

SUMMER TERM WORK INTERNSHIP – HORTICULTURE

Experience international agriculture firsthand at the historic 280-acre American Farm School campus. Operating at a middle operational level, interns gain hands-on training across modern farming sectors, blending academic concepts with high-impact, real-world practice in a beautiful Mediterranean setting.

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.

- 6:00 / 06:30 AM – 08:30 AM: Sunrise Field Duties (Harvesting & Pruning)
- 8:30 AM – 09:00AM: Breakfast Break & Field Observation Logging
- 9:00 AM – 12:00 PM: Controlled Greenhouse & Indoor Processing Operations



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

100% direct supervisory oversight. Mandatory safety training and Personal Protective Equipment (PPE) are provided

CURRICULUM ROTATIONS

SPECIALIZED PATHWAYS TO BUILD COMPREHENSIVE AGRICULTURAL COMPETENCE



1. Protected Horticultural Crops

Monitor automated irrigation, ventilation, and growth setups. Direct daily plant care and post-harvest quality sorting for fruits and ornamentals. (Note: Regular greenhouse operations are adapted for high summer temperatures).

2. Aromatic Plants & Botanical Herbs

Identify optimal cutting windows to maximize premium essential oils. Manage moisture in drying cells and build packaging formats.

3. Arboriculture & Viticulture

Master olive tree root maintenance by clearing new growth from the main root system, execute vine shoot thinning, and manage canopies alongside specialized field lectures.

4. Arable Crops & Industrial Biomass

Participate in large-scale wheat and chickpea harvest routines, industrial strawbaling workflows, and weatherproof storage management.

5. Landscape Architecture

Maintain the aesthetic excellence of the 280-acre grounds through pruning, lawn maintenance, and irrigation network calibration.

6. Value-Added Processing Logistics

Bridge field labor with retail supply chains. Clean, dry, preserve, label, and package organic olive oils, vegetables, and culinary herbs.

7. Capstone "Give Back" Project

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



CONTACT US:

HELEN YARENIS
HYAREN@AFS.EDU.GR
ELENI KANTYLTZOGLOU
EKANTY@AFS.EDU.GR