



Up-to-date Questions and Answers from authentic resources to improve knowledge and pass the exam at very first attempt. ----- Guaranteed.



CDM MCQs
CDM TestPrep
CDM Study Guide
CDM Practice Test
CDM Exam Questions



killexams.com

CBDM

CDM

Certified Dietary Manager 2025

ORDER FULL VERSION

<https://killexams.com/pass4sure/exam-detail/CDM>



HERE ARE SOME SAMPLE QUESTIONS OF CDM EXAM. FULL
VERSION CONTAINS COMPLETE SET OF QUESTIONS

Question: 1239

In adherence to regulatory requirements regarding diet needs, which of the following must be documented to demonstrate compliance with the Americans with Disabilities Act (ADA) in a dietary program?

- A. Patient satisfaction surveys
- B. Staffing levels in the dietary department
- C. Individualized nutrition assessments
- D. Inventory of food supplies

Answer: C

Explanation: Individualized nutrition assessments are necessary to ensure that dietary needs are met in accordance with the ADA, thus documenting compliance with regulatory requirements.

Question: 1240

When reviewing capital equipment needs and requirements, which of the following should be prioritized to enhance operational effectiveness?

- A. Equipment that is most popular in the industry
- B. Equipment that meets the specific needs of the staff and operations
- C. Equipment that has the latest technological features
- D. Equipment that is available at the lowest cost

Answer: B

Explanation: Prioritizing equipment that meets specific operational needs ensures that it will effectively support the workflow, improving overall operational effectiveness.

Question: 1241

A patient with heart failure is placed on a sodium-restricted diet. Which of the following statements best explains the importance of adhering to this diet order?

- A. It helps increase blood volume and heart rate.
- B. It encourages high protein intake to build muscle mass.

- C. It allows for more carbohydrate-rich foods.
- D. It reduces fluid retention and lowers blood pressure.

Answer: D

Explanation: Adhering to a sodium-restricted diet is crucial for patients with heart failure, as it helps reduce fluid retention, lower blood pressure, and alleviate the workload on the heart.

Question: 1242

When sharing client information with other health professionals, which principle should guide the dietary manager's communication approach?

- A. Share as much information as possible to be thorough
- B. Limit information to what is relevant and necessary for care
- C. Focus on the client's social life
- D. Include personal opinions about the client

Answer: B

Explanation: Limiting information to what is relevant and necessary for care ensures that client confidentiality is respected and that all communication is purposeful.

Question: 1243

What is the most effective strategy for a dietary manager to ensure that food supplies are rotated properly to minimize spoilage and waste?

- A. Conducting weekly inventory checks
- B. Implementing a strict labeling system with dates
- C. Storing all new supplies at the front of the storage area
- D. Relying on staff memory for rotation practices

Answer: B

Explanation: Implementing a strict labeling system with dates is the most effective strategy because it provides clear visibility on expiration and usage timelines, ensuring proper rotation and minimizing spoilage.

Question: 1244

What is a key element of documenting selection procedures that can help an organization demonstrate fair hiring practices?

- A. Keeping records only of selected candidates

- B. Focusing solely on the final hiring decision without context
- C. Recording only positive feedback about candidates
- D. Maintaining comprehensive records of all applicants and their evaluation results

Answer: D

Explanation: Maintaining comprehensive records of all applicants and their evaluation results helps demonstrate fair hiring practices and provides a clear audit trail.

Question: 1245

During a budget review, you find that actual food costs exceeded the budgeted amount by 10%. If the budgeted food cost was \$50,000, what is the actual food cost?

- A. \$60,000
- B. \$55,000
- C. \$52,000
- D. \$50,500

Answer: B

Explanation: An excess of 10% on a budgeted food cost of \$50,000 means the actual cost is $\$50,000 + (\$50,000 * 0.10) = \$55,000$.

Question: 1246

In the context of assessing the nutritional content of a meal served in a long-term care facility, which of the following factors should be considered to ensure that it meets the clients' needs?

- A. The total calorie count only
- B. The visual appeal of the dish
- C. The cost of ingredients versus nutritional value
- D. The meal's palatability and variety

Answer: D

Explanation: While calorie count is important, the meal's palatability and variety are crucial for ensuring that clients in long-term care facilities enjoy their meals and receive adequate nutrition.

Question: 1247

What should be the primary focus of a dietary manager when developing policies for food handling during an emergency situation?

- A. Minimizing costs associated with food service
- B. Reducing the number of procedures to simplify operations

- C. Allowing staff to improvise based on their judgment
- D. Ensuring rapid response and adherence to safety protocols

Answer: D

Explanation: Ensuring rapid response and adherence to safety protocols is critical in emergency situations to protect health and safety effectively.

Question: 1248

What is the primary role of a Certified Dietary Manager in evaluating the effectiveness of implemented changes within a dietary program?

- A. To monitor staff compliance with new policies
- B. To conduct performance reviews of staff
- C. To prepare financial reports
- D. To assess patient outcomes and satisfaction

Answer: D

Explanation: Assessing patient outcomes and satisfaction directly reflects the impact of changes on those served, making it a critical evaluation metric.

Question: 1249

In planning a diet for a child with phenylketonuria (PKU), which of the following food items must be strictly avoided to comply with the written diet order?

- A. Apples
- B. Dairy products
- C. Whole grains
- D. Chicken

Answer: B

Explanation: Dairy products contain high levels of phenylalanine, which must be avoided in children with PKU to prevent neurological damage, making it critical to adhere to the dietary restrictions.

Question: 1250

For your facility's menu planning, you need to compute the costs of supplements. If the base menu cost is \$30,000 and the cost of supplements is projected to be an additional 15%, what will be the total projected menu cost?

- A. \$31,500
- B. \$34,500

- C. \$33,000
- D. \$36,000

Answer: B

Explanation: The total cost is calculated as $\$30,000 + (\$30,000 * 0.15) = \$30,000 + \$4,500 = \$34,500$.

Question: 1251

In order to maintain the security of food storage areas, which of the following procedures is most effective in deterring unauthorized access?

- A. Installing surveillance cameras but not monitoring them
- B. Using locks on doors and access control systems
- C. Relying solely on staff vigilance
- D. Keeping doors unlocked during working hours for convenience

Answer: B

Explanation: Locks and access control systems provide a physical barrier against unauthorized access, significantly enhancing the security of food storage areas.

Question: 1252

In the context of hygiene standards, which practice should be included in policies to ensure staff accountability?

- A. Allowing staff to define their own hygiene practices
- B. Focusing solely on training without follow-up
- C. Regular performance evaluations that include hygiene compliance
- D. Ignoring non-compliance unless it is reported

Answer: C

Explanation: Regular performance evaluations that include hygiene compliance create accountability and reinforce the importance of adhering to established standards.

Question: 1253

To ensure a comprehensive orientation for new employees, which element should be included that directly relates to compliance with health and safety regulations in a dietary setting?

- A. General information about the history of the dietary department
- B. A review of the company's mission and vision statements
- C. Specific training on safety protocols and procedures relevant to food handling
- D. An overview of employee benefits and compensation

Answer: C

Explanation: Specific training on safety protocols and procedures relevant to food handling is crucial for compliance with health and safety regulations, ensuring that employees are aware of their responsibilities.

Question: 1254

Which of the following statements best describes the role of the Interdisciplinary Team (IDT) in developing and implementing nutrition care plans for clients with complex medical histories?

- A. The IDT solely focuses on dietary restrictions without considering medical conditions.
- B. The IDT primarily functions to enforce compliance with governmental dietary regulations.
- C. The IDT collaborates to create a holistic care plan that addresses all aspects of the client's health.
- D. The IDT is responsible for conducting all nutritional assessments independently of other health professionals.

Answer: C

Explanation: The Interdisciplinary Team (IDT) is essential in creating a holistic care plan that integrates various aspects of a client's health, recognizing that nutrition cannot be isolated from other medical considerations.

Question: 1255

What is the key indicator to evaluate the acceptance of food by residents in a long-term care facility when implementing a food quality control program?

- A. The number of complaints received
- B. The frequency of menu changes
- C. Staff observations of residents' satisfaction
- D. The percentage of food returned uneaten

Answer: D

Explanation: The percentage of food returned uneaten is a direct indicator of residents' acceptance and satisfaction, allowing for adjustments in menu planning and food preparation to better meet their preferences.

Question: 1256

At a national dietary management conference, you encounter a new trend in food service technology. What is the most appropriate way to evaluate its relevance for your department?

- A. Compare its benefits with your current systems
- B. Dismiss it as a fad without further investigation

- C. Immediately implement it without assessment
- D. Wait for others to evaluate before considering it

Answer: A

Explanation: Comparing the benefits of new technology with current systems allows for an informed decision on whether to adopt or adapt the innovation for your department's needs.

Question: 1257

When calculating the price per unit serving for a catering event, which of the following factors is least likely to influence your final pricing decision?

- A. The cost of ingredients used in the menu items
- B. The historical sales data from previous events
- C. The market price of similar catering services in the area
- D. The personal preferences of the catering staff

Answer: D

Explanation: While personal preferences of the catering staff may affect menu choices, they are not a valid factor in determining pricing, which should be based on cost, market conditions, and historical data.

Question: 1258

In maintaining records for monitoring and accountability within a food service department, which of the following documentation types is most critical for ensuring compliance with health regulations?

- A. Temperature logs for food storage
- B. Inventory logs
- C. Employee schedules
- D. Customer satisfaction surveys

Answer: A

Explanation: Temperature logs for food storage are vital for compliance with health regulations, as they ensure that food is stored at safe temperatures to prevent foodborne illnesses.

Question: 1259

What is the most significant benefit of including detailed dietary interventions in a patient's medical record following a nutritional assessment?

- A. It is primarily for administrative purposes
- B. It serves only as a historical reference without practical application
- C. It complicates the record-keeping process unnecessarily

D. It allows for personalized meal planning and monitoring of patient progress

Answer: D

Explanation: Detailed dietary interventions allow for personalized meal planning and effective monitoring of patient progress, which is essential for achieving optimal health outcomes.



Killexams.com is a leading online platform specializing in high-quality certification exam preparation. Offering a robust suite of tools, including MCQs, practice tests, and advanced test engines, Killexams.com empowers candidates to excel in their certification exams. Discover the key features that make Killexams.com the go-to choice for exam success.



Exam Questions:

Killexams.com provides exam questions that are experienced in test centers. These questions are updated regularly to ensure they are up-to-date and relevant to the latest exam syllabus. By studying these questions, candidates can familiarize themselves with the content and format of the real exam.

Exam MCQs:

Killexams.com offers exam MCQs in PDF format. These questions contain a comprehensive collection of questions and answers that cover the exam topics. By using these MCQs, candidate can enhance their knowledge and improve their chances of success in the certification exam.

Practice Test:

Killexams.com provides practice test through their desktop test engine and online test engine. These practice tests simulate the real exam environment and help candidates assess their readiness for the actual exam. The practice test cover a wide range of questions and enable candidates to identify their strengths and weaknesses.

Guaranteed Success:

Killexams.com offers a success guarantee with the exam MCQs. Killexams claim that by using this materials, candidates will pass their exams on the first attempt or they will get refund for the purchase price. This guarantee provides assurance and confidence to individuals preparing for certification exam.

Updated Contents:

Killexams.com regularly updates its question bank of MCQs to ensure that they are current and reflect the latest changes in the exam syllabus. This helps candidates stay up-to-date with the exam content and increases their chances of success.