



DC CENTRAL KITCHEN'S CULINARY JOB TRAINING PROGRAM

MASTER CULINARY SKILLS | PREPARE FOR THE WORKFORCE | IMPROVE YOUR QUALITY OF LIFE

Join DC Central Kitchen for a **14-week training program** to prepare for a **full-time career** in the culinary industry! **Applicants must attend a mandatory information session. These are held every 2nd and 4th Thursday of each month at 1:00pm.**

CLASS STARTS: JANUARY 5TH 2027

MONDAY THROUGH FRIDAY 8:00 AM - 4:30 PM

APPLICATION DEADLINE: DECEMBER 25TH 2026

MUST SUBMIT ONLINE APPLICATION

Scan the QR code with your phone camera to apply

or visit
dccentralkitchen.org/cjtapply

Need More Information?

Contact a member of our Recruitment Team

Deanna Robinson
(202) 903-5062
Drobinson@dccentralkitchen.org

CULINARY JOB TRAINING PROGRAM | ELIGIBILITY CRITERIA

APPLICANT REQUIREMENTS:

- Be at least 18 years of age, with a valid government ID and Social Security card.
- Only finalists will be contacted for an interview.
- Be available to be present in class from 8:00am to 4:30pm, Monday through Friday — NO EXCEPTIONS.
- Be curious, ready to learn, and able to complete all homework assignments.
- Live in a stable housing environment.
- Be either unemployed or underemployed.
- Provide your TB test or chest X-ray results before your interview or during your 3-Day Trial. Testing is available through Unity Health Care or your primary care provider.
- Be compliant with all medical and/or mental health care and medications.
- Be able to stand for a minimum of 8 hours with two 15 minute breaks and be able to lift 50 pounds with reasonable accommodations.
- Be able to commute to the Waterfront Metro station, where shuttles are provided to DC Central Kitchen.
- Must achieve a score of 210 or higher on the CASAS Reading Test.
- Be able to see well enough to read at 2.5 feet with reasonable accommodations.
- Be able to hear in a noisy environment with background noise from a distance of 20 feet with reasonable accommodations.
- Must provide a criminal background check dated within the past 30 days and have no outstanding arrest warrants or pending court cases.

DC Central Kitchen's goal is to place individuals who have faced significant barriers to employment in meaningful career pathways by providing significant hands-on culinary and career readiness training. To that end, applicants must be able to work FULL-TIME, which may include weekends. If the applicant is not able to do so for any reason, they will not be eligible.

DCCK is an equal-opportunity employer. All qualified applicants will receive consideration for our program without regard to race, color, religion, sex, including pregnancy, gender identity and expression, disability, age, sexual orientation, national origin, veteran status, or any other characteristic protected by state or federal law. DCCK is committed to providing access and equal opportunity for all individuals in its employment, services, programs, and activities.

Participants may be subject to random drug screening. DCCK maintains a drug-free work environment and complies with DC law ensuring that responsible marijuana use is and should not be a barrier to employment.

The total cost of the Culinary Job Training program is $1,477,172 annually. $250,000 (17%) is funded through a U.S. Department of Labor – Employment and Training Administration grant. The other $1,227,172 (83%) is funded through private resources and grants from the District of Columbia Government.