



Member Update

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By Tony Burton • Apr 29, 2024

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In today's April 29, 2024 Update:

- Minnesota ProStart Champions Shine at National ProStart Invitational
- Register for May's ServSafe™ Food Manager Certification Classes
- Twin Cities Restauranters: Application Deadline for Accelerator Program Quickly Approaching!
- Tomorrow at 2 PM - Tune into ServSuccess Financial Webinar
- Bix Produce: Quality, variety, and dedicated service
- In the News

We would like to thank our Member Update Sponsor - [Ecolab](#) - for their contributions and commitment to Minnesota's hospitality industry!

Minnesota ProStart Champions Shine at National ProStart Invitational



Elk River High School placed 3rd in the Nation for Management at the 2024 National ProStart Invitational in Baltimore, Maryland.

Late last night, the results of the National ProStart Invitational were announced after a jam-packed weekend of competition.

- **Minnesota's results:** Our ProStart Management Champions from [Elk River High School placed 3rd out of 48 at Nationals](#), and our Culinary Champions from [Shakopee High School placed 13th out of 48](#). Hospitality Minnesota couldn't be prouder of both teams!

About ProStart: ProStart is a two-year, industry-backed culinary arts and restaurant management program for high school students.

- **By the numbers:** The program reaches 165,000 students in over 1,800 schools in all 50 states, Washington, DC, and the Territory of Guam. Over the past 23 years, more than 1 million students have participated in ProStart.
- **Go deeper:** Learn more about ProStart [here](#).

Register for May's ServSafe™ Food Manager Certification Classes

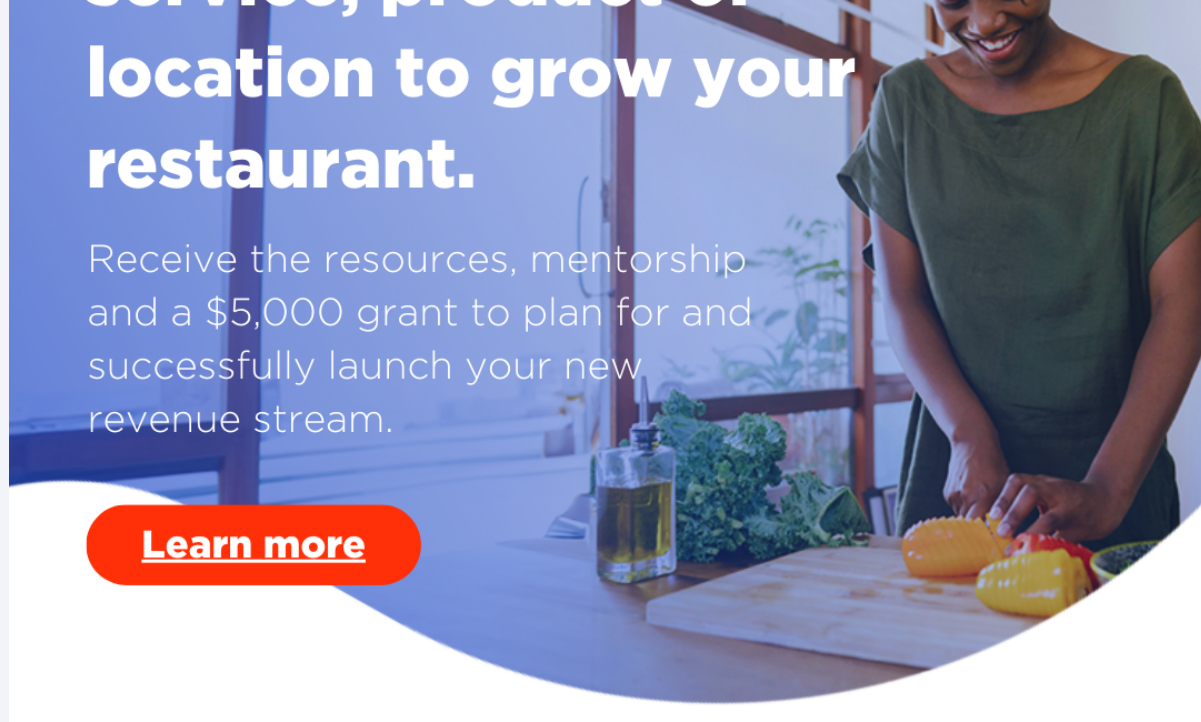


Did you know: With the exception of satellite or catered feeding sites, all food enterprises in Minnesota are *required* to have at least one full-time employee who has completed a Food Manager Certification program like ServSafe™.

Register today: You can find both May and June's class schedules on our [Event Calendar](#). Sign up for the May classes below:

- [White Bear Lake](#) | May 6 - 8:00 AM - 2:00 PM
- [St. Louis Park](#) | May 7 - 8:00 AM - 2:00 PM
- [Rochester](#) | May 13 - 8:00 AM - 2:00 PM
- [Mankato](#) | May 14 - 8:00 AM - 2:00 PM
- [Brainerd](#) | May 20 - 8:00 AM - 2:00 PM

Twin Cities Restauranters - Apply for Accelerator before Tomorrow's Deadline!



Receive the resources, mentorship and a \$5,000 grant to plan for and successfully launch your new revenue stream.

[Learn more](#)



Are you an owner of a restaurant, food truck, food stall, or a merchant working from a community kitchen and dreaming of additional revenue stream to your business?

- **If yes, then:** This program is perfect for you. [Apply today](#) to access support, business resources, networking and a \$5,000 grant to launch your new revenue stream.

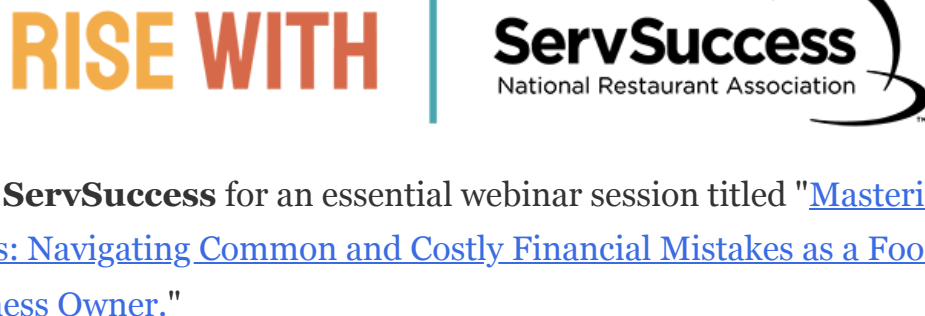
Criteria for restaurant owners:

- You have an existing restaurant, food truck, food stall or are a merchant working from a community kitchen that has less than 3 locations, less than 50 employees, and a maximum annual revenue of \$1 million USD (across all locations).
- At least one location is located in Minneapolis or St Paul, MN.
- Have been in operation for at least 2 years.
- Have a plan to launch an additional revenue stream to your existing business - (adding a second location, packaging your sauce or spice mix, opening a brick-and-mortar store or food truck, etc.)

Applications close this Wednesday, May 1.

[Apply Here!](#)

Tomorrow at 2 PM - Tune into ServSuccess Financial Webinar



Join **ServSuccess** for an essential webinar session titled "[Mastering the Books: Navigating Common and Costly Financial Mistakes as a Food Business Owner.](#)"

- **Why it matters:** In this enlightening discussion, speakers will delve into the risks of neglecting your financial records and the severe consequences of entrusting this critical task to inexperienced or underqualified individuals.

[Register Here!](#)

Bix Produce: Quality, variety, and dedicated service

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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.

- [Bix Produce](#) 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](#).

In the News

- [Minnesota Senator Nicole Mitchell faces pressure to resign after burglary charge](#) | Axios Twin Cities
- [Minnesota DNR investing in the future of fishing in southern Minnesota](#) | KJMT
- [Greater Mankato Growth, Inc. Names Della Schmidt as President and Chief Executive Officer](#) | Greater Mankato Growth

See you back here next week!

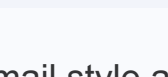
To learn more about us, visit our website: [hospitalityminnesota.com](#)

[Members can log into the member portal here.](#)

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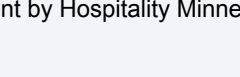
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