I wasn’t sure what to expect from my experience at D. C. Central Kitchen. I have not really spent much time working in soup kitchens in the past, but I was super excited to get involved, especially in the capital. The group was eager to get started as well. On the walk to the kitchen, I encountered some homeless people which made me even more compassionate and ready to start helping out. Seeing their faces provided fuel for the fire; I knew I was helping them in one way or another. Our shift began and the group walked into the kitchen for our orientation. Our orientation consisted of both directions on how to behave in the kitchen, along with some background information on D.C.C.K. The gentleman giving our orientation stated, “We’re the staff, even if we don’t look like it”. The staff’s outgoing personality really lightened the mood and made everyone feel comfortable.

After getting our aprons and gloves on, each person was assigned a task. All our tasks worked together like an assembly line to produce the final meal. Personally, I cut up peppers and cored apples. These tasks did not really seem like they were going to help that much, but the small tasks really do add up. The staff was more than willing to show us how to use the kitchen tools.

Our individual small tasks really add up to make a significant difference. Which reminds me of Will’s story, one of the staff members who got started at D.C.C.K. 6 months prior because he wanted to see how he could impact the community. Originally, Will worked in a restaurant but this job offered little gratification. When he started at D.C.C.K. Will knew he was making an impact. The community was going to benefit from his help. Will thoroughly enjoys what he does at D.C.C.K.

In addition, not only does D.C.C.K. serve food, they also deliver to multiple locations. The kitchen has made a huge impact on the local community. Furthermore, Will showed our class that we could help the hunger problem as well. The class and our labor aided the meal process at D.C.C.K. In the future, I hope to help out more by volunteering at other kitchens in all sorts of different communities. Another thing that Will mentioned that impacted me was when he advised me and my classmates to follow our individual paths. He wanted us to be happy with our future and how we affected society. He also stressed that we should get involved because it can really change one’s perspective. Overall, my experience at D.C. Central Kitchen was amazing an I cannot wait to volunteer there for the rest of our trip.