

Positioned for Success

Our students come in all ages and with many levels of experience. We all share a passion for food.

- To make your transition easier, our Admissions counselors are trained to work with our in-house VA certifying officer to answer your questions and assist you in obtaining the benefits to which you're entitled.
- There is a Veteran Representative in student government at NECI.



"I had a successful military career—two purple hearts. But it was also very tough: combat in four or five places. When I was discharged for medical reasons, I wanted to build a good life doing something I love to do."

— Rick Beun, NECI Student

- The NECI Sponsor Program matches you with a currently enrolled veteran at NECI who can answer questions and steer you in the right direction.
- Our Military Liaison in Admissions is also available to answer questions.

For more information on military veterans at NECI go to: www.neci.edu/military

For more information on NECI Admissions, go to: www.neci.edu/admissions

To speak with an Admissions counselor about these and other requirements, please call 877.223.6324 or email military@neci.edu.



NEW ENGLAND CULINARY INSTITUTE®

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"After twenty years in the military, leading units of ten to one hundred soldiers, I decided that I wanted to learn more about food and cooking."

— Aaron Rosenlund, NECI Student

A Powerful Placement Machine

NECI graduates are in great demand around the country and world. NECI has a well-earned reputation for well-trained, highly skilled graduates with positive "yes, chef" attitudes. Our Career Services team works with you to help identify an internship that will leverage your NECI degree or professional certificate to its fullest potential.

This potential can be a career in a kitchen within a restaurant, hotel or café. But our graduates have also worked in large commercial style banquet kitchens found in hospitals, schools, colleges and sporting arenas; test kitchens; food photography and media production; food supply and transport; kitchen and menu design; and food procurement and purchasing. Our students are often surprised and delighted by the enormous variety of careers available to them in the culinary industry. At NECI, we help you discover your own potential.

Our chef instructors are your mentors during your NECI education. Together, they will help you discover your true calling, and help steer you toward your path to success.



"NECI was a critical step in my career. I looked at other schools, but the classes were too big. I felt that NECI would give me a better idea of what cooking in the real world was like. My teachers at NECI helped me decide that I wanted to cook and work with food for the rest of my life. I've worked at the Four Seasons in New York, I've cooked in Korea, I've cooked at the Pentagon. I went with the Army's Culinary Team to Germany for the Culinary Olympics, and I worked in Fort Lee as a personal chef for a General. What's next? Maybe my own food truck. I don't want to be the next celebrity chef. I want to enjoy my life."

— Robert Capazzi, NECI '00



**Transitions:
Military Veterans at
New England
Culinary Institute**



Robert Dumas

NECI Student, Navy Veteran, NECI Admissions Military Liaison

“I grew up in Louisiana, and started cooking at an early age. In our house, food was always a social event. I didn’t want to pursue a traditional university education, so I joined the Navy. I spent the first five years on the USS Oklahoma City submarine. We cooked mostly institutional food (challenging for someone with a passion for food), but I found it fun and rewarding to cook for the crew. I learned some very fundamental skills: organization, cleanliness, how to ‘load out’—order and plan for long trips.

“After the USS Oklahoma City, I went to Washington, D.C., to work in the Navy Mess for the Presidential Food Service, cooking in the West Wing and for the First Family.

“Several great guest chefs would come to cook with us. The First Lady put an emphasis on seasonality, food sustainability and healthy choices. This was a more creative place to work—better ingredients, better equipment, more culinary freedom.

“When I left the Navy I was 27, with the post-9/11 GI bill I could use for any school, and with twelve years of cooking experience. It didn’t take me long to realize that I had the foundation to make a great career out of doing something I love. I was very drawn to the Vermont lifestyle and its food and sustainability values. I wanted to learn about what I should be supporting and how I should be supporting it, about how to make responsible choices. There’s a real passion and respect for ingredients in Vermont.”

Transitions

At NECI, our goal is to help you succeed. This means using the skills you learned in the military. Your training will not be wasted at NECI. The importance of attitude, discipline and structure we teach at NECI is very similar to the importance of these skills

in the military. Our expectations are demanding but clear. We teach Escoffier’s kitchen brigade hierarchy, inspired by the French military. This is the system that keeps the best kitchens running smoothly in restaurants and hotels around the world.



Teamwork

Teamwork is critical to the brigade system. Small groups work together with a common goal. Because a large portion of your education at NECI takes place in our restaurants and bakery (www.neci.edu/dining), camaraderie is extremely important. NECI’s small class sizes and hands-on learning make learning and accomplishing common goals more fun.

Standards

At NECI, we have a standards-based curriculum. This means that you cannot move to the next level without mastering the skills in the previous level. The integrity and confidence this system demands are two of the most important ingredients in a successful career in the food industry.



Vermont

Agricultural Splendor

Vermont is the epicenter of the local and sustainable food movement. This is where you learn the true value of the best ingredients. Using seasonal foods, creating artisanal foods, and cooking from scratch have been practiced here for generations, and form an important part of the Vermont economy and food philosophy.

“Vermont’s beautiful state capital, Montpelier, is a great location for relaxing, learning, and personal growth. Locals are friendly and supportive of NECI students. The college has increasingly become more oriented to transitioning vets from the military into the culinary profession. Many of NECI’s best students are veterans. They are student leaders and great team players.”

— Dwight Cross, Director of Admissions, USMC Reserves and Active Duty '86-'91

Paradise Out Your Door

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.

A Great Place for Transitions

Many vets are looking for a change of pace. Montpelier may be just what you are looking for—it’s community oriented, unique, small, and non-judgmental. As the capital of Vermont, our town is home to entertainment venues, shops, bars, cafés, and restaurants.

Benefits

At NECI, we make it easy for you to use your earned benefits.

• Those who served a minimum of 36 months during the period covered by the Post-9/11 GI Bill (Chapter 33) may be eligible to receive benefits for up to 36 months, provided they were honorably discharged. Some of those benefits, provided by the Veterans’ Administration (VA), may include a portion of tuition costs, a portion of required student health insurance, some fees, a yearly textbook stipend and a basic allowance for housing (BAH) based on the zip code (05602).

• NECI is part of the Yellow Ribbon Program for veterans who receive benefits under Chapter 33.

• After you apply to the VA for education benefits, you will be sent a Certificate of Eligibility, which outlines the details of the benefits to which you are entitled (benefits are determined on an individual case basis).

• Those who served at least 90 days, but less than 36 months, and were honorably discharged are eligible to receive a percentage of benefits, with a yearly cap, payable under Chapter 33.

• Internships in the industry are a required part of the NECI education. Students registered for internship continue to receive the benefits provided to the individual outlined in his/her Certificate of Eligibility. Internships can potentially help to offset costs for non-residency portions of your NECI education.

• You are never more than a few months away from being able to begin your journey at NECI. With four start dates throughout the year—January, April, July, and October—NECI offers convenient enrollment options that fit into your lifestyle. Whether you prefer a more traditional Fall start, love Vermont’s unique Winter experience, or are looking forward to the Spring and Summer growing seasons for our signature Farm-to-Table cuisine, you have the option of following your new path however it best suits your needs. Our Admissions decisions are made promptly once the application and supporting materials are received.

• Veterans who have college credit and/or previous culinary experience can often apply these toward their B.A. www.neci.edu/ transfer-credits

Remember, your Chapter 33 earned benefits are transferable to spouses and children!