



## Dietician Blueprint

No.	Sections	Relative Percentage
1	Fundamentals of Dietetics	15%
2	Disease Prevention and Health Promotion	13%
3	Nutrition Screening, Assessment and Counselling	7%
4	Medical Nutrition Therapy	17%
5	Food Science and Normal Nutrition	17%
6	Principles of Food Preparation and Training	3%
7	Menu Planning	10%
8	Procurement and Materials Management	3%
9	Food Production, Distribution and Facility Design	3%
10	Safety and Sanitation	9%
11	Community Nutrition	3%
Total		100%

### Suggested References

1. Understanding Normal and Clinical Nutrition. Sharon Rady Rolfes, Kathryn Pinna, Ellie Whitney, Brooks Cole, Latest Edition.
2. Krause's Food and the Nutrition Care Process - Elsevier eBook on Intel Education Study, L. Kathleen Mahan, Janice L Raymond, Sylvia Escott-Stump, Latest Edition.
3. Choose Your Foods: Exchange Lists for Diabetes. American Diabetes Association and American Dietetic Association, Latest Edition.
4. Nutrition and Diagnosis-Related Care, by Sylvia Escott-Stump, Latest Edition.
5. Gregoire Mary B. Foodservice Organizations A Managerial and Systems Approach, Pearson/Prentice Hall, Latest Edition.
6. V.A. Vaclavik and E.W. Christian, Essentials of Food Science, Springer Science, New York, Latest Edition.
7. Understanding Food: Principles and Preparation By Amy Brown. Wadsworth publishing, Latest Edition.
8. Nikolaos Katsilambros, Charilaos Dimosthenopoulos, Meropi Kontogianni, Evangelia Manglara and Kallopi-Anna Poulia. Clinical Nutrition in Practice, Wiley-Blackwell, Latest Edition.

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