




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

**BUSINESS,  
MARKETING, AND  
MANAGEMENT  
CLUSTER**

GRADE 11	GRADE 12	JOHNSON COUNTY COMMUNITY COLLEGE
Culinary Arts 1	Culinary Arts 2	 <p align="center"> <b>ACCOUNTING</b>  <b>BUSINESS ADMINISTRATION</b>  <b>BUSINESS ENTREPRENEURSHIP</b>  <b>BUSINESS OFFICE TECHNOLOGY</b>  <b>CHEF APPRENTICESHIP</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>
6406/6407    Culinary Arts 1 & 2 (4)  Must have current ServSafe certification from the National Restaurant Association  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>	<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 123    Professional Cooking I (3)
(High School Credits)		(JCCC Credits)