

**Table 2. Site managers' (N=339) rating of training formats**

<b>Training Topics</b>	<b>Mean Rating<sup>a</sup></b>	<b>SD</b>	<b>% Highly Preferred</b>	<b>% Preferred</b>	<b>% Not Preferred</b>	<b>n</b>
Seminars that allow interaction with other managers	2.3	0.7	44	41	15	322
Focus on timely topics (e.g., new temperatures for meats and poultry)	2.2	0.7	40	44	16	324
Use of demonstrations ("how-to" sessions)	2.2	0.7	41	40	19	318
Use of hands-on activities	2.2	0.8	44	35	21	320
Inclusion of practical information in the session	2.2	0.7	37	46	17	321
Small classes; lots of involvement by participants	2.2	0.8	39	39	22	321
Handing out printed materials during the session	2.0	0.8	31	42	27	322
Use of charts and other visuals during presentations	1.9	0.7	23	48	29	321
In-depth explanations of theories behind practices	1.8	0.7	18	45	37	320
Instruction by local chefs in food preparation and presentation	1.8	0.8	22	34	43	322
Use of role-playing as a part of the training session	1.7	0.8	19	34	47	316

<sup>a</sup>Scale: Highly Preferred=3; Preferred=2; Not Preferred=1