



New England Culinary Institute
where culinary arts and business converge

Duration

7.5 weeks of online instruction plus an intensive campus day at NECI (only students over 16 years of age are eligible for the campus day).

Courses Offered

Exploring Sustainability: Practices in Preservation— CUL3002

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 fee associated with this course includes online and campus day instruction, as well as campus day meals and NECI chefwear.

3 credits including Campus Day: \$804.00

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 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, where we offer hands-on education and small class sizes at three levels: Professional 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 \$432 per credit!
- An opportunity to spend a day on our campus to experience 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 to explore the exciting career paths of culinary, baking, and 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.



CUL3002 - Exploring Sustainability: Practices in Preservation

Dates

January 7 - February 26

Registration Deadline

December 12

Campus Day

April 6

Course Description

Preserving foods allows professional chefs to capture the quality of the season, support the local farming community and minimize the harmful environmental effects of transporting foods long distances. Experienced chefs know that by applying selected preservation methods to perishable food products they safeguard quality, minimize waste, and maximize utilization. In this production-based course, students will “capture the season” by applying a variety of preservation methods and techniques to “put food by” in ways that control food costs, maintain food safety, flavor and nutrition. Students will develop recipes using these foods and explore how to cost effectively incorporate them into contemporary menus year round.

Course Instructor

Chef Lyndon Virkler

Duration

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

Credits

Exploring Sustainability is a 3-credit course.

SCI1000 - Science Connection

Dates

February 28 - April 21

Registration Deadline

February 11

Campus Day

April 6

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, Ph.D.

Duration

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

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		Reliable Internet Access	
Email Address						<input type="checkbox"/> Yes <input type="checkbox"/> No	

Please select a course or check both boxes to enroll in both courses:

- Exploring Sustainability: Practices in Preservation Science Connection

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

School 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



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