



Revealing the power of food

L.A. Kitchen believes that neither food nor people should ever go to waste. By reclaiming healthy, local food that would otherwise be discarded, training men and women who are unemployed for jobs, and providing healthy meals to fellow citizens, L.A. Kitchen empowers, nourishes, and engages the community.



Empower L.A.



Working with youths aging out of foster care, justice-involved individuals, and the newly housed, Empower provides opportunities for employment in the foodservice industry. Every 14 weeks, Empower admits 22 students who receive training from L.A. Kitchen's chefs and industry professionals. Culinary training is paired with life skills support and professional training provided by our on-staff MSW social worker, registered dietician, and workforce development coordinator.





Impact L.A.

Through the Impact program, L.A. Kitchen ensures that food never goes to waste, and instead is used to nourish our most vulnerable communities. A vibrant workforce of diverse intergenerational volunteers collaborates with Empower students to transform reclaimed local produce into fresh, nutritious, scratch-made meals and snacks donated to social service agencies serving the greater Los Angeles Area.

Strengthen
Nourish
Engage



Strong Food

L.A. Kitchen's social enterprise, Strong Food uses purchased food to provide high-quality, California sourced, and fresh made meals, snacks, and food products to non-profit social service agencies, healthcare providers, government, universities, and other institutions. Our goal is to meet the growing need for healthy, affordable food in a way that provides strong social and financial returns.



Be one of our 5,000+ volunteers
"chopping" out hunger

For engagement opportunities
lakitchen.org