



Workforce Insider

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By Tony Burton • Apr 10, 2024

Smart Brevity® count: 2.5 mins...696 words

In this month's Workforce Insider:

- Minnesota Restaurant Ready Program Launches
- Meet Heather Baumbach, our Minnesota ProStart Teacher of the Year
- Register for ServSafe® Courses Before 5/31 and Save
- Road to Nationals - ProStart Champions Prepare for Baltimore
- HMEF Partners with NRAEF, U.S. Department of Labor on Apprenticeship Program

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

Minnesota Restaurant Ready Program Launches



Stay up-to-date: Hospitality Minnesota Education Foundation's new Restaurant Ready program is underway!

What is Restaurant Ready? Restaurant Ready is a program created by the National Restaurant Association dedicated to helping people acquire the basic job and life skills necessary to pursue jobs in the hospitality industry and jumpstart a pathway to independence.

- **How it works:** HMEF partners with community-based organizations to provide work-readiness training that prepares individuals for restaurant and hospitality careers.

Collaborating with the community: HMEF is partnering with two community-based organizations:

- **CAPI USA:** [CAPI USA](#) was founded as The Centre for Asian and Pacific Islanders in 1982 by a coalition of church groups helping Southeast Asian refugees settle in Minnesota in the aftermath of the Vietnam war. Since then, CAPI has embraced new refugees and immigrants from all over the world. In 2008, the agency changed its name to CAPI USA to reflect this increasingly multicultural focus and diverse client base.
- **Lutheran Social Services (LSS):** [Lutheran Social Services](#) have facilities all across Minnesota that connect people with opportunities to live and work with dignity. Services span financial literacy, job placement, housing support, and mental health resources.

Want to get involved? Restaurant operators interested in participating are invited to contact [Victoria](#) to learn more.

Meet Heather Baumbach, Our Minnesota ProStart Teacher of the Year



Meet our Minnesota ProStart Teacher of the Year - Heather Bombach!

About Heather: Heather's exceptional skills, sense of humor, unwavering dedication, and profound impact make her a true asset to Minnesota's ProStart community. Hospitality Minnesota Education Foundation is proud and inspired daily to have Heather as one of our ProStart instructors and we are confident that she will continue to inspire and empower students for years to come.

- **Go deeper:** Read more about Heather and her work at Shakopee High School [here](#).

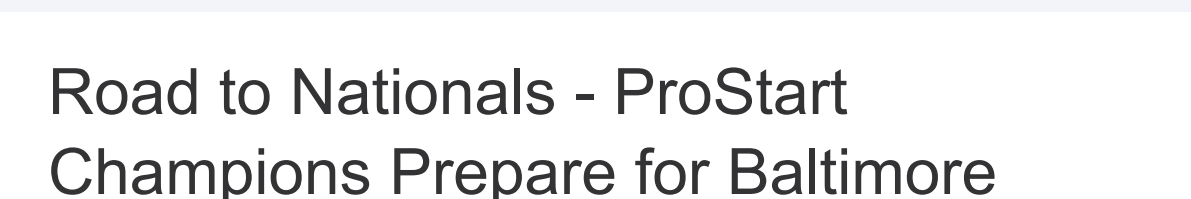
Register for ServSafe® Courses Before 5/31 and Save



Discount Alert! Register for a 2024 ServSafe® Course in Minnesota before May 31, 2024 and get \$19 off the ServSafe® Manager book, online study guide, live class, and written exam with code HospitalityMN at check out!

What is ServSafe: For over 30 years, ServSafe has provided the most widely respected and utilized food protection certification options. Join millions of other successful industry professionals with enhanced confidence and sense of purpose when you choose to train and certify with ServSafe.

- **Go deeper:** [Click here for Minnesota's ServSafe class schedule.](#)



Road to Nationals - ProStart Champions Prepare for Baltimore



Minnesota's 2024 ProStart State Champions (Left Culinary Champions: Shakopee High School, Right Management Champions: Elk River High School) photographed after winning their titles on March 14, 2024.

The National ProStart Invitational in Baltimore, Maryland is just over two weeks away, and our Culinary and Management champions are gearing up to represent Minnesota to the best of their abilities!

Support our teams as they showcase their skills and compete against the best in the nation, demonstrating the exceptional talent and dedication present in Minnesota's hospitality industry.

HMEF Partners with NRAEF, U.S. Department of Labor on Apprenticeship Program



An NRAEF Apprentice discusses the program in a promotional video.

Develop your employees: Upskilling your current employees into [registered apprenticeships](#) for Kitchen Manager, Restaurant Manager, Hotel Manager, or Line Cook positions is a career advancement solution that provides all the tools and resources needed to guide your employees toward a fulfilling hospitality career and significantly strengthens your labor retention and attraction efforts.

- **Yes, and:** Thanks to a grant from the U.S. Department of Labor, it is at no cost to you or the employee.

Stay tuned: Additional grants from the Minnesota Department of Labor & Industry may soon be available on a first-come, first-served basis to provide even more incentive for businesses to participate. The Minnesota Department of Labor & Industry is prioritizing the development of hospitality apprenticeships and is eager to help support this initiative for our member businesses.

- **Go deeper:** Contact [Victoria](#) to get your apprenticeship program started now!



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

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