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Food Recycling & Meal Production

DC Central Kitchen produces 18,000 meals per day

Delivery food to over 80 partner agencies in DC including homeless shelters, rehabilitation clinics, and school programs

Focus on fresh, raw product donations

We recover from manufacturers, wholesalers, farms, restaurants, local food bank partner



Food Recovery: Local Farms

- Gleaning with volunteers at 8 local farms
- Local sourcing and purchasing seconds from farmers
 - Forecasting and planned menus with flexibility



Successes & Challenges

- Finding the best partners to use food internally and externally
 - Reduce waste internally by capturing excess from social enterprise operations
 - Identify other local groups for referrals
- Use before spoilage and trying to avoid waste from the start
- Storage capacity
- Transportation



Reduce waste internally
by capturing excess from
social enterprise operations



Questions?

