

National Mango Board



Fresh Mango Curriculum



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Introduction to the National Mango Board

The National Mango Board (NMB) is a national promotion and research organization, which is supported by assessments from domestic and imported mangos. The Board's mission is to increase awareness and consumption of fresh mangos in the U.S. The NMB works toward this mission through three core programs: marketing, research and industry relations.

The NMB marketing program targets consumers along with retailers, foodservice, nutritionists and other key audiences with information about selection, ripening, cutting, varieties and nutrition, along with great recipes.

The research program helps the entire mango supply chain deliver a quality product to the U.S. consumer; doing research to help educate growers, shippers, packers, importers, retailers and others. The NMB's research program also investigates the phyto-nutrient properties of mangos and conducts studies about mango's potential health benefits.

Finally, the industry relations program reaches out to the mango industry to share the NMB's results and resources and to learn more about what the industry needs.

Introduction to the Mango Curriculum

The dynamic foodservice industry demands trained, dedicated culinary professionals. Many of these professionals graduate from the myriad of culinary arts and foodservice management programs at academic institutions throughout the country. These programs continue to do an outstanding job of preparing future chefs and cooks for the demands and opportunities of the ever-changing foodservice landscape.

In an effort to provide additional resources to culinary educators, the mango curriculum has been provided to assist in developing or augmenting existing lesson plans related to produce, foodservice procurement and, specifically, fresh mango. The curriculum is designed to provide information for a variety of courses, such as those in basic foods, purchasing and receiving, nutrition, menu planning, regional American and global cuisines. The curriculum also provides insight into fresh mango and its role in today's foodservice menus.



Curriculum Connections

Incorporating information on fresh mango into your existing culinary or foodservice management curriculum may be key in helping students understand more completely how fresh mango contributes to the overall impact of produce procurement and selection, culinary preparation, storage, handling and nutrition. The following table suggests ways to connect this varied information into existing curricula.

Fresh Mango Topic Areas	Suggested Course Areas
History, Cultivation and Harvesting	Basic Foods, Intro to Culinary Arts
Preparation and Cooking	Quantity Cooking, Food Preparation
Menu Applications and Profitability	Menu Planning and Design
Procurement and Selection	Purchasing and Receiving
Storage and Handling	Sanitation and Safety
Preparation and Recipe Innovations	American Regional and International Cuisines
Health Benefits and Nutrition	Nutrition and Recipe Development
Cocktails and Beverages	Beverage Management, Mixology