



SFY 2022 HOSPITALITY MINNESOTA EDUCATION FOUNDATION

Progress Report

11/23/2022

Minnesota Department of Employment and Economic Development
Employment and Training Programs Division

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Contents

Contents.....	3
Introduction	4
Summary of Goals and Objectives Presented in the Work Plan.....	4
Participant Data	6
Outcome Data	7
Expenditure Data	8
Success Stories	8
SFY 2022 Culinary and Hospitality Events and Activities	10

Introduction

The 2021 Minnesota Legislature ([Laws of Minnesota, 2021, Chapter 10, Article 1, Section 2, Subdivision 3\(p\)](#)) appropriated state funds to Hospitality Minnesota Education Foundation (HMEF) for State Fiscal Year (SFY) 2022. The SFY 2022 allocation available to HMEF was \$237,500 after DEED retained \$12,500 (five percent of the appropriation) for administrative purposes.

The legislation directed the Department of Employment and Economic Development (DEED) to grant funds to HMEF to provide a well-established, proven, and successful education program that helps young Minnesotans advance careers in the hospitality industry and addresses critical long-term workforce shortages in the industry.

Summary of Goals and Objectives Presented in the Work Plan

The Direct Appropriation funding supports HMEF's goal of expanding the number of youth and young adults interested in and wishing to pursue a career in the culinary and hospitality industry. To this end, HMEF offers training and education to high school teachers and educators in the nationally recognized ProStart and Hospitality Management (HTMP) curricula. Funds also provide small grants to school districts and high schools wishing to implement ProStart and Hospitality Management courses.

In terms of data reporting, HMEF does not provide *direct* individual services. Rather, grant funds are used to provide group services and funding assistance to teachers, educators, schools and districts who in turn provide direct educational services and workforce training to high school students enrolled in the ProStart & HTMP programs.

The end beneficiary of these services will be the students at the schools who will receive updated curriculum, training, and education in culinary and hospitality careers. The ProStart and HTMP programs provide workforce skills that allow youth to enter the workforce in a variety of different capacities, even if students do not pursue post-secondary education immediately. By educating Minnesota teachers and their school administrators about the diversity of career opportunities in the hospitality industry--including opportunities for upward mobility--teachers can better pass this information on to their students who may have not had previous exposure to this information or awareness of career pathways available to them.

Through the culinary and hospitality events sponsored by HMEF and its partners, the students are interactively engaged in showcasing their talents while also developing their skills and growing the ProStart and HTMP programs. Youth are able to work closely with chefs and leaders in the hospitality industry, thereby creating beneficial networks for future career pathways.

Through the support of the DEED grant for HMEF's work, many more Minnesota high schools are interested in adding the ProStart and HTMP programs to their school curriculum. Efforts to expand the programs will be continuing as HMEF moves into the 2022-2023 school year.

During the first year of the grant, seven (7) HTMP curriculum grants were provided to the following high schools which agreed to implement HTMP courses for the **first time**:

- Bloomington Kennedy High School
- Bloomington Jefferson High School
- Caledonia High School
- Monticello High School
- NRHEG High School (New Richland-Hartland-Ellendale-Geneva)
- RTR High School (Russell Tyler Ruthton)
- Sartell High School

During the first year of the grant, four (4) ProStart curriculum grants were provided to the following high schools which agreed to implement ProStart (level I and/or II) courses for the **first time**:

- Adrian High School (level I and/or II)
- Monticello High School (level I and/or II)
- Hinckley-Finlayson High School
- NRHEG High School (New Richland-Hartland-Ellendale-Geneva) (level I and/or II)

During the first year of the grant, one (1) HTMP curriculum grant was provided to the following high school to upgrade to the new HTMP curriculum courses:

- Eagan High School

During the first year of the grant, four (4) ProStart curriculum grants were provided to the following high schools to upgrade the ProStart curriculum (level I and/or II) courses:

- Brainerd High School (level II)
- Burnsville High School (level I and/or II)
- Mankato East high School
- Sartell High School (level II)

In addition, 21 high school teachers had each received seven hours of continuing education credit units at the 2021 HMEF teachers training; 32 high school teachers at SW Regional Training/Meeting had each received five hours of continuing education credit units, and at the 2022 HMEF ProStart Teachers training 24 teachers received nine of continuing education credit units in ProStart & HTMP. Eight (8) Teacher Training grants provided NRAEF training to staff at the following:

- Becker High School
- Bold High School
- Burnsville High School
- Hinckley-Finlayson High School
- IAA (Integrated Arts)
- Two Rivers High School
- Virginia High School
- Willow High School

Finally, grants for food, equipment, and ServSafe training and certification were provided to the following:

- Becker High School
- Elk River High School
- Brainerd High School
- Burnsville High School
- Indus High School
- Monticello High School
- NRHEG High School (New Richland-Hartland-Ellendale-Geneva)
- Rogers High School
- Rogers High School
- Sauk Rapids Rice High School
- Zimmerman High School

Participant Data

Participants Served and Services (cumulative)

	Project to Date: 7/1/21 – 9/30/22
1. Total Number of Group Participants Served (in all statewide culinary programs)	34,087
2. Total Individual Participants Served	NA
(1) Gender	
(1) Male	16,496
(2) Female	17,591
(3) Gender Non-Confirming	NA
(2) Age	
(2) 14-15	8,845
(3) 16-17	7,637
(4) 18-19	8,147
(5) 20-21	NA
(6) 22-24	NA
(3) Ethnicity/Race	
(1) Hispanic/Latino	3,469
(2) American Indian or Alaska Native	309
(3) Asian/Pacific Islander	2,248
(4) Black, African American, or African	3,829
(5) White	22,459
(6) Other or Multiracial	NA
(4) Education Level	
(1) 8 th grade and under	0
(2) 9th Grade-12th Grade	34,087
(3) High School Graduate or equivalent	0
(4) Post-Secondary Education	0
(5) Other Demographics	
(1) Limited English proficient	2,018
(2) Participants who receive Public Assistance	11,958
(4) Participants who report a disability	4,582

Program Services, Activities, and Other Related Assistance

	Number
1. Received Education or Job Training Activities	34,087
2. Received Work Experience Activities	51
3. Received Community Involvement and Leadership Development Activities	NA
4. Received Post-Secondary Exploration, Career Guidance and Planning Activities	34,087
5. Received Mentoring Activities	NA
6. Received Support Services	NA

Outcome Data

During the past year, 34,087 high school students were enrolled in culinary and hospitality courses or programming across Minnesota. Of these students, 93% obtained a diploma or equivalent or continued in school and 62% entered employment, post-secondary education or skills training, or another outcome.

Events in the Success Stories section highlight individual outcomes and achievements for youth involved in HMEF or partner-sponsored competitions and events.

Indicators of Performance

	Number
1. Attained work readiness or education goals	NA
2. Received academic credit or service-learning credit	NA
3. Obtained high school diploma, GED, remained in school, obtained a certificate or degree, or dropout: returned to school	93%
4. Entered post-secondary education, vocational/occupational skills training, apprenticeship, military, job search or employment	62%
5. Completed program objective	NA

COVID Impact on Programming

During the past school year, the pandemic did not impact programming significantly. Participating high schools had in-person classes and students enrolled in culinary and hospitality courses, partially sponsored by HMEF and DEED Direct Appropriation funding.

During the 2020-2021 school year, however, the pandemic caused significant disruptions that are still being experienced via teacher turnover (e.g., early retirements), lack of substitute teachers, and loss of funding to support the ProStart and HTMP programs. In the first full school year of the pandemic, instructors had to try to teach culinary skills remotely which was a significant challenge. Like other classroom subjects, momentum was stalled or lost for two HMEF programs. So much change and disruption negatively impacted the continuity for schools teaching the ProStart and HTMP curriculum. Therefore, the grant funds have been critical in helping to retain and rebuild these programs in Minnesota high schools. They have also been extremely important in helping HMEF attract new schools and incentivize them to add the ProStart and/or HTMP curriculum to their course offerings by making

them more financially attainable. Without the grant funds, the HMEF programs would not have been able to be retained in several of the high schools.

Expenditure Data

Expenditures from July 1, 2021 through October 30, 2022:

SFY 2022 Budget Category	SFY 2022 Planned Budget (July 1, 2021 to June 30, 2023)	SFY 2022 Expenditures
Administration	\$23,500	\$22,586
Contracted Services	\$120,800	\$97,021
Direct Services/Project Staff	\$93,200	\$23,935
Total	\$237,500	\$143,542

Success Stories

Taylor - Elk River High School (pictured on the far right in the photo)



“I started culinary classes as a freshman and Mrs. Sabby immediately got me interested in the ProStart program. I shadowed the culinary team my sophomore year joining them on their adventure to Nationals. I represented Elk River High School on the culinary and management teams my junior and senior year, going to nationals for both during my senior year. The amazing people I worked with throughout my experience with ProStart really helped me find

myself as a person and my passions in life. ProStart provided me with a great number of resources that I still use in my career today and provided me amazing experiences through the competitions, events, and so much more. I met a great group of people that helped mentor me through not only the competitions or events, but also through the challenges of life.

I was given an opportunity to become the General Manager of the Culver’s of Albertville less than a month after my high school graduation due to ProStart and my own work experience. During my time with Culver’s, I have traveled to different parts of the country, been able to work with and develop some amazing people, and I am working on my own personal development to become an owner/operator.

Through ProStart, I have gained many skills that have helped me succeed throughout my time at Culver's. I have gained leadership, organizational, and hospitality skills, learned how to work with others in an intense setting, and many fundamentals of owning and running a business. I must say without Sabby in my life, I am not 100% sure where I would have ended up. There is no easy way for me to sum up the impact Sabby and people like her make in every person's life they touch. My experiences with ProStart have made me the person I am today."

Noah - Sauk Rapids-Rice High School (pictured on the far right in the photo)



"I walked into my senior year kind of not knowing what I wanted to do with my life but settled on going to the University of Minnesota for art history to pursue a career path in museum management. Feeling set on this career path, I didn't feel like budging.

Then came the trip to the National ProStart Invitational in Washington DC. Going to the competition for the management portion of the competition, I knew that I would be talking mostly with those in the hospitality

industry and those already managing restaurants, resorts, hotels, and anything under this vast umbrella we know as the hospitality industry. I remember the moment when I started to really think about 'could I see myself in this industry' when the Director of International Affairs, Paula Weeks of Coca-Cola, was giving her speech at the awards gala. She's talking about how we are the future of this industry and that there's so many great opportunities within the hospitality industry. I like this career path. But then I remembered that where I was going to college didn't offer this major. My parents started to look through my scholarship packets from Nationals and come across all these great schools offering me these great opportunities to major in hospitality management. I decided to apply to Johnson and Wales University out in Rhode Island. When I was at the HMEF scholarship luncheon, I found out that I was admitted. I also received the presidential academic scholarship and a ProStart alumni scholarship. My plan is to attend there this fall and major in hospitality management and hopefully return to Minnesota and make a difference in people's lives through this great industry."

Natalie – ACF Student Chef of the Year



At the January 24 ACF dinner, Natalie was named ACF Student Chef of the year by the American Culinary Federation, an honor rarely given to high school students. The Elk River High School junior was awarded a \$4,000 scholarship, the highest scholarship amount given out. "This is only the second time the award went to a high school student and the first time it was awarded to an (11th grade student)," said her instructor Monique Sabby, noting the award typically goes to college students. "Natalie really took the opportunity and ran with it," Sabby said. "Not only does she attend the monthly ACF education meetings, but she volunteers monthly at the "Kid's Cafe," which serves inner city youth a hot meal prepared

by the ACF chefs. In addition, she has volunteered at fundraising events such as the “Survivors Event,” which raised money for victims of domestic violence. “She has been feeding her heart by giving back to the community as well as feeding her mind by working side-by-side with the top chefs in Minnesota,” Sabby said. “I am inspired by her energy and willingness to jump at every opportunity to volunteer. She truly is one of kind. I am just too proud of her, and I look forward to giving her other opportunities to feed her culinary passion.”

James Leeder-Botnan and Samah - Sauk Rapids-Rice High School



James Leeder-Botnan was a ProStart student and 2012 Sauk Rapids Rice high school graduate who pursued a culinary career after graduating from Le Cordon Bleu in MN. He has worked at some very high-end industry establishments such as 6Smith and Kings Inn and is currently the Executive Chef at McGerry's Pub in Maple Plain. James was promoted to manager in 2022 and has served as a ProStart team mentor for the past six years, saying “It is time to give back”. He offers students internships to learn from him in “his kitchen”. Recently, he is mentoring Samah, a ProStart graduate from Sauk Rapids Rice high school. She is thrilled to work with James while she attends St. Paul College in culinary.

SFY 2022 Culinary and Hospitality Events and Activities

ACF Dinner - January 24, 2022



ProStart Teacher and the 2021 ACF Chef of the Year, Mary Levinski (Sauk-Rapids Rice High School and first instructor to receive this award) was chosen to create a 6-course menu for the dinner. Mary, along with three former ProStart students and five current ProStart students, created the many courses selected from Mary’s ProStart winning dishes from past ProStart State competitions throughout the years.



HMEF Board Meeting – February 16, 2022



The Elk River ProStart Team consisting of five students and their instructor Monique Sabby, introduced themselves to the board and spoke to the members about how important they feel the ProStart program is for them. The team showcased their talents during a social time providing several appetizers they created.

The 2022 Minnesota State ProStart Invitational - March 8, 2022



Held for the first time since the start of Covid, the Minnesota State ProStart Invitational Competition took place at RiverCentre in St. Paul. It included nine culinary teams and three management teams, totaling 40 students, 8 teachers, and 4 mentors from eight schools. Over forty professional chefs and hospitality industry professionals judged the competition with critiques, ratings and encouragement.



The event was attended by the Commissioner of the Department of Employment and Economic Development and the Director of Explore Minnesota Tourism. These State officials were able to witness the students' hands-on learning, team building and event management skills in a pressure situation. Student representatives directly communicated with Commissioner Grove, Director Bennett-McGinty and a legislative representative about the importance of the ProStart program in shaping their career plans and vision for their future in hospitality operations and management. The event was also covered by multiple television stations, bringing greater visibility to youth and the public about the high school and workforce opportunities the program can provide in communities across the state.



Taste of the Twin Cities Event - March 31, 2022



The inaugural Taste of the Twin Cities event took place at the University of Minnesota and coincided with the next day's Women's Final Four NCAA Basketball Tournament at Target Center. It was held to celebrate women leaders in hospitality, business, and sports and helped to raise funds for the U of M's *Food is Medicine* program, which brings healthy and affordable food to low-income communities. It featured fifteen food stations represented by women restaurant owners and chefs. Twelve ProStart students from three high schools assisted in preparing, cooking, and serving dishes to guests at the event. Event founder, Wayne Kostroski, also founded the Taste of the NFL over 25 years ago when the Super Bowl was in Minnesota, and he involved ProStart students from the beginning and has done so in all subsequent Taste of the NFL events in other Super Bowl cities. Great connections were made and at least one student was sought after for a summer job.



Performance Foodservice Show– April 5, 2022



This show, held at the at the RiverCentre in St. Paul, was open to all hospitality and restaurant owners for the opportunity to see new and creative menu ideas. The winning ProStart State Management team, five students and instructor Mary Levinski from Sauk Raids-Rice High School, assisted with demonstrating the new food items on the show floor. Students also had the opportunity to walk the show floor, meet suppliers and owners, and

see how other items were created to help broaden their knowledge and skills.

SE Culinary Skills Event - April 5, 2022



The SE Culinary Skills Event, held at SW Minnesota State University in Marshall MN, brought together 14 high schools consisting of 235 students and 16 teachers to complete in hospitality and culinary challenges. Skill challenges included cake and cupcake decorating (the most popular event), food

art, menu design and place-setting events. Twelve engagement stations, ranging from making an omelet to safety and sanitation, were also on display. Awards were presented at the end of the day and five high schools became interested in signing up to teach the ProStart program due to this event.



School Food Service Dietitians Meeting Midwest Dairy - April 22, 2022

School Food Service Dietitians Meeting Midwest Dairy held at Vikings Lane Performance Center. Mary Levinski- Sauk Rapids-Rice, Matt Deutsch – Burnsville High School, and Cyndi Keese – HMEF each presented at the meeting to help build a partnership between high school kitchen staff and ProStart Programs. Most ProStart classroom kitchens do not have the upgraded kitchen equipment of high school kitchens and ProStart students are typically not allowed to use their high school kitchen facilities. The presentation to fifty high school dietitians helped to foster a purposeful connection between the school kitchen staff and ProStart students and created an awareness of what the students were learning in the ProStart program. It also provided an opening for the program to be able to access and use the kitchens' commercial grade facilities to experience what they are like and help ProStart students earn their COA hours.

National ProStart Invitational, Washington DC, May 8-10, 2022:

What a year for the Hospitality Minnesota Education Foundation ProStart program. After returning to the Saint Paul River Centre for the Minnesota ProStart Invitational in March, two teams and Minnesota's Teacher of the Year headed off to Washington D.C. for the 2022 National ProStart Invitational and triumphed.



Minnesota’s ProStart State Champions, Sauk Rapids-Rice High School, placed 2nd in nation in the restaurant management competition at the 2022 National ProStart Invitational (NPSI). Nearly 400 high school students representing 80 teams from across the country competed for top culinary and restaurant management honors, as well as almost \$200,000 in scholarship awards.



Elk River High School finished 25th in the Culinary Division and had the chance to connect with Elk River Alum and award-winning chef, Josh Walbolt, who was serving as a judge for the competition.



Roosevelt High School ProStart Instructor, Ben Rengstorf, was also awarded the 2022 National ProStart Teacher of the Year and the national educator of excellence when he received the James H. Maynard Award at the national event. Mr. Ben, as he is called by his Minneapolis Roosevelt High School students was also selected as Minnesota's ProStart Teacher of the Year during the May 2022 Awards Luncheon.

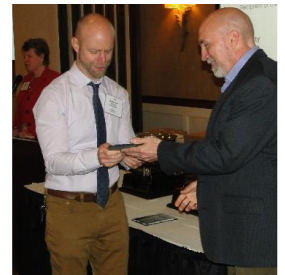
HMEF Scholarship Awards Luncheon - May 19, 2022



The Hospitality Minnesota Education Foundation hosted its annual scholarship luncheon at the White Bear Country Inn on May 19. In all, fourteen scholarships were awarded to students enrolled in hospitality, tourism, and culinary programs at post-secondary institutions, totaling \$27,000.



During the awards luncheon, instructors Michael Keenan and Ben Rengstorf were named Minnesota HTMP and ProStart Teachers of the Year. Both were recognized for several excellent qualities in teaching, including sharing and learning about different life experiences, making connections between what the students are learning about customer service and how it applies to their daily lives, and holding up a spirit of positivity.



MAFCS Conference for FACS Teachers - June 16, 2022



The event, held at the Shakopee High School, hosted fifty (50) FACS teachers with a theme of “Partnerships: Working Together We are Stronger.” HMEF was recognized as a valued partner to all high schools with the ProStart and HTMP programs. HMEF staff, Ben Wogslund and Liz Rammer, held a breakout session with about 15 teachers on the topic of “Being your partner in culinary and hospitality”.

ProStart Teachers Training - August 4, 2022



ProStart teachers training was held at the General Mills Corporation in Golden Valley, MN. General Mills brought in top-notch trainers for 23 teachers, including General Mills chefs, Gilles Stassart and Chad Wagner, ACF Chef John Van House, Core Foodservices, and Chef Nick Meurett with Sysco Minnesota. Teachers had the opportunity to rotate to four learning stations and enhance their skills: Proper Knife Skills, Mother Sauces, Searing/Sauteing and Dough Skills. These skills were put to a test in the “chopped” competition at the end of the day. Teachers were divided into teams competing to create an appetizer and entrée within one hour. Our Chef trainers provided feedback for each of the teams and selected the winners, Heather Baumbach from Shakopee High School and Jennifer Brandabur from Hopkins High School. The teachers learned about ACF, Capango, new HMEF updates



and grants and received nine continuing education credit certificates.

Toby Golf Tournament - August 8, 2022



The annual Toby golf tournament was held in Bloomington to help raise funds for HMEF scholarships and the ProStart Program. Equipment and hospitality suppliers participated in event to support the foundation. The event included HMEF staff and ProStart students, who helped to cook at the ACF table on the golf course and assist with appetizers during the social period just prior to dinner and awards.

Saint Paul Farmers Market - September 23 & 24, 2022

The American Culinary Federation Minneapolis Chefs Chapter presented the Daniel Cleary Saint Paul Farmers Market Culinary Competition. Chef John Van House and ProStart student, Natalie, coordinated the culinary competition which included Chef Robert Velard, Chef Noah Straus, Chef Keith Cleary, Chef Carlos Reyes, and Chef Keith Huffman. ProStart students Kavan and Noah from Sauk Rapids assisted both days to help with the competition.

New Student Engagement at Oktoberfest - September 29, 2022



The Greater Minneapolis Hotel Association held a HMEF scholarship fundraiser with an Oktoberfest theme at Finnegan’s in Minneapolis. New ProStart students from Roosevelt, Elk River, and Sauk-Rapids Rice High Schools were paired up with a hotel chef to prepare and serve German-themed dishes at the event. Veteran ProStart students raised \$1,000 in event raffle tickets, greeted guests, and encouraged new students during the event.

All students had the opportunity to engage with event participants as they experienced each chef's culinary offering.



Media coverage of events:

- Minneapolis educator receives national award for culinary teacher of the year | KARE 11
- Sauk Rapids Rice High School Culinary Team Finishes Second in National Competition* | KNSI

Video Recaps:

- 2022 National ProStart Invitational Recap
- NPSI 2022 Awards Gala (Rengstorf Award at 46:18; Sauk Rapids Rice at 1:55:12)