DC Central Kitchen is a mission-driven nonprofit organization that has worked to address hunger and poverty in the District of Columbia for 29 years. DC Central Kitchen is the food service provider for 14 schools in Washington, DC – 12 DC Public Schools located primarily in Ward 7, and 2 private schools. We fight hunger differently by providing the high-quality nutrition kids relying on school meals need to learn and grow while sustaining meaningful, living-wage careers for at-risk adults who have completed our Culinary Job Training program. In addition to providing meals, we offer engaging cooking demonstrations, taste tests, and nutrition education lessons for the students and staff at the schools we serve.

DC Central Kitchen's 2018-19 School Year Plan:

• **We will continue to explore and increase plant-based entée options for our vegetarian menu.** In recent years, we have partnered with organizations such as the Physicians Committee for Responsible Medicine and the Humane Society to develop and taste test plant-based recipes with our students. We will continue to solicit feedback from students and families as we increase the variety of these options available daily.

• **We will increase the menu options available at the high school level to include a ‘Fusion Bar’, offering culturally relevant made-to-order bowls inspired by emerging trends in ‘fast-casual’ cuisine.** This ‘Fusion Bar’ will serve as a fifth menu option for students, highlighting various cultures and cuisines each week. Students will be given choices of proteins, grains and vegetables to include in their individual bowl, creating a unique dining experience for each student. With more options available at lunch, our goal is to increase student participation and consumption of healthy meals at school, while educating about various cuisines and cultures.

• **We will aim to maintain a student satisfaction rate of 98%**. Twice a year, students are asked to rate their school meal program through satisfaction surveys. The results of these surveys are compiled and analyzed, and subsequent rates are required to be at or above 80%. In SY 2017-18, DC Central Kitchen achieved a 98% satisfaction rate. To ensure that students are receiving school meals that meet or exceed expectations, we will continue to work to improve satisfaction of food and service and aim to achieve 98% satisfaction or higher.

• **We will continue to maintain or exceed 45% local produce procurement.** On average throughout the year, 15% of all produce used in the making of meals are required to be locally-grown and locally-processed. DC Central Kitchen strives to exceed this requirement in effort to support local farmers and maintain our commitment to healthy, locally sourced, scratch cooked meals. During SY 2017-18, 45% of the produce we purchased for our school meals was sourced from local farms. We intend to meet or exceed that target this school year.