

Culinary Institute of America

Undergraduate certificate in Accelerated Culinary Arts Certificate Program

Program Length: 30 weeks

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Students graduating on time

100% of Title IV students complete the program within 30 weeks ⓘ

Program Costs*

\$29,920 for tuition and fees

\$1,540 for books and supplies

\$12,924 for off-campus room and board

\$12,603 for on-campus room and board

Other Costs

Visit website for more program cost information (<https://www.ciachef.edu/cia-tuition/>)

*The amounts shown above include costs for the entire program, assuming normal time to completion. Note that this information is subject to change.

Students Borrowing Money

45% of students who attend this program borrow money to pay for it ⓘ

The typical graduate leaves with

\$12,500 in debt ⓘ

The typical monthly loan payment

\$143 per month in student loans with **6.8%** interest rate. ⓘ

The typical graduate earns

\$33,809 per year after leaving this program ⓘ

Graduates who got jobs

86% of program graduates got jobs according to the state job placement rate

Program graduates are employed in the following fields:

[Food Service Managers \(http://online.onetcenter.org/link/summary/11-9051.00\)](http://online.onetcenter.org/link/summary/11-9051.00)

[Wholesale and Retail Buyers, Except Farm Products
\(http://online.onetcenter.org/link/summary/13-1022.00\)](http://online.onetcenter.org/link/summary/13-1022.00)

[Chefs and Head Cooks \(http://online.onetcenter.org/link/summary/35-1011.00\)](http://online.onetcenter.org/link/summary/35-1011.00)

[First-Line Supervisors of Food Preparation and Serving Workers
\(http://online.onetcenter.org/link/summary/35-1012.00\)](http://online.onetcenter.org/link/summary/35-1012.00)

[Cooks, Institution and Cafeteria \(http://online.onetcenter.org/link/summary/35-2012.00\)](http://online.onetcenter.org/link/summary/35-2012.00)

[Cooks, Private Household \(http://online.onetcenter.org/link/summary/35-2013.00\)](http://online.onetcenter.org/link/summary/35-2013.00)

[Cooks, Restaurant \(http://online.onetcenter.org/link/summary/35-2014.00\)](http://online.onetcenter.org/link/summary/35-2014.00)

[Cooks, All Other \(http://online.onetcenter.org/link/summary/35-2019.00\)](http://online.onetcenter.org/link/summary/35-2019.00)

[Bakers \(http://online.onetcenter.org/link/summary/51-3011.00\)](http://online.onetcenter.org/link/summary/51-3011.00)

[Butchers and Meat Cutters \(http://online.onetcenter.org/link/summary/51-3021.00\)](http://online.onetcenter.org/link/summary/51-3021.00)

[Slaughterers and Meat Packers \(http://online.onetcenter.org/link/summary/51-3023.00\)](http://online.onetcenter.org/link/summary/51-3023.00)

Licensure Requirements

*Program has no licensure requirements in any state.

Additional Information

Date Created 4/28/2017

These disclosures are required by the U.S. Department of Education