



Chef Susan Lifrieri-Lowry is a graduate of the Culinary Institute of America in Hyde Park, N.Y. and has a Bachelor's of Professional Studies from Empire State College.

She was Pastry Decorator at the Helmsley Palace Hotel before her first pastry chef position at Aurora, a 3 star Nouvelle Cuisine restaurant owned by Joe Baum. She moved on to La Metairie, a small French Bistro and later to The Manhattan Ocean Club, an American Seafood restaurant owned by Alan Stillman.

Chef Lowry starting teaching pastry at the French Culinary Institute, (now ICC) in 1995. In 1999 she was promoted to Chef Coordinator in the culinary department, working her way up to Director of Faculty Administration until she left in 2006. She holds Le Diplome du Boulanger, a diploma in The Art of Artisan Bread Baking from The French Culinary Institute.

Currently a Lecturer at New York City College of Technology, C.U.N.Y., (City Tech), she teaches Baking and Pastry Arts I and II, Deluxe Desserts, International Desserts, Specialty Cakes, Artisanal Breads, Nutrition for Food Service Professionals, Introduction to Food and Beverage Management and Hospitality Management in a Global Workplace.

Chef Lowry is the first female executive, Vice President, with the Societe Culinaire Philanthropique which has been in existence for 153 years. She is a member of Les Dames d'Escoffier and serves on the Scholarship Committee and mentorship program.



Chef Joanne Lewin-Jacus grew up in the food service industry, working as a youngster alongside her dad who was a French trained chef. When he started an off premise catering business, the whole family became involved and Chef Jacus' career path became evident.

Joanne graduated from the Culinary Institute of America, and worked for Hyatt Hotels in Washington, D.C. and Chicago. Chef Jacus wanted to travel and to learn more about the food service industry, so she cooked in Zurich, Switzerland and baked in the Black Forest of Germany, traveling and eating throughout Europe along the way.

The casinos in Atlantic City provided an excellent opportunity to continue honing her pastry and managerial skills. Moving back to L.I. Chef Jacus co-owned a very successful wholesale/retail bakery with her husband and her parents.

Through volunteering for soccer, she serendipitously found out about City Tech, where she began working as an adjunct baking professor, and is currently teaching full time. Joanne Jacus teaches Baking and Pastry I and II, Introduction to Food and Beverage Management Food Sanitation and Safety Principles. Baking and Pastries are Ms. Jacus' passion and she feels so fortunate to share her knowledge.

Chef Jacus is a member of the Societe Culinaire Philanthropique and enjoys volunteering at various soup kitchens in Ulster County.

Chefs Jacus and Chef Lowry would like to thank the Anna Nurse volunteers for their commitment and help! And thanks to Jill Keller CLT who helped us with Social Media for this event.