



Workforce Insider

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By Tony Burton • Feb 14, 2024

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Happy Valentine's Day!

In this month's Workforce Insider:

- HMEF, NRAEF Scholarships Open
- Morrissey Hospitality, D'Amico & Partners Sign on to Be Restaurant Ready Partners
- HMEF Facilitates Apprenticeship Program to Upskill Current Workforce
- Create a Safe Environment with ServSafe Alcohol
- Next Month - State ProStart Invitational

We would like to thank our Workforce Insider Sponsor - [Aimbridge](#) - for their contributions and commitment to Minnesota's hospitality workforce!

HMEF, NRAEF Scholarships Open



Now Accepting Applications: Students intending to study a career in hospitality are invited to apply for scholarships through both the Hospitality Minnesota Education Foundation (HMEF) and the National Restaurant Association Education Foundation (NRAEF).

HMEF Scholarships are provided through the generosity of our donors to undergraduate students in Minnesota pursuing degrees related to the hospitality industry.

- **By the numbers:** Scholarships awards range from \$1,000 to \$3,000. Applications are now open until March 15, 2024.

- Questions? Contact cyndi@hospitalitymn.com

NRAEF Scholarships offer financial aid for students pursuing restaurant, foodservice, or hospitality careers.

- **By the numbers:** Scholarships awards range from \$2,500 to \$10,000. The NRAEF will award nearly \$1.2 million in scholarships and grants to individuals across the country. Applications will be accepted through March 15, 2024.

- Questions? Contact scholars@nraef.org

Morrissey Hospitality, D'Amico & Partners Sign on to Be Restaurant Ready Partners



HMEF is proud to announce [Morrissey Hospitality](#) and [D'Amico and Partners](#) as our first hospitality partners for the [Restaurant Ready Program](#)!

- **What is Restaurant Ready?** Restaurant Ready is a national program pairing Community-Based Organizations (Like [CAPI USA](#)) interested in helping people acquire basic job and life skills to employers with entry-level jobs in the restaurant and hospitality industry.
- **Why it matters:** This partnership between HM, CAPI USA, and our member businesses is helping combat our workforce shortage in real time.

Get involved: For those interested in learning more about the program, [click here](#).

HMEF Facilitates Apprenticeship Program to Upskill Current Workforce



What's happening: Last month, HMEF facilitated conversations for the development of Minnesota's first sector-wide hospitality [apprenticeship program](#).

- **What to expect:** The program will include collaborations from the National Restaurant Association's Restaurant & Hospitality Leadership Center, the Minnesota Department of Labor and Industry, and the American Hotel and Lodging Association.
- **Why it matters:** Streamlined apprenticeships enhance the quality, retention, and efficiency of your team members while empowering our workforce to go above and beyond.

What's next: Stay tuned for further developments. Email [Victoria](#) with any input, questions, or concerns.



Create a Safe Environment with ServSafe Alcohol



ServSafe Alcohol training was built by a team of experts to promote safe and functional operational practices for restaurants serving alcohol.

- **Including insight from all sectors:** Experts from the beverage, foodservice, medical, insurance, legal, academic, and regulatory industries all contributed to the development of ServSafe's alcohol training.

The bottom line: ServSafe's 30+ years of alcohol service practice is one of the most widely recognized and respected alcohol programs in the nation. [Learn more and get started here](#).

Next Month - State ProStart Invitational



A group of ProStart Students receive feedback on their performance from a culinary judge at a past ProStart Invitational.

What to expect: The 2024 Minnesota State ProStart Invitational will proudly showcase the culinary and entrepreneurial skills of 18 high school teams enrolled in ProStart programs. The 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.

Go deeper: To be a judge or mentor at the Invitational, contact [Cyndi](#).

- Those interested in Invitational sponsorship opportunities are invited to contact [Kate](#).

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

Feedback

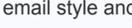
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