

### Participant Evaluation for 2020 Produce Safety University

Your feedback is critical to making Produce Safety University the best it can be. We welcome comments to help us improve the quality and effectiveness of the program, and your ability to use the information presented when training others. Completion of this survey is voluntary and you are not required to complete the survey in order to earn continuing education credits.

**Instructions:** Please rate the usefulness of each presentation and educational activity using the scale provided.

<b>Presentations/Activities</b>	<b>Somewhat Useful</b>	<b>Moderately Useful</b>	<b>Useful</b>	<b>Very Useful</b>
<i>Where does your produce come from?</i>	1	2	3	4
<i>Food Safety and Fresh Produce</i>	1	2	3	4
Epidemiology Activity	1	2	3	4
<i>Growing Food Safely</i>	1	2	3	4
Growing Food Safely Activity	1	2	3	4
<i>Market News</i>	1	2	3	4
Market News Activity	1	2	3	4
<i>Fresh-Cut Produce</i>	1	2	3	4
<i>Quality and Condition</i>	1	2	3	4
Produce Labs: Commodity Inspection with Tom & Olivia	1	2	3	4
Produce Labs: Culinary Tips with Cyndie	1	2	3	4
Field Trip:	1	2	3	4
Field Trip:	1	2	3	4
Field Trip:	1	2	3	4
Field Trip:	1	2	3	4
Field Trip Re-Cap	1	2	3	4
<i>Buy Smart, Save Smart</i>	1	2	3	4
Can you Afford It? Activity	1	2	3	4
<i>School Gardens</i>	1	2	3	4
School Garden Activity	1	2	3	4
Traceability Activity	1	2	3	4

This information is being collected to assist the Food and Nutrition Service in collecting feedback from Produce Safety University participants regarding their critical produce safety training needs, course content and delivery, and program impact post-training. This study is voluntary and the feedback collected from it will be used to identify high priority training needs, determine effectiveness of course material and delivery method, justify program/training continuation, and identify any potential format changes. Under the Privacy Act of 1974, any personally identifying information that is obtained will be kept private to the extent provided by law. According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0584-0524. The time required to complete this information collection is estimated to average eight minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to: U.S. Department of Agriculture, Food and Nutrition Service, Office of Policy Support, 3101 Park Center Drive, Room 1014, Alexandria, VA 22302, ATTN: PRA (0584-0524). Do not return the completed form to this address.

**Appendix B: PSU Course Evaluation**

OMB Control Number: 0584-0524

Expiration Date: xx/xx/20xx

<i>Specifications</i>	1	2	3	4
Specification Writing Activity	1	2	3	4
<i>Receiving and Storage</i>	1	2	3	4
<i>Safe Preparation and Service</i>	1	2	3	4

Q1. Which topics did you find most helpful? Why? (Fill in the blank)

Q2. Which topics did you find least helpful? Why? (Fill in the blank)

Q3. How would you improve the learning environment? (Fill in the blank)

Q4. What should we consider when planning future field trips? (Fill in the blank)

Q5. Please provide your suggestions for improving Produce Safety University. (Fill in the blank)

Q6. After attending Produce Safety University, do you feel prepared to train others in produce safety?

- a. Yes
- b. No

If option "b" was selected proceed to Q7. If option "a" was selected proceed to end of survey.

Q7. What additional resources would you find helpful to assist you in training others? (Fill in the blank)

**Thank you for completing the Produce Safety Evaluation.  
We appreciate your participation and feedback!**