



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

**BUSINESS, MARKETING,
AND MANAGEMENT
CLUSTER**

GRADE 11	GRADE 12	JOHNSON COUNTY COMMUNITY COLLEGE
Culinary Arts I	Culinary Arts II	<p align="center"> ACCOUNTING BUSINESS ADMINISTRATION BUSINESS ENTREPRENEURSHIP BUSINESS OFFICE TECHNOLOGY CHEF APPRENTICESHIP HOSPITALITY MANAGEMENT (FOOD AND BEVERAGE MANAGEMENT) (HOTEL/MOTEL MANAGEMENT) (CHEF APPRENTICESHIP) MARKETING AND MANAGEMENT </p>
<p align="center"><u>PARTICIPATING SCHOOLS</u></p> <p align="center"> DESOTO EUDORA LAWRENCE TONGANOXIE </p>		

ADVANCED STANDING CREDITS

<u>HIGH SCHOOL</u>	<u>APPLICABLE PROGRAM</u>	<u>JCCC EQUIVALENT</u>
<p>Course # Name</p> <p align="center">Culinary Arts I & II</p> <p>Must have a current ServSafe certification from the National Restaurant Association</p> <p align="center">Credit by examination*</p> <p><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 in Millcreek Food program may apply for HMGT 123. 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></p> <p align="right">(High School Credits)</p>	<p align="center">HOSPITALITY MANAGEMENT (FOOD AND BEVERAGE MGMT, (HOTEL/MOTEL MGMT, (CHEF APPRENTICESHIP)</p> <p align="center">HOSPITALITY MANAGEMENT (FOOD AND BEVERAGE MGMT, (HOTEL/MOTEL MGMT, (CHEF APPRENTICESHIP)</p> <p align="center">HOSPITALITY MANAGEMENT (FOOD AND BEVERAGE MGMT, (HOTEL/MOTEL MGMT, (CHEF APPRENTICESHIP)</p>	<p>Course # Name</p> <p>HMGT 121 Perspectives Hosp Mgmt (3)</p> <p>HMGT 120 Food Service Sanitation (1)</p> <p>HMGT 123 Professional Cooking I (3)</p> <p align="right">(JCCC Credits)</p>