



## OGI Internship in Organic Horticulture

Host farm profile

### **BALLYMALOE ORGANIC FARM & GARDENS**

Shanagarry, Co. Cork



#### **FARM DETAILS**

<b>Owner/ manager name</b>	Elizabeth O'Connell
<b>Company name</b>	Ballymaloe Cookery School, Organic Farm and Gardens.
<b>Address</b>	Shanagarry, Co. Cork
<b>Web:</b>	<a href="http://www.ballymaloecookeryschool.ie/organic-farm/our-organic-farm">www.ballymaloecookeryschool.ie/organic-farm/our-organic-farm</a>

#### **ABOUT THE FARM**

Ballymaloe Cookery School is situated on a 100-acre organic farm in East Cork, embracing a sustainable and environmentally conscious ethos. The farm provides fresh produce for the school's renowned 12-Week Certificate students, with vegetables grown in both outdoor gardens and extensive glasshouses.

The farm is home to free-range livestock, including pigs, beef and dairy cows (Angus, Kerry, Dexter, and Jersey breeds), as well as hens supplying organic eggs. A commitment to organic

principles drives continuous experimentation with biodynamic planting, "No Dig" methods, and natural pest control. On-site composting fosters biodiversity, enhancing soil fertility without synthetic inputs.

Sustainability is at the heart of Ballymaloe's philosophy, reflected in its dairy, which produces fresh milk, cheese, and yoghurt. Visitors can explore the gardens and The Farm Walk, immersing themselves in a thriving ecosystem where traditional and innovative organic practices meet.

#### **ACTIVITIES**

- |                                                 |                                                |                                    |
|-------------------------------------------------|------------------------------------------------|------------------------------------|
| <input checked="" type="checkbox"/> Propagation | <input checked="" type="checkbox"/> Soft Fruit | <input type="checkbox"/> Top Fruit |
| <input checked="" type="checkbox"/> Poultry     | <input type="checkbox"/> Livestock             | <input type="checkbox"/> Other     |

#### **ROUTES TO MARKET**

- |                                                  |                                               |                                              |
|--------------------------------------------------|-----------------------------------------------|----------------------------------------------|
| <input type="checkbox"/> Box Scheme              | <input checked="" type="checkbox"/> Farm Shop | <input checked="" type="checkbox"/> Catering |
| <input checked="" type="checkbox"/> Market Stall | <input type="checkbox"/> Wholesale            | <input type="checkbox"/> Other               |

### **INFORMATION FOR APPLICANTS**

**Do applicants need to have a full driving license?**  Yes  No

**Will the role involve the use of machinery?**  Yes  No

**How many hours work a week are involved and what is the payment you are offering?**

30 hours per week. Wages to be discussed at interview stage.

**Will weekend work be required?**  Yes  No

Occasionally

**Will the role involve direct sales at markets or shops?**  Yes  No

**Is accommodation on-farm an option?**  Yes  No

Possibly. Can be discussed at interview stage.

**Are there volunteers on the holding?**  Yes  No

**What are the ideal start and finish dates?**

April to October.

## APPLICANT PROFILE

### What are the most important attributes you are looking for?

At Ballymaloe, an Organic Horticulture Intern is expected to embody both practical skills and a deep passion for sustainable, organic practices. Some of the most important attributes we look for include:

- **Passion for Organic and Sustainable Horticulture:** A genuine enthusiasm for organic farming methods, sustainable food production, and a commitment to the principles that underpin the Ballymaloe ethos.
- **Hands-On Learning Attitude:** A willingness to dive into practical work with a good attitude, experiment with innovative organic techniques, continuously learn from both successes and challenges.
- **Strong Work Ethic and Resilience:** The ability to thrive in a physically demanding environment, demonstrating persistence, initiative, and a readiness to tackle seasonal and operational challenges on the farm.
- **Keen Observation and Problem-Solving Skills:** An attentive approach to monitoring plant health, identifying early signs of pests or diseases, and devising creative, natural solutions to maintain optimal garden health.
- **Teamwork and Communication:** Excellent interpersonal skills to collaborate effectively with the farm team, chefs, and students, ensuring that knowledge and practices are shared and that everyone works towards common goals.
- **Adaptability and Flexibility:** The capacity to adjust to the ever-changing dynamics of a horticultural environment, where seasonal shifts and innovative techniques constantly redefine daily tasks.
- **Foundational Knowledge of Organic Practices:** While expertise isn't required at the outset, a basic understanding of organic composting, soil fertility, and sustainable cultivation practices is highly beneficial.

These attributes help ensure that our intern not only contributes effectively to the day-to-day operations of our organic farm but also grows personally and professionally within the unique educational environment at Ballymaloe.

## LOCATION



Approximate location of farm.