



# ULTIMATE IPTA CPT EXAM CHEATSHEET

THE MOST CRITICAL  
THINGS YOU NEED  
TO PASS THE IPTA  
CPT EXAM



CUT YOUR STUDY TIME IN HALF  
WITH TRAINER ACADEMY. LEARN  
ABOUT THEIR EXAM PASS (IPTA  
CPT RETAKE FEE) GUARANTEE.  
TRY OUT THEIR IPTA CPT MVP  
STUDY SYSTEM HERE  
COMPLETELY FREE.



## Axial Skeleton

- Vertebrae
- Ribs
- Sternum
- Skull

## Bone Types

- Long
- Short
- Flat
- Irregular
- Sesamoid

## Nervous system division:

- Central
- Peripheral
- Sensory PNS
- Motor PNS
- Somatic
- Autonomic

## Muscle Fibers

- Type I (Slow twitch)
- Type IIa (intermediata)
- Type IIx

## Adaptations:

- Increased blood volume
- Increased cardiac output
- Lower resting heart rate
- Reduced symptoms of anxiety
- Reduced symptoms of depression
- Weight loss

## Muscle contractions

- Isotonic
- Concentric
- Eccentric
- Isometric
- Isokinetic

## SSC Phases

- Eccentric
- Amortization
- Concentric

## Fitness Sales Process

- Lead Generation
- Initial Contact
- Consultation
- Trial Session
- Close the Sale
- Follow-up

## Stages of Change

- Precontemplation
- Contemplation
- Preparation
- Action
- Maintenance

## SMART Goals

- S** – Specific
- M** – Measurable
- A** – Attainable
- R** – Relevant
- T** – Time-based

## Blood Pressure

**Normal** = 120/80

**Prehypertension** = 120-139/80-89

**Hypertension 1** = 140-159/90-99

**Hypertension 2** = 160/100

**Fick equation** =  $\dot{V}O_2$  (L/min) =  $\dot{Q} \times a - O_2$  difference.

APMHR = 220 – AGE

HRR = APMHR – RHR

Target HR (THR) = (HRR x exercise intensity) + RHR

## Stretching Types

- Static
- Dynamic
- Ballistic
- PNF

## Heart Rate Zones

**Z1** = 50-60%

Recovery/warm-up

**Z2** = 60-70%

Aerobic/base

**Z3** = 70-80%

Tempo/Threshold

**Z4** = 80-90% Sub-max/Anaerobic

**Z5** = 90-100%

Max/redline

## GAS Stages

- Alarm Reaction
- Resistance Dev.
- Recover/Exhaustion

## Training Protocols

- Single sets
- Multiple sets
- Pyramid sets
- Superset
- Drop set
- Circuit Training
- PHA
- Vertical Loading
- Horizaontal Loading
- Spli Routine

## Fitness Goals

**Stability** = 15 – 20 reps, low load

**Endurance** = 15+reps, <60% 1RM,

**Hypertrophy** = 6-12 reps, >30% 1RM, 30-60sec rest

**Strength** = 1-5 reps, 80% 1RM, 3-5 min rest

**Power** = 1-3 reps, 85-100% 1RM or 30-40% 1RM for speed, 2-5 min rest

## Full Body Routines

- Upper/Lower split
- Push/Pull/Legs
- Body Part Split

## Plyometric Contact

Beginner = 60

Intermediate = 80-120

Advanced = 120+

## Youth Flexibility

Frequency = 3 per week

Mode = static stretch

Duration = 10-15 sec 2x per stretch

Intensity = mild

## Youth Resistance

Frequency = 2-3 per week

Mode = body weight

Duration = 1-2 sets of 6-12 reps

Intensity = <40\$ max load

## Youth Aerobic

Frequency = 3 per week

Mode=walk/jog/dance/bike/swim

Duration = 30min

Intensity = HR 50-60% max, moderate, RPE 4-5 Borg

## Older Adult Flexibility

Frequency = 2 or more/week

Mode = static stretch

Duration = 5-30 min

Intensity = moderate

## Older Adult Aerobic

Frequency=mod/5/week Vig/3/week

Mode=walk/cycle/swim/ Seated aerobics

Duration=mod for 30-60 min, 150-300/week

Intensity=mod-50-70% HRR

## Calories per g

Carb=4kcal

Protein=4kcal

Fat=9kcal

Alcohol=7kcal

## Older Adult

### Resistance

Frequency=2 or more/week

Mode=bands/free weight

Duration=8-12 reps per muscle group

Intensity=moderate-vigorous

**Pregnancy Aerobic**

Frequency=3-5 per week

Mode=weight and non-weight bearing

Duration=up to 30/min/day

Intensity=moderate for most, vigorous for active

**Pregnancy Resistance**

Frequency=2-3 per week

Mode=free weight and bodyweight

Duration=1-3 sets for major muscle groups

Intensity=moderate

**Pregnancy Flexibility**

Frequency=2-3 per week

Mode=active, passive, dynamic

Duration=10-30 sec hold

Intensity=mild

**Training Obese Clients**

Frequency=5+ per week

Mode=aerobic primary, weights for large groups

Time=30 min minimum

Intensity=mod-vig

Assessment=push, pull, squat, single leg balance

**TDEE Components**

Basal Metabolism

Physical Activity

Thermic Effect of Food

Thermic Effect of Food

Thermic Effect of Food

Thermic Effect of Food