

DOUBLING UP:



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 (DCK) 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 DCK 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.

**DOUBLING
UP**



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, DCK has the opportunity to **add 17,000 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, DCK 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 first-ever 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.



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!





Doubling Up Your Impact

We invite you to join the community of supporters who are generously investing in DC Central Kitchen's growth and resilience in the years ahead. Your gift can support the strategic needs detailed below and be recognized with enduring naming opportunities in our expanded facility. Thank you!

Doubling Up Capital Expansion

Smart investments in our physical capacity, equipment, and continued growth with a planned opening in early 2027.

\$9.5 million in direct construction costs involved in transforming a raw concrete shell into two floors of welcoming, productive space over the course of one year

\$3 million in equipment, furniture, information technology, and equipment maintenance needs

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

Total: \$14 million

Doubling Up Program Expansion

Giving opportunities that will activate innovative programs in our 17,000 sq. ft. addition over our first two years of operation.

\$2.3 million in DC Central Kitchen Market expenses as we invest in new staff, essential supplies, and customer outreach for our new market and fast-casual salad concept

\$1.9 million in Healthy Corners and Food is Medicine program costs as we connect low-income shoppers with nutritious options and wraparound services

\$1 million in Food Jobs of the Future programming costs as we adapt our hands-on training to new food sector careers

Total: \$11 million

\$1.8 million in Home-Delivered Meals expenses as we expand our dynamic services for seniors and veterans

\$4 million in rent and occupancy costs for our new addition (through 2035)

DC Forever Resilience Fund

Strategic support for DCKK programs and services facing record demand over the next three years of rapid change in DC.

\$1.3 million in Culinary Job Training program core expenses as student needs grow and public funding becomes more uncertain

\$3.8 million in Community Meals expenses in response to rising hunger and food and supply costs

\$1.4 million in Local Food Procurement costs as we uphold purchasing commitments to area farmers and navigate supply chain disruptions

Total: \$9.9 million

\$1.4 million to launch a second produce market location at an existing DC Central Kitchen Cafe site in a part of DC where healthy food is hard to find

\$1 million in Volunteer Management and Knowledge Sharing expenses as we expand volunteer shifts and provide free technical assistance to peer nonprofits nationwide

\$1 million in Human Capital expenses as we invest in staff retention, wellness, and professional development, particularly for our own graduates



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