



Salute to Senior Nutrition

A Culinary Competition



Home delivered and congregate meals are ready for a renaissance!

This event provides an opportunity for community partners to sample your meals, ask questions about your company and offerings, and be inspired to attract more diners to the home delivered meal and congregate meal programs.

Entry Fee \$1,350+ = Email fcoa@fcoa.org for details

Scoring Categories

Overall Taste

Seasoning &
Balance

Wildcard

Use of unique or
uncommon ingredients
and/or recipes

Visual/
Attractiveness



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The RULES

- Menu of item(s) served must be submitted to FCOA by July 17, 2026
- All vendors/chefs should adhere to all food safety rules as set by the Florida Department of Health and safe food handling practices.
- All attendees must sign a waiver with the hotel related to food preparation and distribution.
- **NO OPEN FLAMES**
- OAA meal components. Each 'chef' should serve at least 2 components of the meal and optional 'wildcard' item which can be dessert or it can be a new menu item that is being tested. Contact FCOA for information about the components.
- Please have ingredients list available to inform participants should they have restrictions/follow certain dietary standards
- Plating will be done in the hall during open hours with guests. Preference is to not be 'cooking' once the hall is open due to the limited time. Talking with attendees about your food is an opportunity you don't want to miss out on!
- Use of warming ovens (please bring your own) is encouraged for pre-prepared foods. Trucks with ovens/warming drawers can be parked outside behind the hall and trays can be brought in. Notify FCOA so we can notify hotel security.
- All stations where food will be distributed will have a covering for the carpet to reduce risk of stains/damage to hotel property.
- Please bring any cleaning supplies, towels, etc. you may need to support your work station. Some supplies will be available as part of your entry fee.
- Companies who only provide shelf stable options are welcome to participate by offering samples, however, items purchased and served in a 3rd party shelf stable package will not be included in the scoring. Guest feedback will be requested and shared.
- Companies can select to be part of the event and 'opt out' of the scoring and OAA meal component requirements. This is an option for companies looking to expand their private pay options. Guest feedback will be requested and shared.

[Email fcoa@fcoa.org for more information](mailto:fcoa@fcoa.org)



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The SCORING

- Each participant will have scoring cards personally branded and will be distributed at the time of the 'sample' being shared with guests;
- All score sheets are to be dropped in the box designated. Several will be set around the room for convenience.
- Guests are not asked to 'compare' the offerings among food providers present. They will be asked the following:
 - Visual/attractiveness score 1-5
 - Taste score 1-5
 - Seasoning score 1-5
 - Innovative recipe 1-5
 - Use of interesting or unique ingredients 1-5
 - Wildcard if available 1-5
 - IF you are a meal provider, would you be interested in trying this option with clients?
Yes/No
 - What ingredients or dishes are frequently requested by clients: _____
- Highest scores by category and overall will be declared the winner(s)

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PARTICIPANT REGISTRATION

- Participants **MUST** have registered for a booth w/power \$1,000
- Participants who are sponsors at the \$5,000 level or higher need only pay the \$350 fee and the booth fee (which is complementary with the sponsorship)
- All additional attendees **MUST** be registered to attend the event \$300 each
- Cover all food costs
- Entry fee \$350 + all Food Costs
- Entry fee covers:
 - Guests: plates, napkins, eating utensils (participants can choose to use their own branded items – notify FCOA in advance)
 - Work Station: trash cans, trash bags, fire extinguisher (if there is a heating element in the booth), sanitary gloves, sanitizing wipes, floor covering, first aid kit, extension cords as needed and towels
 - Fire Marshal walk through fee, recognition and scoring materials

SPONSOR OPTIONS

- Presenting sponsorship \$15,000 (includes co-branding of the event, apron sponsorship, caps, banner, table cloths and menu boards)
- Aprons for contestants = \$1,200
- Ball Caps for contestants = \$1,200
- Branded event banner (4 available for hall) = \$1,500
- Branded table cloths = \$2,000
- Event t-shirts for participants (price increase if distribute to attendees) = \$3,000

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PARTICIPANT ON SITE NEEDS

MAY INCLUDE:

- Warming Ovens
- Oven mitts
- Speed racks
- Induction burners
- Thermometers
- Cookware/disposables for transferring
- Plating supplies
- Cleaning supplies
- Utensils & knives
- Chafing dishes with warming tray heat source
- Coolers & ice



AVAILABLE HOTEL EQUIPMENT

AVAILABLE WITH NOTICE

- Push in refrigeration
- Sinks for rinsing and sanitizing hands
- Limited speed racks
- Ice machines

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