Saudi Licensing Examinations

Food Safety – Non Clinical Nutrition Technician Blueprint

Blueprint outlines

Evaluation Item	Sections	Percentage (%)
(150 MCQs, 3 hours)	1. Food Material	15%
	2. Location	10%
	3. Devices & Utensils	10%
	4. Staff	15%
	5. Sterilization	15%
	6. Food Poisoning	15%
	7. Food Quality	15%
	8. Policies & Bylaws	5%
Total		**100%**

Note:

Test specifications and content have been reviewed and updated, therefore pass rates are adjusted accordingly.

Passing Score: 55%

This applies for any test conducted as of July 25, 2022 and beyond

- Blueprint distributions of the examination may differ up to +/-5% in each category.

- Percentages and content are subject to change at any time. See the SCFHS website for the most up-to-date information.

الهيئة السعودية للتخصصات الصحية
Saudi Commission for Health Specialties

References:

1. المركز السعودي لاعتماد المنشآت الصحية (CBAHI)
2. كتاب الشؤون الصحية الغذائية إصدار جامعة الملك سعود النشر العلمي والمطابع
3. ميكروبيولوجيا الأغذية
4. Food and Drug authority (FDA)
5. Food code 2017 issued by FDA
6. The Centers for Disease Control and Prevention (CDC)
7. Codex Ali mentari us: Food hygiene, basic texts, Fourth edition
8. Food Code, US FDA, US Department of Health & Human Services, 2017 (https://www.fda.gov/downloads/food/guidanceregulation/retailfoodprotection /foodcode/ucm595140.pdf)

Note:

- This list is intended for use as a study aid only. SCFHS does not intend the list to imply endorsement of these specific references, nor are the exam questions necessarily taken solely from these sources.