



**PERROTIS
COLLEGE**
A DIVISION OF THE
AMERICAN FARM SCHOOL

SUMMER TERM WORK INTERNSHIP - DAIRY

Experience international agriculture firsthand at the historic 280-acre American Farm School campus. This hands-on internship is highly recommended for pre-vet students who are proactive and ready to take initiative on a working farm. While prior experience is helpful, we prioritize self-motivated individuals eager to dive directly into livestock training and daily operational workflows.

SUMMER SHIFT STRUCTURE

To take advantage of cooler morning temperatures and protect student comfort, field schedules are streamlined for early efficiency, leaving afternoons open for preparation.

- 07:00 AM – 8:00 AM: Morning Milking Routines (Hygiene, animal management, and production physiology)
- 08:30 AM – 09:30 AM: Breakfast Break & Technical Operational Data Review
- 09:30 AM – 12:00 PM: Calf Care, Nutrition, and Intensive Hands-on Workshops with the Dairy Herd



GLOBAL SKILLS & CULTURAL PERKS

- 3-Day Weekends: The work week runs Monday through Thursday, giving you full Friday–Sunday freedom to explore Greece and beyond.
- Culturally Immersive: The program includes the Greek Cultural Experience course with 8 hours of Greek language instruction.
- Coordinated Trips: Organized excursions to legendary destinations like Athens, Mount Olympus, and a 4-day sailing trip to breathtaking Greek islands.

ACADEMIC FRAMEWORK

Earn up to 6 transfer credits. A dedicated no-credit option is also available for pure portfolio-building

DELIVERABLES

Graded via an analytical 3,000-word field report/reflective journal and a final group presentation at the end of the term

SAFETY & SUPERVISION

All operations are strictly supervised. Mandatory safety training and Personal Protective Equipment (PPE) are provided and required at all times.

CURRICULUM ROTATIONS

BALANCED ROTATIONS FOR COMPLETE DAIRY EXPERIENCE (~10 DAYS/UNIT)



1. Milking Operations & Milk Quality

Monitor automated milking parlor setups, udder hygiene, and raw milk harvesting. Direct daily sanitization and check crucial quality parameters.

2. Herd Nutrition & Automated Feeding

Operate industrial Total Mixed Ration feeding setups. Balance nutrient delivery configurations for lactating cows and calibrate automated mixers.

3. Calves, Heifers & Lifecycle

Manage neonatal newborn calf protocols, colostrum scoring, and hutch hygiene. Track growth indices and monitor automated feeding stations.

4. Herd Health & Barn Biosecurity

Implement Body Condition Scoring frameworks and lameness prevention methods. Evaluate Temperature-Humidity Index thresholds and enforce strict biosecurity.

5. Value-Added Processing & Creamery

Step into the manufacturing center to direct pasteurization lines. Manage commercial workflows for yogurt incubation, cheese, and butter.

6. Quality Control & Supply Chain

Execute laboratory analytics for milk solids, somatic cells, and microbes. Manage post-harvest sanitization and coordinate product retail packaging.

7. Capstone "Give Back" Project

Pinpoint an active operational bottleneck in your assigned unit and present a tailored optimization proposal to improve efficiency.



CONTACT US:

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