



one, long internships, and unparalleled ingredients of a NECI Education.



### Visit Us

See, taste, smell, touch, and hear for yourself. Schedule a tour today to talk to chef instructors and meet students who are already a part of the intense creativity and energy of a NECI education. We have an impressive menu of Open Houses, Campus Tours, Decision Days and other events that will help you see if NECI is right for you. We're less than an hour from Burlington airport and a gorgeous three-hour drive from Boston. Montreal, two hours; New York City, five hours; Albany, three hours. And we are easily accessible by Amtrak and bus service.

### Contact Us

Admissions Office  
NECI Admissions  
56 College Street  
Montpelier, VT 05602

Or call us toll-free at:  
877.223.NECI (877.223.6324)  
Our local number is:  
802.223.NECI (802.223.6324)

New England Culinary Institute does not discriminate on the basis of race, gender, creed, religion, national origin, age, disability, sexual orientation, veteran or marital status in provision of educational opportunity or employment opportunities.

New England Culinary Institute is required under the Higher Education Act to provide specific disclosures for education 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: <http://www.neci.edu/about/disclosure-info>

For more on NECI's graduation rates, placement rates, and other important info, go to: [www.neci.edu/about/disclosure-info](http://www.neci.edu/about/disclosure-info)

**NEW ENGLAND CULINARY INSTITUTE®**

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**When We say Hands-On  
We Mean Hands-On**

**NEW ENGLAND  
CULINARY INSTITUTE®**



Small classes, kitchen learning from day personal attention — these are the raw

# Programs

Choose a program. Choose a degree. Start cooking.

### Culinary Arts

Experience traditional European training with an American twist.

- Bachelor of Arts (B.A.)
- Associate of Occupational Studies
- Certificate in Professional Cooking

### Food and Beverage Business Management

Combine your passion for cooking with fast track skills in finance, human resources, technology, service, strategic management, and more.

- Bachelor of Arts (B.A.)
- Associate of Occupational Studies

### Online Programs

Front of the house. Back of the house. In Your house. Get your degree anytime, anywhere. We offer a B.A. in Culinary Arts, Baking and Pastry Arts, or Food and Beverage Business Management.

### Continuing Education

Dive in. Learn something new. Reignite your passion for cooking; refresh your skills, explore a new cuisine, or start a career.

### Baking and Pastry Arts

Create one-of-a-kind cakes, breads, and pastries in our award-winning catering facilities, café, and restaurants.

- Bachelor of Arts (B.A.)
- Associate of Occupational Studies
- Certificate in Professional Baking and Pastry



# Internships

Our amazing internships give NECI students real insight into daily life in the food industry. Resorts, hotels, and restaurants around the world reach out to us to offer internships that allow NECI students to practice their skills.

### The NECI Network

NECI has more than 500 approved internship sites nationwide. Our database is consistently updated. Our list of international internship sites also continues to grow. By the time you finish your program at NECI, you will have developed an impressive list of contacts.

# Student Life

Vermont is a Great Place to Be

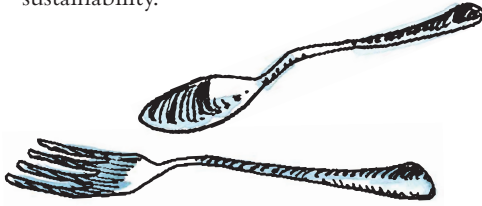
There is always something going on at NECI. Field trips, guest speakers, competitions and pop up restaurants. We find all kinds of ways to celebrate and put our learning to good use!

Montpelier is hopping; restaurants, bookstores, boutique stores, theaters, sporting events, and other entertainment options within walking distance of campus. Hiking, biking, fishing, golf, swimming, skiing, snowboarding, ice skating, snowshoeing, and camping—you name it, we've got it.



If you need an urban fix—Burlington is a thriving town at the edge of Lake Champlain with an even greater variety of recreational and culinary adventures. Montreal is two hours from campus—a gorgeous city, full of internationally renowned museums, sports venues and amazing food markets. To see the most recent events taking place at NECI, visit the photo galleries on our Facebook Page.

Vermont is where you learn the true value of the best ingredients. Tradition and scale—small farms and artisanal producers—contribute to a food philosophy that honors creativity and sustainability.

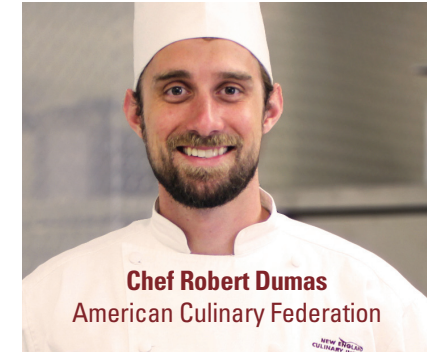


# Chef Instructors

Learn from world-class chefs



**Chef André Burnier**  
Maître Cuisinier de France



**Chef Robert Dumas**  
American Culinary Federation



**Chef Jim Birmingham**  
American Culinary Federation



**Chef Jean-Louis Gerin**  
Maître Cuisinier de France

# Financial Aid

Make It Happen

New England Culinary Institute is dedicated to making education as affordable and accessible as possible. NECI's dedicated Student Financial Services Department provides information on the application process, scholarship opportunities, and federal aid to make attendance financially possible for you and your family.

### Scholarships

Additional scholarships can help finance your education. A little research is all that is necessary to uncover the various opportunities organizations, both state and private, can offer. Financial Aid is available for those who qualify.