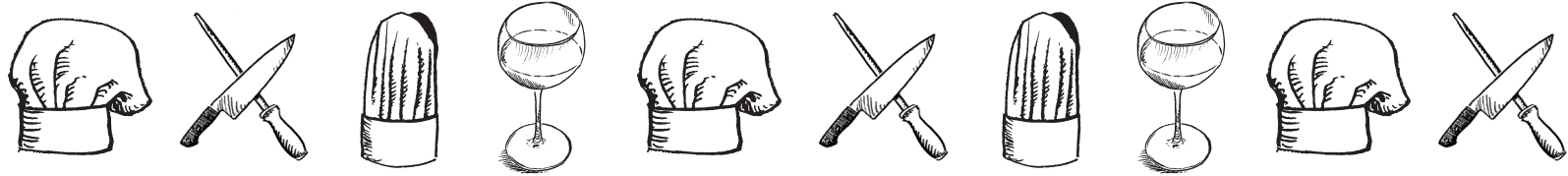


Jump Start Your College Career Today at New England Culinary Institute



The Dual Enrollment Program 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, and we offer hands-on, small class size education at the Certificate, Associate in Occupational Studies and Bachelor of Arts levels.

This Program Offers You:

- 3 College Credits from New England Culinary Institute at a cost of only \$253.00 per credit
- An opportunity to spend a weekend on campus to feel 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 and explore the exciting career path of culinary, baking & 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.

Duration

9 Weeks of online instruction plus an intensive weekend long residency at NECI (only students over 16 years of age are eligible for the residency).

Courses Offered

Science Connection—CMCT1450

French Classic Cuisine—CMCT1902

Students Will Need

- Digital Camera or mobile device to take and post photographs or video
- Reliable Internet Access & Service
- Access to a kitchen and equipment (a home kitchen is fine).
- Some additional ingredients and tools will need to be purchased

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 fees associated with this course include online and residency instruction, as well as all residency supplies, housing and meals.

3 credits including Residency Weekend: \$759.00

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>.

NEW ENGLAND CULINARY INSTITUTE®

CMCT1450 — Science Connection

Start Dates

March 13, 2017

October 16, 2017

Registration Deadline

March 6, 2017

October 2, 2017

Residency Weekend(s)

April 28-30 2017

November 17-19, 2017

Science Connection - Course Description

A strong foundation in science is key to success. Our ability to make the necessary connections between theoretical principals and the applications of scientific concepts heightens our understanding of common experiences both in our personal and our work lives. In this class, students will engage in lessons and hands-on labs that apply fundamental concepts from chemistry, biology and ecology to the things that happen everyday. Students will examine how concepts like physical science, energy and heat, plant and animal structure, fermentation and bacteria impact the world we are in every day. We will also explore the meaning and impact of sustainability - how agricultural practices such as grass-fed or compost really work and whether they make sense in today's world.

Course Instructors

Chef Jim Birmingham and Mary Rosholt, PhD

Duration

This course offers 9 weeks of online instruction and an intensive weekend long residency at NECI. Only students over 16 years of age are eligible for the residency.

Credits

Science Connection is a (3) Credit Course.

CMCT1902 — French Classic Cuisine

Start Dates

October 10, 2016

June 12, 2017

Registration Deadline

September 26, 2016

May 29, 2017

Residency Weekend(s)

November 4-6, 2016

July 14-16, 2017

French Classic Cuisine - Course Description

In this production course, students will examine the evolution of food consumption in and around France, and to examine the character and substance of regional cuisines. The labs will expose students to the concept of French cuisine and will provide an introduction to traditional spices, herbs, products, and cooking techniques, as well as to the preparation of traditional dishes. In addition, students will be introduced to taste and flavor and the fundamentals of seasoning food. Furthermore, by defining the characteristics of cuisine, students develop a template on which to research future cuisines. By analyzing the cooking technique, eating habits, flavors, and origins of ingredients students gain a deeper understanding of the connection between cuisine and culture. This course features discussion, research, readings, and a student portfolio.

Course Instructors

Chef Margaret (Peg) Checchi, M. Ed.

Duration

This course offers 9 weeks of online instruction and an intensive weekend long residency at NECI. Only students over 16 years of age are eligible for the residency.

Credits

French Classic Cuisine is a (3) Credit Course.

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

Please select your course and start date:

Science Connection Mar 2017 Oct 2017

French Classic Cuisine Oct 2016 June 2017

School Counselor/Instructor Recommendation 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