



CRFP Exam Sections & Objectives

Section 1.0 This section will test on knowledge of Site work

Objectives will test abilities in the following areas:

- 1.1 Given a scenario, analyze the condition of concrete/flatwork issues and determine how to resolve them
- 1.2 Given a scenario, analyze the condition of a parking lot and determine how to resolve issues
- 1.3 Given a condition, recognize and resolve site lighting issues
- 1.4 Determine impact of underground utilities, including irrigation system components on facilities site-related work

Section 2.0 This section will test on knowledge of Buildings

Objectives will test abilities in the following areas:

- 2.1 Given a scenario, analyze the condition of interior and exterior finishes and determine how to resolve issues
- 2.2 Understand the causes of structural failures and how to remedy
- 2.3 Explain flooring materials including maintenance and repair
- 2.4 Analyze and resolve common window and door issues
- 2.5 Understand common life safety situations and the correct level of urgency to resolve them
- 2.6 Identifying the components and operations of fire systems
- 2.7 Identify roof systems and their proper maintenance and repair
- 2.8 Identify and resolve sources of building odors

Section 3.0 This section will test on knowledge of Kitchen Equipment

Objectives will test abilities in the following areas:

- 3.1 Evaluate and resolve cooking equipment issues
- 3.2 Understand safe operation, maintenance and repair procedures of refrigeration equipment
- 3.3 Understand beverage systems

Section 4.0 This section will test on knowledge of HVAC

Objectives will test abilities in the following areas:

- 4.1 Demonstrate basic knowledge of HVAC systems

Section 5.0 This section will test on knowledge of Electrical systems

Objectives will test abilities in the following areas:

- 5.1 Understand electrical systems and how they affect the operation of the building and equipment

Section 6.0 This section will test on knowledge of Plumbing systems

Objectives will test abilities in the following areas:

- 6.1 Understand the different aspects of the plumbing systems in a restaurant and their function
- 6.2 Explain supply line components and repairs
- 6.3 Explain gas systems, components and delivery
- 6.4 Understand common causes of plumbing related odors and solutions
- 6.5 Understand operation and repair of plumbing fixtures
- 6.6 Understand common health and safety issues of plumbing systems
- 6.7 Safeguard water quality

Section 7.0 This section will test on knowledge of Preventative Maintenance and Cyclical Services

Objectives will test abilities in the following areas:

- 7.1 Explain common preventative maintenance and cyclical services

Section 8.0 This section will test on knowledge of Disaster Management

Objectives will test abilities in the following areas:

- 8.1 Understand how to plan for disasters

Section 9.0 This section will test on knowledge of Energy Management

Objectives will test abilities in the following areas:

- 9.1 Understand energy usage and its impact on the building

Section 10.0 This section will test on knowledge of Financial Planning

Objectives will test abilities in the following areas:

- 10.1 Utilize facility inspections to execute short and long range budget plans
- 10.2 Apply budgeting and forecasting principles to make sound financial decisions

Section 11.0 This section will test on knowledge of Financial Management

Objectives will test abilities in the following areas:

- 11.1 Perform financial management tasks

Section 12.0 This section will test on knowledge of Project Management

Objectives will test abilities in the following areas:

- 12.1 Given a scenario, make the appropriate project management decisions
- 12.2 Explain how to interpret blueprints

Section 13.0 This section will test on knowledge of Property Management

Objectives will test abilities in the following areas:

- 13.1 Interpret lease responsibilities and applications

Section 14.0 This section will test on knowledge of Codes and Guidelines

Objectives will test abilities in the following areas:

- 14.1 Understand codes and guidelines that impact restaurant facilities management