We are just getting started.
Thirty years ago, DC Central Kitchen delivered our first meals using leftovers recovered from the presidential inauguration. While our solutions to hunger and poverty have grown and evolved thanks to your support, we have remained grounded in our core values and vision of a more equitable, inclusive community.

We have always tried to model a “good business” approach driven by measurable results. In this annual report, we’ll introduce you to an innovative method of capturing the change you create with your dollar – your “Social Return on Investment” (SROI).

3.2 MILLION nutritious meals prepared for local shelters, nonprofits, and schools this year.

By employing graduates of our training program at living wages to prepare these millions of meals, **we created $52.26 million in economic returns and taxpayer savings.**

241,795 units of healthy snacks and fresh produce sold this year through our Healthy Corners program.

By empowering local small businesses to make healthy food more accessible to low-income consumers, **Healthy Corners created $2.72 million in social returns last year.**

We are **hungerfighters.**

Food has always been, and will continue to be, our tool for creating change.

**MEET RON.** Ron enrolled at DC Central Kitchen at the recommendation of his probation officer in 2016. After graduation he joined our team, providing cooking demonstrations and nutrition education at corner stores and partner nonprofits. Last year, Ron and his team reached 3,397 adults, youth, and seniors with nutrition education events. In 2019, Ron will begin training to become a Culinary Arts Instructor at DC Central Kitchen Cafe, our new training program for young adults ages 18-25.
We began with the belief that food alone would never end hunger – and now our commitments to living wages and inclusive economic development have become a national model.

104 graduates from our Culinary Job Training program this year.

86% job placement rate among this year’s graduates.

87 graduates employed on our team, comprising nearly half of our staff. All employees start above the living wage and receive comprehensive benefits including free health insurance and a 401k employer match.

Over the course of a year, DC Central Kitchen graduates are more than twice as likely to stay at a single restaurant compared to the industry standard.

We are job creators.

We are job creators. In economic and social returns generated by our Culinary Job Training program this year, based on reducing reliance on public services, preventing recidivism, and our graduates securing jobs, receiving promotions, and paying taxes.

MEET MS. DOT. Ms. Dot was one of the first DC Central Kitchen graduates to join our staff – and she’s still on our team today, as our longest-ever tenured employee. While at DC Central Kitchen, Ms. Dot has worked with over 300,000 volunteers and played a role in preparing millions of meals for our community.

$475,348 in taxes contributed by last year’s graduates in their first year of employment.
We are innovators.

Since our founding, we’ve used our front-line work to break down stereotypes and test new solutions. When others say a problem is impossible to fix, we say our job is to try.

This year we continued to break the cycle of incarceration by equipping returning citizens for meaningful careers.

We tackled food waste on a citywide scale by working with the DC Council and the Food Recovery Working Group to pass The Save Good Food Act of 2018.

We used our experiences achieving a 98% student approval rate for our school meals to inform and help pass DC’s Healthy Students Act of 2018, which invested in school breakfast programs and enshrined higher standards for school nutrition and sustainability.

We also partnered with DC Health, DC Council, and community advocates on the WIC Program Expansion Act of 2018, which empowers small local businesses to provide essential nutrition to low-income mothers and children.

Social Return on Investment
$903,421 saved in incarceration costs for taxpayers as a result of our efforts to put people back to work.

Social Return on Investment
$7.05 MILLION value to consumers, businesses, and other stakeholders as we kept food out of landfills and used it to nourish our community this year.

MEET CORA. Cora was among a group of DC Central Kitchen graduates who testified before the DC Council for continued funding for workforce development programs like ours. Her moving testimony, and the stories of her fellow graduates, helped secure millions in funding for career pathways and workforce training in DC. Cora works full-time on our Healthy School Food team, serving up nutritious meals for her granddaughter’s school and providing our youngest generation with a healthy start.

In spring 2019, we’re launching our latest innovation: DC Central Kitchen Cafe in DC’s Ward 8.

We’ve adapted our acclaimed job training curriculum to help young adults who are not in school and not working develop marketable skills in an immersive, trauma-informed learning environment.

And we are not stopping now.

Come see us at 1901 Mississippi Ave SE, Washington, DC 20020.
FISCAL YEAR 2018 FINANCIALS

**Revenue**

- **Social Enterprise**: $8,387,551
- **Donations and Grants**: $6,235,362
- **Special Events**: $776,138
- **In-Kind Contributions**: $1,759,473
- **Other Revenue, Interest and Dividends**: $239,516
- **TOTAL Revenue**: $17,398,040

**Expenses**

- **Programs**: $15,297,342
- **Development and Communications**: $1,102,723
- **Management and General**: $1,294,698
- **TOTAL Expenses**: $17,694,763

**Other Items**

- **Realized and Unrealized Losses on Investments**: ($805,584)
- **Change in Net Assets**: ($377,307)
- **Net Assets at Beginning of the Year**: $5,022,621
- **Net Assets at the End of Year**: $4,645,314

**Percentage of expenses spent on Fundraising and Development (FY18)**: 6.2%

**Percentage of expenses spent on Management and General (FY18)**: 7.3%

We continue to generate more than half of our operating revenue through our own sustainable social enterprises. Significant additional support is provided by foundations, individuals, corporations, and government grants. Financials presented here are a summary – you can access our full audited financials at dccentralkitchen.org/learn.

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**The Drake University Harkin Institute Wellness Award**

The Harkin Institute for Public Policy & Citizen Engagement recognized DC Central Kitchen among 11 wellness programs nationwide for our work to invest in the health of our community.

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**Getting kids to embrace healthy foods can be a difficult task, but this program is up to the challenge.**

- Kellye Lynn/ABC7

**FEATURED IN MEDIA BY**

- EATER
- WASHINGTON
- CITYPAPER
- WAMU 88.5
- WUSA 9

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**CONSOLIDATED STATEMENTS OF ACTIVITIES**

FOR THE YEAR ENDED JUNE 30, 2018

<table>
<thead>
<tr>
<th>Revenue Sources</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Social Enterprise</td>
<td>$8,387,551</td>
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<tr>
<td><strong>TOTAL Revenue</strong></td>
<td><strong>$17,398,040</strong></td>
</tr>
</tbody>
</table>

**CONSOLIDATED STATEMENTS OF FINANCIAL POSITION**

FOR THE YEAR ENDED JUNE 30, 2018

<table>
<thead>
<tr>
<th>Liabilities and Net Assets</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Current Assets</td>
<td>$1,784,995</td>
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<tr>
<td>Net Fixed Assets</td>
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<tr>
<td>Other Assets</td>
<td>$1,566,744</td>
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<tr>
<td><strong>Total Liabilities</strong></td>
<td><strong>$1,269,895</strong></td>
</tr>
<tr>
<td>Unrestricted Net Assets</td>
<td>$3,702,440</td>
</tr>
<tr>
<td>Temporarily Restricted Net Assets</td>
<td>$942,874</td>
</tr>
<tr>
<td><strong>Total Net Assets</strong></td>
<td><strong>$4,645,314</strong></td>
</tr>
</tbody>
</table>

**Percentage of expenses spent on Fundraising and Development (FY18)**: 6.2%

**Percentage of expenses spent on Management and General (FY18)**: 7.3%
Where we have been...

1989

- Founder Robert Egger opens DC Central Kitchen, launching our Community Meals and Culinary Job Training programs.

1996

- We started our first social enterprise, Fresh Start Catering, and hired Ms. Dot, one of the first DCCK graduates to join our team. Ms. Dot is still working with us today.

2001

- We launched our national program, The Campus Kitchens Project, which today replicates our model on 68 high school and college campuses across the country.

2008

- We signed our first school food contract to serve locally-sourced, scratch-cooked meals.

2011

- We created Healthy Corners, and our growing social enterprise portfolio allowed us to earn more than 50% of our annual budget for the first time.

2015

- Our 100th Culinary Job Training class graduated, joining a community of now over 1,800 alumni.

2018

- In a single year, we provided job training for 104 adults; prepared 3.2 million meals for 91 DC schools, shelters, and nonprofits; and delivered over 240,000 healthy snacks and fresh produce to 71 corner stores.