0	0	0	0	0%

Reflection on Performance:

Student persistence is increasing as DIG implements the actions outlined above to connect students with the institution. Students are academically progressing in the program while they continue to work towards graduation. As population increases, we will see improvement in graduation rates.



Actions to achieve benchmarks:

- Develop material to prepare students for graduation using content placed in the last quarter of education.
- Continually communicate with students approaching graduation to ensure they are meeting the skills and hours required to complete.



Alternate Reporting



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