DC Central Kitchen

We fight Hunger Differently
Food Recycling and Meal Production

- DC Central Kitchen produces 3,000 meals every day to 65 partner agencies
- Recovered 600,000 of food in last fiscal year, ½ of which was fresh produce.

Focus on fresh, raw product

- We recover from:
  - Manufacturers
  - Wholesalers
  - Grocery Stores
  - Farms
  - Food service
Culinary Job Training

- 12-week job training program provides:
  - Life Skills
  - Culinary Skills
  - Job Skills

51% of DCCK staff graduated from our Culinary Job Training Program!
Café and Catering

Life Skills
Culinary Skills
Job Skills

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Hire us for anything from buffets to bagged lunches
Healthy Corners

• 55 stores, direct wholesale and value-added products sold at below-market price

• Combatting food deserts

• Nutrition Education
School Food Production

- Currently serving 12 DC Public Schools, 2 private schools and 2 public charter schools.
- 8,500 meals per day
- Locally sourced & cooked from scratch
- Taste tests
- Nutrition Education
COVID-19 UPDATES
The latest from DC Central Kitchen

• Our response
• We are operating to-go meal sites for DC youth at five DC Public Schools: Walker-Jones Education Campus in Ward 6, and Kelly Miller Middle School, Thomas Elementary School, H.C. Woodson High School, and Ron Brown High School in Ward 7.

• We are operating 10 mobile feeding locations serving to-go breakfasts and lunches through our partnerships with local nonprofits, faith communities, and the Office of the State Superintendent of Education (OSSE).

• We are increasing meal deliveries to local shelters and nonprofit agencies, including an additional 450 meals per day now that shelters are remaining open during daytime hours.

• We are continuing to deliver fresh produce and healthy snacks to corner stores through our Healthy Corners program and are announcing a price cut of up to 50% on our already discounted fresh, whole fruits and vegetables.

• We are providing fresh produce bags to our Culinary Job Training program students and staff looking for additional support while at home.
Career Path