



Chef Alex Reethof The Bounty of American Cuisine

Alex Reethof has worked in and around the Hotel, Restaurant industry since 1974. He started at age 16 as a “Pot Washer” and was promoted up to Dishwasher, then progressing several years to become Chef of some top fine dining restaurants from Seattle to Sarasota. In May of 2009 he was “Coaching” the Wheeler High School culinary team to provide behind the scenes support for the Metropolitan Cooking Show in the Galleria in Atlanta when the head chef approached Chef Alex to get “Mike’d Up” and substitute for another on-stage chef presenter. That started him back into the world of Culinary Education.

Cultural Cuisines Cooking Classes



Contact bill for class registration
bill@aofwc.com or 678 873 7447



Chef Reethof currently is a Chef Presenter at the Viking Cooking School and is thrilling his students here with his wit and culinary skills. He has a BS Degree from Penn State in Food Service and Hotel Administration.



Alex has enjoyed shopping in our market for years and services his active catering business with hand chosen fresh ingredients from Buford highway Farmers Market.