

Rich Friedrich CULINARY DIRECTOR



Rich Friedrich leads the culinary charge for P.J.W. Restaurant Group and integrates his vast restaurant and culinary expertise into all aspects of the family's restaurant portfolio.

As Culinary Director he helms the group's centralized testing kitchen, ushering ideas from concept to popular menu items. In addition, Rich oversees and trains culinary staff and is responsible for menu development. He ensures the commitment to quality and dedication to excellence that the family of P.J.W. Restaurant Group has become recognized for and is tasted in every bite.

A recent addition to the family, Rich held Executive Chef positions at the Wells Fargo Center, Lincoln Financial Field and Citizens Bank Ballpark where he developed his keen attention to culinary detail as well as his artistic eye for menu ingenuity.

A Certified Chef de Cuisine who received his Pro Chef 2 Certification from the celebrated Culinary Institute of America, Hyde Park, he is a member of the American Culinary Federation, a Regional Culinary Silver Medal Winner, has received gluten-free training from Beyond Celiac and is ServSafe certified. Proof of his passion for philanthropy and the culinary industry, he spends his free time mentoring young culinary enthusiasts who will one day become the great chefs of tomorrow. Rich resides in Philadelphia.

FONDEST MEMORY OF P.J.W. RESTAURANT GROUP

"It was during my first Thanksgiving holiday season here. The management team takes time out to plan, cook and serve a traditional holiday meal with all the trimmings to local seniors in the community. The staff approaches this charitable event with the same meticulous planning and enthusiasm as they do every event to ensure the seniors are getting the best we have to offer. To see the smiles on their faces and feel pride in being part of such a committed, hospitable team only reinforced my belief that I am part of something truly special and found a great family to be a part of professionally."