



Workforce Insider

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MINNESOTA STATE UNIVERSITY
 Doubletree Convention Center

By Tony Burton • Mar 12, 2025

Smart Brevity® count: 3 mins...821 words

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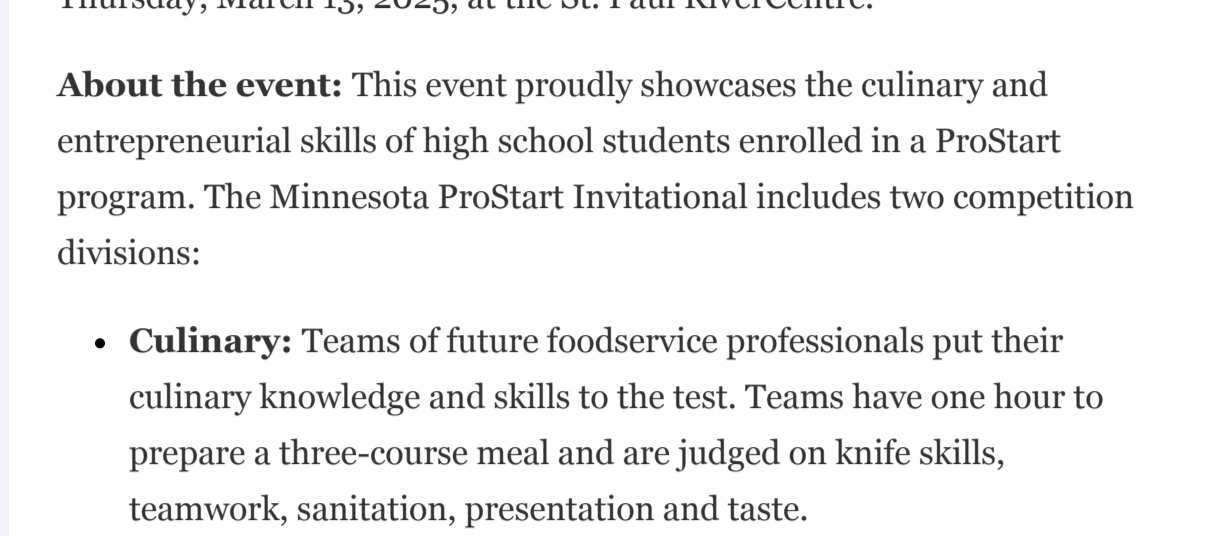
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We would like to thank our Workforce Insider Sponsor - [Sheraton Minneapolis Downtown Convention Center](#) - for their contributions and commitment to Minnesota's hospitality industry!

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

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TOMORROW: 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:

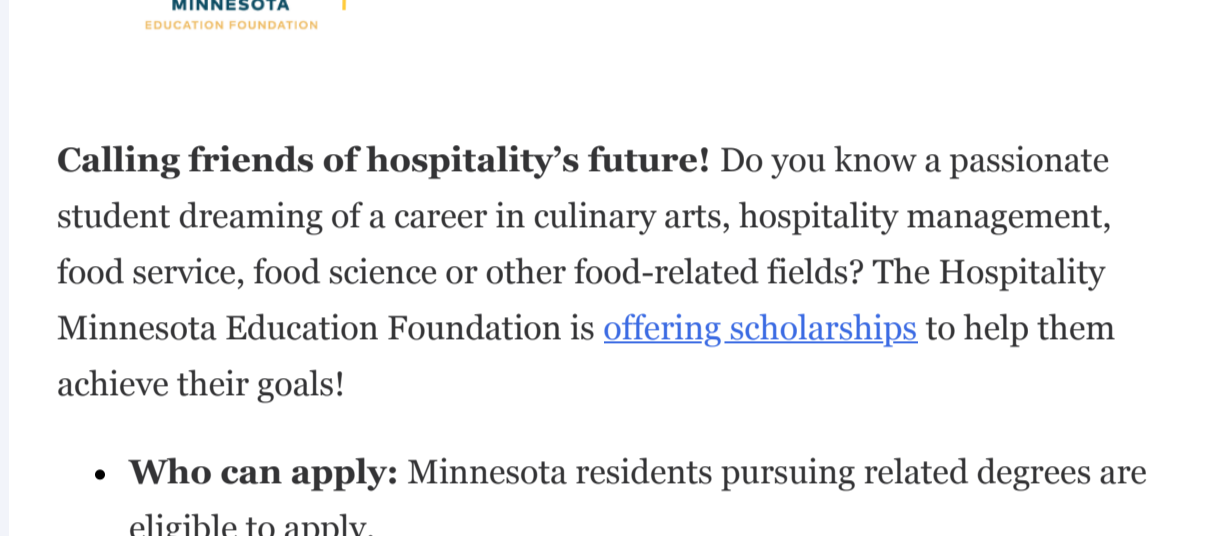
- **Culinary:** Teams of future foodservice professionals put their culinary knowledge and skills to the test. Teams have one hour to prepare a three-course meal and are judged on knife skills, teamwork, sanitation, presentation and taste.

- **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.

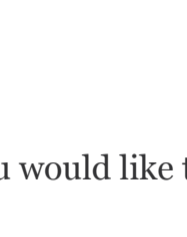


2025 HMEF Scholarship March 21 Deadline Approaching!



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

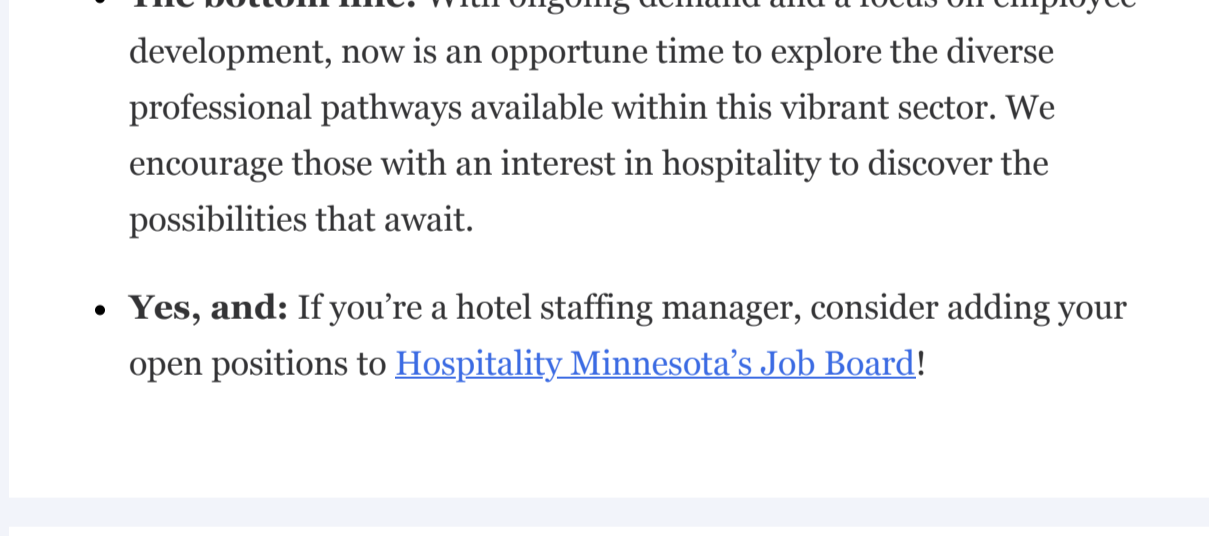
- **Sue Zelickson Scholarships:** Academic scholarships available for women pursuing higher education in hospitality, culinary, foodservice, food science, or other food-related fields

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](#).

Career Opportunities Await Within Minnesota's Lodging Industry!



Opportunities await: Recent data from the American Hotel & Lodging Association (AHLA) reveals a dynamic employment landscape within the hospitality sector.

- **What they're saying:** While staffing levels are improving, a significant portion of hotels are actively seeking qualified candidates to fill open positions. This presents a unique opportunity for individuals considering a career in hospitality.

Key Insights:

- **Continued demand:** 65% of hotels report ongoing staffing needs, indicating a robust job market.

- **Diverse roles:** Opportunities span various departments, including housekeeping, front desk, culinary, and maintenance, offering a wide range of career paths.

- **Industry investment:** Hotels are prioritizing talent acquisition and retention through competitive wages, flexible work schedules, and employee benefits.

- **Career advancement:** A strong majority of industry professionals recognize the enhanced career opportunities within hospitality since the pandemic, highlighting potential for growth.

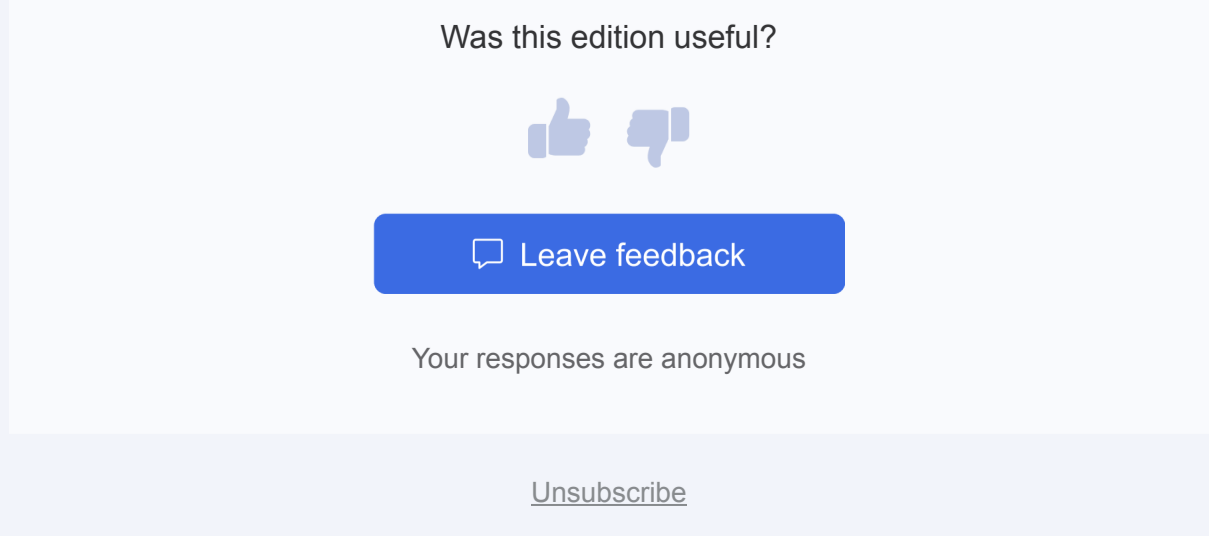
- **Industry support:** Hospitality Minnesota, AHLA, and both our foundations are actively engaged in workforce development initiatives, including [apprenticeship programs](#) and [youth empowerment programs](#), designed to provide training and support for long-term career success.

Looking ahead: The hospitality industry in Minnesota offers a compelling environment for those seeking a dynamic and rewarding career.

- **The bottom line:** With ongoing demand and a focus on employee development, now is an opportune time to explore the diverse professional pathways available within this vibrant sector. We encourage those with an interest in hospitality to discover the possibilities that await.

- **Yes, and:** If you're a hotel staffing manager, consider adding your open positions to [Hospitality Minnesota's Job Board!](#)

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. 116L08](#), participants will answer a few questions and sign an equal opportunity statement before accessing the training.

[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](#).

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