



New England Culinary Institute
where culinary arts and business converge

Duration

7-1/2 Weeks of online instruction plus an intensive weekend long residency at NECI (only students over 16 years of age are eligible for the residency).

Courses Offered (Residential & Online)

A Taste of Place — CUL1001

Science Connection — SCI1001

Students Will Need

- Reliable Internet Access and Service
- Digital Camera or mobile device to take and post photographs or video
- Access to a kitchen and equipment (a home kitchen is fine)
- Professional Equipment recommended, but not required. Lab ingredients will need to be purchased on a weekly basis

Dedicated Hours Required

Students don't have specific log in times, but are required to follow participation guidelines as outlined in the course catalogue.

Cost

The fees associated with this course include online and residency instruction, as well as all residency supplies, housing and meals.

3 credits including Residency Weekend: \$759.00

If you are a Vermont resident, you may be eligible for a voucher covering the cost of the program through the State (contact us for details). You can also learn more at <http://www.vtdualenrollment.org>

For information regarding our programs, including graduation rates and the median loan debt of completers, please visit <http://www.neci.edu/about/disclosure-info/gainful-employment>.

Jump Start Your College Career Today

Dual Enrollment Program at NECI

New England Culinary Institute (NECI) offers majors in Culinary Arts, Baking & Pastry, and Food and Beverage Business Management. Our campus is located in Montpelier, Vermont, and we offer hands-on, small class size education at the Certificate, Associate in Occupational Studies and Bachelor of Arts levels.

This Program Offers You:

- 3 College Credits from New England Culinary Institute at a savings of nearly \$450.00 per credit!
- An opportunity to spend a weekend on campus to feel the benefits of our small class sizes and hands-on learning methods
- Flexibility in your 1st year of college here as a freshman

Don't Wait, Register Today Space Is Limited

Questions?

Talk to your instructor or school counselor today about registering for this program and explore the exciting career paths of culinary, baking & hospitality.

Contact admissions today: **877-223-6324 (NECI)** or email us at admissions@neci.edu

You can also visit our Dual Enrollment website at <http://www.neci.edu/admissions/dual-enrollment> for current information and an electronic version of this brochure.



CUL1001 - A Taste of Place

Start Dates

January 29th - March 21st, 2018

September 10th - October 31st, 2018

Registration Deadline

January 15th, 2018

August 20th, 2018

Residency Weekend(s)

March 9th - 11th, 2018

October 19th - 21st, 2018

A Taste of Place / Course Description

In this course, students will research and examine the evolution of food consumption around Western Europe, and examine the character and substance of regional cuisines. Furthermore, by defining the characteristics of cuisine, students develop a template on which to research future cuisines. By analyzing the: Climate, geography, cooking techniques, eating habits, flavors, and origins of ingredients, students gain a deeper understanding of the connection between cuisine and culture. The course will expose students to the concept of terroir: "Taste of Place" and will provide an introduction to traditional flavor profile, cooking techniques, as well as the preparation of traditional dishes. This course features discussion, research, and cooking labs.

Course Instructor

Chef Margaret (Peg) Checchi, M.Ed

Duration

This course offers 7-1/2 weeks of online instruction and an intensive weekend long residency at NECI. Only students over 16 years of age are eligible for the residency.

Credits

A Taste of Place is a (3) Credit Course

SCI1000 - Science Connection

Start Dates

November 23, 2017 - January 21st, 2018

May 21st - July 11th, 2018

Registration Deadline

November 9th, 2017

May 7th, 2018

Residency Weekend(s)

January 12th - 14th, 2018

June 22nd - 24th, 2018

Science Connection / Course Description

The field of culinary arts has a strong emphasis on the sciences. The student's ability to make the necessary connections between theoretical principals and the applications of such scientific concepts will heighten their ability to understand more complex culinary principals. The application of science falls under the headings of sanitation, nutrition, taste and flavor, food science and math concepts and applications. Through practice and application, the student will begin to develop an understanding of the scientific concepts relating to the food and beverage industry.

In Science Connection students will explore the scientific principles that guide fundamental cooking techniques. Through a series of lessons and labs students will use the fundamental concepts of chemistry, biology and ecology to make connections to all aspects of the food continuum. Student evidence will consist of professionalism observations, daily lab observations and lab journals.

Course Instructor

Mary Rosholt, Phd

Duration

This course offers 7-1/2 weeks of online instruction and an intensive weekend long residency at NECI. Only students over 16 years of age are eligible for the residency.

Credits

Science Connection is a (3) Credit Course



New England Culinary Institute

Dual Enrollment Registration

Student Registration Section

Last Name		First Name		High School			
Social Security Number		Date of Birth		Current GPA		Year of Expected Graduation	
Home Phone		Cell Phone		Signature of Student		Date	
Address				Signature of Parent (if under 18)		Date	
City		State		Zip Code			
Email Address							

Please select your course and start date:
Science Connection Nov 2017 May 2018

Please select your course and start date:
Taste of Place Jan 2018 Sep 2018

Reliable Internet Access
 Yes No

High School Transcript: As a part of the registration process, all students must submit a current high school transcript to NECI.

Student Registration Section

NECI requires a statement from you, stating that the student is in good academic standing and is on track to graduate.

Please assess the student's ability to succeed in a rigorous program.

Academic Standing
 Excellent Good With Reservations _____
(please comment)

Technical Skill Level
 Excellent Good With Reservations _____
(please comment)

Study Skills/Motivation
 Excellent Good With Reservations _____
(please comment)

Instructor Last Name		Instructor First Name		Title	
Phone Number		Email Address			
Signature of School Counselor/Instructor				Date	

More Questions or to Submit
Call us: 877-223-6324 (NECI) Fax us: 802-225-3280 Email us: admissions@neci.edu
Write us: 7 School Street, Montpelier, Vermont 05602

