

## Integration of Exam Content Outline with 2015 & 2018 Textbooks

Every attempt was made by the textbook author 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
<b>Section 1: NUTRITION (18% of the exam)</b>			
1.A.1	Document nutrition information in medical records	Nutrition Fundamentals and Medical Nutrition Therapy (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
1.B.1	Modify diet plans	NFMNT	Chapter 11
1.B.2	Implement physician's dietary orders	NFMNT	Chapter 12
1.B.3	Apply standard nutrition care	NFMNT	Chapter 13
1.B.4	Review effectiveness of nutrition care	NFMNT	Chapter 14
1.B.5	Manage special nourishments and supplemental feedings	NFMNT	Chapter 15
1.C.1	Assist clients with food selection	NFMNT	Chapter 16
1.C.2	Manage professional communication and use nutrition education materials	NFMNT	Chapter 14
1.C.3		FSM	Chapter 15
3.G.3			
3.G.4			
3.G.1	Participate in regulatory agency surveys	NFMNT	Chapter 17
<b>Section 2: FOODSERVICE (20% of the exam)</b>			
2.A	Manage standardized recipes	Foodservice Management - By Design (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	FSM	Chapter 7 Chapter 8
2.F	Modify standard menus	FSM	Chapter 2
<b>Section 3: PERSONNEL AND COMMUNICATIONS (21% of the exam)</b>			
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 communications	FSM	Chapter 15

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3.H	Implement changes in foodservice department	FSM	Chapter 16
<b>Section 4: SANITATION AND SAFETY (24% of the exam)</b>			
4.A	Manage personnel to ensure compliance with safety and sanitation 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 safety and sanitation guidelines	FSM	Chapter 20
<b>Section 5: BUSINESS OPERATIONS (17%)</b>			
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