



*combating hunger | creating opportunity*

For over 20 years, DC Central Kitchen has been “**Feeding the Soul of the City**” by recovering unused food, providing nutritious meals to those in need, training unemployed men and women for jobs in the food service industry, and offering hope through empowerment.

DC Central Kitchen focuses on sustainability of our community and of our organization by “sourcing local”, “creating jobs” and “increasing revenue generating businesses” - for a whole new look at ***strengthening bodies, empowering minds, and building communities.***

### **2010 Organizational Accomplishments**

- **First Helping** served over **56,000 meals** to individuals living on the streets of Washington DC and made **7,000 referrals** to agencies that assist them in becoming self-sufficient.
- **DCCK** recovered **nearly 600,000 pounds** of donated food in 2010, while using **150,000 pounds** of fresh produce from local farms in Northern Virginia, Maryland, and Pennsylvania.
- **DCCK** served **1.77 million** meals with a value to the community of almost five million dollars, so allowing nearly 100 partner agencies to invest their resources in programs instead of in food.
- **DCCK’s meals** reached more than **6,000 men, women, seniors, and children** who utilize support services offered in the District of Columbia, Maryland, and Virginia.
- **92 men and women** graduated from the Kitchen’s **Culinary Job Training** program (CJT) and moved on to careers that support them, their families, and ultimately our communities.
- Our **Healthy Returns** program distributed 78,000 nutritious meals and 110,000 healthy snacks to 1,300 low income DC youth enrolled in afterschool and summer enrichment programs.
- **Fresh Start Catering** began serving 3,800 healthy, scratch-cooked meals per day to DC school children, targeting our city’s food deserts and generating new revenue for the Kitchen.
- **The Campus Kitchens Project** served 250,000 meals in 28 communities across America, engaging young leaders and fighting hunger with innovation and efficiency.