



DC Central Kitchen

WE FIGHT HUNGER DIFFERENTLY

Food Recycling and Meal Production

DC Central Kitchen produces 5,000 meals every day.

Recovered 800,000 lbs. of food in 2016

Over ½ of which was fresh produce.

We recover from:

- Grocery Stores
- Wholesalers
- Farms
- Food Service



Culinary Job training

14 Week job training program provides:

- Life Skills
- Culinary Skills
- Job Skills

Class #107

43% of DCCK staff is a graduate of our Culinary Job Training Program!



Healthy Corners

70 stores, direct whole sale and value added products

Combatting Food Deserts

Nutrition Education



School Production

- Currently serving 12 DC Public Schools and 2 private schools and 1 Public charter schools.
- 8,500 meals per day
- Locally sourced scratch cooked
- Taste Tests
- Nutrition Education



Campus Kitchens Project

60 colleges and High schools

Collectively recover over 1 million lbs. of food each year.



Giving food a new life

DCCK brings in all this food to prepare 5,000 meals that go out each day.





Food Recovery: Food Service



Food Recovery: Grocery Stores



Food Recovery: Wholesalers



Freezing Recovered Produce





Food Recovery-Farms



Sourcing Seconds

Since January 2015, we have purchased 162,275 lbs. seconds from local farms.

17% of our total local purchases





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