

**Technology Center of DuPage
Articulated Credit Courses 2011 - 2012**

Technology Center of DuPage	Grade (Minimum)	Quarter Hours	Semester Hrs. Credit	
				<u>Highland Community College</u>
Auto Body Repair & Refinishing	B		3	AUTB 191-Introduction to Auto Body
Auto Body Repair & Refinishing	B		3	AUTB 194-Auto Body Repair I
Auto Body Repair & Refinishing				<u>Nashville Auto-Diesel College</u> Credit by examination for courses successfully completed.
				<u>Triton College</u>
Automotive Technology	B	3		Automotive 112
Automotive Technology	B	3		Automotive 136
				<u>Lincoln Technical Institute</u>
Automotive Technology	B		4.5	Automotive Tech 101
Automotive Technology	B		4.5	Automotive Tech 110
Automotive Technology	B		4.5	Automotive Tech 111
				<u>Universal Technical Institute</u>
Automotive Technology	B		4.5	Automotive Engine & Repair
Automotive Technology	B		5	Electronic Fundamentals
Automotive Technology	B		5	Automotive Chassis & Brakes
				<u>Nashville Auto-Diesel College</u>
Automotive Technology				Credit by examination for courses successfully completed
				<u>Ferris State University</u>
Automotive Technology	B	Credits articulated will become part of the total number of credits for program completion		AUTO 112 Automotive Brake AUTO 114 Automotive Engines AUTO 115 Suspension, Steering & Alignment Service
				<u>Northwestern College, Lima, OH</u>
Automotive Technology	B		6	AU 022 Automotive Engine Diagnosis & Repairs
Automotive Technology	B		6	AU 127 Hydraulic Brake Systems
				<u>College of DuPage</u>
Computer Information Systems	B		3	CIS 1150 Introduction to Computers
				<u>The Illinois Institute of Art-Schaumburg</u>
Computer Information Systems				GD 131 Electronic Imaging
Computer Information Systems				GD 241 Image Manipulation
Computer Information Systems				WDIM 105 Fundamentals of Interactive Design
Computer Information Systems				WDIM 155 Web Scripting
Computer Information Systems				WDIM 200 User Centered Interface Design
				CAM 202 3D Animation
Computer Information Systems				GAD 206 Interactive Authoring for Games

Technology Center of DuPage	Grade (Minimum)	Quarter Hours Credit	Semester Hrs. Credit	
				<u>College of DuPage</u>
Cosmetology	C		2	COSME 1101 - Salon Safety and Sanitation II
Cosmetology	C		3	COSME 1103 - Cosmetic Chemical Services I
Cosmetology	C		2	COSME 1105 - Intro. To Basic Hairstyling I
Cosmetology	C		2	COSME 1107 - Intro to Basic Thermal Styling I
Cosmetology	C		2	COSME 1111 - Intro. To Hair Styling II
Cosmetology	C		3	COSME 1113 - Intro. To Chemical Services II
Cosmetology	C		3	COSME 1115 - Salon Operations I
Cosmetology	C		2	COSME 1117 - Intro. To Esthetics and Nail Technology I
Cosmetology	C		2	COSME 1120 - License Review 1
Cosmetology	C		3	COSME 2201 - Hairstyling III
Cosmetology	C		3	COSME 2203 - Chemical Services III
Cosmetology	C		2	COSME 2205 - Advanced Esthetics and Nail Technology
Cosmetology	C		2	COSME 2207 - Salon Safety and Sanitation II
Cosmetology	C		2	COSME 2221 - Advanced Hair Styling
Cosmetology	C		3	COSME 2223 - Advanced Chemical Services 1
Cosmetology	C		3	COSME 2225 - Salon Operations II
Cosmetology	C		2	COSME 2227 - Advanced Thermal Styling
Cosmetology	C		2	COSME 2250 - License Review II
Cosmetology	C		2	COSME 2253 - Advanced Chemical Services II
				<u>College of DuPage</u>
Culinary & Pastry Arts				Food Service - 220
Culinary & Pastry Arts				ProStart School to Careers Program Intro to Hospitality (Foods 100)
				<u>Kendall College</u>
Culinary & Pastry Arts	B			May waive enrollment in the Food Service Sanitation course offered at Kendall College with proof of certification
				<u>Triton College</u>
Culinary & Pastry Arts	B		2	Food Sanitation and Safety HIA 115
Culinary & Pastry Arts	B		2	Food Preparation Essentials HIA 150
				<u>William Rainey Harper College</u>
Culinary & Pastry Arts	B		2	Food Sanitation and Safety FSM 114
				<u>CHIC (The Cooking & Hospitality Institute of Chicago, Inc.)</u>

Technology Center of DuPage	Grade (Minimum)	Quarter Hours Credit	Semester Hrs. Credit	
Culinary & Pastry Arts Cont'd				
Culinary & Pastry Arts	B		3	CUL 101 -Introduction to Culinary Arts
Culinary & Pastry Arts	B		1	CUL 141 -Applied Food Service Sanitation
Culinary & Pastry Arts	B		3	BK 101 -Introduction to Baking
Culinary & Pastry Arts	B	15		<u>Johnson & Wales University</u> Stocks & Sauces Storeroom Operations American Regional Cuisine Introduction to Baking & Pastry Principles of Food Service Production
Culinary & Pastry Arts	B	12		<u>New England Tech & Florida Culinary Institute</u> Must pass the ACCESS ACF certification exam with an 80% or higher and have a final grade of B
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Graphic Communications	B	4		<u>The Illinois Institute of Art-Schaumburg</u> GD 240 - Typography 1
Graphic Communications	B	4		GD 241 - Image Manipulation
Graphic Communications	B	4		GD 271 - Print Production
Graphic Communications	B	4		GD 280 - Digital Grid Systems
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Heating, Ventilation, Air-Conditioning & Refrigeration	B		6	<u>Northwestern College</u> HV 101 Service & Procedures Graduate of a two year HVAC/R Program with a B or better in the HVAC/R course (2 yrs)