

SUMMER RESEARCH



OVERVIEW

The Summer Research program at Perrotis College allows you to conduct research in one of our academic fields: Sustainable Agriculture, Food Science & Technology, International Business, Digital Marketing or Environmental Science. Spend six weeks in our labs or educational fields, while enjoying the beauty of Greece. Design a topic with your research supervisor and gain a truly international experience.

How it works: with your application, submit a personal statement detailing your research interests. We'll match you with a professor and together you will determine your research project. From your first week, you'll be solidifying your topic and will be getting down to work!

Expect to submit a 3000 word project by the end of the program. You can earn 3 US credits towards your degree while gaining valuable research skills.



SCHEDULE

Each project is unique and so is your schedule. You will determine meeting dates and times with your professor as well as when you'll be in the labs, fields or library. Develop your independent study skills by being a proactive researcher and learn how to interact in an international environment.

In addition to your research, you will enroll in our required course, Greek Cultural Experience, and even have 2 hours of Greek Language per week. With your classmates you will enjoy various day trips and excursions to immerse you in Greek culture.



WHAT TOPICS *can I* RESEARCH?



PAST RESEARCH TOPICS

The below list includes titles of research by former student researchers:

Food Science and Technology

- Mediterranean Diet and the Microbiome
- Antioxidant Potential of Mediterranean Diet Products
- Olive Fruit, Leaf and Oil Biological Activity
- Principles of Molecular Biology in the Lab - DNA Extraction Methods, PCR and Sequencing Analysis
- Molecular Techniques in Species Identification
- Physicochemical and Sensory Characteristics of Table Olives
- Edible and/or Antimicrobial Coatings as a Means to Extend the Shelf Life of Fruits, Vegetables, and Muscle Foods
- Antioxidant Potential of Commercial Jams, Juices and Marmalade
- Development and Characterization of Vegan Snacks
- Physicochemical Properties of Biopolymer Based Antimicrobial Packaging

Sustainable Agriculture and Management

- Aromatic & Medicinal Plants
- Cover Crop Systems in Organic Agriculture
- Vermicomposting
- Analysis of Lettuce Accessions through Growth and Physiology Markers
- Hydroponic Systems Studies in the Greenhouse

International Business and Environmental Science

- Greek Food SMEs (Challenges and Opportunities for Development)
- Current Consumer Food Trends -the Impact on the Greek Agro-Food Sector
- The Potential of Greek Products in US and International Food Markets
- Entrepreneurship and Innovation in the Agro-Food Sector
- Sustainable Rural Development
- Gas Monitoring in Farming and City Sectors in Greece Using Air Quality Monitoring Systems

Contact Us:

Helen Yarenis hyaren@afs.edu.gr

Eleni Kantyltzoglou ekanty@afs.edu.gr

<https://www.perrotiscollege.edu.gr/study-abroad/>