

Jacqueline Platzer ASSISTANT CULINARY DIRECTOR



As the Assistant Culinary Director, she collaborates on the direction of all menu development and new items by assisting with research and development, training and cost initiatives pertaining to limited time offerings for the P.J.W. Restaurant Group.

Jacqueline is both literally and figuratively part of the family as her great grandfather is Peter Joseph Whelihan from which the P.J.

Whelihan's legacy is based. She has the hospitality industry in her blood and has grown up in and around, entertaining, eating, drinking and serving for as long as she can remember. Always leaning towards the culinary arts and never one for nepotism, she didn't want to capitalize on her family history or name. Instead, she rose through the ranks like any other member of the family. Former P.J.W. Restaurant Group positions include Line Cook, Prep Cook and Service Manager.

ServeSafe and TIPs certified, she holds a B.A. in business management from Saint Joseph's University in Philadelphia and an Associates degree in Culinary Arts from the esteemed Culinary Institute of America in California.

A native of Haddonfield, New Jersey, her personal interests include exercising, traveling, her dog Harper and cooking for her family ... which personally and professionally are one in the same.

FONDEST MEMORY OF P.J.W. RESTAURANT GROUP

"The day we opened The Pour House in Exton, PA. My Dad gave a quick speech to the crew. He emphasized to all of the staff that without each of them, we – the restaurants – would not exist. He thanked everyone for all of the hard work they put in each and everyday. His words got everyone pumped up and ready to go into what was truly a memorable and great night. It made me proud as I really thought it encapsulated our restaurant group – a growing family of restaurants as a result of the really strong sense of family within them."