



DC Central Kitchen's "Bringing the Kitchen Home" campaign seeks to raise \$35 million to build a state-of-the-art facility and scale our innovative solutions to hunger and poverty.

GOAL



We envision a more just city where everyone has access to healthy food, meaningful careers, and opportunities to achieve their full potential. In our new home, we seek to unleash the power of food through bold solutions that broaden prosperity, improve health, and strengthen communities.

OUR INNOVATIVE MODEL WORKS.

OVER THE LAST 33 YEARS, WE HAVE:



Trained **2,000 people** for culinary careers with a job placement rate of 87%



Served **44 million meals** delivered to schools, shelters, and nonprofits

Created up to **\$83.6 million** in annual social and economic impact in DC

LEARN MORE >

Built an **\$8 million** social enterprise portfolio, allowing us to match every donation we receive dollar for dollar with sustainable earned revenue



Created **180 full-time, living** wage jobs created with comprehensive health and retirement benefits, with alumni making up over 50% of our staff



Developed the nation's leading farm to school program, nourishing **4,000 children** each day with a 93% student approval rating



Opened **two thriving cafes**, serving up healthy food and on-the-job training



Transformed **50 small retailers** into healthy corner stores, making fresh produce available in neighborhoods without supermarkets





The New York Times

















ABOUT DC CENTRAL KITCHEN

DC Central Kitchen uses food as a tool to create economic opportunity and build healthier communities.

We may serve more than 10,000 meals every day, but we're not a soup kitchen. We rip hunger out by its roots by taking on its causes, not just its symptoms. For 32 years, we have provided training and empowerment to individuals with significant arriers to employment and connected them with careers in the hospitality industry.

With new 'knife skills and life skills,' adults who have experienced homelessness, incarceration, and trauma and young adults who have become disconnected from work and school pursue culinary careers across the region. Where possible, we hire our graduates as full-time employees of DC Central Kitchen, so they can lead our award-winning **solutions to hunger and poverty** – from serving the country's best school meals to selling fresh, affordable food to corner stores to opening healthy cafes in neighborhoods with limited grocery stores and healthy retail locations. Our holistic approach is proven, nationally and internationally acclaimed as a model social enterprise, and **primed for growth**.





the communities where jobs and healthy food are scarce, life expectancy is nearly two decades shorter than DC's wealthier neighborhoods. Without the skills and credentials they need to join the workforce, many residents – especially young people and people of color – are more likely to experience trauma, chronic disease, or incarceration than they are to thrive in DC's competitive economy.

Demand for our services is going up, not down. We are turning away job training applicants because our classrooms are too full. We are rejecting donations of fresh food because we can't store it all. We are passing up contracts to serve healthy meals to more low-income students because we have no production space left. For 18 hours a day, our tireless staff and volunteers work small miracles in the cramped basement of a crumbling homeless shelter. Year after year, our over-subscribed job training classes squeeze together in a windowless room that doubles as dry goods storage. Too often, heavy rains flood our classrooms and offices. No matter how much love and duct tape we bring to work each day, we know our students and our mission deserve better.

It's time for us to **step out of the basement and fulfill our promise**. The Michael R. Klein Center for Jobs and Justice is located in the transformative new River Point development in the Buzzard Point neighborhood along the Southwest DC waterfront. At this state-of-the-art facility, DC Central Kitchen finally has the opportunity to **scale our capacity** to combat poverty and hunger in our nation's capital. We invite you to join us and our Campaign Co-Chairs in this effort to transform our city for the better.



I'm always telling people about DC Central Kitchen's Culinary Job Training program. I tell them, I've been through this and that, but this was the best decision I ever made. It got me back on my feet, and also gave me a trade...but the choice is yours. This is your key. Use it.

CORA

DC CENTRAL KITCHEN EMPLOYEE & CULINARY GRADUATE





BY 2025 WE WILL

Expand job training by

150%

Create

50 NEW FULL-TIME JOBS

Expand our volunteer network from 16,000 to

25,000 Volunteers

annually

Generate over

\$200 MILLION

in annual financial impact

OVER THE NEXT 2 YEARS

DC Central Kitchen's comprehensive campaign seeks to fulfill the following financial goals:

\$5 MILLION

for program expansion

\$15 MILLION

for capital expenses

+

\$15 MILLION

for the first 10 years of rent and occupancy



44

DC Central Kitchen's new home will become the region's hub for scaling solutions to hunger, poor health, and poverty and a best-in-class center for career training, job creation, and healthy food distribution.

MICHAEL F. CURTIN, JR CEO, DC CENTRAL KITCHEN

NAMING OPPORTUNITIES

	GIFT LEVEL	AVAILABILITY
Facility Name "DC Central Kitchen: The Michael R. Klein Center for Jobs and Justice Center"	\$10,000,000	SECURED
Culinary Job Training Kitchen A state-of-the-art vocational training space that will serve as many as 350 students per year.	\$5,000,000	SECURED
Community Engagement Hub & Demonstration Kitchen This hub will bring together culinary experts, small business owners, our students, and the community through entrepreneurship programs, cooking demonstrations, and meaningful events.	\$5,000,000	AVAILABLE
Cafe This welcoming, fully operational café is also the primary entrance to our larger facility and a hands-on job training site.	\$3,000,000	AVAILABLE
Volunteer Zone A visible, active kitchen workspace hosting 25,000 volunteers each year.	\$2,000,000	SECURED
The Robert & Claudia Egger Mega-Purpose Room Dedicated in honor of our founders, this high-profile first floor space will host volunteers, meetings, and trainings. Add your name to this central gathering and workspace and help us bring it to life.	\$1,500,000	AVAILABLE
Culinary Job Training Classroom Students will thrive in this wired classroom, studying culinary theory, building soft skills, enhancing financial literacy, and working on career readiness training.	\$1,500,000	SECURED
Communications Suite This highly visible space near the entrance of the building will be used to host and record podcasts, media interviews & video content.	\$1,500,000	SECURED
Communicating Stair Communicating stairway and zen garden connecting our kitchen and classroom spaces with our offices.	\$1,000,000	SECURED

NAMING OPPORTUNITIES

during their time on-site.

	GIFT LEVEL	AVAILABILITY
Social Enterprise Workspace Large open office space for our staff and partners.	\$1,000,000	SECURED
The Loft Informal meeting space that brings together our staff and partners to advance our workforce development programming and expand healthy food access.	\$750,000	SECURED
Conference Room These glass-walled meeting spaces on the second floor will allow DCCK staff and students to work and learn together.	\$500,000	1 AVAILABLE 3 SECURED
Refrigeration/Freezer Unit Each walk-in refrigeration & freezer unit will provide the cold storage space to house all of the fresh products we need to create 25,000 meals each day.	\$500,000	3 SECURED
Community Pillar Located in the Hub at the end of the main level corridor, this literal pillar contains names of individuals and tenured staff and honors those who made a significant impact on the history and success of DCCK throughout our 30+ years.	\$500,000	AVAILABLE
Huddle Rooms These small, flexible meeting spaces will drive collaboration in our new space.	\$300,000	2 AVAILABLE 1 SECURED
Access Lift Located near the communicating stair, this lift provides dignified and easy access to our upstairs mezzanine level for all guests and staff, connecting our kitchen and classroom spaces with our offices.	\$250,000	AVAILABLE
Wellness Room This peaceful, private space will offer a respite to staff and students, including nursing mothers and individuals administering medication.	\$250,000	1 AVAILABLE 1 SECURED
Locker Bank (Upstairs) Located in the central corridor of our building, this attractive locker bank will be used by staff and volunteers	\$100,000	AVAILABLE

NAMING OPPORTUNITIES

GIFT LEVEL

AVAILABILITY

Study Carrel & Phone Room

Ideal for taking phone calls or studying class materials, this space will be a safe and private area for our students and staff. \$100,000

3 AVAILABLE

2 SECURED

Touchdown Desk

These 8-person modern flexible workspaces in our upstairs office area will provide kitchen and delivery staff with easy access to technology, trainings, and information.

\$100,000

2 AVAILABLE

1 SECURED

The Cupboard (Dry Storage)

Our expansive food storage unit for non-perishable items in our main production kitchen. As the central receiving point for thousands of pounds of donated and purchased items each week, this element will be a nerve system for our fast-growing food hub operation.

\$100,000

SECURED

Welcome Desk

The welcome desk and check-in area will receive thousands of volunteers and visitors to our space each year.

\$100,000

SECURED

Offices

Located on the second floor mezzanine of our facility, each of these office spaces will allow for our staff to have a private, dignified place to work.

\$50,000

20 AVAILABLE

Naming gifts will endure for the duration of our 25 year lease.

Gifts at the \$10,000 level or above will be recognized on our permanent donor wall next to our facility's welcome desk.

All gifts at \$100 dollars and above will be recognized in an attractive digital installation.

Campaign gifts are payable over up to five years.

Scan the QR code or visit www.bringingthekitchenhome.org for more information!



Join us in this urgent and ambitious effort to build a solution for hunger and poverty worthy of our nation's capital.

This campaign comes at a critical time for our community. Your support today will help DC Central Kitchen meet the demands of this moment and leave a personal legacy in the form of a stronger, fairer community in the years to come.

MAKE A PLEDGE TODAY >

To continue the conversation, contact:

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WWW.BRINGINGTHEKITCHENHOME.ORG

