

CREDIT BY EXAMINATION

The purpose of Credit by Examination is to provide students who have previously acquired knowledge and/or skills the opportunity to receive college credit for these achievements through an appropriate examination. Credit may be granted only for a course listed in the college catalog.

To be eligible for Credit by Examination, the student must:

- be registered in the current term and in good standing,
- have completed at least six units at MPC,
- have never received a letter grade or is not currently enrolled in the course.
- have not withdrawn from the course more than once.
- have not received credit for a more advanced course in the same subject.

Students wishing to take a course through Credit by Examination are encouraged to informally discuss the matter with the department chair or discipline faculty member prior to initiating the formal process.

Students may earn Credit by Examination by completing the following steps:

1. Complete the request form available from the Admissions & Records Office,
2. Meet with the department chair or discipline faculty member for further instructions

The following courses are approved for credit by examination in 2024-2025:

Code	Title	Units
BUSC 109	Keyboarding for Computers	1
BUSI/HOSP 64	Customer Service	3
CSIS 9	Programming Fundamentals: Python	3
CSIS 10A	Programming Methods I: Java	4
CSIS 10B	Programming Methods II: Java	4
CSIS 10C	Programming Methods I.5: C and C++	4
CSIS 51C	Database Processing	3
CSIS 77	Web Design and Publishing	3
EMMS 170A	Emergency Medical Technician 1: Basic Training	7
EMMS 170B	Emergency Medical Technician 1: Basic Training Application	2
ENGR 2	Engineering Design Graphics	3
ENGR 4	Engineering Materials	4
ENGR 8	Engineering Statics	3
ENGR 12	Engineering Circuits	3
ENGR 12L	Engineering Circuits Laboratory	1
ENGR 17	Programming and Problem-Solving in MATLAB	3
HOSP 23	Culinary Foundations I	3
HOSP 51	Introduction to the Hospitality Industry	3
HOSP 63	Hospitality Supervision	1.5
HOSP/BUSI 64	Customer Service	3
HOSP 81	Bakeshop: Pies and Tarts	1
HOSP 424	Culinary Foundations II	0

HOSP 481	Bakeshop: Pies and Tarts	0
HOSP 482	Bakeshop: Cakes, Tortes and Decorating Techniques	0
HOSP 483	Bakeshop: French Pastries and Restaurant-Style Desserts	0
HOSP 484	Chocolate I: Introduction to Chocolate	0
NURS 52A	Nursing I	8.5
NURS 52B	Nursing II	8.5
NURS 52C	Nursing III	9.5
NURS 52D	Nursing IV	9.5
NURS 54	Nursing I Accelerated	5.5
NURS 55	Applied Foundations of Nursing	3
NURS 65	Nursing Role Transition	3
NURS 65L	Nursing Role Transition Lab	1
SIGN 2B	Advanced American Sign Language II	5
SPAN 4S	Intermediate Spanish for Spanish Speakers II	5
THEA 15A	Acting I	3