

**Registered Dietitian Examination  
Test Specifications  
January 1, 2017 – December 31, 2021**

The Registration Examination for Dietitians is designed to evaluate a dietitian’s ability to perform at the entry-level. The examination content domains and topics are outlined below.

<p><b>I. Principles of Dietetics</b></p> <p><b>A. Food Science and Nutrient Composition of Foods</b></p> <p><b>B. Nutrition and Supporting Sciences</b></p> <p><b>C. Education, Communication and Technology</b></p> <p><b>D. Research Applications</b></p>	<p><b>25%</b></p>
<p><b>II. Nutrition Care for Individuals and Groups</b></p> <p><b>A. Screening and Assessment</b></p> <p><b>B. Diagnosis</b></p> <p><b>C. Planning and Intervention</b></p> <p><b>D. Monitoring and Evaluation</b></p>	<p><b>40%</b></p>
<p><b>III. Management of Food and Nutrition Programs and Services</b></p> <p><b>A. Functions of Management</b></p> <p><b>B. Human Resources</b></p> <p><b>C. Financial Management</b></p> <p><b>D. Marketing and Public Relations</b></p> <p><b>E. Quality Management and Improvement</b></p>	<p><b>21%</b></p>
<p><b>IV. Foodservice Systems</b></p> <p><b>A. Menu Development</b></p> <p><b>B. Procurement, Production, Distribution, and Service</b></p> <p><b>C. Sanitation and Safety</b></p> <p><b>D. Equipment and Facility Planning</b></p>	<p><b>14%</b></p>

Approved by CDR February 2016

**Registered Dietitian Examination  
Test Specifications  
January 1, 2022 – December 31, 2026**

The Registration Examination for Dietitians is designed to evaluate a dietitian’s ability to perform at the entry-level. The examination content domains and topics are outlined below.

<p><b>I. Principles of Dietetics</b></p> <p><b>A. Food, Nutrition and Supporting Sciences</b></p> <p><b>B. Education, Communication and Technology</b></p> <p><b>C. Research Applications</b></p>	<p><b>21%</b></p>
<p><b>II. Nutrition Care for Individuals and Groups</b></p> <p><b>A. Screening and Assessment</b></p> <p><b>B. Diagnosis</b></p> <p><b>C. Planning and Intervention</b></p> <p><b>D. Monitoring and Evaluation</b></p>	<p><b>45%</b></p>
<p><b>III. Management of Food and Nutrition Programs and Services</b></p> <p><b>A. Functions of Management</b></p> <p><b>B. Human Resource Management</b></p> <p><b>C. Financial Management</b></p> <p><b>D. Marketing and Public Relations</b></p> <p><b>E. Quality Management and Regulatory Compliance</b></p>	<p><b>21%</b></p>
<p><b>IV. Foodservice Systems</b></p> <p><b>A. Menu Development</b></p> <p><b>B. Procurement, Production, Distribution, and Service</b></p> <p><b>C. Sanitation and Safety</b></p> <p><b>D. Equipment and Facility Planning</b></p>	<p><b>13%</b></p>

Approved by CDR September 2020