



THE  
FRENCH PASTRY  
SCHOOL

OF KENNEDY-KING COLLEGE  
AT CITY COLLEGES OF CHICAGO

## *Chef Sunny Lee*

Pastry Chef Instructor

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Chef Sunny Lee is a Chef Instructor in The French Pastry School's full-time programs, L'Art de la Pâtisserie and L'Art du Gâteau. Having grown up in Seoul, South Korea, Lee didn't consider pastry for a profession until she moved to the United States at the age of 19. Here, she discovered and explored her love of baking, which eventually led her to pursuing it as a career. After graduating from college in Maryland, she began her first position as cake decorator and chocolatier at Patisserie Poupon under her mentor, Chef Joseph Poupon. Designing cakes in his Baltimore-based shop introduced her to a whole new aspect of her craft. “I had always loved art and drawing,” she explained, “this was when I learned how I could apply that interest in pastry.”

Three years later, Lee moved to Chicago and began working as Head Cake Decorator at Sarah's Pastries and Candies, owned by French Pastry School graduate, Sarah Levy '04. During her four years in that position, Lee designed and created over a thousand wedding and specialty cakes; was featured in Brides Magazine and Chicago Social Brides Magazine; and won two high profile cake competitions in partnership with Levy: Food Network Cake Challenge with an “Extreme Moving Dinosaur Cake” and Chicago Nature Museum Cake Competition with a “Nature Themed Cake.”

After her experiences with Sarah's Pastries and Candies, Lee went on to work with another French Pastry School graduate, Chef Patrick Fahy '07, at the Trump International Hotel and Tower. While working there as pastry cook and cake decorator, she experienced the high volume production of a large, luxury facility with several outlets. Lee has pushed herself to gain new experiences in the world of pastry and cake making: from small businesses to corporate settings. “As a pastry chef, you always feel that there is still so much more to learn and accomplish,” Lee elaborated. “I want to contribute to the students by passing on all the knowledge I have learned over my career and, in turn, learning from their own eye-opening experiences.”

In 2015, Chef Sunny competed in the International Cake Exploration Societe (ICES) Certification Program. Chef Sunny, along with Chef Instructor Nicole Bujewski, were awarded certification as Certified Master Sugar Artists, the organization's highest possible distinction. Since the inception of the certification program, ICES has awarded only 29 Certified Master Sugar Artists and 10 Certified Sugar Artists honors worldwide.