

**EDGE COURSE ACCEPTANCE 2022-2023****WEST VIRGINIA NORTHERN COMMUNITY COLLEGE****Students must earn a grade of "A," "B," or "C" in each class to earn credit*****BUSINESS MANAGEMENT AND ADMINISTRATION CLUSTER***

<b><i>High School Course Name</i></b>	<b><i>WVEIS Code (s)</i></b>	<b><i>Credit Hours</i></b>	<b><i>Corresponding College Credit</i></b>
Accounting I and Accounting II	1401 and 1403	3	ACC 122: Principles of Accounting I
Business and Marketing Essentials	1439	3	BA 100: Introduction to Business
Business Computer Applications I and II	1411 and 1413	3	CIT 117: Microsoft Applications
Management and Entrepreneurship	1445	3	MGT: 253: Small Business Management
Marketing Principles & Marketing Applications	0422 and 0425	3	MKT 230: Principles of Marketing

***HEALTH SCIENCE CLUSTER***

American Heart Association CPR & First Aid	CPR Certification required	1	HPE 110: CPR and First Aid
Medical Terminology	0721	1	AHS 103: Medical Terminology

***EDUCATION AND TRAINING CLUSTER***

Early Learning Child Development	1321	3	PSYC 210: Child Development
Early Learning Special Needs Inclusion	1322	3	PSYC 218: Exceptional Children
Early Learning Language & Literacy	1323	3	ECCE 220: Language & Literacy

**EDGE COURSE OFFERINGS 2022-2023****WEST VIRGINIA NORTHERN COMMUNITY COLLEGE****Students must earn a grade of "A," "B," or "C" in each class to earn credit*****INFORMATION TECHNOLOGY CLUSTER***

Technical Computer Applications	1709	3	CIT 117: Microsoft Applications
Web Page Publishing	1455	2	CIT 187: HTML/CSS

***MANUFACTURING CLUSTER***

Welding I	1862	1	WELD 101: Oxyacetylene Welding
Welding II	1863	6	WELD 102: Basic Shielded Metal Arc Welding
Welding III	1864	3	WELD 202: Beginning MIG (GMAW) Welding
Welding IV	1865	3	WELD 206: Beginning TIG
OSHA 30	OSHA 30 certification	2	APT 103 Safety Hazard Recognition

***HOSPITALITY AND TOURISM CLUSTER***

ProStart (Students can earn credit only by providing verification that they passed and possess a current ServSafe Certification)	Current ServSafe Certification Required	2	CART 121: Food Service Sanitation & Safety
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