

Textbook Titles

- *Foodservice Management - By Design*, 3rd Edition, Legvold, Dee, and Salisbury, Kristi, 2020. (FSM)
- *Nutrition Fundamentals and Medical Nutrition Therapy*, 3rd Edition, Zikmund, Julie, 2020. (NFMNT)

Textbooks are available on the ANFP Website at www.ANFPonline.org/Marketplace.

Every attempt was made by the textbook authors to coordinate the Exam Content Outline with the textbook chapters. The table below shows the exact integration.

EXAM CONTENT AREA		Corresponding Textbook	Corresponding Textbook Chapter
Domain 1: NUTRITION (20% of the Exam)			
A. Gather Nutrition Data			
1.A.1	Document nutrition information in medical records	NFMNT	Chapter 9
1.A.2	Interview for nutrition related information	NFMNT	Chapter 8
1.A.3	Obtain routine nutrition screening data	NFMNT	Chapter 7
1.A.4	Identify nutrition problems and client rights	NFMNT	Chapter 10
B. Apply Nutrition Data			
1.B.1	Modify diet plans	NFMNT	Chapter 11
1.B.2	Implement the written diet orders	NFMNT	Chapter 12
1.B.3	Apply standard nutrition care	NFMNT	Chapter 13
1.B.4	Review effectiveness of nutrition care plan	NFMNT	Chapter 14
1.B.5	Manage special nourishments and supplemental feedings according to the written diet order	NFMNT	Chapter 15
C. Provide Nutrition Education			
1.C.1	Assist clients with food selection based on written diet order	NFMNT	Chapter 16
1.C.2	Use nutrition education materials	NFMNT FSM	Chapter 14 Chapter 15
3.G.1	Participate in regulatory agency surveys	NFMNT	Chapter 17
Domain 2: FOODSERVICE (21% of the Exam)			
2.A	Ensure Effectiveness of Standardized Recipes	FSM	Chapter 3
2.B	Specify standards and procedures for preparing food	FSM	Chapter 4
2.C	Supervise the production and distribution of food	FSM	Chapter 5 Chapter 6 Chapter 7
2.D	Monitor meal service	FSM	Chapter 1
2.E	Implement continuous Quality Improvement procedures for foodservice department (e.g., QAPI)	FSM	Chapter 7 Chapter 8
2.F	Modify standardized menus	FSM	Chapter 2

Integration of Exam Content Outline with Textbooks

Domain 3: PERSONNEL & COMMUNICATIONS (19% of the Exam)			
3.A	Define personnel needs and job functions	FSM	Chapter 9
3.B	Interview, select, and orient employees	FSM	Chapter 10
3.C	Provide ongoing education	FSM	Chapter 11
3.D	Develop and maintain employee time schedules and assignments	FSM	Chapter 12
3.E	Manage goals and priorities for department	FSM	Chapter 13
3.F	Manage department personnel	FSM	Chapter 14
3.G	Manage professional interactions	FSM	Chapter 15 Chapter 16
3.H	Implement departmental changes	FSM	Chapter 15
Exam Content Area		Corresponding Textbook	Corresponding Textbook Chapter
Domain 4: SANITATION AND SAFETY (24% of the Exam)			
4.A	Manage personnel to ensure compliance with sanitation and safety regulations	FSM	Chapter 17
4.B	Manage purchasing, receiving, storage, and distribution of food and supplies following established sanitation and quality standard	FSM	Chapter 18
4.C	Protect food in all phases of preparation using HACCP guidelines	FSM	Chapter 19
4.D	Manage physical facilities to ensure compliance with sanitation and safety guidelines	FSM	Chapter 20
Domain 5: BUSINESS OPERATIONS (16% of the Exam)			
5.A	Manage a budget	FSM	Chapter 21
5.B	Prepare specifications for capital purchases	FSM	Chapter 22
5.C	Plan and budget for improvements in the department design and layout	FSM	Chapter 23
5.D	Assist in the purchasing process	FSM	Chapter 24
5.E	Manage revenue generating services	FSM	Chapter 25
5.F	Implement cost effective procedures	FSM	Chapter 26