



# Workforce Insider

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By Tony Burton • Mar 13, 2024

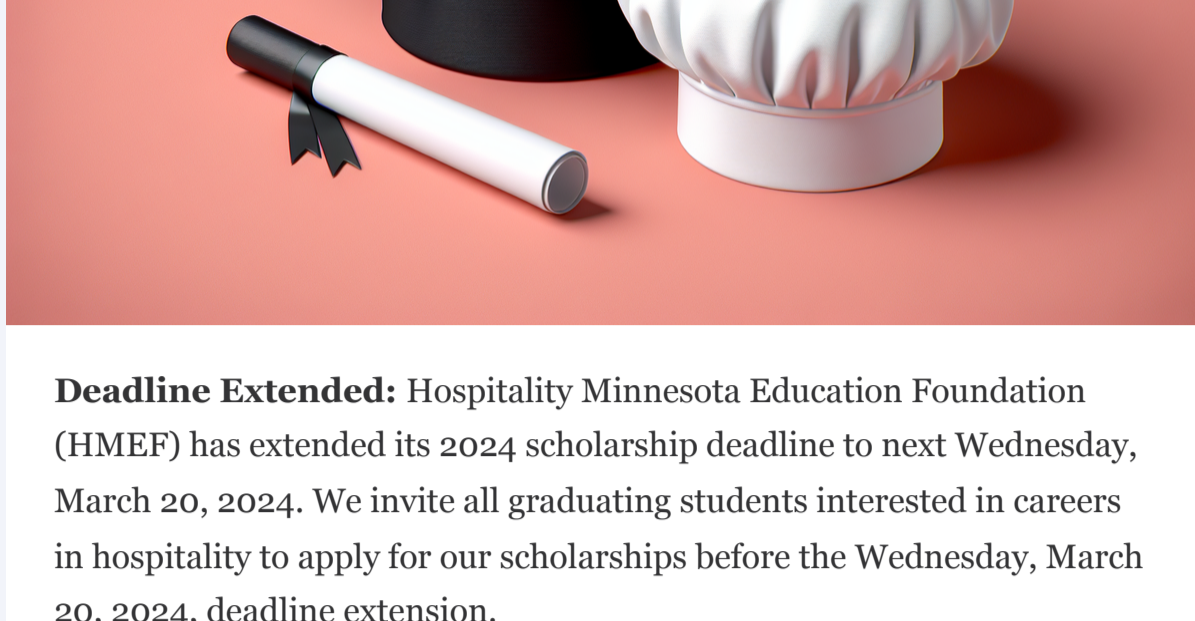
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## Last Chance - HMEF Scholarship Deadline Extended to March 20

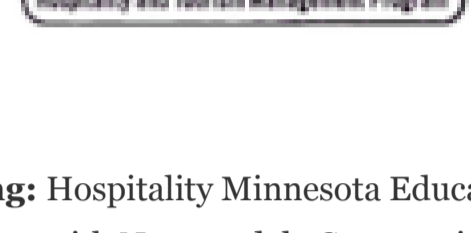


**Deadline Extended:** Hospitality Minnesota Education Foundation (HMEF) has extended its 2024 scholarship deadline to next Wednesday, March 20, 2024. We invite all graduating students interested in careers in hospitality to apply for our scholarships before the Wednesday, March 20, 2024, deadline extension.

**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.
- **To request an application deadline extension,** please contact [cyndi@hospitalitymn.com](mailto:cyndi@hospitalitymn.com)

## Upcoming HTMP Training with Normandale Community College



**What's happening:** Hospitality Minnesota Education Foundation (HMEF) is partnering with Normandale Community College to host professional development training for Hospitality & Tourism Management Program (HTMP) teachers.

- **Where:** [JW Marriott Minneapolis Mall of America](#)
- **When:** Monday, April 22, 2024
- **What:** High school teachers from across Minnesota will learn from professionals working in all sectors of the hospitality industry including transportation, accommodations, food and beverage, attractions and meeting planning.

**Why it matters:** The training will highlight the hospitality industry's latest innovations, trends and workforce strategies and will provide new ideas and lessons for teachers to integrate into their classes.

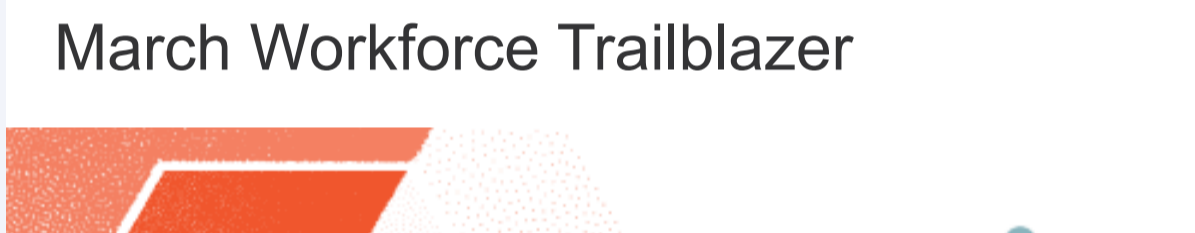
## Tomorrow - Minnesota State ProStart Invitational



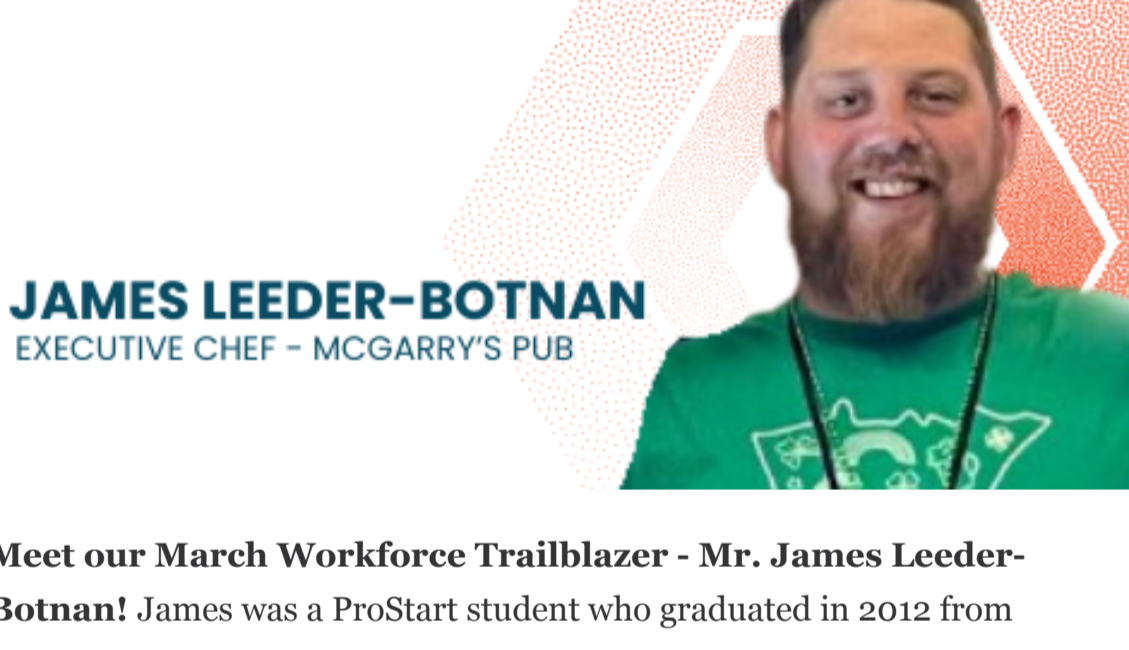
Tomorrow, we will proudly showcase the professional skills of over 100 ProStart students across culinary and management competitions.

- **Our 17 culinary teams** will have one hour to prepare a three-course meal and are judged on knife skills, teamwork, sanitation, presentation, and taste.
- **Our 3 management teams** will create business proposals for new restaurant concepts and are judged based on their menu, cost, operations, marketing, and critical thinking.
- **Winning teams in each division** will receive financial assistance from HMEF as they represent Minnesota at the National ProStart Invitational in Baltimore, Maryland, April 26-28, 2024.

**Go deeper:** Check out more about Minnesota's ProStart Program [here](#).



## Meet James Leeder-Botnan, our March Workforce Trailblazer



**Meet our March Workforce Trailblazer - Mr. James Leeder-Botnan!** James was a ProStart student who graduated in 2012 from Sauk Rapids-Rice High School and pursued a culinary career.

- **James' Background:** A graduate of Le Cordon Bleu, MN, James has worked in the industry at some very high-end establishments such as 6Smith and Kings Inn. He is the Executive Chef at McGarry's Pub in Maple Plain.
- James has served as a ProStart team mentor for the last 6 years.

**Yes, and:** As a result of his passion for helping students find their place in the industry, he offers students internships and opportunities to learn firsthand what life in the kitchen is like.

**Go deeper:** [Read more about James' story here.](#)

## Foster a Future of Informed Culinary Professionals with ServSafe Coursebook



**Professional training** doesn't need to be restricted to the professional kitchen. ServSafe Coursebook is designed specifically for aspiring hospitality and culinary professionals who may not have operational industry experience.

- **The Servsafe Coursebook** helps students master food safety competencies and prepare for the ServSafe Food Protection Manager Certification Exam.

**The bottom line:** ServSafe's decades of service make it one of the most widely recognized and respected food safety instruction companies in the nation. [Learn more about it's Coursebook and get started here.](#)

## Pillager High School Releases "HEARD" The Pillager ProStart Story

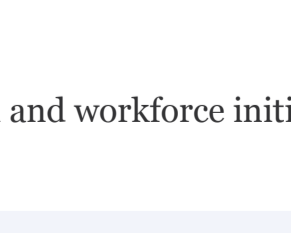


Pillager High School's 2023 ProStart team moments after being named the 2023 Minnesota ProStart Culinary Champions.

**Pillager High School** recently released a long-form video documenting the journey of its 2023 ProStart team.

- **"HEARD" The Pillager ProStart Story** provides a behind-the-scenes look at our current reigning culinary champions, Pillager High School.
- The video captures every step of their 2023 team's journey to Nationals — from preparing for the State Championship in St. Paul to competing at the National ProStart Invitational in Washington D.C.

**Why it matters:** This video not only celebrates the achievements of Pillager's ProStart team, it also serves as an inspiring testament to their hard work and dedication. [You can watch the video here.](#)



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