

## New England Culinary Institute Announces New Degree Specializations

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### New B.A. Curriculum Options to Better Prepare Students and Set College Apart in the Marketplace

To better prepare students and keep pace with new and emerging culinary industry trends, New England Culinary Institute (NECI) will roll-out three new specializations within its bachelor degree programs in September 2008. The three specializations - Sustainability, Wine and Beverage Studies, and Baking and Pastry - will be available as curriculum options for B.A. Culinary and B.A. Hospitality and Restaurant Management students.

These innovative new specializations will allow students to target specific areas of interest in the broad food and beverage industry, giving them greater flexibility and options. It will also set the college apart as one of the few colleges to offer such specializations. Classes will be taught by experts in the field, many of whom are published authors with numerous industry connections. While students will still get all of the basics of a NECI bachelor's degree, they will have the opportunity to focus elective courses, projects and internships to meet their specific career goals.

'We are very excited to be able to offer students more flexibility to focus their studies at NECI in particular areas of interest, which will better prepare them for the food and beverage industry,' said Chef Laureen Gauthier, director of curriculum and accreditation, NECI. 'We are the first to offer this kind of student choice within a degree program, and certainly the first to offer a culinary degree within a sustainability or wine focus. This makes us unique among top culinary schools.'

To make sure the college keeps abreast of current industry trends, each specialization will have an advisory committee, comprised of internal and external experts. 'The industry connections that our experts have will ensure that students have exciting internship opportunities, since all students are required to complete a 700-hour internship in their area of specialization,' said Gauthier.

NECI is one of the top three culinary schools in the U.S., serving more than 500 students in a wide range of innovative culinary and management programs.

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