

| 1. | Were you familiar with fresh mango before you took this course? | | | | |
|----|---|--|--|--|--|
| | Yes, I use fresh mango on menus and/or in teaching situations | | | | |
| | Yes, but I do not use fresh mango on my menus and/or in teaching situations | | | | |
| | No | | | | |
| 2 | Did the course meet your expectations? | | | | |
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| | Better than expected | | | | |
| | What I expected | | | | |
| | Not what I expected | | | | |
| _ | | | | | |
| 3. | What were the strengths of this course? | | | | |

4. Please rate the course in these areas:

| | Excellent | Good | Fair | Poor |
|--|-----------|------|------|------|
| Relevance of overall content | | | | |
| Mango History & Production | | | | |
| Mango Storage, Ripening & Cutting | | | | |
| Mango Variety, Availability & Ripeness | | | | |
| Mango Nutrition | | | | |
| Mango in Global Cuisines | | | | |
| Mango in Hot Applications | | | | |
| Appendix | | | | |

5. What other information about fresh mangos are you interested in learning?

Send completed evaluation to: susan@susan-hughes.com