



Christ
House

HEALING AND HOPE FOR HOMELESS PERSONS

Meal & Ingredient Donations for Christ House Page 1

Here's what
we accept...

A Hot Meals & Baked Goods

- Please create a meal to serve 50 people.
- Stick to chicken and turkey if possible. Lots of patients do not eat beef or pork.
- Nothing too hard / difficult to chew.
- We welcome baked goods! like cupcakes!

B Ingredients & Snacks

- Protein Powder • Olive Oil • Cookie bags
- Apple Sauce • Rice • Jelly • Small chip bags
- Whole Wheat Bread • Peanut Butter
- Fresh Fruit • Canned Beans • Canned Salmon or Tuna
- Dole Fruit Cups (Peaches) • Chicken (no feet or innards please)

Scan to schedule
a drop off



Please continue for Parking and Drop Off Instructions

Parking & Drop Off Instructions

You can park out
front or out back.

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Front Door

A

- Park directly in front of our building wherever you can, with your blinkers on.
- Come in through the front door. Let our receptionist know that you're dropping off food.
- Someone will come pick up your items.
- Feel free to head on your way!



Step 1: For back door entry, drive down the alley to the left of the building.

Front Door

B

Back Door

Recommended for larger donations. See the steps starting with step 1 listed above.

Stop in this general area. Put your blinkers on - don't park in a spot. Please ring the doorbell at the back door. A chef will come out to collect your donation! Thank you!



Step 2: keep driving. Here's a close up of the alley & what it looks like when you keep driving forward. Turn right.

Step 4:



Step 3: As you turn right, you'll see this.

Back Door

Kitchen Contact Information

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For any chef:

(202) 328-1100 ext. 2560



Terry Corey

Cook

Terry is responsible for cooking breakfast and lunch for our patients and staff. He also works with volunteers to assist in meal preparation and dining room service.



Colin Hammond

Food Services Manager

Colin oversees our full-service kitchen and dining room including meal planning, selecting and acquiring ingredients and supplies, and creating a hospitable environment for our patients, Kairos Members, volunteers, and staff. He works closely with our kitchen volunteers and incorporates in-kind food donations into the daily menu. Colin is originally from Tuscaloosa, Alabama and has experience working with non-profits serving people experiencing homelessness and engaging the community. To email Colin, [click here](mailto:colin.hammond@christhouse.org).

(202) 571-6860

colin.hammond@christhouse.org

Kevin McDonald

Cook

Kevin is responsible for preparing meals for patients and staff as well as working with volunteers to assist with dining room service. Kevin graduated from the Culinary Institute of America and has been cooking ever since. He has cooked in Guam, NYC, and all over DC.



Micah Thompson

Sous Chef

As second in command in the kitchen, Micah supervises all kitchen staff and volunteers to prepare and serve three meals each day. Micah has previously worked in restaurants in DC and as a head cook at Safe Haven Outreach Ministries.



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**Questions?
Talk to
Colin!**

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