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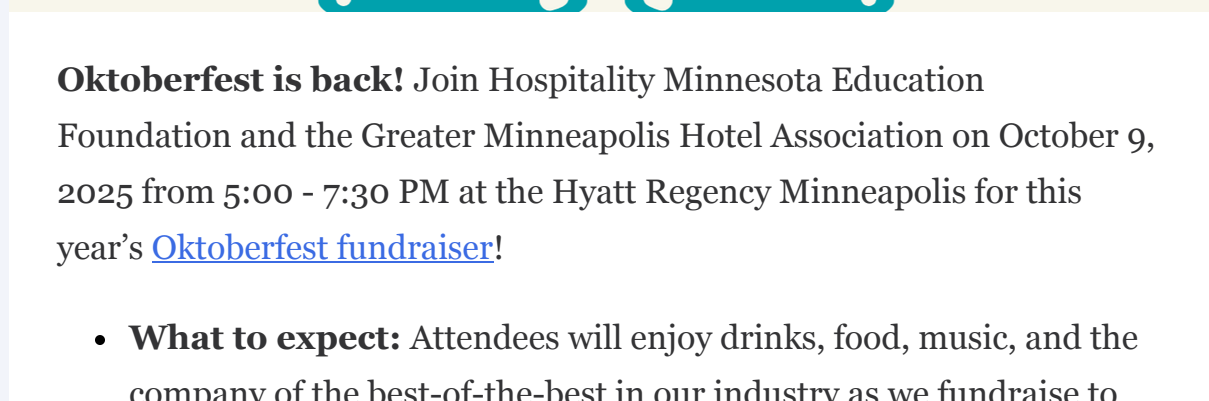
We would like to thank our Workforce Insider Sponsor - [Sheraton Minneapolis Downtown Convention Center](#) - for their contributions and commitment to Minnesota's hospitality industry!

Support the Foundation and its work of investing in our industry's future by training the workforce of today and inspiring the leaders of tomorrow:

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Oktoberfest 2025: Celebrate Hospitality's Workforce and ProStart on October 9th

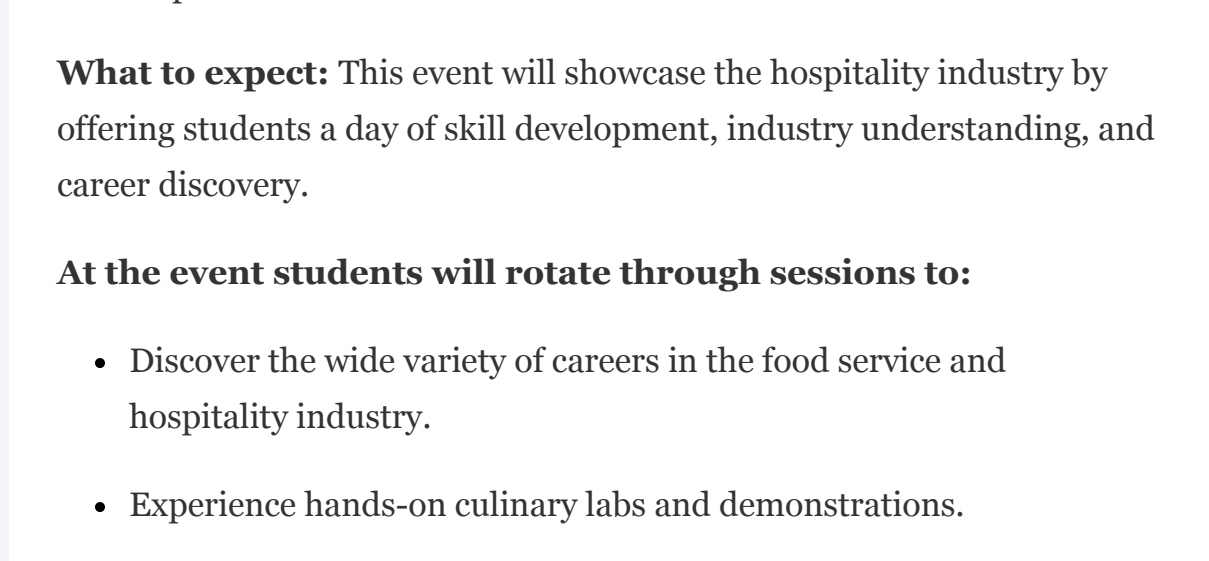


Oktoberfest is back! Join Hospitality Minnesota Education Foundation and the Greater Minneapolis Hotel Association on October 9, 2025 from 5:00 - 7:30 PM at the Hyatt Regency Minneapolis for this year's [Oktoberfest fundraiser!](#)

- **What to expect:** Attendees will enjoy drinks, food, music, and the company of the best-of-the-best in our industry as we fundraise to benefit our workforce development initiatives.
- **For the Early-Birds:** Join other hospitality leaders beforehand at the Hyatt Regency for Hospitality Minnesota's networking event - [the Big Schmooze](#).

[Register Here](#)

Student Hospitality Career Expo Comes to Minneapolis Convention Center October 21



We're excited to be bringing the Student Hospitality Career Expo to the Minneapolis Convention Center.

What to expect: This event will showcase the hospitality industry by offering students a day of skill development, industry understanding, and career discovery.

At the event students will rotate through sessions to:

- Discover the wide variety of careers in the food service and hospitality industry.
- Experience hands-on culinary labs and demonstrations.
- Learn what a Destination Management Organization does and how they positively impact communities.
- Connect with hospitality professionals and be inspired by their passion for the industry, a good first impression and be customer service masters.

For more details and to volunteer or register, please reach out to Victoria Marley at victoria@hospitalitymn.com

[Learn More](#)

Minnesota Gets More Restaurant Ready Graduates

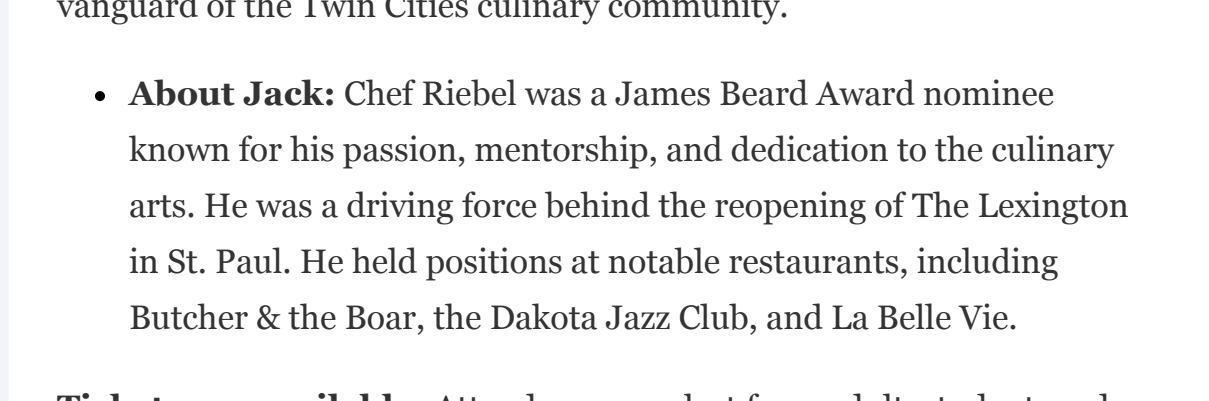


Congratulations are in order! Rise's first Restaurant Ready cohort has graduated, with 20 participants completing the program.

- **Why it matters:** Through our partnership with [Rise](#), a community-based organization supporting individuals with disabilities, participants completed the program and are now better equipped to take their next step into hospitality careers.

What's next: Hospitality Minnesota and Rise will continue building on this success with additional cohorts, deeper collaboration, and expanded employment opportunities for participants.

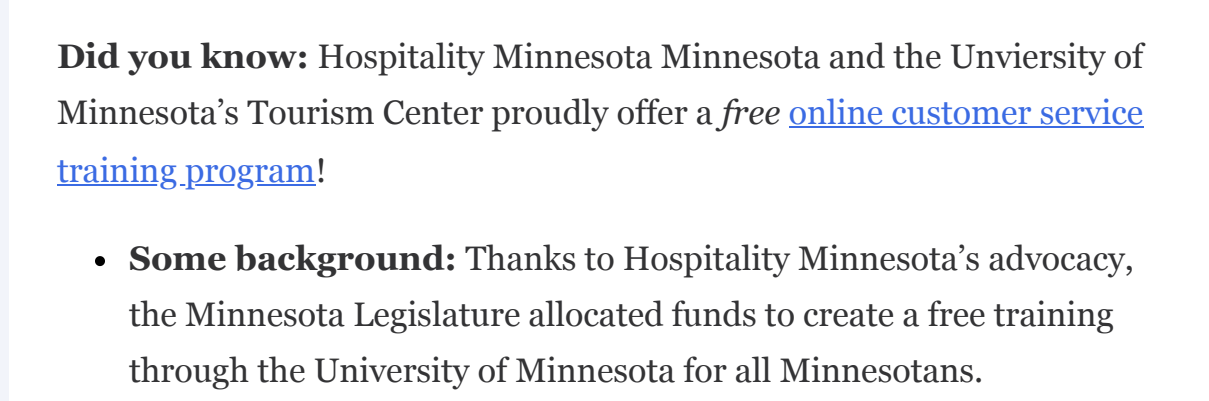
ProStart Students Attended Sysco's "European Imports" Food Show



ProStart students from Hopkins, Shakopee, Brooklyn Center, and Becker High Schools attended the Sysco "European Imports" Food Show on Wednesday, October 1, at Sysco's Mounds View facility.

Students were paired with chefs to prepare and present the food booths and were able to sample many new foods and flavors. Both students and teachers enjoyed learning about new products, recipes to experiment with, and connecting with industry professionals. Thank you to Chef Nick Meurett and the entire Sysco team!

You're Invited: Chef Jack Chili Bowl Invitational 2025



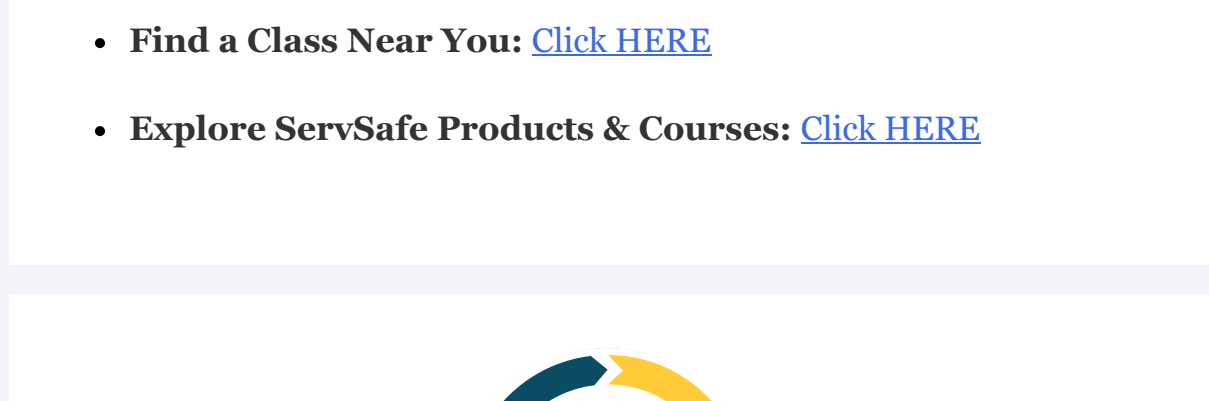
It's Chili Season: Join community members at St. Paul College [October 26 from 3 - 6 PM](#) for an event honoring the legacy of Chef Jack Riebel, a vanguard of the Twin Cities culinary community.

- **About Jack:** Chef Riebel was a James Beard Award nominee known for his passion, mentorship, and dedication to the culinary arts. He was a driving force behind the reopening of The Lexington in St. Paul. He held positions at notable restaurants, including Butcher & the Boar, the Dakota Jazz Club, and La Belle Vie.

Tickets are available: Attendees can select from adult, student, and group rate registrations [here](#).

[Register Today!](#)

Enroll Today in Free Hospitality and Online Customer Service Training



Did you know: Hospitality Minnesota and the University of Minnesota's Tourism Center proudly offer a [free online customer service training program!](#)

- **Some background:** Thanks to Hospitality Minnesota's advocacy, the Minnesota Legislature allocated funds to create a free training through the University of Minnesota for all Minnesotans.

What to expect: The program offers foundational customer service skills development for all Minnesota residents.

- **Get started:** Per [MN Statutes Sec. 116L98](#), participants will answer a few questions and sign an equal opportunity statement before accessing the training.

[Learn More](#)

Get ServSafe Certified 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: 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.

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