



**KEEPING OPTIONS OPEN / TECHNICAL COLLEGE PREPARATION  
ARTICULATION AGREEMENT  
BETWEEN  
NORTHLAND CAREER CENTER AND  
JOHNSON COUNTY COMMUNITY COLLEGE**

**BUSINESS, MANAGEMENT  
&  
TECHNOLOGY CLUSTER**

ACCOUNTING

GRADE 11	GRADE 12	JOHNSON COUNTY COMMUNITY COLLEGE
Culinary Arts I	Culinary Arts II	<p align="center"> <b>BUSINESS ADMINISTRATION</b>  <b>BUSINESS ENTREPRENEURSHIP</b>  <b>BUSINESS OFFICE TECHNOLOGY</b>  <b>COMPUTER INFORMATION SYSTEMS</b>  <b>HOSPITALITY MANAGEMENT</b>            (FOOD AND BEVERAGE MANAGEMENT)            (HOTEL/MOTEL MANAGEMENT)            (CHEF APPRENTICESHIP)  <b>MARKETING AND MANAGEMENT</b> </p>

**ADVANCED STANDING CREDITS**

<u>HIGH SCHOOL</u>	<u>APPLICABLE PROGRAM</u>	<u>JCCC EQUIVALENT</u>
<u>Course #</u> <u>Name</u>		<u>Course #</u> <u>Name</u>
Culinary Arts I & II  Must have current ServSafe certification from the National Restaurant Association  Practicum I (2 hrs) <i>Upon completion of this program, a student that has missed no more than 10 days (30 hours) during their two-year, 1080 hour program, enrollment in the ACFEI culinary apprenticeship program and membership in the American Culinary Federation as a Junior member with the appropriate logbook entries JCCC will allow 500 hours of credit. Student must also be employed in an approved JCCC site to complete the remaining 500 contact hours in order to obtain credit.</i>  Credit by examination* <i>*Note: In addition to passing written proficiency tests (3-4 plus final) passing a hands-on practical test administered in the kitchen is also required. Students may apply for HMGT 123 but must talk to Lindy Robinson first (469-8500, ext. 3250). Testing will be written AND practical. Written test ordered and administered in JCCC Testing Center (send to Lindy). Lindy will contact student to arrange practical test in the kitchen.</i>  (High School Credits)	<b>HOSPITALITY MANAGEMENT</b> (FOOD AND BEVERAGE MGMT, HOTEL/MOTEL MGMT, CHEF APPRENTICESHIP)  <b>HOSPITALITY MANAGEMENT</b> (FOOD AND BEVERAGE MGMT, HOTEL/MOTEL MGMT, CHEF APPRENTICESHIP)  <b>HOSPITALITY MANAGEMENT</b> (FOOD AND BEVERAGE MGMT, HOTEL/MOTEL MGMT, CHEF APPRENTICESHIP)  <b>HOSPITALITY MANAGEMENT</b> (FOOD AND BEVERAGE MGMT, HOTEL/MOTEL MGMT, CHEF APPRENTICESHIP)	HMGT 121    Perspectives Hospitality Mgmt (3)  HMGT 120    Food Service Sanitation (1)  HMGT 281    Professional Cooking I (3)  HMGT 123    Professional Cooking I (3)  (JCCC Credits)