

“Training of Women Master Trainers on Value Addition of Fruits and Vegetables under CRP 1.1”

Trainees’ Appraisal Performa (Post-Training)

Training Course Organized By: BARI Date 16-17 Jun, 2015 at Chakwal

Date of Interview 17/6/15

PARTICIPANT INFORMATION

Name of Participant _____

Village _____

1. How would you rate your level of knowledge/skill on a scale of 1-4 after getting training? _____
(1. Poor 2. Average 3. Good 4. Very good)

Feedback on training by the individual participant: Pls provide your rating on scale from 1-5

1=Disagree (Not convinced) 2=Partially convinced 3=not clear/no response 4=Agree 5=Strongly agree (Fully convinced)

The training was relevant to your needs and interests	
The training was useful to learn skill to start business	
The training was use full to prepare value added products for home consumption	
Materials provided and lectures delivered were relevant to the topic	
Time period of training was sufficient to cover topics and skill development	
Training was more participatory and focused on skill development through learning by doing	
Training facilities were adequate	
Resource persons were knowledgeable and experts in this field	
The way of conduct (language, behavior etc.) was easy to understand?	
The queries of the participants were well addressed and satisfied	

What products you can make from the following commodities targeted in the training?

Do you consider some products could be prepared from following	Name of products (Circle)	Number of products (if no then write ‘0’)	If could not prepare any of the product targeted provide reasons
a. Lemon	1=Squash 2=Pickles 3=		
b. Tomato	1= Catchup 2=Puree 3=		
c. Citrus (Oranges) ,	1=Jam 2=Squash 3=		
d. Any other to be included in training (name)			

Which value added product would be more suitable for you to prepare

Name of Product from above table that she prefer to do VA	Reasons for preferences

How Would You Rate your ability before and after the training

		V. Low	Low	Medium	High	V. high
		1	2	3	4	5
Ability to prepare the products from fruits and vegetables	Before Training					
	After Training					
Knowledge to use equipment's, preservative etc	Before Training					
	After Training					
Ability to produce quality products (taste)	Before Training					
	After Training					
Ability to produce quality products (food safety and health aspects)	Before Training					
	After Training					
Overall knowledge of these techniques of processing and value addition	Before Training					
	After Training					
Ability to organize trainings on value addition for rural women	Before Training					
	After Training					

Products and Scale of value addition that participants intend to adopt (after this training)

Will you be able to apply the knowledge learned in training? Yes or No _____

By products/commodity	Prepare for/do value addition for 1=HH consumption only 2=commercial 3=not at all	Reasons for not doing value addition at all
a. Lemon		
b. Tomato		
c. Citrus (Oranges) ,		
d. Any other to be included in training (name)		

Do you have easy access to market for selling products ? Yes/ No

If no, how would you sell your produce? _____

Would you like to get additional Value addition training in future? Yes/ No

If yes, on which topics? _____56_____

On what other aspects (products) you need training (products that could easily be prepared with respect to input availability in your area for which training should be organized for women of your area.

Other comments and suggestion by participant

What were the weaknesses you felt during training that need to be addressed in the next training?

Future intentions and issues to disseminate the skills and techniques learned on value addition through training:

1. Plan to organize trainings i.e. try to train others at (1=relatives and friends at HH level 2=Group of CO members 3=At village level 4=also to surrounding village females) _____
2. Number of training you would be able to organize in one year
3. Number of possible beneficiaries you will train
4. Options for resources/funds availability and collaboration/other resource persons to organize trainings
5. From where would you get support for improving your knowledge on value addition and solving problems if take it as business or work as master trainers
6. What kind of problems may occur in further dissemination of these skills to other females of your area
7. Prospects and issues in taking up value addition as business in rural area
8. Others quality, food safety, shelf life/preservation and nutrition aspects learned additional in training

Signature of interviewer _____