

INDUSTRY PARTNERSHIPS IN ACTION.

MRA PAC 2013 Golf Outing

Summer is quickly approaching, and with it comes the annual MRA Political Action Committee (PAC) Golf Outing. Not only will you enjoy a round of 18 holes on the beautiful Bay Point Golf Club course, you'll also experience lunch provided by MRA members and an exquisite buffet for dinner. Drinks, contests with prizes, and friendly competition make the day complete.

Monday, June 24, 2013

11:00 a.m. Lunch

Noon Shotgun start

Bay Pointe Golf Club, West Bloomfield

\$250 per golfer/\$900 per foursome

\$350 for a hole sponsorship, which includes an exhibit table



Sponsor a hole and purchase a foursome in the month of May and receive a \$100 discount!

Contact Lisa Powers at 517-377-3935 or lpowers@mramail.org to reserve your spot!

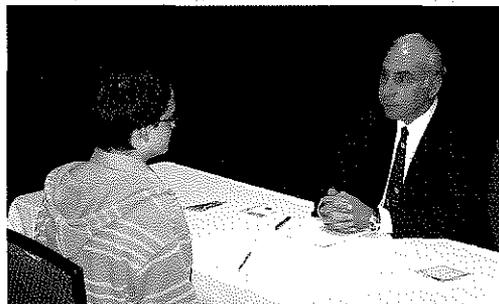
The MRA PAC can accept personal contributions, or contributions from businesses organized as sole-proprietorships, partnerships, or LLCs (Limited Liability Companies). Contributions can be made in the form of check or credit card. The MRA PAC is prohibited by state and federal law from accepting corporate contributions.

ProStart Students: Trained and Ready for Hire

On April 8, more than 50 Michigan ProStart® Students attended a *Getting Hired 101* professional development workshop hosted by the Michigan Restaurant Association Educational Support Foundation (MRA ESF). The workshop was dedicated to developing skills needed to secure an entry-level job in foodservice.

The event began with a keynote presentation by Brad Hansen, the CEO of LaBelle Management and a Michigan Restaurant Association Board of Directors member. Mr. Hansen described how his humble beginnings in the restaurant industry (cleaning out garbage cans for a local restaurant at age 16) led him to a life-long, successful career. He stressed the importance of hard work, never saying "that's not my job," and volunteering for new assignments in an effort to never quit learning.

Students then rotated through three sessions: interpersonal communication skills, resume development, and what to wear to make the right first impression. In addition, volunteer



Lisa Hojnacki from Millennium Restaurant Group (top photo) and Alex David (bottom photo) from Ansara Restaurant Group conduct mock interview of students.

human resource and management staff professionals from several MRA member



companies conducted mock interviews of the students.

Get a Head Start – Hire ProStart Students

The MRA ESF is dedicated to developing students to meet the needs of the foodservice industry. The ProStart curriculum equips students with the foundations of restaurant management and culinary arts.

If you want to hire staff for the summer, consider hiring a ProStart student. Their kitchen knowledge and customer service skills will be of value to your business!

The MRA ESF can connect you with ProStart students throughout the state. For more information, contact Amanda at the MRA ESF by calling 800-968-9668 or via e-mail at asmith@mramail.org.

