



Prior Learning Assessment

TURN PRIOR KNOWLEDGE AND EXPERIENCE INTO POTENTIAL CREDIT BY TAKING ONE OF THE ASSESSMENTS THAT HAS BEEN EVALUATED AND RECOMMENDED FOR COLLEGE CREDIT.



Nocti Business Solutions has collaborated with the National College Credit Recommendation Service (NCCRS) to evaluate its assessments. Experienced industry experts and professors evaluated the rigor of the Nocti Business Solutions assessments to translate the content into college credit equivalencies.

HOW DOES IT WORK?

- ** Participants can take an assessment at a Nocti Business Solutions approved testing site or utilize a virtual proctoring service*.
- * Participants must meet a 70% benchmark on an approved Nocti Business Solutions multiple-choice assessment to be eligible for the College Credit Recommendation Report.
- The report can be used as part of a portfolio, and more importantly, can be presented at any of the 1500+ participating colleges and universities for college credit consideration. If a participant's school is not one of the currently participating colleges and universities, the participant can inquire with their own school about the possibility of the credit being accepted.

For more information about the process for obtaining the college credit recommendation report, to review the list of participating testing sites, and/or an official transcript, please visit: noctibusiness.com/pla

Cost - \$150.00 per assessment – does not include official transcript services

*Computer with webcam required for virtual proctoring option.

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ASSESSMENTS RECOMMENDED FOR **ONE** SEMESTER HOUR:

Automotive Technician-Core Building Construction Occupations Building Trades Maintenance Employability Skills Family & Community Services Manufacturing Technology Precision Machining

ASSESSMENTS RECOMMENDED FOR **TWO** SEMESTER HOURS:

Cybersecurity Fundamentals



ASSESSMENTS RECOMMENDED FOR THREE SEMESTER HOURS:

21st Century Skills for Workplace Success

Accounting-Advanced Accounting-Basic

Accounting Foundations

Administrative Assisting

Administrative Services

Advertising & Design

Agriculture Mechanics

Animal Systems

Architectural Drafting

Biotechnology

Business Financial Management

Business Information Processing

Cabinetmaking

CAD

CAD-CAM

Carpentry

Collision Repair

Collision Repair & Refinishing Technology

Commercial Foods

Computer Networking Fundamentals

Computer Programming

Computer Repair Technology

Computer Technology

Construction Masonry-Brick

Construction Principles

Cosmetology

Criminal Justice

Criminal Justice-Advanced

Culinary Arts Cook Level 1 Prep Cook

Dental Assisting

Diesel Technology

Early Childhood Education & Care-Advanced

Early Childhood Education & Care-Basic

Electric Power & Distribution

Electrical Construction Technology

Electrical Occupations

Electronics

Electronics Technology

Employability Skills

Engineering Technology Foundations

Fashion Technology and Merchandising

Financial & Investment Planning

Financial and Managerial Accounting

Forest Products & Processing

General Management

Graphic Production Technology

Health Assisting

Healthcare Core

Health Informatics

Heavy Equipment Maintenance & Repair

Home Health Aide

Horticulture-Landscaping

Hospitality Management-Lodging

Human Resources Management

HVAC

HVAC/R

HVACR-Installation & Start-up

HVACR-Service & Repair

Industrial Maintenance Mechanics

Logistics Technology/Distribution Center

Services

Mechatronics

Medical Assisting

Nursing Assisting

Performing Arts

Personal Finance Foundations

Plumbing

Practical Nursing

Pre-Engineering/Engineering Technology

Production Agriculture

Protective Services

Recreation, Amusements, & Attractions

Retail Commercial Baking

Retail Merchandising

Small Animal Science & Technology

Small Engine Technology

Technical Drafting Technical Theater Television Production Travel & Tourism

Visual Communications & Multimedia Design

Web Design

Welding

Wind Turbine Maintenance Technician

Assessments Recommended for **FOUR** Semester Hours:

Culinary Arts Level 2 Cook

Assessments Recommended for **SIX** Semester Hours:

Audio-Visual Communications

