



**KEEPING OPTIONS OPEN / TECHNICAL COLLEGE PREPARATION
ARTICULATION AGREEMENT
BETWEEN
OLATHE SCHOOLS AND JOHNSON COUNTY COMMUNITY COLLEGE**

**BUSINESS, MANAGEMENT,
AND MARKETING CLUSTER**

GRADE 11	GRADE 12	JOHNSON COUNTY COMMUNITY COLLEGE
English III Algebra II <i>OR</i> Adv Algebra/Trigonometry General Chemistry <i>OR</i> College Chemistry American History I & II Accounting I & II Culinary Arts I Elective	English IV <i>OR</i> College Prep English IV Adv Algebra III/College Alg. <i>OR</i> Precalculus <i>OR</i> Probability & Statistics <i>OR</i> Trigonometry Science Elective American Government Culinary Arts II and III Electives	<p style="text-align: center;">ACCOUNTING</p> <p style="text-align: center;">BUSINESS ADMINISTRATION</p> <p style="text-align: center;">BUSINESS ENTREPRENEURSHIP</p> <p style="text-align: center;">BUSINESS OFFICE TECHNOLOGY</p> <p style="text-align: center;">CHEF APPRENTICESHIP</p> <p style="text-align: center;">HOSPITALITY MANAGEMENT</p> <p style="text-align: center;">MARKETING AND MANAGEMENT</p>
OLATHE ELECTIVES		
Accounting I Computerized Accounting II Business Computer Tech.* Business Internship Business Tech.* Computer Applications Entrepreneurship* Intro. to Law Keyboarding Management Personal Finance Intro. to Computer Programming*	C++ Programming* College Chemistry College Physics General Chemistry Physics I International Language Speech Quick Step: MKT 284, Marketing and Management Marketing JAVA Programming	

* Provides advanced standing credit at JCCC.

ADVANCED STANDING CREDITS

<u>HIGH SCHOOL</u>	<u>APPLICABLE PROGRAM</u>	<u>JCCC EQUIVALENT</u>																																		
<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;"><u>Course #</u></th> <th style="text-align: left;"><u>Name</u></th> </tr> </thead> <tbody> <tr> <td>BU 620</td> <td>Bus/Comp Tech (1)</td> </tr> <tr> <td>CP 510</td> <td>Intro to Comp Pgm (1) <i>AND</i></td> </tr> <tr> <td>CP 535</td> <td>C++ Programming (1)</td> </tr> <tr> <td>BU 520</td> <td>Entrepreneurship</td> </tr> <tr> <td>BU 535</td> <td>Understanding Econ</td> </tr> <tr> <td>BU 610</td> <td>Business Tech.(1st level) (1/2)</td> </tr> <tr> <td>VE340/345/348</td> <td>Culinary Arts I & II & III (6)</td> </tr> </tbody> </table> <p>Must have current ServSafe certification from the National Restaurant Association.</p> <p>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 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></p>	<u>Course #</u>	<u>Name</u>	BU 620	Bus/Comp Tech (1)	CP 510	Intro to Comp Pgm (1) <i>AND</i>	CP 535	C++ Programming (1)	BU 520	Entrepreneurship	BU 535	Understanding Econ	BU 610	Business Tech.(1st level) (1/2)	VE340/345/348	Culinary Arts I & II & III (6)	<p>BUSINESS ADMINISTRATION</p> <p>COMPUTER INFORMATION SYSTEMS</p> <p>MARKETING AND MANAGEMENT</p> <p>MARKETING AND MANAGEMENT</p> <p>BUSINESS ADMINISTRATION</p> <p>HOSPITALITY MANAGEMENT (FOOD AND BEVERAGE MGMT, HOTEL/MOTEL MGMT, CHEF APPRENTICESHIP)</p> <p>HOSPITALITY MANAGEMENT (FOOD & BEVERAGE MGMT, HOTEL/MOTEL MGMT, CHEF APPRENTICESHIP)</p> <p>HOSPITALITY MANAGEMENT (FOOD AND BEVERAGE MGMT, HOTEL/MOTEL MGMT, CHEF APPRENTICESHIP)</p>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;"><u>Course #</u></th> <th style="text-align: left;"><u>Name</u></th> </tr> </thead> <tbody> <tr> <td>BOT 105</td> <td>Keyboarding/Formatting I (3)</td> </tr> <tr> <td>CIS 134</td> <td>Programming Fundamentals (4)</td> </tr> <tr> <td>BUS 121</td> <td>Introduction to Business (3)</td> </tr> <tr> <td>BUS 121</td> <td>Introduction to Business (3)</td> </tr> <tr> <td>BOT 101</td> <td>Computerized Keyboarding (1)</td> </tr> <tr> <td>HMGT 121</td> <td>Perspectives Hospitality Mgmt (3)</td> </tr> <tr> <td>HMGT 120</td> <td>Food Service Sanitation (1)</td> </tr> <tr> <td>HMGT 123</td> <td>Professional Cooking I (3)</td> </tr> </tbody> </table> <p style="text-align: right;">(JCCC Credits)</p>	<u>Course #</u>	<u>Name</u>	BOT 105	Keyboarding/Formatting I (3)	CIS 134	Programming Fundamentals (4)	BUS 121	Introduction to Business (3)	BUS 121	Introduction to Business (3)	BOT 101	Computerized Keyboarding (1)	HMGT 121	Perspectives Hospitality Mgmt (3)	HMGT 120	Food Service Sanitation (1)	HMGT 123	Professional Cooking I (3)
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