

Smart Brevity® count: 3 mins...755 words In this month's Workforce Insider:

Oktoberfest 2025: Celebrate Hospitality's Workforce and ProStart

- on October 9 • Student Hospitality Career Expo Comes to Minneapolis Convention Center October 21
- HMEF Attends 2025 Toby Tournament • Free Training Available to Employers Hiring Various Restaurant
- Positions
- Enroll Today in Free Hospitality and Online Customer Service Training

• Sign Up for Upcoming Fueling the Future of Work Webinars

- Get ServSafe Certified with Food Safety Guy! We would like to thank our Workforce Insider Sponsor - **Sheraton**
- <u>Minneapolis Downtown Convention Center</u> for their contributions and commitment to Minnesota's hospitality industry!

Support the Foundation and its work of investing in our industry's future

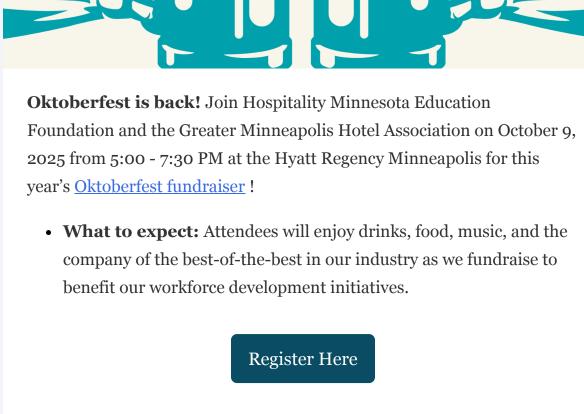
by training the workforce of today and inspiring the leaders of tomorrow:

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MARSHALL, MN | SMSU.EDU APPLY FOR FREE! Use code: GOSI Oktoberfest 2025: Celebrate

Hospitality's Workforce and ProStart on October 9th



## **Calling all hospitality students!** We're excited to be bringing the Student Hospitality Career Expo to the Minneapolis Convention Center.

service masters. For more details and to volunteer or register, please reach out to Victoria Marley at <u>victoria@hospitalitymn.com</u>

Connect with hospitality professionals and be inspired by their

passion for the industry.a good first impression and be customer

Learn More

HMEF Attends 2025 Toby Tournament

**Another successful tournament:** This year, the tournament successfully achieved its fundraising goal. Find out more about our scholarships here. Free Training Available to Employers Hiring Various Restaurant Positions RESTAURANT & HOSPITALITY LEADERSHIP CENTER **Free training available:** Employers interested in free training are invited to learn more about the National Restaurant Association <u>Educational Foundation (NRAEF)</u>'s apprenticeship program information sessions. • What positions are included? Line Cook, Assistant Kitchen

Future of Work

FOOD/AFETYGUY **Hospitality Minnesota** has partnered with FoodSafetyGuy to bring you exclusive discounts on ServSafe Food Protection Manager certification courses, materials, exams, and recertification.

Safety Guy!

materials, and exams.

• Find a Class Near You: Click HERE Explore ServSafe Products & Courses: <u>Click HERE</u>

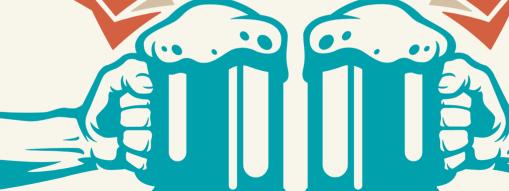
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October 21, 2025 | Minneapolis Convention Center



## Past Toby Tournament scholarship recipients pose for picture.

**About the tournament:** The Toby Landgraf Memorial Educational

Fund hosts an annual golf tournament to raise scholarship funds for

Minnesota hospitality students. This year's tournament was held on

• **How we're involved:** The Hospitality Minnesota Education

this year's tournament will benefit the Hospitality Minnesota

Foundation is one of their recipient partners. Proceeds raised from

Monday, August 11, 2025, at Mendakota Country Club.

Education Foundation and its scholarships.

Manager, Kitchen Manager, Assistant Restaurant Manager and

**Register today:** Join NRAEF for one of their upcoming webinars...

Enroll Today in Free Hospitality and

Online Customer Service Training

• Wednesday, September 10th at 10:00AM CST

• Wednesday, September 24th at 2:00PM CST

Restaurant Manager.

**Did you know:** Hospitality Minnesota Minnesota and the Unviersity of Minnesota's Tourism Center proudly offer a free online customer service training program!

through the University of Minnesota for all Minnesotans.

What to expect: The program offers foundational customer service

skills development for all Minnesota residents.

**Future of Work Webinars** 

accessing the training.

RESTAURANT

• **Some background:** Thanks to Hospitality Minnesota's advocacy,

the Minnesota Legislature allocated funds to create a free training

• Get started: Per MN Statutes Sec. 116L98, participants will answer

a few questions and sign an equal opportunity statement before

Learn More

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WEBINAR SERIES **Fueling the** 

Did you know: The National Restaurant Association Education Foundation hosts <u>weekly workforce webinars</u> to help hospitality operators optimize their operations? **Upcoming webinars:** • <u>Shaping the Restaurant Workforce Through Cultural Intelligence</u> and Second Chances | September 10, 1 - 2 PM CST Fostering Future-Ready Leaders Through Training and Upskilling September 17, 1 - 2 PM CST • <u>Building a Future-Ready Workforce Through Policy, Partnership,</u> and Practice | September 24, 1 - 2 PM CST

Learn More & Register!

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Why it matters: ServSafe is the gold standard in food safety training,

trusted by professionals worldwide. Boost Confidence & Compliance:

- For more on our education and workforce initiatives, visit our website. Was this edition useful? Leave feedback