IMAGINE

Complete Your Bachelor’s Degree in Culinary Arts Online

A college experience as unique as you.
New England Culinary Institute (NECI) is widely considered as one of the top culinary institutes in America and has been named “Best Cooking School” by the International Association of Culinary Professionals.*

The Bachelor of Arts in Culinary Arts Program is taught by current chefs and restaurateurs who possess a clear understanding of the requirements for running a successful food service business.

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Vice President’s Message

Thank you for taking the time to consider New England Culinary Institute (NECI) as your choice for studies in Culinary Arts. The decision to go back to school often requires extensive research and consideration. Over the years, we have found that the reasons that our students have chosen to continue their education vary from individual to individual. Some people do it to satisfy a life-long dream while others do so to move ahead in their careers. Whatever your reasoning, I would like to take the time to introduce you to our school and discuss some of the key benefits of an education at NECI.

When discussing our online bachelor’s degree program, convenience is probably foremost in your mind. NECI’s flexible, online format allows you to earn your degree while balancing other demands on your time, enabling you to participate in classes when your schedule permits. NECI allows you to effectively complete your studies without interrupting your lifestyle or uprooting your family.

The program curriculum will challenge you and provide you with the type of training and education that will further enhance your career in the contemporary culinary industry, be that as a chef / owner running your own restaurant, a professional chef in a commercial kitchen or a kitchen management position. The following pages will walk you through our course curriculum and discuss the benefits of online learning. Our admissions representatives are available to answer any questions that you may have concerning start dates, tuition, faculty, financial aid, or the application process.

Congratulations on taking this first step towards an exciting future. Should you decide that New England Culinary Institute is the right fit for you, I look forward to meeting you soon via our online learning portal.

Sincerely,

Paul Sorgul
Vice President
of Culinary Education

*2004 IACP Award of Excellence: Vocational Cooking School of the Year.
The culinary world is unpredictable. Given that the restaurant business is highly competitive, it is essential that you get the best training available. With a Bachelor of Arts in Culinary Arts from New England Culinary Institute, you’ll be fully equipped for a variety of positions within the industry including working in a commercial kitchen, starting your own restaurant or a kitchen management position.

A bachelor’s degree from NECI will open doors you never even knew existed by providing a solid educational foundation in culinary arts. You’ll gain an understanding of the management functions required to run a professional food service operation from hiring personnel and maintaining accounts to purchasing and inventory control. We emphasize entrepreneurship, strategic planning, and leadership skills, so you’ll be able to translate your vision into a successful restaurant or food service-related career.

If you have previous education, some experience, and a lot of ambition to excel in the culinary industry, NECI’s Bachelor of Arts in Culinary Arts program will help you achieve your career goals.

*National Restaurant Association, 2011 restaurant industry overview
† Parsa, H. G., *Why Restaurants Fail*
A bachelor’s degree will open doors within the culinary industry. Do you have a hot new idea for a food-based business? Or maybe you’ve always wanted to open a restaurant of your own. This degree goes beyond the basics of culinary education to provide a solid foundation in the principals and key teachings related to management within the hospitality setting.

The food and beverage industry is experiencing tremendous growth and can offer a number of bright possibilities for professionals with the right training. As a graduate of this program, you’ll have an understanding of the management functions required to run a professional kitchen and food service business from accounting and financial analysis to restaurant operations and strategic planning. This program emphasizes entrepreneurship, strategic planning, and leadership skills, so that you’ll be able to translate your vision into a successful restaurant or food related business.

In this booklet, you’ll find out exactly what makes New England Culinary Institute so unique and you’ll also meet some of our successful alumni. You’ll learn how in just two years, you can obtain an accredited bachelor’s degree – without disrupting your career or your family – by studying online.
Course Curriculum

NECI’s Bachelor of Arts in Culinary Arts prepares you for an entry-level management position in the culinary industry by providing a well-rounded education and teaching you the fundamentals of running commercial kitchens.

Advanced Culinary Technique
This course is designed to provide a platform for learning and applying contemporary techniques, presentations and best practices. As the lessons progress, students will be challenged to recall and apply fundamental cooking skills with refinement and finesse. Through a series of assignments students will learn a variety of techniques that demand a high level of accuracy, attention and refinement. Students are expected to use NECI’s mission of responsibility and sustainability as guiding principles for food production decisions that arise.

Kitchen Operations Management
Through a combination of classroom and independent hands-on activities, students will learn and practice management skills to be a successful kitchen manager, chef or sous chef. Students will be trained in ordering, receiving/inventory of product, scheduling and supervising staff, managing pre-meal meetings, expediting during service, sanitation inspections and employee training.

Exploring Sustainability: Practices in Preservation
Preserving food allows professional chefs to capture the quality of the season, support the local farming community and minimize the environmental effect of transporting food long distances. Experienced chefs should know how to preserve perishable food products to safeguard quality, minimize waste and maximize yield. In this production-based course, students will “capture the season” by preserving foods using a variety of methods and techniques while controlling food costs as well as maintaining food safety, flavor and nutrition. Students will incorporate the preserves into recipes and contemporary menus.

Concepts in Natural Systems
The focus of this course is to explore historical trends and contemporary issues in natural systems. Students investigate how changes in a system impact and influence other systems, geography and people. This course takes a holistic perspective on how systems function and how interconnected they are. Students learn how to recognize and analyze links within the systems and discover ways to influence and shape its future.

Advanced Food and Wine Pairing
This course teaches refined techniques and skills involved in pairing great fermented beverages and food. Through exploration and application of theory students will gain knowledge in identifying the critical characteristics in food and wine that directly impact their pairing. Students will explore and experience single dish and multi-course pairings as well as flight offerings. Key areas of study include the impact of culture and terroir, sensory perception influencers, how attributes can affect pairing and how the production of both wine and food can influence taste, flavor, texture and appeal of pairings. Additional exploration will include menu planning.

Culinary Entrepreneurship
For many, the great American Dream is to own your own business. The purpose of this course is to explore the current state of the entrepreneurial environment of the service industry and prepare students for the challenges and reality of owning a business. Using Guy Kawasaki’s approach of Causation, Articulation, Activation, Proliferation and Obligation, students will develop a business plan for a food-based company. Case studies, research and discussion are a significant portion of the course material.

Operations Management
This course is designed to explore the day-to-day operations of a restaurant. Through class activities, guest lectures, and hands-on projects, the student will apply the insights and skills acquired to develop a comprehensive operations plan for a business. The over-riding objective of this class is to create a forum for students to think critically about the information presented and then apply that information within the parameters of a business concept of their own.

Financial Management
This course teaches students financially-focused business management. Beginning with the accounting cycle, students learn basic concepts of financial and managerial accounting including: income determination, asset valuation, liabilities, shareholder equity, financial statements, cash flow analysis, cost control and budgeting. Using an income statement, students will manage revenue and expenses while learning systems, methods and procedures to process the information. Once the basics are covered, students will then build their own financial models.

Global Cultures and Cuisine
This course provides students with an understanding of some of the major food cultures and regions of the world. Students will explore the history, societal norms, major religious and political movements and other influencing factors including climate and geography. World cuisines continue to influence American cuisine and ethnic restaurants account for a large percentage of annual food sales in the US. Recent changes in US international affairs with areas including Asia and the Middle East have changed how culinary professionals relate to those areas of the globe. In this course, students will use traditional techniques to produce meals representative of Asia and the Middle East. Students will explore ingredients and essential characteristics of the cuisines to gain a better understanding of the food traditions and flavor profiles of these areas.

21st Century Communication
This course discusses the skills necessary to effectively communicate in the digital age. Using multimedia and social media as communication tools, students gain an understanding of effective digital communication and how to use technology to reinforce a message. Activities will primarily be project based and will use a variety of technologies and application platforms.

Conversational Language
Spanish language skills are essential to success. Students will learn to speak, write and make presentations in the present tense. Topics include communication strategies, cultural understanding, creative writing and short stories.

Contemporary Nutrition
In this course, students will explore basic human nutrition and relate their knowledge to personal experience and current industry issues. Topics include feeding people of different ages, maintaining flavor without compromising on taste, nutritional limitations, planning, marketing, menu construction and recipe modifications. In addition to good nutrition, this course is designed to increase awareness of how good health has a positive impact on individuals. Students are guided in developing a regime of aerobic and non-aerobic activities as a means of increasing endurance, relieving stress, staying fit and promoting long-term health in an industry known for its stressful atmosphere.

Critical Issues in Leadership
As citizens, community members and future leaders, students will be required to make critical decisions that impact those around them, as well as in their communities. In this course students examine important issues facing contemporary industry leaders. Class discussions focus on leadership theory, organizational dynamics and transformational leadership.
Online Learning
Advantages of a remote education.

NECI’s online BA in Culinary Arts courses were specifically developed for delivery via e-learning and maintain the same level of quality that is the standard on campus at New England Culinary Institute – so you can graduate with a degree from NECI no matter where in the country you live. The program’s online learning portal is the center of the learning experience. Here you will access course information, communicate with your instructors and fellow learners, take quizzes, post assignments, and view grades – all from the convenience of your home, office or study space.

This highly interactive educational website uses the highest quality multi-media to make your learning experience as engaging as it is effective. The online learning portal provides a framework for high quality communication and interaction for you, your instructors, and your fellow learners.

Complete your degree while you continue your life. The beauty of online learning is that it allows you to study without disrupting your busy life: you can continue with your job and you don’t have to move or uproot your family. E-learning combines the best of traditional learning with the advantages of the Internet.

“If you’re considering a culinary education, give these folks a call before you make your move.”

Alton Brown
New England Culinary Institute Graduate, 1997
Iron Chef America – Commentator
The Next Iron Chef – Host/Judge
Good Eats – Creator/Director/Host
James Beard Award-Winning Author
Bon Appetit’s 2004 “Cooking Teacher of the Year”

Flexible scheduling.
If you’re currently working in a kitchen, you probably keep some rather unconventional hours. With our online program, you can fit your studies around your schedule. If you can find an hour or two before shifts and a time on your days off, you have time to complete your degree.

Quick responses.
Learning is easier when you’re able to get a response to your questions right away. That’s why our faculty will respond to your questions within 24 hours and return your assignments, with feedback, within 48 hours.

Online resources.
Going to the library can add hours to the average weekly workload for a university course. With NECI’s online program, everything you need to succeed in this program, aside from your text books, is just a click away.
NECI is Committed to Your Success

Even though you are learning from the comfort of your home or office, you will be part of a thriving academic community. Our faculty and administrative staff are here to support you and to ensure that your educational experience is satisfying and that you successfully complete your degree. In order to achieve this, we have designed a support network to manage the needs of each and every student in our program.

Personal Admissions Representative
Each student applicant is assigned a unique admissions representative who will guide you through the admissions process and help you assemble a successful application.

A Personally Accessible Director of Online Programs and Dedicated Student Services Coordinator
The director and coordinator are committed to ensuring an unrivaled learning experience through a unique hands-on and interactive approach that ensures high student participation and satisfaction. They are available via email or by telephone to answer questions you may have as you progress through the program.

Once you are enrolled at NECI, your student services coordinator will help you map your pathway to graduation and ensure you meet all your graduation requirements.

Small Group Facilitator
Every course in the curriculum has a knowledgeable facilitator assigned to help you with any questions or problems you have regarding the course work.

Manageable Time Commitment
This program is designed for people like you who have responsibilities at work and at home. For each course, most students find they spend about 15 to 20 hours each week participating in engaged instruction, independent learning and active study. The flexible course structure allows you to fit this time into your schedule in a way that’s convenient for you. Students also find their small group is a tremendous source of support.

Live 24-Hour Tech Support
As a NECI student, you have access to our technical support personnel 24 hours a day, 7 days a week, 365 days a year. You will always speak to a live, qualified professional technician, no matter what time of the day or night you call, so that you can get your technical concerns resolved quickly.

NECI’s Highly Skilled Faculty
Our instructors are successful professionals who also specialize in online education. Every faculty member has industry and teaching experience.

Intimate Class Sizes
You will be part of a small group of about 20 other fellow students. Your instructor will encourage group discussions and learning activities to build your group into a learning community.

“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.”

Evvan Blazell
Olympia, WA
Class of 2009
Frequently Asked Questions

Answers to questions about NECI’s Bachelor of Arts in Culinary Arts.

**How can you teach culinary skills in an online environment?**

Hands-on, face-to-face learning has always been the traditional path for culinary education. NECI’s online BA in Culinary Arts offers much more than kitchen skills. While obviously important, those skills will continue to develop over time, regardless of where you practice them. In order to achieve the next level of success, a student needs to understand the intricacies of management and the global implications of their daily decisions as they manage their operations.

In today’s technologically connected world, we have the advantage of being able to evaluate almost every aspect of a student’s abilities. Courses requiring practical application of skills will require submission of digital media to our online learning platform.

**Is this distance learning degree different from the one that is earned on campus at New England Culinary Institute?**

No. You will study the same topics, have the same instructors, the same degree, and your diploma will be identical to that of an on-campus student.

**How long is the program?**

The program takes 18-24 months to complete. Speak to your representative for more details.

**How many credits and courses do I take each semester?**

Full time students take two courses per term, at 5 credits each, for a total of 10 credits per term.

**How much does the program cost?**

Our online program provides additional economic advantages by enabling you to complete your degree with 96 weeks* of course work while continuing to earn a living.

**Is financial aid available for online programs?**

Yes. Students can apply for federal Pell Grants, federal subsidized and unsubsidized Stafford Loans and possible state grants with their state agency (VT, MA, RI and ME) by completing the appropriate free application for federal student aid.

**When do I start the program?**

There are three start dates each year: one each in the Spring, Summer and Fall. You may enter the program at whichever date suits you. Please contact an Admissions Representative for this year’s start dates at 877.223.6324.

**What about graduation?**

Online students are encouraged to join their on-campus classmates at our annual graduation ceremony.

**Is the program accredited?**

NECI is accredited by the Accrediting Commission of Career Schools and Colleges (ACCSC). NECI and its faculty are associated with:

- The American Culinary Federation
- The American Institute of Wine & Food
- The Council on Hotel, Restaurant, and Institutional Education
- The International Association of Culinary Professionals
- The James Beard Foundation, Inc.
- The National Restaurant Association
- Women Chefs and Restaurateurs

**What should I do if I want to apply?**

To begin the application process, please contact an Admissions Representative at 877.223.6324, or email info@neci.edu.

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*Actual program length may vary due to breaks between classes; students should anticipate at least 24 months to complete the entire program.

Admission Requirements

To enroll in NECI’s Online Bachelor of Arts in Culinary Arts program, you must have:

- An associate degree or other qualifying post-secondary credits from an accredited institution that will be evaluated by the college.
- Relevant experience in the food service/hospitality industry.

Admissions Representatives are available to help guide you through the admissions process and to answer any questions that you may have about requirements, tuition or the program’s curriculum.

The following items are required for entry into the program:

- Completed application for admission and submission of application fee of $50.
- Official college transcript(s) from accredited post-secondary institutions, indicating completion of qualifying credits in a related field of study.
- A written personal statement of three to four pages, double-spaced. The options for the essay’s subject matter are listed on the bachelor’s degree application.
- Completed Online Learning Readiness Survey.
- Interview by telephone, email, or in person, if requested.
- Resume documenting your experience in the culinary industry.

Admissions Representative Contact Information

phone: 877.223.6324
email: info@neci.edu
Online Bachelor of Arts in Culinary Arts

New England Culinary Institute is a private, co-educational school based in Montpelier, Vermont. Founded in 1980, its mission was to create a new education model by immersing students, from day one, as apprentices to Master Chefs. Since then NECI has grown from seven students in our first graduating class to an accomplished group of over 4,400 alumni. We have maintained our commitment to small classes and intense real-life experience in a caring and personal community. Our unique and rewarding education is defined by students working side by side with skilled, dedicated professionals.

NECI’s very first class was led by Michel LeBorgne, Maître Cuisinier de France, in June of 1980. He is one of only 50 Master Chefs of France in the United States and is Vice President of Culinary Affairs at NECI. Trained in the French apprenticeship model, Chef Michel’s philosophy of hard work, dedication to one’s craft, and “simple food cooked properly” continues to shape NECI today.

NECI’s faculty includes top industry professionals, each of whom has or has had a distinguished career outside New England Culinary Institute and is an expert in their field. This means that you are learning from professionals who have first-hand industry knowledge, insiders who will teach you not just the theory you need to excel in this industry but the practical reality of how things work. When you walk into your first job after graduating, you’ll have knowledge that usually takes years to acquire by working your way up the ranks.

At NECI, our roots are in doing, so we practice what we teach.

Another feature that distinguishes us from other food and beverage programs is a low student-to-teacher ratio. We have maintained this tradition in our online learning environment by insuring class sizes typically between 15 - 20 students. This way you receive personalized coaching from your instructors and get to know your fellow students.

New England Culinary Institute is a unique organization. Here are a few interesting facts about our school:

• We are widely considered one of the top culinary institutes in the country.
• We were named Best Cooking School by the International Association of Culinary Professionals in 2004.
• We have played an influential role in the development of the Vermont culinary landscape.
• More than 30 years have passed since we welcomed the first group of students into our restaurants and kitchens.
• Our students have traveled the world, bringing with them a commitment to industry excellence.
• We have many well-known alumni including Alton Brown of “Good Eats” and “Iron Chef America.”
• All of our faculty are experienced, successful professionals.

Over the years, NECI has grown from just seven students to more than 500. NECI is based in Montpelier, Vermont. The school owns and operates restaurants, a bakery, catering services, and other local foodservice facilities that provide hands-on training for our resident students. Despite our growth and continued success, we continue with our original vision of providing high-quality instruction through small student-instructor ratios.
NECI Alumni
Our alumni enjoy successful and intriguing careers. Meet just a few of them.

Alton Brown
Iron Chef America–Commentator
The Next Iron Chef–Host/Judge
Good Eats–Creator/Director/Host
James Beard Award-Winning Author
Bon Appetit's 2004 “Cooking Teacher of the Year”
Class of 1997

Pop culture, cooking science, comedy, and plain good eating: that’s what Alton Brown and his show Good Eats are all about. Good Eats is a unique brew of goofy humor, serious science, and passion for simple good food in all its forms. His new cookbook, I'm Just Here for the Food, is an extension of his philosophy that Food + Heat = Cooking.

Alton on NECI:
"When I came up with the idea for Good Eats, I was directing commercials for a living, not cooking, so I figured I needed to get some serious learning. That's what The New England Culinary Institute is. It was like going to medical school for two years. If you're considering a culinary education, give these folks a call before you make your move."

Alton on technique:
"Slicing a warm slab of bacon is a lot like giving a ferret a shave. No matter how careful you are somebody's going to get hurt."

Steven Jackson
President/CEO of The Convenient Chef, Ltd.
Featured clients: The Chicago Bulls
Class of 1990

Even the most talented basketball players need fuel to fly. Enter NECI graduate Steve Jackson on a one-man mission to teach Chicago’s giants to love their green vegetables.

Chef Steve is responsible for feeding the Bulls when they are in town and is a personal chef to forward Eddy Curry. It’s not easy to persuade multi-millionaires and recent high school graduates that there is more to food than burgers, fries, and a shake, but Chef Steve has converted the team to a healthy balance of carbs, protein, vegetables, and fruit. The teams’ favorite meals are grilled tuna, salmon, chicken sausages, and Steve’s special fajitas and crawfish jambalaya.

"Growing up playing basketball, you always dream of making the NBA," says Steve. "Hey – I did make the NBA, but through the kitchen."

He credits NECI for much of his success: "I use my NECI education in everything I do: sanitation, food theory, meat fabrication, cooking, and ordering."

He advises current and prospective NECI students to “be patient and focused. Success will come to those that bust their butts and have a passion for what they do."

Eric Johnson
Executive Chef, Jean-Georges
Shanghai (Shanghai, China)
Class of 1993

It’s pretty tough to open a restaurant. It’s tougher if you and your staff don’t speak the same language. And if your boss is the famously perfectionist Jean-Georges Vongerichten, you are charged with opening his first restaurant in his native France, and you’re an American chef taking on the Parisian food critics, you might have a little trouble remaining calm.

It’s fortunate that Eric Johnson is a pretty calm guy. “I remember the first day,” he says, “I couldn’t think of how to say ‘make it rare,’ so I kept poking the meat as it went out, hoping the cooks knew what they were doing.”

Johnson didn’t have to speak French to make Market, Jean-Georges Vongerichten’s first Parisian restaurant, a smashing success, so his next assignment, opening Jean-Georges Shanghai in China, shouldn’t be too difficult. No, Johnson doesn’t speak Chinese.

Born in Stony Brook, Long Island, Johnson had a traditional college career at the University of Colorado at Boulder. “I knew I had to choose between graduate school and culinary school,” he says. “I chose NECI and I’ve never regretted it.”
Admissions Representative
Contact Information

phone: 877.223.6324
email: info@neci.edu

New England Culinary Institute is required under the Higher Education Act to provide specific disclosures for educational programs that lead to gainful employment in recognized occupations. For more information about our graduation rates, the median debt of students who have completed our programs, and other important information, please visit our website: NECI.edu/program-disclosures.