

Culinary School Shortlist Scorecard

Score each factor 1-5, multiply by the weight, and total per school.

Date: August 18, 2025

Student Name: Programs compared:

Factor	Weight	School A	School B	School C
All-in cost (lower = better)	5			
Program length / fit	4			
Hands-on kitchen hours	5			
Externship quality	5			
Job placement & alumni network	4			
Schedule flexibility	3			
Campus facilities	3			

Location / commute 2

Personal fit (tour, culture) 3

TOTAL —

Notes:

Scoring tip: Assign 1–5 per school for each factor. Multiply by the weight and sum to decide. Tour kitchens, talk to current students, and verify externships.