

By Tony Burton • Jun 11, 2025

Smart Brevity® count: 3.5 mins...896 words

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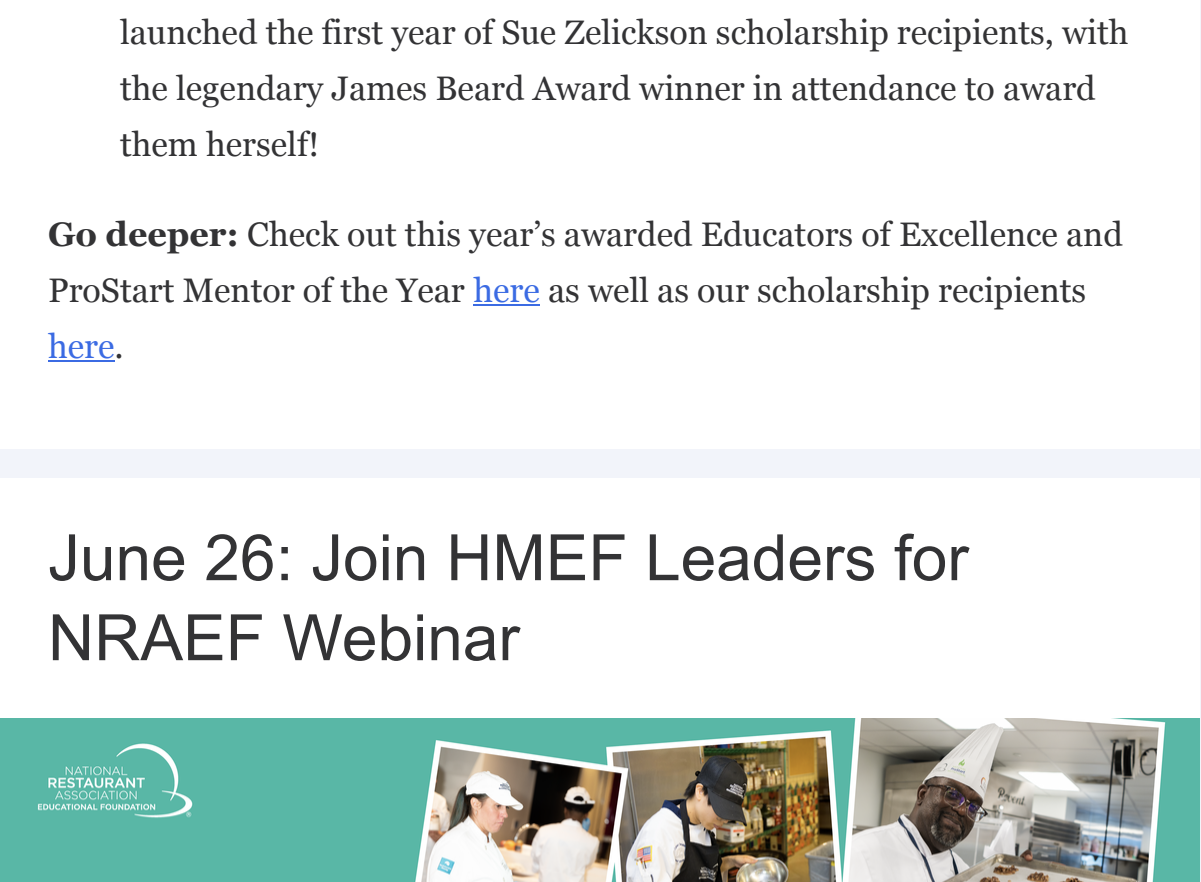
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We would like to thank our Workforce Insider Sponsor - [Sheraton Minneapolis Downtown Convention Center](#) - for their contributions and commitment to Minnesota's hospitality industry!

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## Scholarship Luncheon Recap: Hospitality's Past, Present, and Future Honored

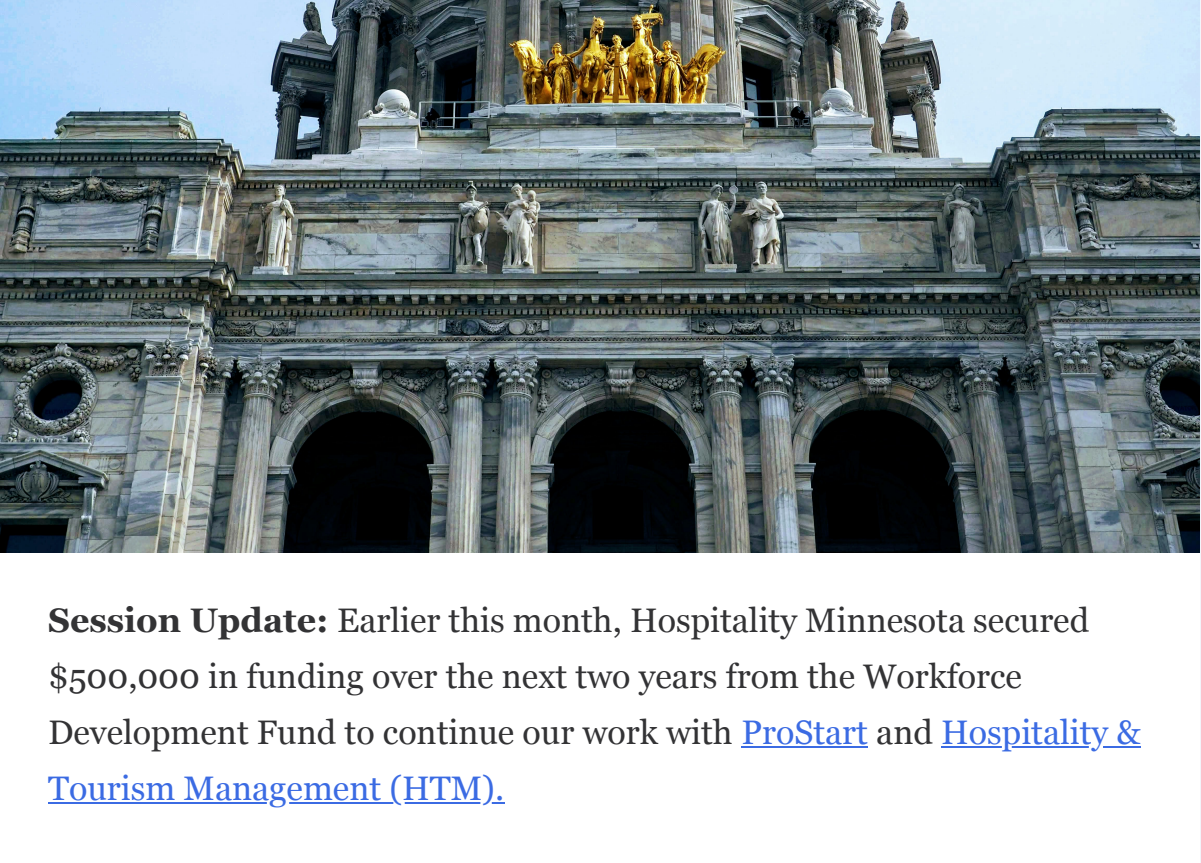


**A luncheon of industry excellence:** Last month, the Hospitality Minnesota Education Foundation hosted our annual Scholarship Luncheon at the brand-new Sheraton Minneapolis Downtown Convention Center, honoring our 26 scholarship recipients, industry educators, and more.

- **Did You Know?** Since 2008, the Hospitality Minnesota Education Foundation has awarded over \$975,000 to deserving recipients who are pursuing careers in hospitality and food service.
- **Honoring trailblazers while embracing the future:** We also launched the first year of Sue Zelickson scholarship recipients, with the legendary James Beard Award winner in attendance to award them herself!

**Go deeper:** Check out this year's awarded Educators of Excellence and ProStart Mentor of the Year [here](#) as well as our scholarship recipients [here](#).

## June 26: Join HMEF Leaders for NRAEF Webinar



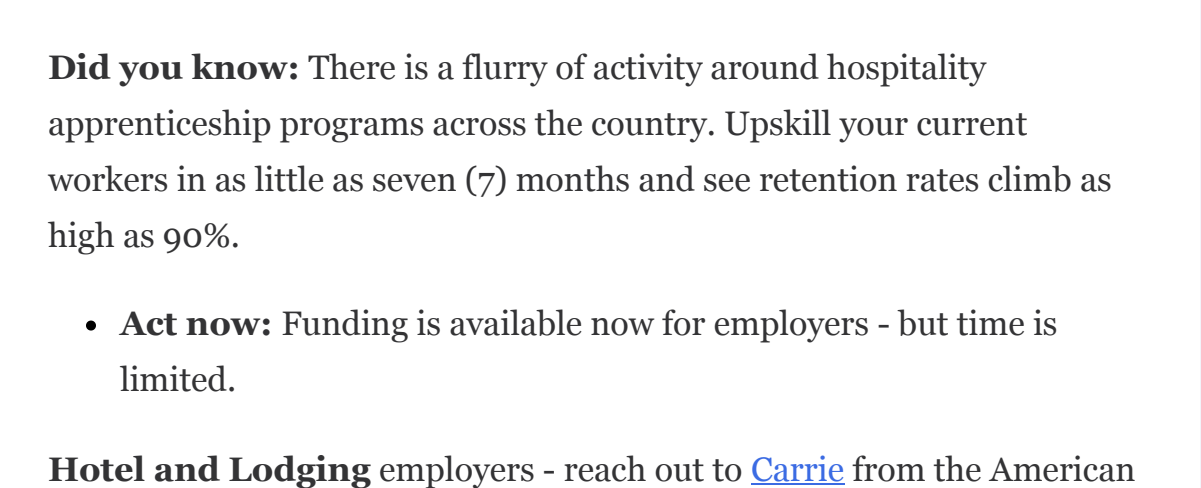
**Calling all Minnesotans!** Join HMEF Leaders Thursday, June 26 at 1 PM CST for the National Restaurant Association Education Foundation's upcoming webinar: [Building the Next Generation of Leaders and Fostering Enthusiasm for the Restaurant Industry!](#)

**What to expect:** Attendees will discover how ProStart is capturing the passion of more than 214,000 high schoolers nationwide to foster learning and engagement with foodservice careers.

**Yes, and:** This webinar will feature many familiar faces, including...

- **Jaidev Lachmansingh**, ProStart Graduate and Commissary Manager at Coborn's
- **James Leeder-Botnan**, Director of Culinary, General Manager and Owner at McGarry's Irish Pub
- **Mary Levinski**, ProStart Educator from Sauk-Rapids Rice High School
- **Victoria Marley**, Manager of Partnerships and Programming, HMEF

[Register Now!](#)



## MN Leg Update: Workforce Development Funding Secured



**Session Update:** Earlier this month, Hospitality Minnesota secured \$500,000 in funding over the next two years from the Workforce Development Fund to continue our work with [ProStart](#) and [Hospitality & Tourism Management \(HTM\)](#).

- **Why it matters:** ProStart and HTM are critical components of our foundation's mission to fill the talent shortage our industry is facing. The number of students enrolled in these programs has doubled over the last two years. This funding will help ensure these workforce development initiatives can continue to expand across the state.

**About ProStart:** [ProStart](#) is a two-year, industry-backed culinary arts and restaurant management program for high school students. Nationwide, the program reaches 214,000 students in over 1,800 schools in all 50 states, Washington, DC, and the Territory of Guam. In Minnesota, 13,000 students are enrolled in ProStart Programs across 70 schools.

**About HTM:** [Hospitality and Tourism Management \(HTM\)](#) provides a curriculum of engaging and thorough exploration of the industry, introducing students to all segments of hospitality—lodging operations, food and beverage, event management, tourism and travel.

[Learn More](#)

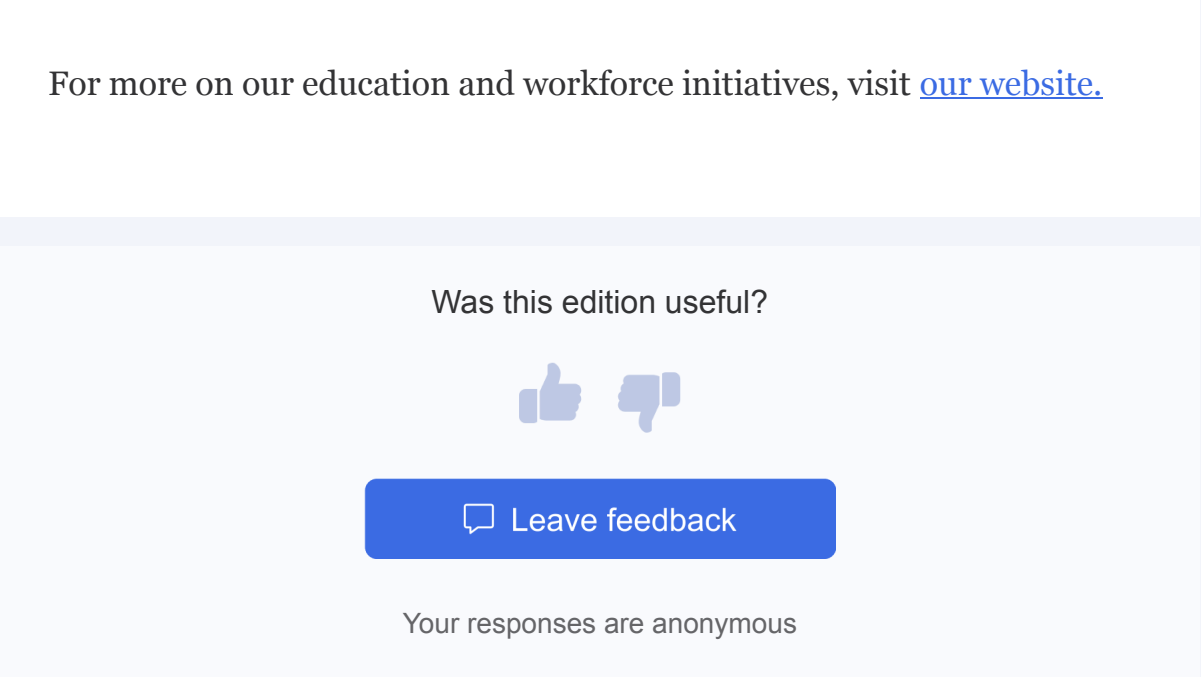
## Hiring Opportunities in Northern Minnesota



Job fairs are an effective, no-cost solution for employers to attract and retain new talent. Employers can learn more and register at the links below. Here are two upcoming jobs fairs in Northern Minnesota:

- **Greater Duluth** - [Hiring Now Job Fair Series](#)
- **Iron Range** - [Mountain Iron Job Fair](#)

## Apprenticeship Feature: Hotel & Lodging



**Did you know:** There is a flurry of activity around hospitality apprenticeship programs across the country. Upskill your current workers in as little as seven (7) months and see retention rates climb as high as 90%.

- **Act now:** Funding is available now for employers - but time is limited.

**Hotel and Lodging** employers - reach out to [Carrie](#) from the American Hotel & Lodging Association to learn more about funding opportunities. Ask about the hotel manager and building maintenance apprenticeships.

## Connect to Local Talent: Housekeeping



The [International Institute of Minnesota](#) has a cohort of 30 people currently enrolled in [Housekeeping Training](#).

- The Institute is always looking to connect their participants with employment opportunities - at no cost. Feel free to contact [Dillon](#) learn more.

## 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!](#)

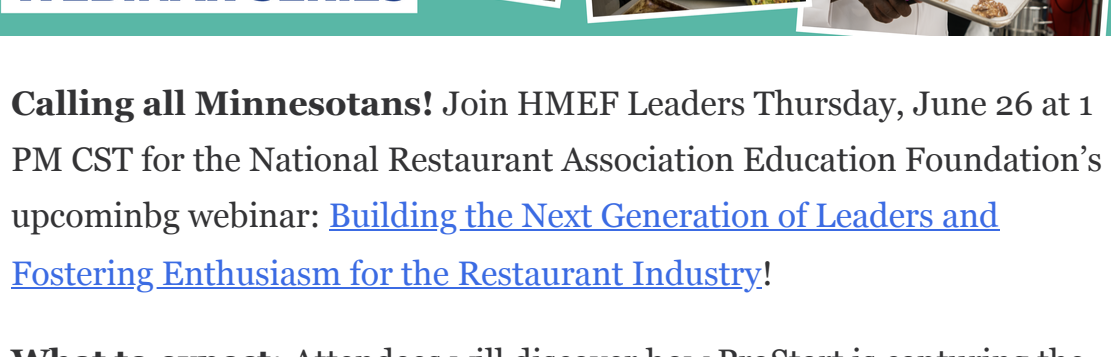
- **Some background:** Thanks to Hospitality Minnesota's advocacy, the Minnesota Legislature allocated funds to create a free training through the University of Minnesota for all Minnesotans.

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

- **Get started:** Per [MN Statutes Sec. 116L.98](#), participants will answer a few questions and sign an equal opportunity statement before accessing the training.

[Learn More](#)

## ServSafe Summer: 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.

- **Find a Class Near You:** [Click HERE](#)
- **Explore ServSafe Products & Courses:** [Click HERE](#)

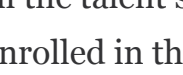
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