



**NEW ENGLAND  
CULINARY INSTITUTE®**

**“You are not a number at this school;  
you are a person, a human being,  
a well-respected character whose thirst  
for knowledge is satiated by the  
incredible skill and expertise of the  
chefs and instructors here.”**

*— Niffer Stackpole, AOS Culinary Arts, '14*







Look around you. The world of food is changing as you read this. NECI is located in Vermont, epicenter of the sustainable food movement—of locavores and farm-to-table, of innovative culinary techniques and artisan foods. We are keeping pace with these real-world changes while teaching the rigorous,

standards-based skills that make employers seek out NECI graduates. While the Food Channel has done much to encourage a new generation of foodies, television is not reality. Reality is what you get with a NECI education—hands-on restaurant experience in your kitchens, classrooms, and on internships—classes small enough that you get to know your instructors. The path you are considering is more than a career. It's more than

an education. It's a lifestyle full of fun and adventure. At NECI, you **learn by living it.**

We teach the economics of great cooking—how to buy and use the best ingredients, how much it costs to make a recipe and how to maximize profit margins. You must understand these things to survive in today's marketplace. We want you to succeed. Your success is our success.

The truth is, you are never finished learning to cook. There is no magic in it. You should never get to the point where you think you can do it with your eyes closed—there are too many variables—and this is what keeps it all exciting. At NECI, we know how the end product should look, and with time and experience, we know how you get there. A great chef is equal parts self-discipline, curiosity and consistency.

Come visit—in any season. Taste our food, meet our students and chef instructors. You'll see what I mean.

Chef Jean-Louis Gerin  
*Chief Operating Officer and  
Executive Chef  
Maître Cuisinier de France  
President Academie Culinaire de  
France, USA  
Food Network's "Chopped"  
Champion, 2012  
Best Chef Northeast 2006  
from the James Beard Foundation*





## Student Life



## We're Vermont, too.

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. Using seasonal ingredients, creating artisanal foods, and cooking from scratch have been practiced here for generations, and form an important part of the Vermont economy.

We are located in Montpelier, the capital of Vermont. This small but bustling town boasts a wide variety of restaurants, bookstores,

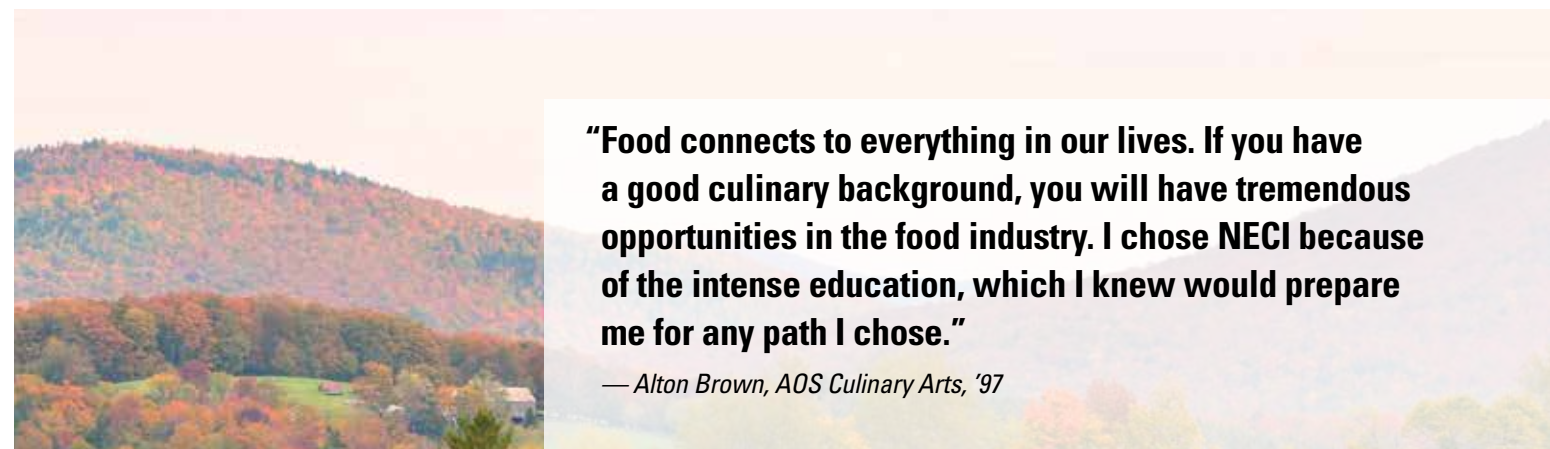
boutiques, theaters, sporting events, and other entertainment options within walking distance of campus.

Have we mentioned that Vermont is also stunningly beautiful? Pick your season and your favorite way to relax. You name it, we've got it: skiing, kayaking, hiking, canoeing; woods, mountains, lakes and rivers.



### Who We Are and Where We Live

Our students come from all across the U.S. and from more than 30 countries around the world. Since 1980, NECI has grown from seven students to an accomplished group of nearly 4,000 alumni. Our commitment to small classes and intense real-life experience has never changed.



**"Food connects to everything in our lives. If you have a good culinary background, you will have tremendous opportunities in the food industry. I chose NECI because of the intense education, which I knew would prepare me for any path I chose."**

— Alton Brown, AOS Culinary Arts, '97





# Our kitchens are our classrooms.

## Restaurant Classrooms

We prepare our students for professional advancement in a dynamic world by putting them right to work in our award-winning restaurants. Why spend your time staring at a blackboard from the back of a classroom when you could be cooking?

## NECI on Main

Beyond trendy. Beyond ordinary. Our award-winning chefs will help you to create classic and modern cuisine, using the finest Vermont ingredients.

## La Brioche

La Brioche is a European-style café located in the heart of Montpelier. Students spend their days learning to make freshly-baked pastries, special occasion and wedding cakes, classical and contemporary tortes, lunches, and artisanal breads.



## The Chef's Table

Regional ingredients, innovative cuisine and gracious service in an intimate setting are the hallmarks of NECI's private dining room. You will work alongside our own NECI chefs and inspiring guest chefs—from French masters to local superstars—to provide delicious meals and exquisite service for business meetings, corporate retreats, holiday parties, rehearsal dinners, banquets, private dining and so much more.

## National Life Cafeteria

At this well-appointed corporate cafeteria, NECI serves breakfast and lunch to 800-1200 employees of the financial services industry and the state of Vermont each day. NECI also caters a variety of private events, large and small, for the National Life community. This is your chance to learn exactly what the corporate dining world is like!

## Dewey Café

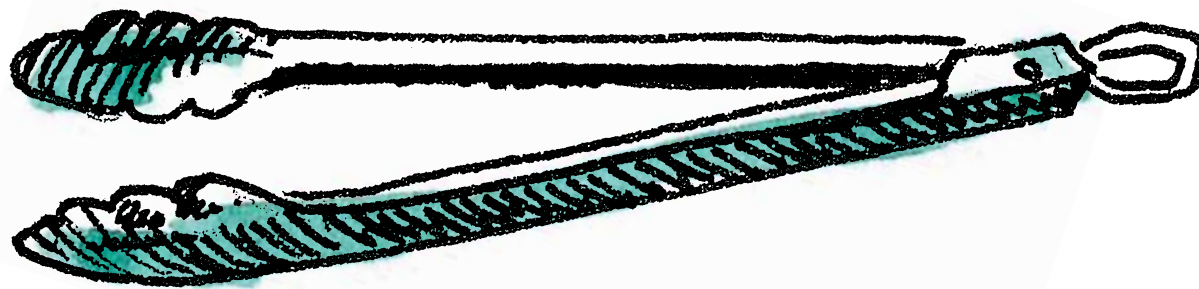
This classic college dining hall serves NECI students, and the public. In this large kitchen you will learn production—how to work with ranges, a clamshell broiler, deep fryers, a salamander, griddle, a combi-oven steamer, food warmer, bain marie wells, work counters, steam kettles, tilt skillet, reach-in refrigerators, meat slicer, convection ovens,

refrigeration prep counter, and other production and instructional equipment.

NECI's meat fabrication kitchen is also located at Dewey Café. This Vermont State Inspected production facility is where you will learn the fine arts of butchering, filleting, grinding, mixing and sausage-stuffing with our state-of-the-art equipment—a cryovac machine, a digital

label-printing scale, hot and cold smoke cabinets, and a cook and hold oven.

You will work in our own gardens to provide the freshest ingredients for these restaurant-kitchens, and will get to know many local farmers in your search for the very best ingredients.



**“The skills I learned at NECI allow me to do my job efficiently, so that I can explore my interests—sourcing and other things. I’ve learned the importance of valuing the people you work with at all levels—how to create a culinary team—from the field worker to the chef. It’s a whole chain. Give me a NECI student and I know the job will be done right.”**

— Matt Crudder, AOS Culinary Arts, '93, Executive Chef, Sodexo at the National Geographic Society





# Nicholas Terry '14

AOS Culinary Arts



I recently graduated from NECI with an Associates Degree in Culinary Arts. My internships were extremely challenging, but I learned so much. The last day of my last internship the sous-chef came out with a beef heart and taught us all how to prepare it.

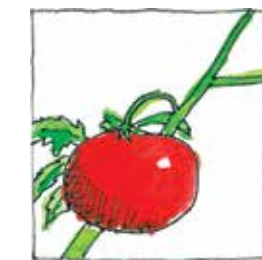
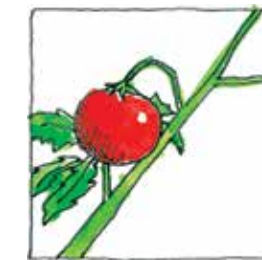
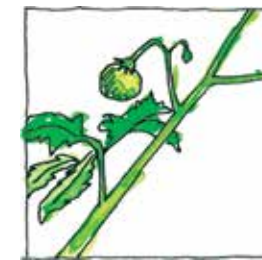
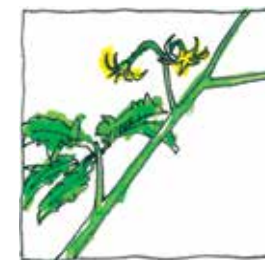
I've always loved cooking—I think since I was a kid and read the Redwall series of books. There were so many food scenes in them! At NECI, I discovered that I am fascinated by charcuterie. Part of the appeal is that you get to play with sharp toys and cut things up. Another is the methodical, scientific nature of the work. And finally, the end result is delicious!

NECI is demanding, and it pays off. I had to take Cooking Theory twice because I just didn't live up to my own high standards. Working in kitchens involves real teamwork. Learning to work with people under pressure is an invaluable part of the NECI education. And then there are the joys of Vermont—you walk out your back door and gather armloads of ramps. The local livestock is superb.

At NECI, you learn a little bit of everything—which prepares you for work in high-intensity kitchens where you might be asked to pitch in on a different job. You have the ability to jump on anything. And yet, NECI grads are famous for their humility. You see people from other schools wearing toques after their first week! At NECI, you have to earn your chef's hat.

My ten-year plan? I'd like to go work for some of the great chefs of the world working with offal and charcuterie. I'd like to work for Fergus Henderson, a chef in London, the godfather of modern offal cooking, then go to Italy to work for a famous butcher, Dario Cecchini. After that, I'd love to come back and work for Daniel Boulud in New York.

That's the thing about NECI—you learn to work with the best.



## We grow great chefs.

Small classes, hands-on learning and personal attention—for over 30 years this unique apprentice-like model has been New England Culinary Institute's recipe for success. We want you to leave NECI confident and well-prepared.

Internships allow you to gain real insight into what the many professions in the food world can be like on a daily basis. What better way to see how you fit—to decide on a niche or create your own? NECI resident students go out on at least one internship prior to graduating. Resorts, hotels, and restaurants around the world reach out to us to offer internships that allow NECI students to practice their skills. NECI has more than 500 approved internship sites nationwide, offering a wide range of cuisine, locations, salary, and benefits. Our database is consistently updated. Students who excel during their residency may be given the opportunity

**"I've always wanted to open a restaurant. NECI helped me to realize the steps I'd have to take to get there—from the business plan to the target audience. I'm well-prepared."**

— Lexy Ellis, AOS Culinary Arts, '12, BA Hospitality Restaurant Management, '13

to intern with one of the premier restaurant groups or hotel and resort chains with whom we maintain close relationships. Our list of international internship sites also continues to grow.

The internship process begins your first year. You will attend professional development classes. You will be introduced to the online learning platform used to maintain contact with NECI while you are on your internship. You will learn the skills you'll need to say "yes, Chef!" with confidence.

### The NECI Network

Our graduates work all around the world. By the time you finish your program at NECI, you will have developed an impressive list of contacts—from peers and colleagues to internship connections, guest speakers and instructors, NECI staff and NECI alumni.

Our illustrious alumni include the Food Channel's Alton Brown; St. Regis Hotel and Starwood Luxury Collection Manager, Matthew Gabree; London Whole Foods Team Leader Gerry Beck; Head Chef, The Chopping Block, Chicago, Hugh Amanao; Owner, Porterhouse Steakhouse in Hong Kong, James Fortier; Owners, Mirabelles Cafe, Alison Lane and Andrew Silva, and many many more.

**"At NECI, I learned how to create a positive work environment for other people. Teamwork, handling pressure, and leadership skills all proved as important as knife skills and how to make sauces."**

— Elissa Penczar, AOS Culinary Arts, '98





## Sustainability at NECI

Concern for the farming practices, soil health, nutritional content, flavor and variety of foods percolates throughout our lives in the 21st century.

Understanding how food is grown and processed is an important part of culinary education today. Urban schools simply cannot offer the same

experience or insights into the changes we face in the food industry. Since its founding, NECI has been active in the sustainability movement. Chef instructors at NECI helped to create the Vermont Fresh Food Network, which fosters partnerships between growers and chefs. We sponsor and participate in events with local CSA's, Co-ops, farmers markets, producers and food artisans. Our curriculum is full of classes like Extending the Seasons and Meat Fabrication that will show you how to make the most of your ingredients and avoid unnecessary waste.

**“The path to a diet of fresher, unprocessed food, not to mention to a revitalized local-food economy, passes straight through the kitchen.”**

— Michael Pollan, author and food writer



# Chef David Miles

Director of Operations, Chef Instructor in Culinary Arts since 1983  
BA Liberal Arts, Goddard College

I came to NECI in 1983, just three years after it opened. I'd done my senior study project in the Social Ecology Program on crayfish aquaculture at Vermont's Goddard College. The organic, local food movement was picking up speed in Vermont. People were coming here to be a part of it. After graduating in 1976, I moved to New York to work with luminaries like the Waldorf Astoria's Chef Leslie Revsin (a James Beard protege credited with breaking the gender barrier in high-end kitchens), Michele Fitouissi, and at restaurants like Twenty Four Fifth Avenue. But Vermont has a way of getting under your skin. When I saw NECI's New York Times ad for chef-instructors I decided it was the perfect time to return.

In the eighties, I taught Cooking Theory and then Meat Fabrication in the Culinary Arts Program at NECI. After five years, I took on new responsibilities in culinary administration, including positions as the Executive Chef for the entire campus, then the Director of Operations. Three years ago, I decided to go back to teaching.

In most places, meat and fish drive the concept of the menu. I like the idea of working with something this fundamental. I like to serve as a support center in a multi-unit operation. Using all animal parts creatively is not only eco-friendly and sustainable—it makes the best business sense. Full utilization means value added. It's important for students to understand cost in relation to options. It's important that they



learn to keep good, accurate records and that they know how to assess costs.

Students at NECI have shown unwavering interest in Meat Fabrication and in attaining the physical and technical skills it requires. Knife skills and hand-eye coordination are fundamental, but attention to detail is even more important. Curing and making sausage and hams requires

elaborate planning and sequencing. Cut and cure; rinse and dry; smoking—these stages all require a consistent focus and impeccable organizational skills. Students at NECI take 'Meat Fab' in their second year. I also co-teach a course in 'Extending the Seasons'—drying, preserving, and pickling. I cure my own meat and fish. I love to fish and I'm a mycologist and forager.





# Darcelle Louison '16

Culinary Arts

## Raw Ingredients

Located in Montpelier, the state capital of Vermont

Class size—10:1 in production setting

Residential campus with an active student government, numerous activities and field trips

Over 500 approved internship sites world-wide

Culinary library and academic tutoring

Proud supporter of the Yellow Ribbon Program—recognized as a Military Friendly School

Dual Enrollment—Students can take a 3-credit college course while still enrolled in High School—Visit [www.neci.edu/dual](http://www.neci.edu/dual) for more information.

Founded in 1980—first seven students enroll at NECI

39 states represented

Financial aid, grants and scholarships are available—our financial aid department will assist you.

Proud partner with Skills USA, ProStart, and C-CAP (Careers Through Culinary Arts Program)

Transfer and non-traditional age students are an important ingredient to the NECI community

## Programs and Degrees

Bachelor of Arts in Culinary Arts  
Associate of Occupational Studies in Culinary Arts  
Certificate in Professional Cooking

Bachelor of Arts in Baking and Pastry Arts  
Associate of Occupational Studies in Baking and Pastry Arts  
Certificate in Professional Baking and Pastry

Bachelor of Arts in Food and Beverage Business Management  
Associate of Occupational Studies in Food and Beverage Business Management

Front of the house, back of the house, in your house—Bachelor programs available online.

**“I meet and work with a lot of great people, but there’s something different about graduates from New England Culinary Institute. It’s their work ethic and attention to detail. You just don’t find it everywhere.”**

— Duff Goldman, host of the Food Network’s *Ace of Cakes*







# Michelle Ford

Department Chair, Food and Beverage Business Management  
BA Service and Management, New England Culinary Institute



I've been inspired by several key mentors throughout my life. I had a teacher in a vocational high school program who inspired me to become a chef, and an instructor. She was so positive and dynamic—she really motivated her students. Later, I worked for a true entrepreneur at a local restaurant in New Hampshire—he was always thinking, very intense and positive. It dawned on me that this work was all about strong relationships that bordered

on family, with food, cooking and service—making people happy—at the heart of those relationships. After graduating from the UNH Hospitality Program I moved to Burlington and worked in a restaurant in the front of the house. This is where I realized that I loved the personality-based work in the front of the house. I met my husband and we started a Cajun Food Truck in Burlington.

I wanted to teach, so I applied for a job at NECI. I worked as the Food and Beverage Manager and worked my way up to General Manager. We built a restaurant from the ground up, and that is where I realized how important variety is to me—developing a market concept, creating menus, working with staff, removing barriers to making people happy in the dining room—once you've experienced that kind of dynamic synergy you want to recreate it everywhere you work. I also fell in love with Vermont. The food culture was growing and changing—top-notch chefs were coming here to work—very exciting! I decided I needed more skills, so I went back to school at NECI and received my B.A.

Food and Beverage Business Management is all about service and collaboration. It's more than just being a people person. You have to be nimble and responsive to your customers. You have to have a passion, for taking care of people. Many students come to NECI eager to learn how to start their own business. NECI's small classes provide the best way for students to get the support they need and to help them discover what they really want to do—we can shape their experience here in a direction that makes sense for them. At NECI we offer small classes where you know your instructor. We also insist that our students incorporate what they learn into real-life experience, every day. They learn a concept, they practice it until they get it right. They see and learn at the same time.



## Food and Beverage Business Management

**“After NECI, I understand the business—I'm comfortable in restaurants. I relate well to my customers. I feel that they respect me.”**

— Rob Swan, AOS Culinary Arts, '00, BA Food and Beverage Management, '05

Combine your passion for cooking with management skills and technology.

Food and Beverage Business Management students come to NECI because they want an education that will prepare them to be **leaders in their field**. The first steps for many students is learning about the many possible career paths. Once you find your niche, you can begin acquiring the necessary skills. Finance, human resources, technology, service, purchasing and communication are only a few of the areas that you will need for career advancement in management or entrepreneurship. In the classroom and in the field, our education will develop your critical and creative thinking skills so that you can begin your career with confidence. Our instructors have impressive careers as industry professionals and will teach you how to put theory into practice every day.

NECI's Food and Beverage Business Management programs follow the same learn-by-living philosophy that has made our Culinary Arts and Baking and Pastry programs so successful.

Our restaurant and catering facilities are your classrooms and will give you the real-world experience and foundation to begin your career.

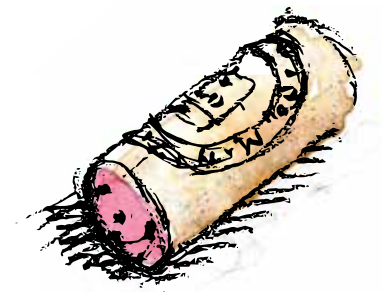
### We offer:

- Bachelor of Arts in Food and Beverage Business Management—A 15-month degree program (beyond the associate degree or other qualifying educational credits and industry experience) that includes six months of intensive classroom work and project-based learning, and one 9-month, non-resident term. The non-resident term includes online coursework and one 700-hour internship.
- Bachelor program available online—Custom fit your online education. Anytime, anywhere. You decide. To enroll you must have: an associate degree or a minimum of 60 qualifying post-secondary credits from an accredited institution “to be evaluated by NECI”, and relevant experience.
- Associate of Occupational Studies in Food and Beverage Business Management—A 15-month program that includes nine months of classroom work, intensive hands-on learning in the public restaurants and operations of NECI, and a 700-hour internship.

For more on our Food and Beverage Business Management Programs, go to: <https://www.neci.edu/academic-programs/food-and-beverage-business-management>

**“Our management programs attract students who have intense entrepreneurial spirits. Graduates leave here with a business plan that they can literally take to the bank.”**

— Michelle Ford, Department Chair, Food and Beverage Business Management

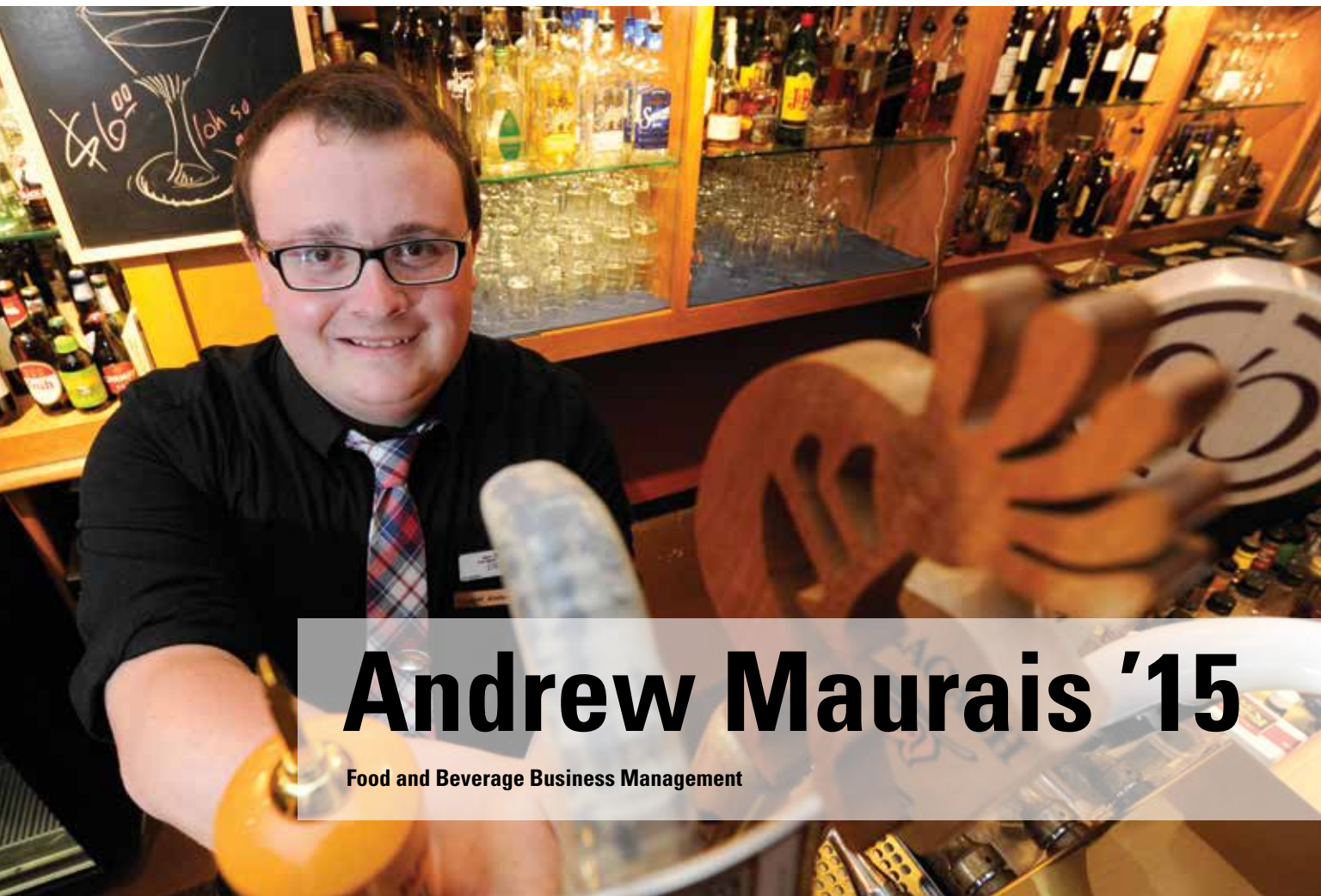






# Erika Carsella '15

Culinary Arts



# Andrew Maurais '15

Food and Beverage Business Management

# Chef Lyndon Virkler Jr.

Dean of Education, Department Chair of Culinary Arts  
M.Ed. Adult and Higher Education, Vermont College of Union Institute and University  
Co-author with NECI colleague Darryl Benjamin of "Real World Farm to Table," a textbook scheduled to be released by Wiley in Fall, 2015.

In 1980, I hired an intern from NECI's first class to work in my kitchen at Sam Ruperts restaurant in Warren, VT. Impressed by the professionalism and skills of that intern and the other NECI students I worked with for the next eight years, I decided to join the staff. I've been active in issues related to food, agriculture and sustainability throughout my career. Early on, I participated in a number of forums that led to the foundation of the Vermont Fresh Network, an organization dedicated to promoting partnerships between farmers, chefs and consumers. I was a founding Co-Chair of the Vermont Chapter of Chefs Collaborative, a national organization dedicated to promoting sustainable agriculture, diet and food education in the U.S.

I'm also an avid home gardener and composter—I've been involved in incorporating the recycling program and gardening component into NECI's curriculum.

At NECI we stress the importance of professionalism and a positive attitude. This means taking instruction, not finding excuses. While the amount of information may initially seem overwhelming, students settle into the culture of real world food service outlets, refining skills, learning to multitask and work as a team. They leave their first residency well prepared for internship. By completion of their program, they are well positioned



for success in the dynamic food service industry.

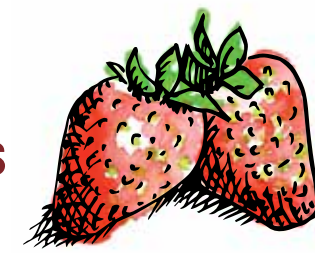
We have a real opportunity at NECI to create generations of chefs who believe in the importance of using ingredients that are sustainably raised, harvested, and distributed. This means fostering

respect for ingredients and teaching skills that minimize waste. At NECI, sustainable practices are woven into our curriculum. Being in Vermont puts us on the front lines of exciting changes in the way we think about food.





## Baking and Pastry Arts



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

Our Baking and Pastry Arts students learn how to create breads, sumptuous desserts and other baked goods in our retail outlets from the very first day of class. With small classes and individualized attention, you will develop the foundational skills necessary to perform effectively in a food service operation. We take the fear out of baking. Strong teamwork and support will give you the confidence to try new things—from simple to sublime!

NECI students **learn by doing**. You will be producing for real customers. In our café, restaurant, and catering facilities, classwork means real world kitchen experiences. You may make special occasion cakes for a baby shower or wedding, breakfast pastries for the morning breakfast customers, or small pastries for a function. You won't be preparing one or two loaves of bread, you'll prepare a dozen! When you finish our program, you will be prepared to

immediately excel in the industry. This hands-on approach to education is what makes NECI unique.

### We offer:

- Bachelor of Arts in Baking and Pastry Arts—A 39-month program that includes three 6-month residencies of classroom work, intensive hands-on learning in the kitchens and food services of NECI; two 700-hour internships; and one 9-month nonresident term that includes internship and additional online course work.
- Bachelor program available online—Custom fit your online education. Anytime, anywhere. You decide. To enroll you must have: an associate degree or a minimum of 60 qualifying post-secondary credits from an accredited institution “to be evaluated by NECI”, and relevant experience.
- Associate of Occupational Studies in Baking and Pastry Arts—A 24-month program that includes two 6-month residencies of classroom work, intensive hands-on learning in the kitchens and food services of NECI, and two 6-month, 700-hour internships.
- Certificate in Professional Baking and Pastry Arts—This program consists of 13 weeks of on-campus residency and a 13-week, 450-hour internship. From here, you may go on to other programs, such as NECI's Associate of Occupational Studies in Baking and Pastry Arts.

There are four enrollments throughout the year: January, April, July and October.

For more on Baking and Pastry Arts Degrees and Certificates, go to <https://www.neci.edu/academic-programs/baking-pastry-arts>

## Culinary Arts

Experience traditional European **hands-on apprenticeship-style learning** with an American twist. Focus on skills, entrepreneurship, teamwork, and ingredients in small classes.

On the very first day of class, you will begin working alongside Chef Instructors to learn the techniques you will need to master all culinary endeavors. Small classes and intimate learning environments translate to personal attention that you simply will not find at any other culinary school. You will gain confidence and skill from attending class in the real-world atmosphere of our live-production restaurant, bakery and cafeterias. You will be engaged in a curriculum designed to give you a well-rounded education that spans applied science, classical techniques, critical and creative

thinking, personal and professional development, world cuisines, and more.

### We offer:

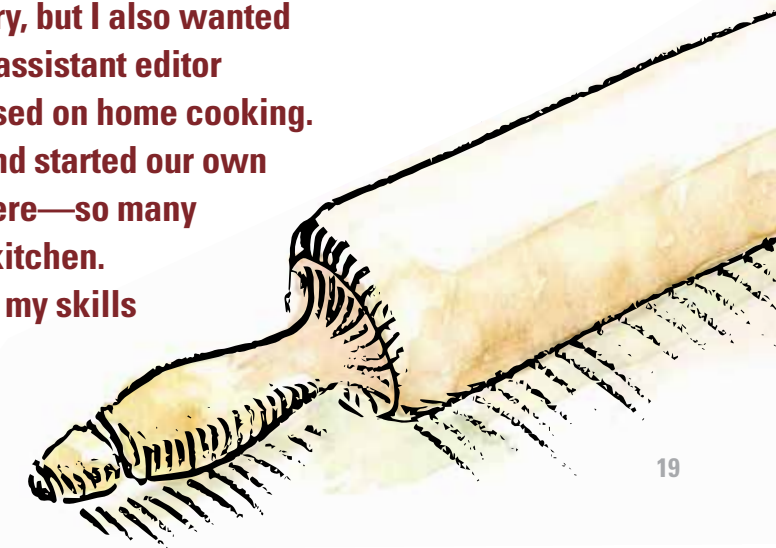
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For more on Culinary Arts Degrees and Certificates, go to <https://www.neci.edu/academic-programs/culinary-arts>

**“At NECI, I was interested in Baking and Pastry, but I also wanted to be a food writer. I was offered a job as an assistant editor at a small magazine in Des Moines that focused on home cooking. After several years, a group of us broke off and started our own food media company. There’s so much out there—so many things to do in the food world outside of the kitchen. My training at NECI has allowed me to teach my skills to others and enrich their lives.”**

— Susan Hoss, AOS Culinary, '97





# Chef Kathleen Kessler

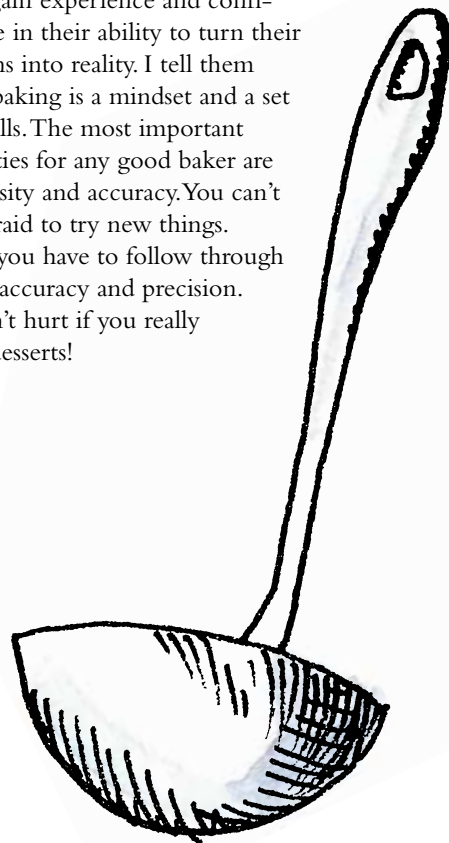
Department Chair, Baking and Pastry Arts  
BA Hospitality and Restaurant Management, New England Culinary Institute



I grew up in Monkton, Vermont on a dairy farm. Long before the words 'local' and 'organic' entered every culinary conversation I was shaking the dirt off the carrots in my parents' garden, scratching my hands on raspberry vines, eating wild strawberries, and milking cows! One of my favorite childhood memories is eating breakfast for dinner on chilly winter evenings. Homemade sausages and last year's maple syrup were the stars of the show.

There wasn't a lot of time on the farm for fancy baking. If I wanted chocolate chip cookies, I had to make them. I also had three siblings who liked to eat!

I came to teach at NECI in 2010. I watch these students grow and gain experience and confidence in their ability to turn their visions into reality. I tell them that baking is a mindset and a set of skills. The most important qualities for any good baker are curiosity and accuracy. You can't be afraid to try new things. And you have to follow through with accuracy and precision. It can't hurt if you really like desserts!



## Tavis Potter '15

Baking and Pastry Arts



## Rebecca LaFay '16

Baking and Pastry Arts



# Gavin Kaysen '01

AOS Culinary Arts  
Owner/Chef, Merchant, Minneapolis, MN



Photo: Bonnie Tsang

I was 15 years old and working at a Subway in the suburbs of Minneapolis when a guy named George Serra moved in next door and opened a fast, casual Italian restaurant. I took a job with him and felt a direct connection to his work ethic, and his passion. That connection was the “restaurant bug,” passed on to me at a ripe age. I knew then that this is what I was supposed to do the rest of my life....I never questioned it. That is not to say I have not been frustrated or let down, but I have learned that instead of looking for the “problems” I need to identify the solutions and see the problems as opportunities.

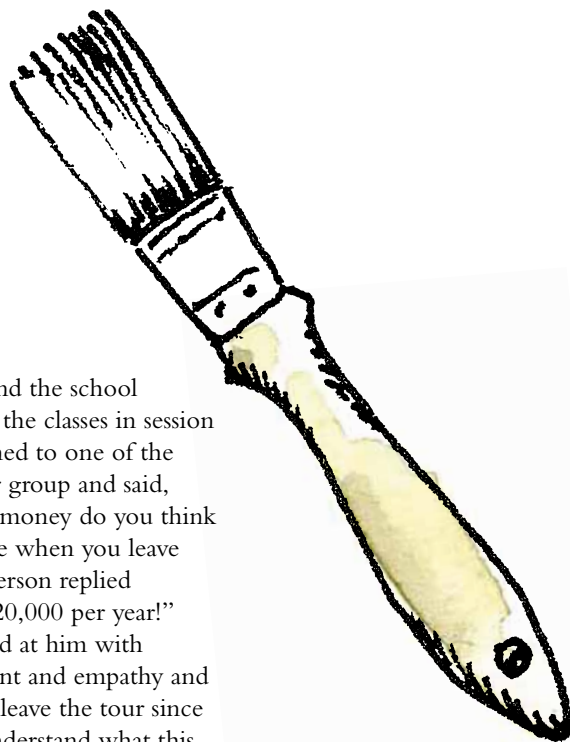
I choose NECI because I saw that same passion I saw in George at NECI....it had a small student to teacher ratio, it had us going to school on holidays, it put its students in real life situations. NECI is an excellent program that is built to develop world-class chefs. This doesn't mean that you will be one the day you graduate. It means you have the opportunity to be one based on the program that they teach you. At the end of the day, it is up to you. Only your drive and your dedication will bring to a different level.

I will never forget the tour of the school given to me by Chef Michel LeBorgne. We were

walking around the school looking at all the classes in session when he turned to one of the people in our group and said, “How much money do you think you will make when you leave here?” This person replied “\$80,000-\$120,000 per year!” Michel looked at him with disappointment and empathy and asked him to leave the tour since he did not understand what this industry was about. At that moment, I knew I had chosen the right place for my education.

NECI helped me understand that there is much more out there than just being a line cook. It helped me see that you can explore TV, ownership, hotels, fast service, fast casual, etc. By putting me in real-life situations, it helped me understand what I did and did not want. Without that experience, I would have needed more time to figure it out.

I have been on a constant path to help develop a great group of people to work with and around. My goals continue to evolve and change as I grow in this industry. I like the idea of mentoring and helping build a better tomorrow for the chefs of today. I look at my mentors, like Daniel Boulud and Thomas Keller and can't help but think and know that if they had not built what they have today, we would not have the opportunities we have now. I would like to see how we (my generation) can make that same or even a bigger impact to the next generation of cooks and service professionals.



# Chiuho Duval '03

AOS Culinary Arts  
Chef/Owner, A Single Pebble, Burlington, VT

I came to NECI in 2001 from Taiwan. It was my first time in the U.S. I had studied photo-journalism in college and had an appreciation for beauty and art, but I needed to touch something, to make something. My mother and my sister are great cooks, but I didn't know how to cook much more than instant noodles. I wanted to learn how to cook, to create beauty with food.

I'm standing here today in my own kitchen because of NECI. I serve food with a Taiwanese

influence—immigrant cuisine. The Taiwanese are very playful with their food—I've tried to capture that playfulness in my restaurant. I offer a broad menu that blends the traditional with the creative

Going to NECI was the best decision I have ever made, both because of the professional network it opened up for me, and for the skills that I took away with me. Some of these were simple skills—others, like how to have a professional attitude, and how to

focus on ingredients and treat food respectfully, are much larger. Some people go to culinary school to become star chefs—it takes different qualities to run a restaurant like A Single Pebble. You have to know how to create schedules that work and how to work with people. You have to have the spirit of a craftsman—to tell the story and to honor the tradition behind the food that you serve. It takes professionalism, but also a certain passion and craziness—a willingness to take risks.



**“I am a butcher. I work at Whole Foods and often demonstrate the meat fabrication skills I learned at NECI! From the start, NECI gave me confidence—the feeling that I could get a job wherever I wanted. I felt that NECI was a place that would help me to find my place in the culinary world. NECI was boot camp! Too many culinary arts degrees are about fancy dress, fancy foods and fancy knives that never get used. If you don't have stains on your uniform, you're not working.”**

— Sara McLain, AOS Culinary Arts '98



## Tuition

Annual Costs for 2014–2015:

### Degree Programs

Tuition: \$26,250

Room & Board: \$8,000

Fees: \$2,540

(uniforms, knife kit, lab fees & student activity fee)

### Certificate Programs

Tuition: \$7,500

Room & Board: \$4,550

Fees: \$1,840

(uniforms, knife kit, lab fees & student activity fee)

### Online Programs

Tuition: \$400/credit

Technology Fee: \$200/term

(textbooks and lab materials not included)

## Financial Aid

New England Culinary Institute is dedicated to making education as affordable and accessible as possible. Throughout the process, 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.

Our Financial Aid Office staff is here to help you navigate this important process. Call us toll-free at 877-223-6324 or email us at [financialaid@neci.edu](mailto:financialaid@neci.edu)

Refer to our *Financial Aid Fact Book*: [www.neci.edu/factbook](http://www.neci.edu/factbook) for more detailed information.

## Scholarships

Additional scholarships can help finance your education. A little research is all that is necessary to uncover the various opportunities organizations offer.

NECI awards scholarships based on academic merit and financial need.

*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)*

## Visit Us

**Come See  
(Smell, Taste, 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. Meet with our department heads, talk to our career counselors, have a cup of coffee with current students, and grill our

financial aid advisors—we'd love to see you. We're less than an hour from Burlington airport, and a gorgeous three-hour drive from Boston. Montréal, two hours; New York City, five hours; Albany, three hours. And we are easily accessible by Amtrak and bus service.

When to come? Every season offers something marvelous—go to [www.neci.edu/tours](http://www.neci.edu/tours) to see what's coming up.

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Montpelier, VT 05602

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### NECI Admissions

56 College Street

Montpelier, VT 05602

You can call us toll-free at:

877.223.NECI (6324)

Our local number is:

802.223.NECI (6324)

To reach all NECI departments (including Admissions) you can email us at: [info@neci.edu](mailto:info@neci.edu)







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## **NEW ENGLAND CULINARY INSTITUTE®**

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<http://www.neci.edu/about/disclosure-info>