



IPAN-SoTLAN CONFORMANCE SYSTEMS LTD.

CERTIFIED FOOD MICRONUTRIENTS ANALYST (CFMA)

EXAMINATION CONTENT OUTLINES

KSAs Code	Test Content Area(s)	Number of Questions (100)
CFMA – 1	Basic physical, chemical properties and basic processes regarding food micronutrient samples.	5
CFMA – 2	Sampling methods, sample preparation and preservation techniques of food micronutrient samples.	5
CFMA – 3	Laboratory chemicals and methods for preparation of standardized reagents.	5
CFMA – 4	Proper laboratory management including good laboratory and safety practices.	5
CFMA – 5	Basic calculations regarding results of laboratory analysis.	5
CFMA – 6	Basic principles, uses and maintenance of basic and any of these high precision laboratory equipment, HPLC, GC, AAS, UV/Visible Spectrophotometer, etc. for analysis of food micronutrients.	15
CFMA – 7	Routine calibration/validation and maintenance of basic and high precision laboratory equipment applicable to the analysis of food micronutrients.	10
CFMA – 8	Recommend or implement corrective action for analytical/instrumentation procedures (i.e. troubleshoot as appropriate and necessary)	5
CFMA – 9	Methods and techniques used in qualitative and quantitative laboratory analysis of micronutrients in food samples.	10
CFMA – 10	Carry out analysis of micronutrients in food samples	20
CFMA – 11	Evaluate, interpret, and apply the results of laboratory testing, including advanced laboratory calculations, use of statistical tools and relevant computer packages	10
CFMA – 12	Relevant and applicable up-to-date International/National standards and regulations regarding food micronutrients.	5