GREEK OLIVE CULTIVATION

SIX-WEEK INTERDISCIPLINARY PROGRAM AT PERROTIS COLLEGE
SUMMER STUDY ABROAD

COURSE SUMMARY

The Greek Olive Cultivation course focuses on a retrospective approach of olive cultivation, exploring the origins and the journey of the table olive through time. Students will also understand the anatomy and morphology of the olive plant. Additionally, the course looks at the history of the development of modern day cultivation practices, market and industry insight, marketing practices, and sight visits to prominent olive and olive oil producers.





FOR STUDENTS MAJORING IN:

- Agriculture
- Horticulture Science
- Soil Science
- Crop Science
- Agricultural Economics
- Agricultural Communications/Studies
- Marketing and Communications
- Nutrition
- Food Science



CONTACT:

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COURSE DETAILS

- Experience the three types of olive orchards: traditional, conventional, and super-intensive
- Study business plans to develop your own business model canvas as well as produce a SWOT analysis of the olive sector
- Dive further into the delicate science of table olives, spending a lab session evaluating the safety of the fermented product by measuring the salinity and pH of the olive products
- See and learn about precision agriculture techniques used in the olive cultivation at Perrotis College facilities.

WHO WE ARE & WHERE WE GO

- The city of Thessaloniki is over 2,500 years old and is the second largest in Greece, with a vibrant student population.
- Students in this course will have the opportunity to participate in excursions and trips organized by study abroad such as:
 - One-day sailing trip
 - Athens/ Meteora trip
 - Hiking trip to Mount Olympus (Optional)
 - Visiting an olive mill of the Kyklopas brand, the best ambassador of the local Makri variety
 - A tour of an olive facility in Chalkidiki where 60% of the total table olives (mainly green) are produced
 - City tours exploring the richness of Thessaloniki and its history.



