



# NRAEF 2019 Summer Institutes

## Site Details

**School Name: New England Culinary Institute**  
**Course Level: Spotlight – Farm to Table**  
**Dates: July 14-19, 2019**

As Chef Lyndon Virkler notes in *Farm to Table a Guide to Sustainable Food Systems*, “the term ‘Farm to Table’ has become increasingly popular in the last two decades in the United States and appears in a variety of contexts: on restaurant menus, in media coverage of food issues, and as a way of describing an individual chef’s approach to food.”

Farm to Table is no longer restricted to fine dining restaurants: we see its influence in casual restaurants, schools, corporate dining, and university and health care food service. As a founding member of the Vermont Fresh Network, NECI is proud to offer this Summer Institute that uses Vermont’s agricultural landscape as its classroom. A series of hands on workshops in Farm to Table Cookery, including a session on Wood Fired Baking, will be supplemented with trips to area farms and food producers and tastings of artisan cheeses, ciders, and specialty foods. Educaotrs who have attended previous sessions at NECI will experience new workshops and site visits. This course is available to CSFE-holders only.

Topics	Detailed Information
<b>Welcome Reception Location:</b>	Welcome Reception to take place from 5:00pm-6:30pm NECI on Main 118 Main St. Montpelier, VT 05602
<b>Class Location:</b>	NECI 7 School St. Montpelier, VT 05602
<b>Suggested Lodging:</b>	<p><i>Hotel Name:</i> Comfort Inn &amp; Suites at Maplewood <i>Hotel Website:</i> <a href="#">Please Click Here</a></p> <p><i>Hotel Name:</i> Betsey’s B&amp;B <i>Hotel Website:</i> <a href="#">Please Click Here</a></p> <p><i>Hotel Name:</i> Inn at Montpelier <i>Hotel Website:</i> <a href="#">Please Click Here</a></p> <p><i>Hotel Name:</i> Capitol Plaza Hotel <i>Hotel Website:</i> <a href="#">Please Click Here</a></p> <p>The Capitol Plaza Hotel and The Inn at Montpelier are located in downtown Montpelier, a short walk from NECI facilities. Betsy’s Bed and Breakfast is located a short walk up East St. from NECI. The Comfort Inn is about a 12 minute ride from NECI’s campus.</p>
<b>Driving Directions and Parking:</b>	<p>NECI on Main, our a la carte restaurant where will meet for Sunday’s Welcome Reception, is located in the heart of downtown Montpelier at 118 Main St. Our administrative offices and classroom building are located at 7 School Street, Montpelier, VT 05602 (around the corner from NECI on Main). Our bakery café, <b>La Brioche</b>, is located diagonally across the street from NECI on Main, on the corner of Main and State streets. Dewey Café, NECI’s student dining facility, is located at 1 West St., just off of East State Street, not far up the hill from Betsy’s Bed and Breakfast, about a 15 minute walk up the hill from downtown.</p> <p>There is metered parking in the center of downtown (2 hr. increments, they take credit cards). Non-metered parking is available on Court St, St. Paul St. and Loomis St. within walking distance of NECI on Main and School St. classrooms.</p>
<b>Suggested Airport(s) for Arrival:</b>	Burlington International Airport Manchester-Boston Regional Airport (2.5-3 hour drive to Montpelier)
<b>Suggested Ground Transportation:</b>	Transportation from BTV to Montpelier can be either by taxi or by Greyhound bus, which typically runs 4 times a day from Burlington to Montpelier. Click <a href="#">here</a> to view their schedule. Rental Cars available at Burlington Airport location, as well. Uber and Lyft are also available.

Please contact the Summer Institutes team at [SIEvents@restaurant.org](mailto:SIEvents@restaurant.org) with any questions.



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<b>Equipment and Supplies to Bring:</b>	<ul style="list-style-type: none"> <li>• NRAEF Knife Kit provided during Level 1 or comparable introductory knife kit. Some loaner knives will be available onsite. <i>Please note knife kits cannot be taken as a carryon item and must be checked for air travel.</i></li> <li>• Notebook and writing utensil.</li> </ul>
<b>Attire:</b>	<p>An appropriate uniform for all kitchen and lab sessions consists of:</p> <ul style="list-style-type: none"> <li>• Three (3) chef coats. Please note that one chef coat is provided per attendee. Attendees are permitted to wear the Summer Institutes coat or bring their own.</li> <li>• Three (3) aprons.</li> <li>• Long chef pants (solid, check, or patterned). <i>No shorts or jeans are allowed in the kitchen.</i></li> <li>• A hat or head covering.</li> <li>• Appropriate close-toed, non-slip shoes. <i>No sandals are allowed in the kitchen.</i></li> </ul> <p>Classroom or offsite activities will not require the standard uniform. Casual attire is acceptable for work outside of kitchen and lab sessions. Closed toed shoes are required for site visits.</p>
<b>Additional Information:</b>	<p>Vermont summer weather tends to be sunny and warm without being overly hot and humid most of the time. Evenings can be cool, so a light jacket or sweatshirt is recommended. We also recommend sturdy shoes for sightseeing and farm excursions.</p> <p>Our restaurant, NECI on Main is open Wednesday through Saturday evenings. La Brioche Bakeshop and Café is open Monday through Saturday. <a href="http://www.DiginVt.com">www.DiginVt.com</a> is a great resource for food related events, producers and setting up self-guided tours.</p>

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