| BOAD G | E CD | R Horizon | Commission on Dietetic Registration Board Certified Specialist in Gerontological Nutrition (CSG) Examination Specifications * | # of Items | | |
|--------|------|-----------------------------|---|---------------|--|--|
| 1. | Nuti | rition A | Assessment | 51 | | |
| | A. | A. Screening and Assessment | | | | |
| | | 1. | Validated Screening Tools | | | |
| | | 2. | Anthropometrics | | | |
| | | 3. | Nutrition-Focused Physical Findings | | | |
| | | 4. | Functional and Cognitive Status | | | |
| | В. | Heal | th History | 20 | | |
| | | 1. | Diet and Lifestyle History | | | |
| | | 2. | Medical and Treatment History | | | |
| | | 3. | Medications and Supplements | | | |
| | | 4. | Diagnostic and Laboratory Testing | | | |
| | C. | Cult | ural and Psychosocial Factors | 14 | | |
| | | 1. | Access to Food and Healthcare | | | |
| | | 2. | Social Support Systems | | | |
| | | 3. | Cultural and Religious Practices | | | |
| | | 4. | Behavioral Health | | | |
| 2. | Nuti | rition lı | nterventions | 46 | | |
| | A. | Food | d and Nutrition-Related Interventions | 19 | | |
| | | 1. | Diet Modification | | | |
| | | 2. | Fortified Foods and Supplements | | | |
| | | 3. | Dining Interventions | | | |
| | | 4. | Nutrition Support | | | |
| | В. | Educ | cation and Counseling | 13 | | |
| | | 1. | Behavior Change | | | |
| | | 2. | Educational Materials and Techniques | | | |
| | | 3. | Barriers to Learning | | | |
| | | 4. | Caregiver and Family Support | | | |
| | C. | | Planning and Coordination | 14 | | |
| | | 1. | Care Plan Development and Modification | - | | |
| | | 2. | Palliative and End-of-life Care Referrals and Transition of Care | - | | |
| | | 3. | | - | | |
| | | 4. | Government and Community-Based Programs | | | |

| 30 BOAP | CD | R Nurritor | Commission on Dietetic Registration Board Certified Specialist in Gerontological Nutrition (CSG) Examination Specifications * | # of Items |
|---------|------|------------|---|---------------|
| 3. | Food | dservi | e and Food Safety | 28 |
| | A. | Food | d Safety | 15 |
| | | 1. | Food Handling Practices and Guidelines | |
| | | 2. | Foodborne Illness | |
| | | 3. | Training and Education | |
| | | 4. | Emergency and Disaster Preparedness | |
| | В. | Food | dservice Operations | 13 |
| | | 1. | Menu Development and Nutritional Adequacy | |
| | | 2. | Foodservice Staffing, Equipment, and Facilities | |
| | | 3. | Dining Programs | |
| | | 4. | Quality Assurance and Performance Improvement | |
| | | | Total | 125 |

* Each test form will include 1 set of 25 unscored pretest items in addition to the 125 scored items. 3 hours of testing time.