



**National Mango Board  
Fresh Mango Curriculum  
Program Evaluation**

Please take a moment to fill out the short evaluation below by saving it as a PDF to your hard drive, and opening the document in a PDF reader like Adobe Reader or Apple Preview. After filling in the appropriate fields, save the document and email it by using the link below.

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?  
 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:

	<b>Excellent</b>	<b>Good</b>	<b>Fair</b>	<b>Poor</b>
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?

Save the completed evaluation and send to:  
[susan@susan-hughes.com](mailto:susan@susan-hughes.com)