

Nutrition and Elimination Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

This is a sample study guide. To access the full version with hundreds of questions,

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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. Don't worry about getting everything right, 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, and take breaks to retain information better.

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.

7. Use Other Tools

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!

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Questions

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1. In the context of dietary assessment, what BMI range is considered healthy for adults?

- A. 17.5 - 22.9 kg/m²**
- B. 18.5 - 24.9 kg/m²**
- C. 25 - 29.9 kg/m²**
- D. 30 - 34.9 kg/m²**

2. Which vitamin deficiency is characterized by swollen gums and joint pain?

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

3. Which mineral is critical for bone health?

- A. Iron**
- B. Zinc**
- C. Calcium**
- D. Sodium**

4. Which dietary changes can help manage cholesterol levels?

- A. Reducing physical activity**
- B. Increasing saturated fat intake**
- C. Reducing fiber intake**
- D. Increasing fiber intake and incorporating healthy fats**

5. What are the potential benefits of meal prepping?

- A. Increased cooking time and food waste**
- B. Improved nutrition and reduced food waste**
- C. Higher chances of overeating**
- D. Limited menu variety**

6. What question should the nurse ask if stress incontinence is suspected?

- A. "Do you think your bladder feels distended?"**
- B. "Do you empty your bladder completely when you void?"**
- C. "Do you experience urine leakage when you cough or sneeze?"**
- D. "Do your symptoms increase with consumption of alcohol or caffeine?"**

7. Which nutrient is essential for energy metabolism and DNA synthesis?

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

8. What is a dietary requirement for managing diabetes effectively concerning cholesterol?

- A. Lower cholesterol intake to less than 300 mg/day**
- B. Increase cholesterol intake to above 200 mg/day**
- C. Cholesterol intake must be less than 200 mg/day**
- D. Monitor, but do not limit cholesterol intake**

9. If a patient's energy requirements are completely met by kilocalorie intake, what will the nurse typically observe?

- A. Weight increases.**
- B. Weight decreases.**
- C. Weight does not change.**
- D. Weight fluctuates daily.**

10. Which type of enema is often used to soften hard stool?

- A. Hypertonic enema**
- B. Saline enema**
- C. Oil retention enema**
- D. Barium enema**

Answers

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

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Explanations

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1. In the context of dietary assessment, what BMI range is considered healthy for adults?

- A. 17.5 - 22.9 kg/m²**
- B. 18.5 - 24.9 kg/m²**
- C. 25 - 29.9 kg/m²**
- D. 30 - 34.9 kg/m²**

The range of 18.5 to 24.9 kg/m² is recognized as the healthy BMI range for adults. This classification is based on the relationship between body weight and height, offering an indication of body fatness and potential health risks associated with underweight and overweight conditions. A BMI within this range is generally associated with lower risks for chronic diseases such as type 2 diabetes, heart disease, and certain cancers, while also indicating that the individual has a healthy body composition. Other ranges provided do not reflect the healthy weight category; for instance, a BMI of 17.5 to 22.9 kg/m² may indicate underweight status for some individuals, which can bring health risks associated with insufficient body fat and nutrient deficiencies. The range of 25 to 29.9 kg/m² is classified as overweight, and a BMI of 30 or above is considered obese, both of which are connected to higher prevalence of health issues. Thus, the selected range reflects optimal health markers for the adult population.

2. Which vitamin deficiency is characterized by swollen gums and joint pain?

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

The correct choice is associated with a deficiency in Vitamin C, also known as ascorbic acid. This vitamin is essential for the synthesis of collagen, which is vital for maintaining healthy connective tissues, including the gums and joints. A deficiency in Vitamin C leads to scurvy, a condition that exhibits symptoms such as swollen gums, joint pain, fatigue, and easy bruising. The swollen gums arise due to weakened structural integrity of the gum tissue, while joint pain results from the lack of collagen and other connective tissue support necessary for joint health. Ensuring adequate intake of Vitamin C through fruits and vegetables is important for preventing these symptoms and maintaining overall health. In contrast, the other vitamins mentioned do not typically present these particular symptoms when deficient. Vitamin A plays a crucial role in vision and immune function, Vitamin D is primarily involved in calcium metabolism and bone health, and Vitamin B12 is essential for red blood cell formation and neurological function, but none are directly linked to swollen gums and joint pain in the way that Vitamin C is.

3. Which mineral is critical for bone health?

- A. Iron**
- B. Zinc**
- C. Calcium**
- D. Sodium**

Calcium is a vital mineral for bone health because it is the primary component of bone tissue. Approximately 99% of the body's calcium is stored in the bones and teeth, where it provides structural strength and support. Adequate calcium intake is essential throughout life, particularly during childhood, adolescence, and early adulthood when bone growth and development are crucial. Additionally, calcium helps in the maintenance of bone density, and low levels of calcium can lead to conditions such as osteoporosis, where bones become weak and brittle. Other minerals like iron and zinc play important roles in overall health and bodily functions, but they do not have the same direct impact on bone structure and health as calcium. Sodium, while necessary for various bodily functions, is not associated with bone health in the same way and can actually contribute to calcium loss if consumed in excess. Therefore, calcium is clearly recognized as the critical mineral for maintaining strong and healthy bones.

4. Which dietary changes can help manage cholesterol levels?

- A. Reducing physical activity**
- B. Increasing saturated fat intake**
- C. Reducing fiber intake**
- D. Increasing fiber intake and incorporating healthy fats**

Increasing fiber intake and incorporating healthy fats is a well-supported strategy for managing cholesterol levels. Dietary fiber, particularly soluble fiber, helps to lower LDL cholesterol (often referred to as "bad" cholesterol) by binding to cholesterol in the digestive system and facilitating its excretion. Foods rich in soluble fiber, such as oats, beans, lentils, apples, and citrus fruits, can significantly contribute to heart health. Incorporating healthy fats, such as those found in avocados, nuts, seeds, olive oil, and fatty fish, can also help improve cholesterol levels. These healthy fats are beneficial because they can lower LDL cholesterol and raise HDL cholesterol (known as "good" cholesterol), potentially leading to better cardiovascular health. This approach not only supports cholesterol management but also promotes overall healthy eating habits, which can contribute to a reduced risk of heart disease and other health complications. Implementing these dietary changes fosters a balanced diet that supports long-term wellness.

5. What are the potential benefits of meal prepping?

- A. Increased cooking time and food waste
- B. Improved nutrition and reduced food waste**
- C. Higher chances of overeating
- D. Limited menu variety

Meal prepping offers several advantages, with a primary benefit being improved nutrition. By planning and preparing meals in advance, individuals can ensure they have healthy options readily available, enabling better food choices throughout the week. This approach often involves incorporating a variety of foods, leading to a more balanced diet that meets nutritional needs. Additionally, meal prepping significantly reduces food waste. By preparing meals in bulk and using ingredients efficiently, individuals are less likely to have leftover produce that goes bad. This not only benefits the environment but also contributes to cost savings, as less food waste equates to lower grocery bills. In contrast, increased cooking time and food waste, higher chances of overeating, and limited menu variety do not align with the typical outcomes of effective meal prepping. When executed properly, meal prepping can actually streamline meal preparation processes, contribute to mindful eating practices, and encourage a diverse range of meals.

6. What question should the nurse ask if stress incontinence is suspected?

- A. "Do you think your bladder feels distended?"
- B. "Do you empty your bladder completely when you void?"
- C. "Do you experience urine leakage when you cough or sneeze?"**
- D. "Do your symptoms increase with consumption of alcohol or caffeine?"

When evaluating a patient for potential stress incontinence, it is crucial to understand the specific circumstances that lead to the involuntary leakage of urine. Asking whether the patient experiences urine leakage when they cough or sneeze directly addresses the hallmark sign of stress incontinence, which is the loss of urine that occurs due to sudden increases in abdominal pressure. This can happen during activities such as coughing, sneezing, laughing, or physical exertion. This question targets the specific symptoms related to stress incontinence and helps the nurse gather relevant information that can guide further assessment and intervention. Questions about the distention of the bladder or the completeness of voiding are more related to issues such as bladder dysfunction or urinary retention. Similarly, inquiries about how alcohol or caffeine consumption impacts symptoms could pertain to urge incontinence or other factors, but they do not specifically target the mechanics of stress incontinence. Therefore, the chosen question is essential for identifying the characteristics of the patient's urinary leakage in relation to increased intra-abdominal pressure.

7. Which nutrient is essential for energy metabolism and DNA synthesis?

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

The correct answer focuses on B vitamins because they play a crucial role in energy metabolism and DNA synthesis. B vitamins, such as B1 (thiamine), B2 (riboflavin), B3 (niacin), B5 (pantothenic acid), B6 (pyridoxine), B7 (biotin), B9 (folate), and B12 (cobalamin), are involved in various biochemical reactions that convert carbohydrates, fats, and proteins into energy. Additionally, certain B vitamins are vital for the synthesis of nucleic acids, which are necessary for DNA formation and repair. For instance, folate (B9) is directly involved in the synthesis of DNA and RNA, making it integral to cell division and growth. Similarly, B12 is essential for the proper functioning of red blood cells and the maintenance of the nervous system, directly linking it to energy metabolism as well. In contrast, while Vitamin C is important for collagen synthesis and has antioxidant properties, it does not play a direct role in energy metabolism or DNA synthesis. Vitamin D is best known for its role in calcium metabolism and bone health, rather than in energy production or DNA processes. Vitamin E primarily acts as an antioxidant and is not directly

8. What is a dietary requirement for managing diabetes effectively concerning cholesterol?

- A. Lower cholesterol intake to less than 300 mg/day**
- B. Increase cholesterol intake to above 200 mg/day**
- C. Cholesterol intake must be less than 200 mg/day**
- D. Monitor, but do not limit cholesterol intake**

Managing diabetes effectively involves a comprehensive approach to diet, including monitoring cholesterol intake. The focus is on cardiovascular health since diabetes increases the risk of heart disease. Limiting cholesterol intake to less than 200 mg per day is recommended because high levels of cholesterol, particularly LDL or "bad" cholesterol, can contribute to arterial blockages and further cardiovascular issues. When an individual with diabetes maintains their cholesterol intake below this threshold, it helps reduce the risk of heart disease, which is a significant health concern associated with diabetes. Research supports that higher dietary cholesterol can influence blood cholesterol levels, making it vital for diabetic patients to adhere to this lower limit. Although managing blood glucose levels is the primary concern for diabetes, maintaining lower cholesterol levels is crucial in minimizing complications. Therefore, keeping cholesterol intake below 200 mg/day aligns with the best practices for individuals with diabetes, as it aids in promoting overall cardiovascular health and reduces the associated risks.

9. If a patient's energy requirements are completely met by kilocalorie intake, what will the nurse typically observe?

- A. Weight increases.**
- B. Weight decreases.**
- C. Weight does not change.**
- D. Weight fluctuates daily.**

When a patient's energy requirements are fully met by their kilocalorie intake, the body maintains a state of energy balance. This means that the number of kilocalories consumed matches the number of kilocalories expended through daily activities and metabolic processes. As a result, the patient's weight remains stable over time, assuming no other factors are influencing body weight, such as fluid retention or variations in muscle mass. In this state of balance, the body does not store excess energy as fat, which would lead to weight gain, nor does it need to utilize stored energy reserves from fat or muscle, which would lead to weight loss. Therefore, the nurse would typically observe that the patient's weight does not change in the context of meeting their energy requirements adequately.

10. Which type of enema is often used to soften hard stool?

- A. Hypertonic enema**
- B. Saline enema**
- C. Oil retention enema**
- D. Barium enema**

The oil retention enema is specifically designed to soften hard stool. This type of enema involves administering a small volume of mineral oil, which helps to lubricate the stool and makes it easier to pass. The oil coats the fecal matter, reducing friction and facilitating movement through the intestines. It also helps to hydrate the stool, which can be particularly beneficial for individuals suffering from constipation or impacted stool. In contrast, other types of enemas serve different purposes. Hypertonic enemas draw water into the bowel from surrounding tissues, promoting bowel evacuation but without directly softening the stool. Saline enemas are effective for stimulating bowel movements and can help with hydration, but they do not specifically focus on softening hard stool. Barium enemas are primarily used for imaging purposes, to visualize the intestines on X-rays, and are not intended for stool softening or constipation relief.

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.

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

<https://nutritionelimination.examzify.com>

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

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