



Jessica Backus Foster

Professor Jessica Backus-Foster's teaching centers around the Culinary Arts Discipline. Specifically she teaches Menu Planning and Culinary Arts One Lab. Her professional background includes being the chef at The Daily Grind in Walton, New York and supervising the Ben & Jerry's Scoop Shop in Providence, Rhode Island. She has also worked as a hotel intern at the Johnson & Wales Inn in Seekonk, Massachusetts and as a culinary intern at The Cabin Restaurant in Park City, Utah. Professor Backus-Foster received her Associates degree in Culinary Arts and her Bachelors degree in Food Service Management from Johnson & Wales University and she is currently working on her Master Degree in Curriculum Development and Instructional Technology at SUNY Albany.