
The CRFP exam is competency based. The following resources will assist you in gaining knowledge in areas where you have limited experience.

Section 1.0 Site Work – 6%

- 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

Resources: The S.C.A.L.E. Guide for Maintenance Professionals
by Rose Paving Co.

<http://paint-and-supplies.hardwarestore.com/learning/how-to-repair-concrete.aspx>

<http://www.global-gpr.com/services/utility-faq.html>

<http://www.ladyada.net/learn/sensors/cds.html>

Section 2.0 Building Components – 23%

- 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

Resources: Pocket Guide to the ADA: Americans with Disabilities Act Accessibility Guidelines for Buildings and Facilities / Edition 3

by Evan Terry Associates (Editor)

International Building Code 2000

by International Code Council

NRCA Roofing Manual: Steep Slope Roofing Systems 2009 Edition

by National Roofing Contractors Association

The Management of Maintenance and Engineering Systems in the Hospitality Industry (Fourth Edition)

by Frank D. Borsenik and Alan T. Stutts

http://www.dspinspections.com/eifs_facts.htm
<http://www.efficientwindows.org/lowe.cfm>
http://www.askthebuilder.com/086_Concrete_Slabjacking.shtml
<http://www.inspectapedia.com/structure/FoundationMoveVertical.htm>
<http://www.inspectapedia.com/structure/SlabCracks1.htm>
<http://www.brighthub.com/engineering/civil/articles/52105.aspx>
<http://www.bfpe.com/restaurantsystems.htm>
<http://www.osha.gov>
<http://www.glassonweb.com/glassmanual/topics/index/laminated.htm>
https://www.ansul.com/en/Products/kitchen_sys/kitchen_interactive.asp#
<http://www.sbsalaska.com/assets/news/topics/doordilem.htm>
<http://www.access-board.gov/adaag/html/adaag.htm>

Section 3.0 Kitchen Equipment – 12%

- 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

Resources: The Management of Maintenance and Engineering Systems in the Hospitality Industry (Fourth Edition)
by Frank D. Borsenik and Alan T. Stutts

http://www.europe.honeywell.com/70_refrigeration_control/EN5B-0024UK07%20R0505.pdf
http://www.manitowocice.com/docs/uploaded/mii/spec_sheets/qqs1000c.pdf
<http://www.southbendnc.com/downloads/manuals/Strato/1189951%2010-08%20STRE%2020081010.pdf>
http://hvacr-resource.com/System_Evaluation_Manual.html
http://www.inspect-ny.com/aircond/Thermostatic_Expansion_Valve.htm
<http://www.central-air-conditioner-and-refrigeration.com/basic-refrigeration-cycle.html>
http://www.fsis.usda.gov/Fact_Sheets/Refrigeration_&_Food_Safety/index.asp
<http://blog.etundra.com/restaurant-equipment-repair/tech-talk/restaurant-equipment-repair-countertop-warmers/>
<http://blog.etundra.com/restaurant-management-and-operations/restaurant-equipment-parts-oem-generic/>
<http://blog.etundra.com/restaurant-equipment-repair/tech-talk/fixing-commercial-ovens/>
http://www.us.manitowocbeverage.com/docs/uploaded/mbs/us/documents/Multiplex/IUC/beermaster_nonerc_iuc_000003913_mpx.pdf

Section 4.0 HVAC Systems – 5%

- 4.1 Demonstrate basic knowledge of HVAC systems

Resource: <http://highperformancehvac.com/how-air-conditioner-works.html>

Section 5.0 Electrical Systems – 3%

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

Resource: National Electrical Code 2008 / Edition 1
by National Fire Protection Association, NFPA

Section 6.0 Plumbing Systems – 21%

- 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

Resources: Audel Questions and Answers for Plumbers' Examinations
by Jules Oravetz , Rex Miller , Mark Miller
Plumbing Instant Answers
by R. Dodge Woodson

http://www.inspectapedia.com/plumbing/Drain_Piping_Odors.htm
http://www.inspect-ny.com/septic/Hard_Water_Measurement.htm

Section 7.0 Preventative Maintenance and Cyclical Services – 6%

- 7.1 Explain common preventative maintenance and cyclical services

Resource: Complete Guide to Preventive Maintenance
by Joel Levit

Section 8.0 Disaster Management – 3%

- 8.1 Understand how to plan for disasters

Resources: DRI the institute for Continuity Management
http://www.drj.com/new2dr/w2_002.htm
https://www.drii.org/docs/profprac_details.pdf (free download)
The Facility Manager's Emergency Preparedness Handbook
by Bernard T. Lewis and Richard P. Payant CFM CPE
Disaster Recovery Journal
by Geoffrey H. Wold

Section 9.0 Energy Management – 2%

9.1 Understand energy usage and its impact on the building

Resource: Facility Manager's Operation and Maintenance Handbook
by Bernard T. Lewis

Section 10.0 Financial Planning – 7%

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

Resource: The Facility Manager's Guide to Finance & Budgeting
by David Cotts & Edmond P. Rondeau (2003)

Section 11.0 Financial Management – 2%

11.1 Perform financial management tasks

Resource: The Facility Manager's Guide to Finance & Budgeting
by David Cotts & Edmond P. Rondeau (2003)

Section 12.0 Project Management – 6%

12.1 Given a scenario, make the appropriate project management decisions

12.2 Explain how to interpret blueprints

Resource: www.method123.com/free-project-management-book.php
(This link will take you to a free eBook download)

Section 13.0 Property Management – 1%

13.1 Interpret lease responsibilities and applications

Resource: Negotiating Commercial Real Estate Leases / Edition 1
by Martin I. Zankel

Section 14.0 Codes and Guidelines – 3%

14.1 Understand codes and guidelines that impact restaurant facilities management

Resources: International Mechanical Code 2003
by International Code Council
Pocket Guide to the ADA: Americans with Disabilities Act Accessibility
Guidelines for Buildings and Facilities / Edition 3
by Evan Terry Associates (Editor)