

GET GREEN GET SERIOUS GET INTERNATIONAL



Our average milk production is over 11,000 liters per year, more than double the national average. Learn how we do it!

Where?

Perrotis College, tertiary component of the American Farm School in Thessaloniki, Greece. Our diversified education and research farm & fields are a living laboratory for students of all ages. Since our founding, 115 years ago, the Farm has provided students with hands-on experiences that amplify academic learning, bridge disciplines, and spark science-driven innovation.

- 🌿 1 position open for the Spring Term 2018 (Jan. 29 until April 27) - 13 weeks
- 🌿 1 position open for the Summer Term 2018 (May 21 until June 29) - 6 weeks
- 🌿 Get a feel for what it's like to work in your desired field and do so in Greece!
- 🌿 Gain global awareness & Create an international network
- 🌿 Register for academic credit - if you want!



This internship is not for the lactose intolerant. This internship is for those who feel life truly is "legend-dairy." Interns will learn the processing procedures of milk, butter, yogurt, and cheese. The main responsibility will be processing the products using the dairy technology here at our farm and analyzing them in the lab. All interns will follow proper milk handling procedures when unloading and transferring milk and will maintain good manufacturing and laboratory practices and safety procedures according to ISO regulations. It won't be all work though, as someone has to taste the final products.

Apply now: <http://www.perrotiscollege.edu.gr/frmstudyabroad.php>

Got Questions? Email: ekanty@afs.edu.gr

Deadline:

Spring Term: December 22

Summer Term: April 10