

# Board Certified in Holistic Nutrition (BCHN) Practice Exam (Sample)

## Study Guide



**Everything you need from our exam experts!**

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# Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

# How to Use This Guide

**This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:**

## 1. Start with a Diagnostic Review

**Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.**

## 2. Study in Short, Focused Sessions

**Break your study time into manageable blocks (e.g. 30 - 45 minutes). Review a handful of questions, reflect on the explanations.**

## 3. Learn from the Explanations

**After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.**

## 4. Track Your Progress

**Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.**

## 5. Simulate the Real Exam

**Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.**

## 6. Repeat and Review

**Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.**

**There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!**

## **Questions**

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- 1. Which of the following vitamins are classified as antioxidants?**
  - A. Vitamin K and Folate**
  - B. Tocopherol, Ascorbic Acid (vitamin C), and Vitamin A**
  - C. Vitamin D and Vitamin B12**
  - D. Niacin and Thiamin**
- 2. What substances are known to decrease the absorption of iron?**
  - A. Coffee, Phytates, and Tannins**
  - B. Vitamin C and Zinc**
  - C. Calcium and Protein**
  - D. Fiber and Omega 3**
- 3. In which part of the cell are phospholipids predominantly located?**
  - A. Cytoplasm**
  - B. Nucleus**
  - C. Cell Membranes**
  - D. Mitochondria**
- 4. Which item, when removed from the diet of individuals with eczema, can help alleviate their symptoms?**
  - A. Gluten**
  - B. Common allergens such as milk and nuts**
  - C. Soy products**
  - D. Processed sugars**
- 5. Which of the following foods is high in carotenoids?**
  - A. Broccoli**
  - B. Bananas**
  - C. Carrots**
  - D. Rice**

**6. What coenzyme is indicated as a beneficial supplement for managing heart arrhythmia?**

- A. Coenzyme B-12**
- B. Coenzyme Q-10**
- C. Coenzyme A**
- D. Coenzyme FAD**

**7. Which common vitamin deficiency might lead to fatigue and related symptoms similar to Chronic Fatigue Syndrome?**

- A. Vitamin A**
- B. Vitamin B12**
- C. Vitamin C**
- D. Vitamin E**

**8. What is a primary benefit of antioxidants in the diet?**

- A. They increase caloric intake**
- B. They enhance taste and flavor**
- C. They help reduce oxidative stress**
- D. They directly provide energy**

**9. Thiamin (Vitamin B1) is essential for which of the following actions in the body?**

- A. Protein synthesis**
- B. Production of energy in the Krebs Cycle**
- C. Fat metabolism**
- D. Acid-base balance**

**10. Which of the following can contribute to inflammation when consumed in excess?**

- A. Omega 3 fatty acids**
- B. Omega 9 fatty acids**
- C. Omega 6 fatty acids**
- D. Monounsaturated fats**

## **Answers**

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1. B
2. A
3. C
4. B
5. C
6. B
7. B
8. C
9. B
10. C

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## **Explanations**

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**1. Which of the following vitamins are classified as antioxidants?**

- A. Vitamin K and Folate**
- B. Tocopherol, Ascorbic Acid (vitamin C), and Vitamin A**
- C. Vitamin D and Vitamin B12**
- D. Niacin and Thiamin**

The classification of vitamins as antioxidants primarily relates to their role in neutralizing free radicals in the body, which can help prevent oxidative stress and damage to cells. The correct answer includes Tocopherol (Vitamin E), Ascorbic Acid (Vitamin C), and Vitamin A. Tocopherol, also known as Vitamin E, is a fat-soluble vitamin that plays a crucial role in protecting cell membranes from oxidative damage due to its antioxidant properties. It helps in stabilizing free radicals and can help reduce the risk of chronic diseases associated with oxidative stress. Ascorbic Acid, or Vitamin C, is a water-soluble vitamin known for its potent antioxidant capabilities. It not only helps in scavenging free radicals but also contributes to the regeneration of other antioxidants, including Vitamin E. This synergistic action enhances the overall antioxidant defense system of the body. Vitamin A, particularly in its forms such as beta-carotene, also exhibits antioxidant properties. It helps protect the body from oxidative damage by neutralizing free radicals, particularly in the context of maintaining vision, skin health, and immune function. Thus, the vitamins listed in the correct answer are well-established for their roles as antioxidants and contribute to the body's defense against oxidative stress.

**2. What substances are known to decrease the absorption of iron?**

- A. Coffee, Phytates, and Tannins**
- B. Vitamin C and Zinc**
- C. Calcium and Protein**
- D. Fiber and Omega 3**

The substances known to decrease the absorption of iron include coffee, phytates, and tannins. Coffee contains polyphenols, particularly tannins, which can bind to iron and hinder its absorption in the intestines. Phytates, found in whole grains, legumes, and certain seeds, are known to inhibit iron absorption by forming insoluble complexes with iron, rendering it less available for uptake. Tannins are also present in a range of beverages, particularly tea and red wine, and similarly interfere with iron's bioavailability due to their binding properties. Understanding these interactions is essential for managing dietary intake, especially for individuals at risk of iron deficiency, like vegetarians, pregnant women, or those with certain medical conditions. Adjusting the timing of consumption of these substances relative to iron-rich meals can help improve iron absorption. The other choices do not have the same inhibitory effects on iron absorption and may not be relevant in this context. For instance, while vitamin C can actually enhance iron absorption, calcium and protein do not specifically inhibit it in a significant manner compared to the substances mentioned in the correct answer.

**3. In which part of the cell are phospholipids predominantly located?**

- A. Cytoplasm**
- B. Nucleus**
- C. Cell Membranes**
- D. Mitochondria**

Phospholipids are predominantly located in cell membranes, which is critical for their function in forming the lipid bilayer. This bilayer acts as a barrier that separates the interior of the cell from the extracellular environment, playing a key role in maintaining homeostasis. The hydrophilic (water-attracting) heads of phospholipids face outward toward the watery environments both inside and outside the cell, while the hydrophobic (water-repelling) tails face inward, shielded from water. This unique arrangement is fundamental for membrane fluidity and the functionality of various embedded proteins, which are involved in transport, signaling, and cell recognition. In contrast, while cytoplasm contains various molecules and organelles, it is not the primary location for phospholipids. The nucleus is primarily composed of nuclear materials and proteins necessary for genetic function, not phospholipids. Mitochondria, known as the powerhouse of the cell, do contain their own lipid bilayer due to their unique role in energy production, but the vast majority of phospholipids are associated with the cell membranes rather than being concentrated in mitochondria. Thus, cell membranes are the primary site for phospholipids, emphasizing their essential role in cellular structure

**4. Which item, when removed from the diet of individuals with eczema, can help alleviate their symptoms?**

- A. Gluten**
- B. Common allergens such as milk and nuts**
- C. Soy products**
- D. Processed sugars**

Individuals with eczema often experience flare-ups due to various triggers, which can include certain food allergens. Common allergens such as milk and nuts are frequently implicated in exacerbating skin conditions like eczema. When these foods are removed from the diet of affected individuals, there can be a significant reduction in inflammation and irritation, leading to an improvement in symptoms. Eliminating common allergens addresses a key aspect of holistic nutrition, which emphasizes the importance of identifying and avoiding specific dietary components that might provoke adverse reactions. Many people with eczema have sensitivities or allergies that can be identified through elimination diets, helping to manage their condition more effectively. While gluten, soy products, and processed sugars may also contribute to inflammation or discomfort in certain individuals, the most potent triggers have been shown to often be these well-known allergens. Thus, focusing on the removal of milk and nuts is likely to yield more straightforward and immediate benefits for many suffering from eczema.

**5. Which of the following foods is high in carotenoids?**

- A. Broccoli**
- B. Bananas**
- C. Carrots**
- D. Rice**

Carrots are particularly high in carotenoids, specifically beta-carotene, which is a precursor to vitamin A. Carotenoids are a class of pigments found in many plants, giving them vibrant colors, particularly red, orange, and yellow hues. In addition to beta-carotene, carrots also contain other carotenoids that contribute to their health benefits, including antioxidant properties that help combat oxidative stress in the body. While broccoli contains some carotenoids, it is not as rich in them as carrots. Bananas and rice, on the other hand, have very low carotenoid content, making them poor sources compared to carrots. Understanding the nutritional profiles of these foods can help in the planning of a diet rich in essential nutrients and antioxidants.

**6. What coenzyme is indicated as a beneficial supplement for managing heart arrhythmia?**

- A. Coenzyme B-12**
- B. Coenzyme Q-10**
- C. Coenzyme A**
- D. Coenzyme FAD**

Coenzyme Q-10, also known as ubiquinone, is recognized for its role in cellular energy production and its antioxidant properties. It is particularly relevant in managing heart arrhythmias because it plays a critical part in the electron transport chain, providing energy that is essential for cardiac muscle function. Additionally, Coenzyme Q-10 has been studied for its capacity to improve heart health by enhancing the efficiency of energy production in heart cells, which can be particularly beneficial for individuals experiencing arrhythmias or other heart-related issues. Its antioxidant function also helps protect the heart from oxidative stress, which can contribute to cardiovascular diseases and arrhythmias. The other coenzymes, while important in various metabolic pathways, do not specifically target energy production in the heart or exhibit the same level of support for arrhythmia management as Coenzyme Q-10 does. For instance, Coenzyme B-12 is crucial for neurological function and red blood cell formation, Coenzyme A is involved in the metabolism of fatty acids and the synthesis of certain hormones, and FAD plays a role in the redox reactions in metabolic pathways but lacks direct evidence supporting its use for heart arrhythmias. Thus, Coenzyme Q-10 stands out for its specific benefits in heart health

**7. Which common vitamin deficiency might lead to fatigue and related symptoms similar to Chronic Fatigue Syndrome?**

- A. Vitamin A**
- B. Vitamin B12**
- C. Vitamin C**
- D. Vitamin E**

Vitamin B12 deficiency is often associated with fatigue and symptoms that can mimic those seen in Chronic Fatigue Syndrome. This vitamin is crucial for red blood cell production, neurological function, and the synthesis of DNA. Low levels of B12 can lead to anemia, resulting in insufficient oxygen transport within the body, which can contribute to feelings of tiredness and weakness. Additionally, B12 plays a significant role in the proper functioning of the nervous system. Symptoms of B12 deficiency can include neurological issues like numbness and tingling, memory problems, and mood disturbances, which overlap with some of the symptoms experienced in Chronic Fatigue Syndrome. This makes it particularly relevant when considering fatigue-related conditions. The other vitamins mentioned, while important for overall health, do not have the same strong link to fatigue and Chronic Fatigue Syndrome. For instance, vitamin A is primarily involved in vision and immune function, vitamin C is crucial for antioxidant protection and collagen synthesis, and vitamin E serves primarily as an antioxidant. Although deficiencies in these vitamins can lead to health problems, they do not typically present with the same fatigue-related symptoms as a deficiency in vitamin B12.

**8. What is a primary benefit of antioxidants in the diet?**

- A. They increase caloric intake**
- B. They enhance taste and flavor**
- C. They help reduce oxidative stress**
- D. They directly provide energy**

Antioxidants play a crucial role in combating oxidative stress within the body, which is linked to various health issues, including chronic diseases and aging. Oxidative stress occurs when there's an imbalance between free radicals and antioxidants in the body. Free radicals are unstable molecules that can damage cells, proteins, and DNA, leading to inflammation and cellular damage. By neutralizing free radicals, antioxidants help protect cells from this damage, potentially lowering the risk of developing conditions such as heart disease, cancer, and neurodegenerative disorders. Common sources of antioxidants include fruits, vegetables, nuts, and whole grains, which are rich in vitamins C and E, selenium, and various phytochemicals. While the other options touch on aspects of nutrition, they do not accurately reflect the key role of antioxidants in health promotion and disease prevention. The primary benefit of antioxidants is indeed their ability to help reduce oxidative stress, making them an essential component of a balanced and health-promoting diet.

**9. Thiamin (Vitamin B1) is essential for which of the following actions in the body?**

- A. Protein synthesis**
- B. Production of energy in the Krebs Cycle**
- C. Fat metabolism**
- D. Acid-base balance**

Thiamin, also known as Vitamin B1, plays a crucial role in energy metabolism, particularly in the conversion of carbohydrates into energy. It serves as a coenzyme in several important metabolic pathways, most notably in the Krebs Cycle (also known as the citric acid cycle or TCA cycle). In this cycle, thiamin is involved in the decarboxylation of pyruvate to acetyl-CoA, which is a vital step in the process of transforming carbohydrates into usable energy for the body. This energy production is essential for various bodily functions, as it fuels everything from muscle contractions to cellular processes. While thiamin is involved in wider metabolic roles, such as nerve function and synthesis of neurotransmitters, its direct contribution to energy production in the Krebs Cycle makes it an indispensable component of cellular respiration and energy utilization. The other choices, while they represent important physiological processes, do not accurately reflect thiamin's primary function in the body. Protein synthesis, fat metabolism, and acid-base balance involve other nutrients and biochemical pathways that do not directly depend on thiamin.

**10. Which of the following can contribute to inflammation when consumed in excess?**

- A. Omega 3 fatty acids**
- B. Omega 9 fatty acids**
- C. Omega 6 fatty acids**
- D. Monounsaturated fats**

Omega 6 fatty acids can indeed contribute to inflammation when consumed in excess. While they are essential fats that play important roles in the body, a significant imbalance in the ratio of omega 6 to omega 3 fatty acids in the diet can lead to pro-inflammatory outcomes. The typical Western diet often contains a high level of omega 6 fatty acids due to processed vegetable oils, which can promote the production of inflammatory mediators. In contrast, omega 3 fatty acids are known for their anti-inflammatory properties, helping to balance the effects of omega 6 fatty acids. Omega 9 fatty acids and monounsaturated fats, while beneficial, do not have the same inflammatory impact when consumed in moderate amounts. Instead, they are often regarded as heart-healthy fats that can positively influence overall health when part of a balanced diet. Therefore, the key factor with omega 6 fatty acids is that excessive intake, particularly without adequate omega 3s, can lead to an inflammatory response in the body.

# Next Steps

**Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.**

**As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.**

**If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at [hello@examzify.com](mailto:hello@examzify.com).**

**Or visit your dedicated course page for more study tools and resources:**

**<https://holisticnutritionbchn.examzify.com>**

**We wish you the very best on your exam journey. You've got this!**

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