

L.A. KITCHEN'S DISRUPTIVE BUSINESS MODEL



LOCAL FARM

Working with local farms, L.A. Kitchen collects fruits and vegetables that would otherwise go to waste for cosmetic reasons and takes them to a processing center.



SOCIAL SERVICE AGENCY

Fresh, nutritious meals and snacks prepared by program trainees are distributed to social service agencies serving Los Angeles' most vulnerable populations and aging residents.



FOSTER HOME

Emancipated foster youth are invited to take part in a culinary job-training program at L.A. Kitchen.

L.A. KITCHEN

revealing the power of food

Participants go through a 15-week training program run by on-staff social workers and volunteers and taught by certified culinary instructors and guest chefs.



RESTAURANT

Trainees are paired with industry partners for internships throughout the training program and are provided with food handling certificates, job placement support, and continued professional support upon completion of the program.



PRISON

Adults transitioning out of incarceration are invited to take part in a culinary job-training program at L.A. Kitchen.



BUSINESSES

L.A. Kitchen's for-profit subsidiary, Strong Food, competes for food service contracts to develop the capacity and infrastructure to hire graduates of the culinary job training program.