We fight hunger differently.
FROM THE CEO
MICHAEL F. CURTIN, JR.

Thank you for choosing to invest in DC Central Kitchen. We hope the following report shows how your support is making our community a healthier, more equitable place for us all.

The work we’re doing at DC Central Kitchen – at our main production facility in the basement of one of America’s largest homeless shelters; at our Nutrition Lab in Northeast, DC; at 15 schools throughout the city; and on college, university, and high school campuses across the country – isn’t about offering handouts to those in need. Each of our social ventures is designed to address the deeper intergenerational challenges of hunger, homelessness, incarceration, and ultimately, poverty. We put as much emphasis on training people for jobs in our city’s hospitality industry as we do providing meaningful employment opportunities for our culinary graduates right here at DC Central Kitchen. Every living wage job we create allows us to deliver more healthy food to people and neighborhoods in need.

I hope you enjoy reading about our shared success over the last fiscal year and the measurable returns on your investment in DC Central Kitchen. You will see that your contribution goes beyond simply providing meals for people in need today and truly empowers our city’s marginalized citizens to trade histories of poverty, incarceration, and homelessness for lasting careers and self-sufficiency. That’s the greatest dividend of all.

Thank you for your support.

Peace,

Michael F. Curtin, Jr.
Chief Executive Officer, DC Central Kitchen
We know that hunger is only the symptom of a deeper problem: poverty.

One in six DC households struggle to afford enough food.

DC neighborhoods east of the Anacostia River have a poverty rate three times higher than the rest of the city.

Homelessness in DC increased by 34% between 2009 and 2016.

Data sourced from the Food Research & Action Center, DC Fiscal Policy Institute, and the U.S. Conference of Mayors.
DC Central Kitchen’s programs don’t just address the challenges our neighbors face today; we offer the training, empowerment, and career opportunities that allow them to achieve their own lasting liberation from hunger and poverty.

Our life-changing social ventures include providing culinary job training to adults with high barriers to employment, turning food that would otherwise be wasted into balanced meals for shelters and nonprofits, and serving healthy, scratch-cooked meals in schools located primarily east of the Anacostia River.
CULINARY JOB TRAINING

We prepare adults with histories of incarceration, addiction, homelessness, trauma, and chronic unemployment for careers in the culinary industry.

LAST YEAR’S IMPACT

91 graduates with an 88% job placement rate

50% of last year’s graduates secured a wage increase within 12 months

“Tough love at work”
- PBS NEWSHOUR

With its teaching of ‘knife and life’ skills, the Culinary Job Training Program is a game-changer for those who have a history of encounters with the criminal-justice system.

- THE NATIONAL JOURNAL
William, known as Billy by his friends, spent years battling addiction before finding himself homeless in 2015. While seeking treatment at La Casa Transitional Rehabilitation Program, where he relied on meals provided by DC Central Kitchen, Billy attended a presentation led by a member of DC Central Kitchen’s Recruitment and Intake team about the Culinary Job Training program. He graduated from the program in April 2016 and began working as a cook at the Ritz-Carlton Pentagon City in July of that same year. Having overcome his addiction, Billy now has a full-time job he loves and an apartment lease in his name.
COMMUNITY MEALS

We transform food that would otherwise be wasted into nutritious meals for homeless shelters and nonprofits. These meals are prepared by graduates of our Culinary Job Training program who work for us full-time, earning living wages and comprehensive benefits.

LAST YEAR’S IMPACT

- 680,987 pounds of food recovered
- 1.8 million meals delivered to 82 partner agencies

TYPES OF AGENCIES WE SERVE

- At-Risk Afterschool Programs
- Emergency Shelters
- Adult Education and Services
- Child and Youth Services
- Homeless Services and Shelters
- Transitional Housing
- Transitional Rehabilitation Services
- Residential & Outpatient Drug Treatment
- Domestic Violence Shelters
Joan came to DC Central Kitchen in October 2015 after immigrating to the U.S. from Guyana. Raised by a strict family that wouldn’t allow her to pursue a formal education, Joan arrived at her new home with limited work experience, no job prospects, and low self-esteem. She learned about the Culinary Job Training program from another unemployed young woman who would later become her classmate. Joan embraced the challenge of learning her way around a commercial kitchen, a computer, and the competitive DC job market, graduating from our program with high marks.

We open our doors to anyone with severe barriers to employment – whether that be a history of addiction, incarceration, homelessness, or in Joan’s case, the challenges of life as an immigrant in the U.S. Thanks to our comprehensive services, we helped Joan land on her feet. Today, she works full-time for DC Central Kitchen preparing healthy snacks for DC afterschool programs.
We’re serving award-winning farm-to-school menus to low-income schoolchildren, all while creating living-wage careers for unemployed adults who have completed our Culinary Job Training program.

HEALTHY SCHOOL FOOD

LAST YEAR’S IMPACT

- Prepared 1 million nutritious, scratch-made meals and snacks
- Locally sourced at least 50% of every plate
- Awarded the prestigious Golden Carrot Award by the Physicians Committee for Responsible Medicine for our exceptional work in improving the healthfulness of school lunches
A student at Nalle Elementary School in DC’s Ward 7 taste tests a Greek Corn Salad as part of DC Central Kitchen’s Fresh Feature Friday initiative. On each Fresh Feature Friday, one vegetable is prepared three different ways, and students vote for their favorite. The winning recipe is featured on the following month’s menu, leading to dramatic increases in meal consumption.

**HEALTHY FOOD THAT KIDS LOVE**

8,808 children reached through our nutrition education and community outreach activities that highlight the benefits of a healthy diet.
We’re expanding healthy food access by making nutritious food available for sale at corner stores in DC’s food deserts – underserved areas of the city located more than a mile from the nearest full-service grocery store.

**LAST YEAR’S IMPACT**

- Delivered whole and fresh-cut produce and healthy snacks to 74 corner stores in DC’s food deserts
- Supported store owners in selling 207,283 units of affordable, healthy snacks and produce
- 100% of store owners stocking and selling DCCK’s healthy food options reported seeing an increase in their profits
THE CAMPUS KITCHENS PROJECT

We’re empowering the next generation of leaders to fight hunger and food waste. At Campus Kitchens across the country, students transform surplus food from dining halls, community gardens, restaurants, and grocery stores into healthy meals.

LAST YEAR’S IMPACT

28,697 student volunteers at 53 colleges, universities and high schools

Recovered 1,306,163 pounds of food that would otherwise be wasted to prepare and deliver 349,376 meals for those in need

As a result of their experience, 90% of current Campus Kitchen volunteers said they are more confident in their leadership skills

Photo from the Campus Kitchen at Troy University
We’re making change.

DC CENTRAL KITCHEN
INVESTOR REPORT
FISCAL YEAR 2016
We’re delivering economic returns for our community.

In preparing 3 million meals for our community...

We invested $370,336 in 36 local farms, including purchasing 82,918 pounds of “ugly produce” that would have otherwise never made it off the farm.

We saved our partner nonprofits nearly $3 million in food and labor costs.

As a result of our Culinary Job Training program...

Our graduates with a criminal record are 90% less likely to re-offend and return to prison than the national average, saving taxpayers $2 million in incarceration costs last year alone.

Through our Healthy Corners social venture...

We helped 74 small businesses in DC’s food deserts sell 207,283 units of produce and healthy snacks, with 100% of store owners reporting an increase in profits.
We’re building awareness and partnerships in our community and across the globe.

WE HOSTED OUR BIGGEST COMMUNITY EVENT EVER. In May 2016, we partnered with international nonprofit Feedback to host Feeding the 5000 DC, an event providing the public with a free meal made entirely from would-be wasted food. Our long-time supporter and friend José Andrés also joined, serving paella alongside our Culinary Job Training students.

DC Central Kitchen staff participated in and brought best practices to over 65 mission-related conferences, events, and community meetings.

OUR WORK WAS FEATURED IN:

- PBS NEWSHOUR
- NATIONAL GEOGRAPHIC
- npr
- The Washington Post
- WASHINGTONIAN
- THE CHRONICLE OF PHILANTHROPY
- EATER
- WASHINGTON CITYPAPER
- WASHINGTON BUSINESS JOURNAL
- THRILLIST
We put our money where our mission is – creating good jobs right here at DC Central Kitchen.

66 of 151 staff members are graduates of our Culinary Job Training program, working across these 5 departments.*

*As of June 30, 2016

Upon hire, all DCCK staff earn above the DC Living Wage and are provided with full health insurance coverage, among other benefits.

DCCK contributed $169,259 to staff 401K accounts and directed $852,000 toward medical, dental, life, and disability insurance policies.
We are proud to present our strong financial report for the 2016 Fiscal Year.

## CONSOLIDATED STATEMENTS OF ACTIVITIES
FOR THE YEAR ENDED JUNE 30, 2016

<table>
<thead>
<tr>
<th>Revenue</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Social Enterprise</td>
<td>$7,992,732</td>
</tr>
<tr>
<td>Donations and Grants</td>
<td>$6,338,137</td>
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<tr>
<td>Special Events</td>
<td>$511,942</td>
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<tr>
<td>In-Kind Contributions</td>
<td>$1,762,803</td>
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<tr>
<td>Other Revenue, Interest and Dividends</td>
<td>$249,598</td>
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<tr>
<td><strong>TOTAL Revenue</strong></td>
<td><strong>$16,855,212</strong></td>
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<table>
<thead>
<tr>
<th>Expenses</th>
<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>Programs</td>
<td>$13,091,695</td>
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<tr>
<td>Development</td>
<td>$920,941</td>
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<tr>
<td>Management and General</td>
<td>$1,641,127</td>
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<tr>
<td><strong>TOTAL Expenses</strong></td>
<td><strong>$15,653,763</strong></td>
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<table>
<thead>
<tr>
<th>Other Items</th>
<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>Realized and unrealized gain on investments</td>
<td>$28,777</td>
</tr>
<tr>
<td>Change in net assets</td>
<td>$1,230,226</td>
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<tr>
<td>Net assets at beginning of the year</td>
<td>$3,136,105</td>
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</table>

More than half of our operating revenue is generated through our own social enterprises. Significant additional support is provided by foundations, individuals, corporations, and government grants. Find our full audited financials at dccentralkitchen.org/learn.

## CONSOLIDATED STATEMENTS OF FINANCIAL POSITION
FOR THE YEAR ENDED JUNE 30, 2016

<table>
<thead>
<tr>
<th>Assets</th>
<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>Current Assets</td>
<td>$2,817,428</td>
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<tr>
<td>Net Fixed Assets</td>
<td>$558,964</td>
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<tr>
<td>Other Assets</td>
<td>$2,060,759</td>
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<tr>
<td><strong>Total Assets</strong></td>
<td><strong>$5,437,151</strong></td>
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<table>
<thead>
<tr>
<th>Liabilities and Net Assets</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Current Liabilities</td>
<td>$930,810</td>
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<tr>
<td>Total Long-term Liabilities</td>
<td>$140,010</td>
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<tr>
<td><strong>Total Liabilities</strong></td>
<td><strong>$1,070,820</strong></td>
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<table>
<thead>
<tr>
<th>Net Assets</th>
<th>Amount</th>
</tr>
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<tbody>
<tr>
<td>Unrestricted</td>
<td>$3,016,582</td>
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<tr>
<td>Temporarily Restricted</td>
<td>$1,349,749</td>
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<tr>
<td><strong>Total Net Assets</strong></td>
<td><strong>$4,366,331</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Revenue Sources</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Social Enterprise/Program Revenue</td>
<td>5.9%</td>
</tr>
<tr>
<td>Foundation Grants</td>
<td>10%</td>
</tr>
<tr>
<td>Individuals</td>
<td>10%</td>
</tr>
<tr>
<td>Corporate Contributions</td>
<td>10%</td>
</tr>
<tr>
<td>Government Grants</td>
<td>10%</td>
</tr>
<tr>
<td>Special Events</td>
<td>10%</td>
</tr>
</tbody>
</table>

Net assets at the end of year: $4,366,331
Together, we’re fighting hunger differently.
DC Central Kitchen is grateful for the thousands of financial supporters, food donors, and volunteers who make our work possible every year through their generous gifts of time and resources.

We are honored to recognize many of those contributions here. The donors listed represent gifts of $1,000 or more received during Fiscal Year 2016 (July 1, 2015 to June 30, 2016).

*Thank you*!
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