



Workforce Insider

Brought to you by SHERATON
Downtown Convention Center

By Tony Burton • Feb 12, 2025

Smart Brevity® count: 3.5 mins...871 words

In this month's Workforce Insider:

- 2025 HMEF Scholarships Now Available!
- You're Invited: Minnesota ProStart Invitational Returns to Saint Paul RiverCentre
- Stars of the Future Recap: A Night Supporting Hospitality's Future
- Apprenticeship Funding Available from MN Department of Labor and Industry
- Get ServSafe Certified This Month with Food Safety Guy!

We would like to thank our Workforce Insider Sponsor - [Sheraton Minneapolis Downtown Convention Center](#) - for their contributions and commitment to Minnesota's hospitality industry!

Support HMEF and its work to cultivate the workforce hospitality needs.

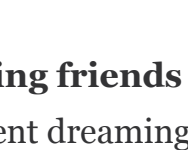
[DONATE TO HMEF](#)

2025 HMEF Scholarships Now Available!



SCHOLARSHIPS NOW AVAILABLE

Apply before the March 21, 2025 Deadline!



www.hospitalityminnesota.com/scholarships

Calling friends of hospitality's future! Do you know a passionate student dreaming of a career in culinary arts, hospitality management, food service, food science or other food-related fields? The Hospitality Minnesota Education Foundation is [offering scholarships](#) to help them achieve their goals!

- **Who can apply:** Minnesota residents pursuing related degrees are eligible to apply.

What's offered:

- **HMEF General Scholarships:** Academic scholarships available for high school seniors, GED graduates, or undergraduate students pursuing foodservice, lodging or hospitality degrees
- **Sue Zelikson Scholarships:** Academic scholarships available for women pursuing higher education in hospitality, culinary, foodservice, food science, or other food-related fields

Some background: Since 2006, we've awarded nearly \$1 MILLION to over 370 students, and we're ready to support the next generation of industry leaders.

[Learn More & Apply!](#)

If you would like to donate toward our scholarship fund, [contact Victoria](#).



You're Invited: Minnesota ProStart Invitational Returns to Saint Paul RiverCentre



Get ready: The [2025 Minnesota ProStart Invitational](#) will be held on Thursday, March 13, 2025, at the St. Paul RiverCentre.

About the event: This event proudly showcases the culinary and entrepreneurial skills of high school students enrolled in a ProStart program. The Minnesota ProStart Invitational includes two competition divisions:

- **Culinary:** Teams of future foodservice professionals put their culinary knowledge and skills to the test. Teams have one hour to prepare a three-course meal and are judged on knife skills, teamwork, sanitation, presentation and taste.
- **Management:** Teams demonstrate their knowledge of the hospitality industry by developing a business proposal for a new restaurant concept. They are judged on concept, menu/costing, operations, marketing and critical thinking.

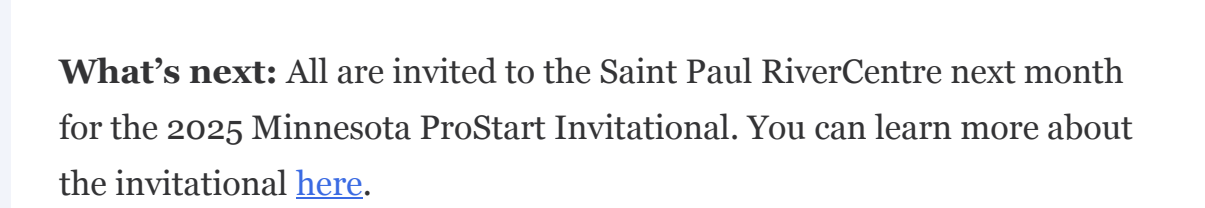
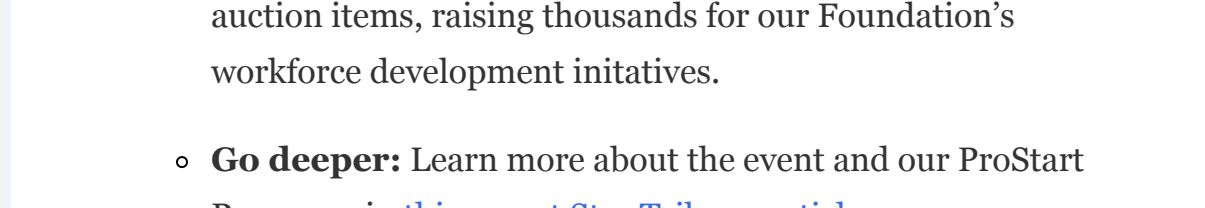
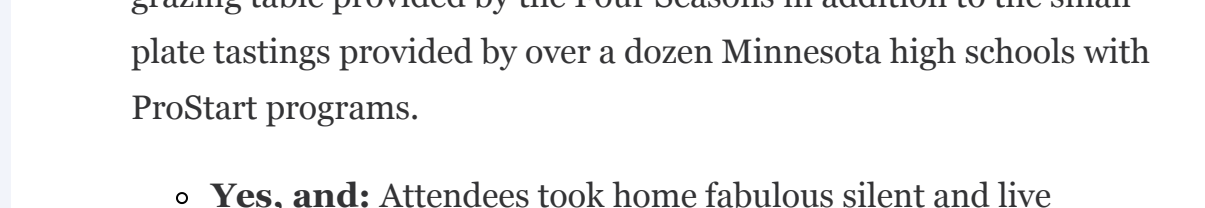
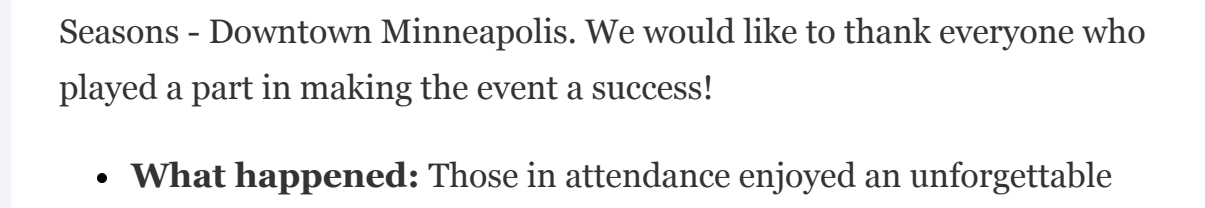
What's at stake for the teams: The winners of each division will represent Minnesota at the National ProStart Invitational in Baltimore, MD, on May 1-4, 2025.

Want to play a part? We would love to have you share your food service experience and expertise at this event by being a judge this year.

- **What to expect:** The time commitment is from about 7:30 a.m. – 3:30 p.m. on March 13, depending on your role.

- **All hospitality professionals welcome!** We are looking for a wide variety of skill sets to fill culinary chef judges, management judges and timing positions. Please let [Victoria](#) know if you are interested and available to participate!

Stars of the Future Recap: A Night Supporting Hospitality's Future



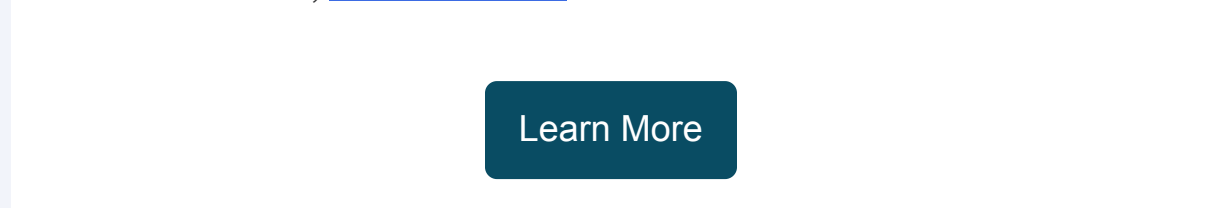
Images from Stars of the Future at the Four Seasons - Minneapolis on January 22, 2025.

A night to remember: Last month, Hospitality Minnesota Education Foundation brought our biggest fundraiser of the year to the Four Seasons - Downtown Minneapolis. We would like to thank everyone who played a part in making the event a success!

- **What happened:** Those in attendance enjoyed an unforgettable grazing table provided by the Four Seasons in addition to the small plate tastings provided by over a dozen Minnesota high schools with ProStart programs.
 - **Yes, and:** Attendees took home fabulous silent and live auction items, raising thousands for our Foundation's workforce development initiatives.
 - **Go deeper:** Learn more about the event and our ProStart Programs in [this recent Star Tribune article](#).

What's next: All are invited to the Saint Paul RiverCentre next month for the 2025 Minnesota ProStart Invitational. You can learn more about the invitational [here](#).

Apprenticeship Funding Available from MN Department of Labor and Industry



New grant funding is now available from the MN Department of Labor & Industry to help you create an apprenticeship program at your business!

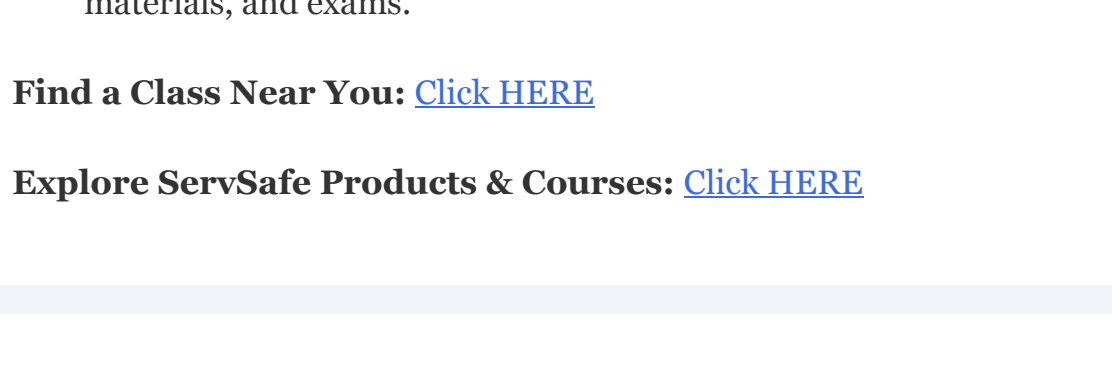
- **What to expect:** This incentive grant funding will assist businesses with the costs of starting or expanding a registered apprenticeship program and may be used to cover the costs of employer staff time to operationalize program logistics, develop and instruct related instruction or recruit apprentices.

Why it matters: In addition to helping start or expand a registered apprenticeship program, these grant funds may also be used to purchase tools and supplies or pay for related technical instruction if not covered by the NRAEF or AHLA. Priority will be given to a few industries including hospitality.

- **Don't wait:** Now is the perfect time to start an apprenticeship in your business! Applications are being accepted now on a rolling basis and will continue until all funds have been awarded. For more information, [contact Victoria](#).

[Learn More](#)

Get ServSafe Certified This Month with Food Safety Guy



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

Why it matters:

- **Gain Industry-Recognized Credentials:** ServSafe is the gold standard in food safety training, trusted by professionals worldwide.
- **Boost Confidence & Compliance:** Enhance your knowledge and ensure your establishment meets all food safety regulations.
- **Exclusive Member Benefits:** Enjoy discounted rates on courses, materials, and exams.

Find a Class Near You: [Click HERE](#)

Explore ServSafe Products & Courses: [Click HERE](#)



For more on our education and workforce initiatives, visit [our website](#).

Was this edition useful?



[Leave feedback](#)

Your responses are anonymous

[Unsubscribe](#)

Powered by

