

Member Update Brought to you by ECOLAB®

By Tony Burton • Mar 03, 2025

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In today's March 3, 2025 Update:

- Hospitality Vendors: Connect with Decision Makers at the 2025 Vendor Expo!
- Take Advantage of Your Member Benefits with RestaurantOwner.com
- Bix Produce: Quality, variety, and dedicated service
- Sign Your Team Up: Free Online Hospitality Training Available
- Federal Advocacy Opportunities: Join HM and National Partners in DC
- In the News

We would like to thank our Member Update Sponsor - <u>Ecolab</u> - for their contributions and commitment to Minnesota's hospitality industry!

• Is your organization interested in sponsorship? <u>Email Kate</u> to learn more.



Hospitality Vendors: Connect with Decision Makers at the 2025 Vendor Expo!

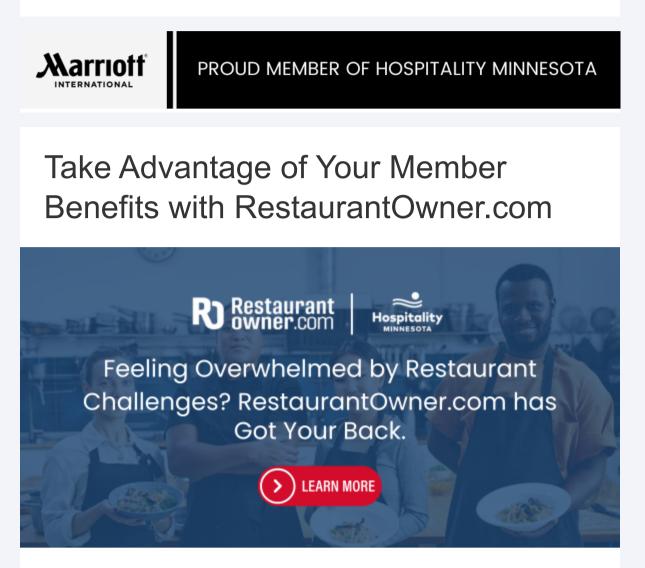


Calling all vendors! On Monday, April 14th, 2025, join industry leaders at the Saint Paul RiverCentre for the Hospitality Vendor Expo & Social.

Why it matters: By attending, you'll be able to connect directly with key decision-makers and showcase your innovative solutions to pressing industry challenges.

Act now: This is your prime opportunity to expand your network and business within Minnesota's vibrant hospitality sector. Secure your spot today and drive your business forward!

Register Here!



Did you know: RestaurantOwner.com offers tools and trainings proven to help independent restaurant owners and their teams find lasting success.

• Yes, and: As a Hospitality Minnesota member, you gain special access to discounted RestaurantOwner.com plans. Find what you need to support your restaurant with resources for finances, operations, leadership, staffing, and more!

The bottom line: Whether you just opened the restaurant of your dreams or you're a long-time owner looking to grow, RestaurantOwner.com has the content, courses, and systems you need to run a thriving restaurant.

 Special offer: Hospitality Minnesota members receive 15% off all monthly plans and 30% off all annual plans. Visit <u>Hospitality</u> <u>Minnesota's RestaurantOwner.com landing page</u> to start building your restaurant success.

Learn More & Sign Up!



Bix Produce: Quality, variety, and dedicated service

Sponsored Content



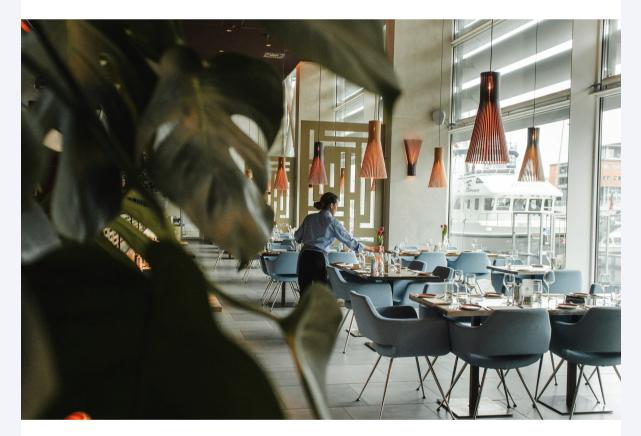
Bix Produce is an industry leader in the distribution of bulk produce, fresh-cut produce, prepared foods, and fresh specialty items. Founded in 1930 in Austin, MN with a single truck, today we operate from a 220,000 sq ft. facility in Little Canada, MN with a fleet of over 100 refrigerated trucks. Our state-of-the-art production facility produces more than 800 varieties of freshly cut fruits and vegetables as well as a full line of fresh, prepared grab-and-go items. We are Safe Quality Food (SQF) certified, and third-party audited regularly to ensure safe handling of all products.

- <u>Bix Produce</u> distributes to more than 4000 customers over six states in the Upper Midwest. This includes MN, WI, ND, SD, IA, and IL.
 - We are a trusted partner for local restaurants, national chains, K-12 schools, universities, healthcare centers, sporting event venues, airports and further manufacturers and other distributors.

When you partner with us, you don't just get access to a robust selection of consistently high quality products. You will tap into a team of passionate produce experts that will work to understand your business and align our products to your needs. You will also tap into a network of dedicated delivery drivers that understand the importance of reliable service. Our sales team and drivers on average have been with Bix Produce for 17 years.

For more information, please visit our website.

Sign Your Team Up: Free Online Hospitality Training Available



Did you know: Hospitality Minnesota and the University of Minnesota Extension's Tourism Center proudly offer a *free* <u>online hospitality and</u> <u>customer service training program</u>!

• **Some background:** Thanks to Hospitality Minnesota's advocacy, the Minnesota Legislature allocated funds to create a free training through the University of Minnesota for all Minnesotans.

What to expect: The program offers foundational customer service skills development for all Minnesota residents.

• **Get started:** Per <u>MN Statutes Sec. 116L98</u>, participants will answer a few questions and sign an equal opportunity statement before accessing the training.

Learn More & Enroll

Federal Advocacy Opportunities: Join HM and National Partners in DC





Share Your Voice: Though registration for Hospitality Minnesota's <u>Day at the Capitol</u> has closed, registration for our national partner's federal advocacy events are still open!

- **Restaurantuers:** Join us at the National Restaurant Association's <u>Public Affairs Conference</u> April 1-3 in Washington DC! This is your chance to connect with lawmakers and fight for policies that benefit your business. (<u>Register here</u>)
- Hoteliers: Join us at American Hotel & Lodging Association's <u>Hotels on the Hill</u> May 13-14 share the issues most impacting your business, your guests and the great people who work in our industry. (<u>Register here</u>)

What to expect?

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- **Meetings with lawmakers:** Advocates at both events can expect to discuss policies that impact your bottom line!
- Top Political Speakers: Gain insights from industry experts.
- **Networking Events:** Build connections with your peers.

Questions? Reach out to <u>Hanna</u> or <u>Angie</u> for more information.

In the News

- <u>Stanley's in northeast Minneapolis may close due to road</u>
 <u>construction</u> | WCCO News
- Terzo owner after water main break flooded restaurant: 'Everything is destroyed' | MSP Business Journal
- <u>Chi-Chi's opening its first Minnesota restaurant this year</u> | FOX 9 Minneapolis-St. Paul
- <u>As food shelves break records, Minnesota lawmakers contemplate</u> <u>boosted state support</u> | WCCO News

See you back here next week!

To learn more about us, visit our website: hospitalityminnesota.com

Members can log into the member portal here.

