NEW ENGLAND CULINARY INSTITUTE®

A College Experience as Unique as You
Welcome to NECI
Small classes, hands-on learning, real-life intensity

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There's a special magic in Vermont's fields, farms, mountains, and exciting small cities.

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From mise en place to management, NECI has a program for you.

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Real-world experience means real-world success for our graduates.

Cover Image: John Churchman
YOUR CAREER STARTS HERE

Small classes, hands-on learning, and personal attention. For over 30 years that’s been the New England Culinary Institute’s recipe for success.

With over 45 faculty members serving a student body of fewer than 300 students in residence, NECI students receive a level of personal attention and instruction that inspires them throughout their lives and careers.

Since 1980, NECI has grown from seven students in our first graduating class to over 4,440 graduates, and has expanded from one to nine unique academic programs. Throughout this time our commitment to small classes, and intense real-life experience in a caring and personal community has never changed.

Our unique and rewarding education is defined by students working side by side with skilled and dedicated chef-instructors in our celebrated teaching restaurants.

The International Association of Culinary Professionals named NECI “Cooking School of the Year” in 2004 and Finalist in 2006

“Sharing my experience and my cooking knowledge as a chef while supporting and leading my students to be successful at NECI is the way I teach and I find great satisfaction doing it.”

Chef Sarah Langan
Chef Instructor
New England Culinary Institute
The NECI difference
Letter from the president

When we opened New England Culinary Institute (NECI) in 1980, we wanted to create a learning environment where students were asked to perform at the highest level possible from the very first day of school. Our culinary classrooms are not practice kitchens, but high-profile restaurants, bakeries and retail outlets. This model did not exist when we began; we invented it.

But what also sets us apart is NECI’s size. We are small by design. We have to be. In our minds, great hands-on learning does not take place in a lecture hall or demo kitchen for thirty students.

And then there is the location of the school. Vermont is at the forefront of a farm to table revolution. Farmers, artisan cheese makers, brewers, wine makers, composters, organic seed producers, managers of CSAs, distributors, members of the Vermont Fresh Network and the Vermont Chapter of the Slow Food Movement, the chef members of the Vermont Chapter of the American Culinary Federation, the Secretary and his staff at the Vermont Agency of Agriculture—these folks and many others are part of a growing community of food activists changing the way food is produced, distributed and consumed in the state and beyond. Together they provide a unique learning environment for NECI students who, through field trips and work opportunities arranged by the school, experience firsthand the exciting changes taking place, and learn skills not easily attained anywhere else.

Fran Voigt
CEO / Founder
New England Culinary Institute
Finally, there is the internship. In all of NECI’s residential programs, students earn valuable work experience and enhance their resumes by completing extensive internships with chefs and restaurant managers in approved industry settings. Through internships, NECI’s unique approach to learning is put to the test. NECI interns demonstrate the skills, knowledge, and exceptional hands-on ability they have acquired here, and build lasting relationships and connections. We can’t think of a better way to get you started in your chosen profession.

So, if you are passionate about food and you are excited about having a career at the forefront of the rapidly evolving food and beverage industry, then New England Culinary Institute is the place for you. We are committed to your success and look forward to welcoming you to the NECI family.

Fran Voigt
CEO / Founder
Why NECI?
A community dedicated to your success

La Brioche Bakery & Café
Montpelier, Vermont
THE PASSIONATE BUSINESS OF FOOD

Learning at NECI is much more than watching demonstrations or theorizing in a classroom. Every day you are immersed in the passionate business of food.

You might be responsible for a busy grill station at one of our restaurants, or design a glorious wedding cake for someone’s special day. You might be faced with writing the schedule for restaurant staff, or with smoking salmon in our meat fabrication lab. Sound intimidating? You will be amazed at what you can do under the guidance of our dedicated chefs and teachers.

Our hands-on training means that you will be expertly prepared for success in your chosen career. Our graduates are capable of entering any professional kitchen with confidence, and our alumni attest that their NECI education accelerated their professional careers.

Most of all, our small classes mean you will be a name, not a number at NECI. Working side by side with your instructors allows them to know you as an individual, to understand both your strengths and weaknesses, to work with you to help you grow and achieve your dreams.

NECI has the lowest student to teacher ratio of the top ten culinary schools*

*www.cookingschoolscompared.com

“... The best part of NECI is the small classes and intense interaction with the teachers. They can read you like a recipe — that’s why I came here...”

— Anson Loyd, Fremont, NH
Class of ‘09

The New England Culinary Institute provides one of the most intense educational experiences of any cooking school in the world. The demands are high at NECI, but graduates are prepared to be leaders in their chosen fields.

International Association of Culinary Professionals
Food connects to everything in our lives. If you have a good culinary background, you will have tremendous opportunity in the food industry. I chose NECI because of the intense education which I knew would prepare me for any path I chose.
At New England Culinary Institute, we believe in the fundamentals. Cooking is simple. You need to learn the laws: the law of sauté, the law of braising, the law of sauces... you need to know and respect your ingredients and be a good technician. With these building blocks, you can create anything, just as the most beautiful cathedral is built from a simple foundation.

Chef Michel LeBorgne
Vice President of Culinary Affairs
New England Culinary Institute
Maitre Cuisiner de France
Author of “No Crying in the Kitchen; A Memoir of a Teaching Chef”
Located in the heart of Vermont, New England Culinary Institute is committed to an overriding philosophy of sustainability, based on the belief that food is not a commodity, but rather a gift; cooking is not a job, but rather a privilege; and farmers are not growers, but caretakers of the land. An integral part of our curriculum is “Discover Vermont.” All students will have ample opportunities to visit and work on farms, tour artisan cheese maker’s facilities, experience how grass fed livestock are raised, explore local breweries, and to treasure the source of food. At NECI we don’t just purchase food, we discover where it is grown; we don’t discard waste, we compost. At NECI we support the complete natural cycle of the food we are privileged to work with.

Chef Paul Sorgule
Vice President, Culinary Education
New England Culinary Institute
Author of “In the Shadow of Cooks: How Corrie the Chicken Isn’t Getting Brown”
BACHELOR OF ARTS SPECIALIZATIONS

NECI offers three optional specializations in their bachelor level programs: Sustainability, Baking & Pastry Arts and Wine & Beverage Studies. These specializations provide students with an opportunity to focus their studies on topics of special interest within the contemporary food and beverage industry.

Students may design assignments and projects during their residency to support their chosen specialization, as well as complete a minimum of three focused elective courses and a tailored internship.

SUSTAINABILITY

BAKING & PASTRY ARTS

WINE & BEVERAGE STUDIES

“
The pride and passion of our faculty and their personal understanding of individual goals is the driving force to your success in this field.”

Chef Emma Cutler
Chef Instructor
New England Culinary Institute

www.neci.edu
SUSTAINABILITY
It’s about family and community
SECOND NATURE

Because the core mission of New England Culinary Institute is to educate students, and because a critical part of that education involves teaching, demonstrating and promoting practices of sustainability, sustainability awareness is essential to who we are and what we do. It’s part of our second nature.

We prepare students to become environmentally responsible citizens during their time at NECI and to continue with the practices throughout their careers.

NECI graduates contribute to sustainability efforts wherever they live. They care about making a difference, and their commitment to sustainable practices has become part of their second nature as well.

“...I always knew that fresh tastes best, and through my experience at NECI, that belief became solidified. I helped build one of the first kitchen gardens at the school and became absolutely convinced that the closer food is grown to my kitchen door, the better it will taste.”

- Chef Kurt Michael Finess
  Founding Leader of the Slow Food Iowa
  Board Member of Slow Food USA
  Editor-in-chief and Co-owner of Edible Iowa River Valley
  Chef and Co-owner of Devotay Restaurant, Iowa City

In 1997, the Vermont Fresh Network was formed. NECI was one of the five founding members of the Network, a membership-based organization that educates the public about the value of locally produced food. It also helps bring freshly grown food to the tables of restaurants and homes throughout the state of Vermont.

At NECI, we accept responsibility for promoting and teaching ecologically sound practices in the production, distribution and consumption of healthy and sustainable food. We believe a sustainable food system and the responsible use of natural resources are essential for the well-being of our part of the world, and for the entire world. That is a fundamental belief at NECI. It’s part of our value system. It’s second nature.

Chef Lyndon Virkler
Faculty Development Coordinator
New England Culinary Institute

Author of Cook’s Journey
Slow Food in the Heartland
Class of ’92
Vermont is a great place to learn about food, not only to taste and savor fresh, local foods, but to understand the role it plays in the life of a community. From farmstead cheeses to organic produce and to crisp apple cider, the ingredients our students are exposed to in this state are amazing. Our goal is to help our students define the philosophy of food they will take with them into the larger world, and the farmers and food artisans of Vermont are our partners in this project.

Chef Tom Bivins
Executive Chef
New England Culinary Institute
Board President Vermont Fresh Network
A small state with big flavors, Vermont welcomes the culinary curiosity of those who seek to understand food from seed to plate. Lively downtowns and historic villages, winding roads, forest-wrapped lakes, spectacular mountain vistas and a strong sense of community, Vermont has a special magic.
“Farm to Table” is not just a catchphrase at NECI; it is our underlying philosophy towards food, and it defines every aspect of our college. Because of our location, NECI students live and learn in an environment that makes this philosophy a reality every day. The unique opportunities Vermont offers, from its diversity of agriculture and weather, to its abundance of local growers, small family farms, and food entrepreneurs, cannot be matched by any other state or culinary school. I am very proud to be a part of such an exciting educational experience. At NECI we make sustainable, local food our passion, and our students are involved in this process from the very first day of class. ”

Richard Flies
Executive Vice President
New England Culinary Institute
VERMONT LIFE

Our seasons add spice
FOUR GLORIOUS SEASONS

NECI offers multiple enrollment periods throughout the year, and each season brings out the beauty of nature and a bounty of ways to enjoy. With a wealth of farmer’s markets, specialty food producers and artisan cheese makers, you’ll quickly see why Saveur Magazine called Vermont “The coolest food state in the union.”

Vermont’s relaxed pace and rural beauty make it famous for its quality of life. There is plenty to do: from skiing at one of Vermont’s many ski resorts, to hiking and canoeing, or exploring the state’s many cultural offerings. The metropolitan areas of Boston and Montreal are also only a short drive away.

April
Spring in Vermont brings “sugaring season,” when the famous maple syrup runs and spring skiing can mean hitting the slopes in a T-shirt.

July
Summer is in full swing and the days are long, ideal for cooling off at a local swimming hole, kayaking on Lake Champlain or visiting local farmstands overflowing with local products.

October
Vermont’s winding roads offer scenic vistas at every turn during the foliage season, when apples hang from the trees, cider is served hot, and the leaves turn stunning colors.

January
Winter offers many recreation opportunities including snowshoeing, cross-country skiing, ice skating, downhill skiing and snowboarding. Glorious holiday feasts are a treat for students and customers alike.

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“...My two passions are food and the outdoors. The fact that NECI is in a beautiful place like Vermont was simply an added bonus."  
-Rigo Flores, Altus, OK, Class of ’08
Student Life

Work hard, play hard
LIFE TASTES GOOD

Our campus offers a variety of activities for students. With Montpelier’s small town charm you will find plenty of recreation, entertainment, and a community of other students who share your passion.

You might match your skills against your classmates’ in a fiercely competitive cook-off, or explore the world of wine in an on-campus wine club. You could spend a weekend browsing the area’s many farmers markets or take a trip to a local cheese maker. Or you can take advantage of the thriving local outdoor adventure scene.

Hike, bike, ski or sled in Montpelier’s 175-acre Hubbard Park, or take an early morning kayak on Lake Champlain.

Because your physical health and mental well-being are important to us, we provide a gym membership for every student.

In the evening you can relax with friends, catch a movie, or take in live theater, music or a local art show.

At NECI I was part of a community as obsessed with food as I was. If we weren’t preparing, tasting or eating food, we were talking about it—and to have this experience in a place of magical natural beauty like Vermont made for a very special time I’ll always remember.

— Derek Steel, Philadelphia, PA
Class of ’06

Our Campus
The smallest state capital in the U.S., Montpelier is nestled in a picturesque valley along the Winooski River. Montpelier’s small size and historic neighborhoods make it a safe and attractive place to live.

Dr. Eric Keck
Director of Student Services
New England Culinary Institute

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The NECI experience
A day in the life

5:40 AM
The alarm goes off at 4 a.m. As I dress, my mind races ahead. I print off a rough draft of a menu project, and check three times to make sure I have knives, apron, hat, notebook, pens, thermometer, and keys. I arrive at the school at 5:40 a.m.

7:00 AM
Chef Andre determines the day’s duties on the agenda. I get my station assignments and get my mise en place together. At 7:00 a.m. we send up food for breakfast and clean the kitchen before we sit down to eat our own meals.

10:50 AM
We clean the kitchen and bring food up for the 11:30 a.m. lunch. Next I finish prep work, and go over my project with Chef Andre. I’m at the dorm by 12:50 p.m. I check my e-mail, take a nap, then research my project.

4:45 PM
I eat dinner at 4:45 p.m., iron for tomorrow, head over to the gym. Back in my dorm by 7:30 p.m., I do project work, and figure out plating and menu details.

10:30 PM
At 10:30 p.m. I pull myself away from the project, set two alarms, and remember to make my to-do list for tomorrow. What a day!
People searching for an education with an immersion component in the field they love - be it culinary skill in the kitchen or bakery, or management of a hospitality enterprise - find what they need at NECI: small classes, "live" labs in our customer-focused outlets, multiple intense internships and the esprit de corps one finds among those who share your passion for this profession.

Kathy Finck  
Senior Vice President of Education  
New England Culinary Institute
OUR STUDENTS—OUR FACULTY

Linked by our love of food
LEARNING FROM THE BEST

NECI students come from diverse backgrounds yet they all have one thing in common—a passion for food and a desire to learn from the best. Whether you are graduating from high school, changing careers, or have years of experience in the industry, you’ll find others just like you here at NECI.

Students come from all over the country and the world to work side by side with our extraordinary faculty.

Our chef-instructors’ expertise ranges from five-star restaurants to cruise ships, from organic farms to corporate catering, and in our small classes you can be sure your instructor will know your name.

Working closely in challenging real-life situations with instructors and staff at NECI creates personal bonds that last a lifetime.

Our Students
Age range of NECI students: 17-64 with an average age of 25 years old. Our student body is made up of high school students, college students, veterans, industry professionals and career changers from all over the world.

Our Faculty
From cookbook authors to restaurant owners and a wide range of industry professionals, our faculty consists of over 45 culinary, baking and pastry chef-instructors and management faculty.

“At age 40, with a passion for everything food, but no experience in the industry, I entered NECI’s small classes. The caring chefs gave me the confidence and know-how I needed to start my own company.”

Liz Cavenaugh
Owner, River Rock Catering Company
Class of ’04
OUR RESTAURANTS—OUR CLASSES

Every night is a command performance

Chef Hervé Mahe
Executive Sous Chef
New England Culinary Institute
LEARNING BY DOING

Nothing sets NECI apart from other culinary schools more than the full-service restaurants, bakeries and cafeterias run by our students and faculty. Our celebrated teaching restaurants are destinations for food lovers and locals alike.

One reason students choose NECI is because our restaurants are our classrooms. The experiences, skills, and confidence that our students build together with our chefs allow them to realize their full potential.

Our freestanding restaurants and beloved European style bakery and cafe in Montpelier provide a wealth of experience for our students and delicious treats for the locals. A small town with a big appetite, Montpelier has enjoyed NECI’s cuisine since 1980; and celebrating locally grown produce has always been a point of pride at NECI.

The heart of your education at NECI takes place here, where the food is prepared and enjoyed. The experience of our customers is your final exam—and your reward.

Our Classrooms

Chefs Table:
Special Events and In-House Catering

NECI on Main:
Farm to Table Fare
Lounge:
Mediterranean Regional Small Plates

La Brioche Bakery & Café:
European-Style Bakery and Café

National Life Bakery:
Commercial-Style Bakery

National Life:
Corporate Cafeteria

Vermont College:
Student Cafeteria
THE KITCHEN GARDEN

Good chefs make good gardeners

Good chefs make good gardeners; both endeavors require good technique, adapting to surroundings, attention to detail, life long learning and perhaps most important, hard work.

Chef John Barton
Chef Instructor
New England Culinary Institute
NECI'S KITCHEN GARDEN

The contemporary kitchen garden has become more substantial and sustainable. The number of food service professionals “growing their own” is on the rise and many operations employ full time gardeners to tend their gardens and orchards. Smart operators are developing relationships with local farmers in an increasing effort to control the quality of their product and support their communities. In addition, chef-gardeners gain a deeper appreciation and respect for the food that they grow. This new found respect for basic produce becomes evident in the marketing of these products on menus and in the quality of the finished plates. Whether you are trying to reduce your produce bill, provide specialty garnishes, or “get away from it all” for an hour a day, creating a kitchen garden will inspire.
Culinary Arts

It starts with a passion for food
THE RIGHT INGREDIENTS

It starts with a passion for food and for the endless creative possibilities food offers. If this passion defines your future, NECI is the right place for you.

Roll up your sleeves: NECI’s intense curriculum means a challenging schedule of classes. Every day you will be immersed in the passionate business of food. At NECI, you will work closely with expert chef instructors in real-life, hands-on situations.

You will receive a comprehensive training: rotating through our freestanding restaurants, retail and other non-commercial operations. This well-rounded training provides NECI graduates with a competitive edge in the ever-changing culinary industry.

At NECI you will develop a fundamental understanding of food—from farm to table, supported by Vermont’s many sustainable family farms and food entrepreneurs.

Our Associate of Occupational Studies is a complete menu of classic techniques, world cuisines, food science and management, seasoned with internship experiences at some of America’s finest restaurants.

Our Bachelor of Arts provides intensive training for the refinement of cooking and management skills. It includes classroom work, hands-on and project-based learning in kitchens and food service operations and two internships. This range of study and experience provides a solid foundation for all aspects of the culinary industry.

Bachelor’s Degree in Culinary Arts
A program comprised of three 6-month residencies, two 6-month internships and a 9-month non-resident term.

Associate Degree in Culinary Arts
A 2-year program comprised of two 6-month on-campus residencies and two 700-hour internships.

Accelerate Your Experience
With 3-5 years of fine dining experience, you may be eligible for our unique advanced placement program. Ask an admissions representative for details or visit www.neci.edu

Take a Taste
Our certificate program in professional cooking introduces you to the skills of a working kitchen with a 15-week residency program and a 450-hour internship.

“The uncompromising work ethic and confidence I left with are assets in any kitchen anywhere in the world.”

- Jeffery Kalnas
Vegetarian Production Cook
McMurdoo Station, Antarctica & Denali, Alaska, Class of 02
HOSPITALITY & RESTAURANT
Training the seasoned professional
FAST-TRACK TO SUCCESS

Today's food and beverage professionals need more than a trained palate to be successful. Finance, human resources, technology, purchasing, and communication are only a few of the subjects you will need to master for a future career in the fast-paced world of hospitality and restaurant management.

NECI's management programs apply the same hands-on educational philosophy that makes our culinary programs so successful.

In our small classes you will learn the strategy and nuance of linking the kitchen and dining room to make a business successful. Strong emphasis on interdisciplinary case studies—from concept planning to marketing, staffing to financial analysis will give you numerous opportunities to learn by doing.

Internships at major properties around the country and the world will extend and complement your management experience at NECI.

“...There are so many opportunities in the food industry. A NECI graduate is best prepared to take advantage of those opportunities.”

- Chef Gordon Hamersley
Chef/Owner, Hamersley's Bistro, Boston, Massachusetts

Associate Degree in Hospitality & Restaurant Management
A 9-month on-campus residency and a 6-month internship prepare you for front-of-house careers.

Bachelor’s Degree in Hospitality & Restaurant Management
For students who have completed an Associate Degree or 60 college credits, the Bachelor's Degree in Hospitality and Restaurant Management is an opportunity to complete your Bachelor's with only a 6-month on-campus residency and a 9-month non-resident term.

Michelle Ford
Department Chair of Hospitality and Restaurant Management
New England Culinary Institute

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Baking & Pastry Arts

The crème de la crème
LIFE'S CELEBRATIONS

If you dream about creating delicious and beautiful centerpieces for life's many celebrations, a career in baking and pastry may be for you. At NECI you will work alongside expert instructors who are dedicated to teaching the exacting science and creative art of baking and pastry.

Your day might start before dawn, but your reward is seeing delighted customers devour the buttery croissants you created in the early morning hours. Our hands-on education means that throughout your training you'll be up to your elbows in doughs, crusts, crumbles and chocolate.

“I learned so much about both baking and pastry from NECI's amazing hands-on curriculum. The baking and pastry program at NECI shows you how to live life on the sweet side! It's a wonderful feeling knowing that you have created a celebration cake that will have lasting memories!”

- Chef Jill Lanpher
  Chef Instructor
  New England Culinary Institute
  Class of '06

Our associate degree of occupational studies begins with a foundation in culinary fundamentals and business management. Building on the basics, you will learn increasingly difficult skills while mastering artistic decorative techniques.

Some of NECI’s classes include: Baking Theory, Introduction to Food, History and Culture, Pastry Practicum, Visual Arts and Principles of Design and Beverages For the Pastry Menu.

The Program
The associate of occupational studies in baking and pastry is a 2-year program. Each year is comprised of a 6-month on-campus residency and a 700-hour internship experience.

Small Bites
Our certificate program in professional baking or professional pastry can complement your other culinary skills or give you a taste of a NECI education. Both programs include a 15-week residency and a 450-hour internship.
Internships

A world of opportunities
OPEN DOORS

Real-world experience through internships is an integral part of a NECI education. As a NECI intern, a world of opportunities is open to you!

NECI interns have written and researched for food magazines like Eating Well and Cook’s Illustrated, and styled food for Food Network shows. Management interns might provide fine service at a four-star resort, pursue product development at a food corporation, or enter the Magic Kingdom at Walt Disney World.

From Cape Cod to Colorado, New York to New Zealand, whatever internship experience you choose, the experience you gain will help to launch you into a satisfying and exciting career.

“A Sample of Recent Internship Sites
Castle Leslie, County Monaghan, Ireland
The Savoy, London, England
L’Essentiel, Chambery, France
The Ritz-Carlton Hotels
The Little Nell, Aspen, CO
The Breakers, Palm Beach, FL
Walt Disney World, Orlando, FL
L’Espalier, Boston, MA
Trapp Family Lodge, Stowe, VT
Sel de la Terre, Boston, MA
Café Boulud, NYC
Arrows, Ogunquit, ME
Bitmore, Asheville, NC
Jean-George Trump Tower, New York, NY
Gramercy Tavern, New York, NY
The Inn at Shelburne Farms, Shelburne, VT
Cook’s Illustrated Magazine
Good Eats Television Show

Immersion education is better than any other education a culinary student can get, and only NECI teaches through immersion. We are very proud of our NECI interns and graduates.

- Chef Jean Joho
  Vice President and Executive Chef
  Everest Restaurant, Chicago, Illinois
The New England Culinary Institute continues to be on the forefront of molding the highest level of professional culinary candidates for the restaurant industry. Over the past 20 years NECI has consistently placed well-rounded, highly motivated students at Arrows, MC Perkins Cove and now at Summer-Winter. Our Chef de Cuisine at Arrows, is a NECI graduate and has brought Arrows to the vanguard of the culinary and green movements in America. We look forward to working with the next generation of culinary leaders that NECI is grooming today.

- Clark Fraser / Mark Gaer
  Chef/Co-Owners
  Arrows Restaurant
  MC Perkins Cove, Ogunquit, Maine

I hire, and will continue to hire NECI students because they have stronger fundamental culinary skills, and more importantly, they have the mentality, attitude, work ethic, motivation, and passion necessary for long-term success in the fine dining niche of the food service industry. Students’ success is further ensured by the commitment of the NECI faculty who are personally invested in their students and stay actively involved even when students are away on externship.

- Geoff Gardner
  Chef/Owner
  Sel de la Terre, L’Espalier
  Au Soleil Bakery and Catering, Boston, Massachusetts

www.necki.edu
The reason I hire NECI graduates is quite simple—they have the base of an extraordinary culinary education. I look forward to, and get very excited when NECI grads enter my kitchen because the toolbox they bring with them is incredibly full. They are prepared, humble and hungry. When you get the opportunity to experience such a rare blend of preparation, dedication and desire, it equals great, long-term employees and an environment where everybody wins.

—Paul J. Lynch
Executive Chef
FireLake Grill House & Cocktail Bar
Radisson Plaza Hotel
Minneapolis, Minnesota

For the past 15 years I have had the opportunity to work with New England Culinary Institute with much success. The training at the school is very detailed; the students have a dedicated attitude and come to us with a great understanding of culinary skills. Many of the students that have come on board have grown through the ranks and are currently holding great positions within our company today.

—Xavier Salomon
Executive Chef
The Ritz-Carlton
Half Moon Bay, California
Every day NECI alumni are changing American cuisine. Whether they are award-winning international culinary competitors, successful entrepreneurs, celebrity chefs or famous television personalities, their reputation for hard work, passion for their profession, respect for ingredients and solid training make them sought after in any field.
Chef Gavin Kaysen
Executive Chef
Café Boulud, New York, NY
2009: Winner Iron Chef
2008: Best Rising Chef of the Year;
James Beard Foundation
2007: Best New Chef, Food & Wine Magazine
2006: Bocuse d'Or World Cuisine Contestant
2004: Best Chef in San Diego, San Diego Magazine
2003: International Silver Medalist, National Trophée de
Cuisine et Pâtisserie
Class of '01

“...The small classes, hands-on experience and support of my amazing chef instructors were the best preparation I could have had. The connections I made through NECI will support me for a lifetime. It really is like a family.”
CAREERS

Imagine the possibilities... our alumni are living it.
REAL WORLD, REAL SUCCESS

The restaurant industry is projected to add more than 1.3 million positions over the next decade. The food business is growing, and with a degree from New England Culinary Institute you will be poised to grow with it.

A NECI education can truly take you anywhere in the world. Our graduates are executive chefs at resorts on Hawaiian Islands and in the Utah mountains. They are research and development chefs for major corporations, and manage million-dollar corporate cafeterias. They are cookbook authors, and food writers, and the masters of restaurant kitchens from San Francisco to Shanghai. They are teachers changing the lives of their students, and television personalities changing the way America thinks about food.

"The value of a NECI degree becomes apparent when each student matches up in the field with other industry professionals. It is quickly evident that NECI trained graduates are ready for the industry. Our alumni are everywhere and the connections continue to grow exponentially. The greatest affirmation of our education comes every year at graduation when graduates share their latest internship stories, job advancements and culinary adventures. I know this first hand. I also graduated from New England Culinary Institute."

Chef Will Bohmann
Faculty Development, Instructional Liaison
New England Culinary Institute

New England Culinary Institute was ranked one of the Ten Best Culinary Schools named in a survey of 150 leading food journalists and industry leaders.

92% of NECI graduates from the Associate of Occupational Studies in Culinary Arts Program were employed in the hospitality industry after completing the program.*

*Employment rates for each program are reported annually to our accrediting agency, the ACCSC. This percentage reflects rates reported for 108 graduates who began the program between April 2006 and March 2007. For more information about our graduation rates, the median debt of students who have completed our programs, placement rates, and other important information, please visit our website: NECI.edu/programdisclosures.
A DOZEN DIFFERENCES

A world apart

1. YOU LEARN BY LIVING IT
NECI is unique in operating restaurants, cafeterias and bakeries that serve paying customers every day. The education you receive in our working restaurants prepares you for career success when you graduate and enter this demanding profession. NECI graduates are among the most sought after in the industry.

2. LOW FACULTY TO STUDENT RATIO
Over 45 faculty members serving a student body of fewer than 300. That translates to more individual attention and more time to create your own unique culinary style. No large lectures, lots of personalized attention.

3. WHAT'S IN A NAME!
You will never feel like a number at NECI. You and your instructors will work closely together every day, forming relationships that can last a lifetime. Individualized attention and a genuine interest in your success is a cornerstone of a NECI education.

Chef Douglas Barg
Chef Instructor
New England Culinary Institute
4. WHERE CREDIT IS DUE
Take a look at the credit hours you can earn in a NECI degree program and it is easy to see why we have established such a strong reputation in the industry. The combination of academic and hands-on learning prepares you to compete successfully at the highest levels in the culinary arts.

5. LOCAL MOTION
The freshest ingredients are the ones that have the shortest distance to travel from the farm to the table. We believe in the value of working closely with local farmers, producers and companies. As a NECI student, you will see first-hand where the food you prepare comes from.

6. PAST PERFECT
Many students come to NECI with past industry experience. Our Advanced Placement makes it possible for you to earn credit by entering NECI as a second year student.

7. THE HILLS ARE ALIVE
Vermont is beautiful. Rolling hills, clear rivers and lakes, quaint New England villages, thriving college towns and cultural centers are only minutes from our campuses. Ski, snowboard, hike, bike, kayak, visit a farmer’s market, or attend one of the many concerts and festivals held throughout the year. Every season in Vermont brings with it unique experiences and activities.

8. FRIENDS FOR LIFE
NECI provides every graduate with lifetime career services. Whether you’re looking for a job, trying to fill an opening in your own restaurant, or wanting to discuss new culinary goals, our career services staff is here to help you.

9. LIFE IN THE FAST LANE
Our restaurant kitchens are our classrooms. Every day presents new learning situations that will put your education to the test. When you graduate, you will be prepared for this demanding industry and the incredible opportunities that await you.

10. A HOUSE UNITED
A well rounded education from NECI lets you feel at home no matter which part of the “house” you find yourself in. To become the best in the business, today’s professionals need to not only understand how a professional kitchen operates, they must also be familiar with front-of-house operations, catering, purchasing, management, entrepreneurship, human resources and much more.

11. AROUND THE WORLD
Both our Culinary Arts and Baking and Pastry programs include two, 700-hour internships. We have relationships across the country and internationally, and we work closely with you to identify the right internship site for your skills and interests.

12. THE MOST IMPORTANT DIFFERENCE OF ALL – YOU
Students come to NECI because they are already attuned to what makes us different. That means you will be learning alongside the best and most creative people, and one day you will be working in the industry – making a difference, too.
Next Steps...
Achieve your dreams

GET THE DETAILS
It is time to follow your dream. Discover the simple steps you can take to begin making your dream a reality.

CONTACT US: We encourage you to call our admissions office toll-free at 877.223.6324, or e-mail us at admissions@neci.edu. Our admissions representatives are available to answer your questions about our programs, housing, financial aid or anything else you need.

VISIT OUR WEBSITE: At www.neci.edu you can find information on all our programs, financial aid, scholarships, alumni and even take a virtual tour.

SCHEDULE A TOUR: Spend the day with us, and we will take you behind the scenes into our kitchens and bakeshops. You will have the opportunity to talk with our instructors and current students and dine in our restaurants. Schedule a tour by calling our admissions office or visiting our website at www.neci.edu

DO YOUR RESEARCH- Talk with chefs and hospitality professionals in your community and ask them what they think of various culinary schools. NECI’s reputation speaks for itself. Ask your admissions representative for the names of New England Culinary Institute alumni who can talk with you about their experience.

DO NOT LET FINANCES STAND IN YOUR WAY. NECI students can qualify for federal financial aid. Both institutional and outside scholarships are available. Our financial aid services will work with you individually to develop a responsible financial plan that suits your particular situation. Visit our website www.neci.edu for detailed scholarship information.

APPLY TODAY
Get a head start on your career at New England Culinary Institute. Apply online at www.neci.edu or call 877.223.6324 for an application.

Follow us on Twitter: www.twitter.com/NECIdotEDU
Find us on Facebook: www.facebook.com/NECIdotEDU
Watch our videos on YouTube: www.youtube.com/NECIdotEDU

There are a lot of different culinary schools out there. I know. I visited most of them. None of the others offer the kind of personal attention that NECI does.

-Chef Evan Blazell, Olympia, MA
Class of ’09
AFFILIATIONS

Vermont Fresh Network
American Culinary Federation
Slow Food-Vermont Chapter
Vermont Agency of Agriculture
Skills USA
ProStart
American Institute of Wine & Food
Council on Hotel, Restaurant, and Institutional Education
International Association of Culinary Professionals
James Beard Foundation, Inc.
National Restaurant Association
National Restaurant Association Educational Foundation
Women Chefs and Restaurateurs
Vermont Chamber of Commerce
Central Vermont Chamber of Commerce
Montpelier Alive (Business Association)

Partial list, more at www.neci.edu

NECI is accredited by Accrediting Commission of Career Schools and Colleges (ACCSC)

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NEW ENGLAND CULINARY INSTITUTE®
56 College Street, Montpelier, Vermont 05602
877.223.NECI (6324)
www.neci.edu