



Expanding DC Central Kitchen's Klein Center for Jobs and Justice



In 2023, after a decade of dreaming, designing, and listening to our community, DC Central Kitchen (DCCK) moved from its long-time headquarters in a downtown shelter basement to a brand-new, 36,000 square foot facility constituting the nation's most ambitious community kitchen and urban food hub. The payoff on this investment of trust and resources has been even more tremendous than DCCK anticipated. In less than two years, we have:





Doubled our daily production of healthy school meals to 12,000



Provided record numbers of summer meals (127,000), Thanksgiving meals (69,000), and Healthy Corners products (421,000) to food insecure neighbors



Increased the annual number of Culinary Job Training (CJT) program students graduated from 79 to 178



Created more than 120 full-time, living wage jobs in our community



Improved our annual financial impact on DC to \$130 million annually

Our growth and success have resulted in numerous awards, enthusiastic media coverage, and an inundation of interest from peer nonprofits, national organizations, and academic institutions about adapting and replicating our model. Now, we have a chance to push our direct impact and ability to inspire others to new heights.



Since we opened the Klein Center, an adjacent retail stall in our building has **sat vacant**. With a **long-term lease** matching our current space, DCCK has the opportunity to **add 15,000 square feet** to the Klein Center, creating a city block of visible results and stereotype-smashing power.

Our designs for this expansion project include:

An affordable produce market and Healthy Corners showcase. Unlike our 57 partner corner stores, DCCK would operate this location directly, allowing us to test new products and Food-Is-Medicine innovations, provide hands-on training for retail positions in the food sector, and create a neighborhood access point for both fresh produce and nutrition education.

Training for the food jobs of the future.

With two additional classrooms, our firstever fast casual salad concept, and modern processing equipment, we will train our students for the food careers that will endure and grow in a changing DC.

Targeted improvements in cold storage, emergency relief, produce aggregation, and processing capacity. Our immediate growth at the Klein Center has already required us to push to 24-hour-a-day operations, while learning how to maximize seasonality, remain agile, and produce Healthy Corners products and school meals at scale. With 38% of DC residents facing food insecurity, we see opportunities to further enhance our nutrition services for seniors, early childhood programs, and health sector partners while creating dozens of new jobs for our graduates along the way.



\$9 million in direct construction costs

\$3 million in equipment, furniture, IT, and equipment maintenance needs

\$7.5 million in program expansion

\$4 million in rent and occupancy costs (through 2035)

\$1.5 million in reorganization costs and upgrades to existing Klein Center facilities as we align them with our new space

*Naming opportunities now available

This project isn't just a chance to double down on what's already working at DC Central Kitchen. It's an opportunity to **double up**—upscaling our operations in new ways, upskilling more trainees, and leveling up our role as a central hub of healthy food, good jobs, and innovative practices in our nation's capital. Join us!





FOR MORE INFORMATION ABOUT THIS PROJECT, OUR FUTURE PLANS, AND GIVING OPPORTUNITIES, PLEASE CONTACT: ALEXANDER MOORE, AMOORE@DCCENTRALKITCHEN.ORG

