



**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:

| | 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?

Save the completed evaluation and send to:
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