

NEW ENGLAND CULINARY INSTITUTE™

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Contact: Nancy Civetta • Civetta Comunicazioni
T: 617-577-8098 • E: nancy@civettacom.com

NECI COOKS UP BACHELOR'S DEGREE IN CULINARY ARTS

Future Chefs Learn the Recipe to Get Ahead in the Food Industry

(Montpelier, Vt...March 19, 2007) Furthering its national reputation as a leader in culinary education, **New England Culinary Institute** (NECI) is debuting its **bachelor's degree in culinary arts**. In response to the explosion of interest in culinary careers, this program opens the door to high school graduates, career-changers and industry professionals looking to further their education or give their careers a powerful boost and earn a notable degree in an exciting and expanding field.

"We are thrilled to offer our students the chance to take their education to the next level and enter the working world armed with reputable qualifications, well-rounded knowledge and invaluable skills," says NECI President **Francis Voigt**. "We see this as an opportunity for students to fulfill their academic potential, while preparing for truly successful culinary careers."

Following the school's "learn-it-by-living-it" educational model, the **39-month program** is comprised of the following elements to give each student the opportunity to graduate with the confidence and experience he or she needs to move ahead quickly in the food industry:

- **Three six-month residency terms**, during which students take a number of basic courses and cook for the public at NECI's casual and fine dining restaurants and other foodservice establishments, gaining real-world skills;
- **Two six-month paid internships**, which reflect the individual's educational goals, at a choice of top sites around the world;
- **One nine-month non-resident term** that includes another paid internship and online coursework from the student's chosen location.

Similar to its bachelor's degree in hospitality and restaurant management, NECI's bachelor's program in culinary arts is peppered with unparalleled hands-on opportunities in a variety of classes and working kitchen settings. With **the lowest student/instructor ratio** among culinary degree programs, students in NECI's working kitchens develop and perfect their skills under the guidance and personal attention of talented chef instructors, gaining a competitive edge by acquiring skills not taught in simulations or textbooks. Courses include the following:

- **Extending the Season: Sustainability in Action**—This course exposes students to the challenges of cooking year-round with locally produced foods. Students will employ a variety of cooking techniques, purchasing strategies and preservation methods as they learn to develop menus incorporating local and seasonal foods.
- **History and Culture: Asia, Mid-East and the Americas**—This course helps students explore the culinary foundations of major cultures and regions of the world through the study of history, social norms, religions, and influencing factors like climate and geography.
- **Cooking Theory, Food Science and Nutrition**—Students explore the scientific principles behind what makes food good for you. They will learn essential knife skills, sauce making, basic cooking techniques and sanitation habits.
- **Taste and Flavor**—This course focuses on how ingredients and cooking techniques influence the finished flavor and nutritional characteristics of food.

- **Garde Manger**—Students study “cold kitchen” techniques, including canapé making, charcuterie, fruit and vegetable carving and ice sculpture, and how to apply these skills to the presentation of a meal.

For more information on NECI’s bachelor’s degree in culinary arts, visit www.neci.edu, or call 877-223-6324.

About New England Culinary Institute

New England Culinary Institute (NECI) was founded in 1980 with a unique educational model featuring “learn-by-doing” training in real-life situations. The school, which has two campuses—one in Essex Junction, Vt., and one in Montpelier, Vt.—produces highly qualified chefs, managers, culinary professionals and industry leaders. Recognized for its innovative immersion style, NECI is known for its low student-to-teacher ratio and for providing personal and focused hands-on education. The school operates celebrated and diverse food service outlets, including fine dining restaurants and catering operations, which function as classrooms where the students serve the public daily. NECI offers bachelor’s degrees in culinary arts and in hospitality and restaurant management; associate’s degrees in culinary arts, hospitality and restaurant management, and baking and pastry arts; certificates in basic cooking, baking, and pastry arts, as well as a host of non-professional cooking programs. Visit www.neci.edu for more information.

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