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Member Update

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By Tony Burton ● Nov 09, 2026

Smart Brevity® count: 3 mins...833 words

In today’s November 9, 2026 Update:

- **Stars of the Future Next Thursday:** Register Now for to Celebrate Hospitality!
- **Healthcare Solutions for Hospitality Webinar Tuesday:** Register Now to Discover Hospitality Solutions
- **Join Kids Live Well Network:** New Consumer Website Increases Demand for Restaurant Participation
- **Healthcare Open Enrollment:** Discover your healthcare options.
- **Made in Restaurants:** Join the National Conversation on Restaurant Experiences
- **Stars of the Industry:** Celebrate Hospitality’s Biggest Night January 21
- **Mark Your Calendars and Register:** Hospitality Minnesota’s Double Hitter - Stars of the Industry and Day at the Capitol
- **ServSafe Offerings:** Find A Class Near You
- **In the News**

Is your organization interested in sponsorship? Email us to learn more.

It’s that time again -
Submit your high-efficiency natural gas equipment rebate applications by Dec. 31 and save!
Learn more.
CenterPoint Energy

In Case You Missed It: Stars of the Future Featured on WCCO Ahead of Celebrations Next Thursday!

HMEF Program Director Megan Krohn Joins Chef Blake Chapman on WCCO to Promote Stars of the Future!

The countdown is on! Stars of the Future is Thursday, November 19, at the Renaissance Minneapolis Hotel, The Depot, and there’s still time to grab your tickets.

- **Why it matters:** One night, ten Minnesota ProStart schools, and a room full of people who believe in the next generation of hospitality.

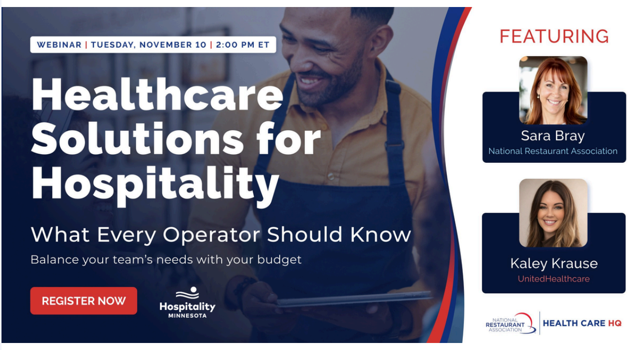
In case you missed it: ProStart was in the spotlight on WCCO! Chef Blake Chapman and Megan Krohn of Hospitality Minnesota Education Foundation joined Susan-Elizabeth Littlefield on WCCO Sunday Morning to cook up some fun and get Minnesota excited for Stars of the Future. Watch the segment.

- **Yes, and:** Our emcee this year, Stephanie Hansen, just added three more regional Emmys to her shelf at the 2026 Regional Emmy Awards. Come celebrate with her as she brings the night to life.

Register Here!

Hospitality MINNESOTA
UHC
Renewal time?
Serve up something fresh.
Employee health plans ›

Discover Healthcare Solutions - UHC Webinar Tuesday at 1:00 PM

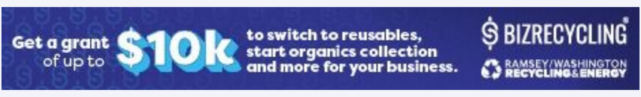

WEBINAR | TUESDAY, NOVEMBER 10 | 2:00 PM ET
Healthcare Solutions for Hospitality
What Every Operator Should Know
Balance your team’s needs with your budget
REGISTER NOW
Hospitality MINNESOTA
FEATURING
Sara Bray
National Restaurant Association
Kaley Krause
UnitedHealthcare
NATIONAL RESTAURANT ASSOCIATION
HEALTH CARE HQ

Healthcare Benefits, Simplified: Join the National Restaurant Association and UnitedHealthcare on Tuesday, November 10, at 1:00 p.m. CT for *Navigating Healthcare Solutions for Hospitality: What Every Operator Should Know*, a free webinar built for restaurant operators.

- **Why it matters:** Rising costs, employee expectations and eligibility rules can make choosing benefits feel overwhelming, especially when your team includes full-time, part-time and seasonal staff.

Who should attend: Restaurant owners, operators, HR professionals, office managers and anyone responsible for workforce planning or employee benefits.

Register Now


Get a grant of up to $10k to switch to reusables, start organics collection and more for your business.
BIZRECYCLING
RAMSEY/WASHINGTON RECYCLING & ENERGY

Kids Live Well Launches Consumer Website, Looks to Grow Network with More Restaurants

Kids LiveWell® Launches New Family Website: The National Restaurant Association has launched kidslivewell.com, a new consumer website that helps families find tasty, nutritionally balanced menu choices for their youngest diners at nearly 75,000 restaurants across the country.

Want in? If you'd like your restaurant to join the Kids LiveWell network, contact the National Restaurant Association team at KidsLiveWell@restaurant.org.

- Visit kidslivewell.com to see the tool for yourself.

Find the Health Care Plan That Works for You with United Health Care

Discover your healthcare options*: From opening prep to last call and beyond, group health plans should bring quality benefits to the table—without burning your budget.

- **Go deeper:** Learn more, compare options, and take a closer look at the value behind each choice.

Learn More!

*****Disclaimer:*** *Discounts are available to members with the following SIC Codes: 5812 (Eating Places), 5813 (Drinking Places - Alcoholic Beverages), 7011 (Hotel & Motels), 7032 (Sporting & Recreational Camps).*

Share A Video Testimonial for the Made in Restaurants Campaign

CHARACTER
MADE IN RESTAURANTS
Hard work starts and careers grow, right here.
madeinrestaurants.org
NATIONAL RESTAURANT ASSOCIATION

The big picture: The National Restaurant Association has launched Made in Restaurants, a multi-year national campaign about what the restaurant industry builds beyond food: careers, skills, community and economic impact.

- **How it works:** Restaurants operators are being encouraged to share their experiences in the industry via the Made in Restaurants video submission portal.

Need inspiration? Check out Tony's Made in Restaurants testimonial here!

Share Your Story!

Registration for Stars of the Industry Now Open!

Calling all hospitality professionals: Stars of the Industry is heading to Mosaic Venue on January 21, 2027. Attendees will experience an exclusive evening honoring the outstanding professionals and organizations shaping today's hospitality industry.

Register Here!

Double-Hitter Alert: HMDATC27 & Stars of the Industry Back-to-Back in January

HOSPITALITY MINNESOTA
HOSPITALITY MINNESOTA
DAY AT THE CAPITOL 2027
STARS
OF THE INDUSTRY

Heading to the Capitol, too? Hospitality Minnesota's Day at the Capitol is January 20, 2027, the day before Stars of the Industry.

- **Looking to stay overnight?** A hotel room block is now available for guests attending both events. Register for either event to get the registration link in an event confirmation email.

ServSafe Classes Near You

SERVE WITH CERTAINTY:
MINNESOTA SERVSAFE CERTIFICATION CLASSES
NOW AVAILABLE
Hospitality MINNESOTA
ServSafe National Restaurant Association

Did you know: Minnesota law requires at least one certified food manager on staff at nearly every food establishment.

Check this calendar for all upcoming ServSafe classes!

- Plymouth - November 10
- Bloomington - November 11
- Rochester - November 16
- Austin - November 17
- Woodbury - November 17

Find a Class Near You!

In the News

- Cooking up some fun with Minnesota ProStart | CBS Minnesota
- Buffalo Wild Wings adds a 5th GO restaurant in Minnesota, plans further expansion | Bring Me The News
- Hospitality Minnesota Education Foundation Welcomes Megan Krohn as Program Director | Hospitality Minnesota Education Foundation
- Minnesota's first fine-dining Somali restaurant opens in Minneapolis | Fox 9
- Architecture students to show off Nicollet Mall prototypes in Minneapolis | CBS Minnesota

See you back here next week!

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