

MILK DAIRY ANIMALS

UNIT CODE: DA/OS/FM/CR/06/3/B

UNIT DESCRIPTION

This unit specifies the competencies required to milk dairy animals. It involves applying food safety measures while carrying out pre- milking preparations; actual milking; post milking activities; and recording of milk production.

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT These describe the key outcomes which make up workplace function	PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
1. Prepare to milk dairy animals	1.2 <i>Milking tools and equipment</i> are assembled based on the milking method and species of dairy animal and the code of hygienic practice for milk and milk products. 1.3 <i>Milking materials and supplies</i> are assembled based on the milking method and the code of hygienic practice for milk and milk products. 1.4 <i>Milking animals</i> are assembled in accordance with livestock production manual. 1.5 PPEs are identified and gathered based on requirements of the job and the code of hygienic practice for milk and milk products. 1.6 Occupational safety and health procedures are adhered to according to work place procedures as per the regulations of the public health, occupational health and safety. 1.7 Environmental protection measures are observed according to <i>environment protection regulations</i> and work place procedures
2. Milk dairy animals	2.1 Milking animals are restrained according to animal welfare regulations 2.2 Udder is prepared according to the livestock production manual and the code of hygienic practice for milk and milk products.

	<p>2.3 Milking animals are tested for mastitis infection according to the livestock production manual the code of hygienic practice for milk and milk products</p> <p>2.4 Milking animals are milked based on method of milking as per livestock production manual and the code of hygienic practice for milk and milk products.</p> <p>2.5 Milked animal's udder quarters are disinfected as per livestock production manual and the code of hygienic practice for milk and milk products</p> <p>2.6 Milk is weighed and sieved in accordance with livestock production manual the code of hygienic practice for milk and milk products.</p> <p>2.7 Milk is stored and cooled based on livestock production manual and the code of hygienic practice for milk and milk products.</p>
<p>3. Evaluate dairy animal milking</p>	<p>3.1 Average time taken to milk is observed based on livestock production manual.</p> <p>3.2 Cleanliness of milk, milking parlor and equipment is checked based on workplace policy and the code of hygienic practice for milk and milk products.</p>
<p>4. Complete dairy animal milking</p>	<p>4.1 Milking is recorded according to livestock production manual and work place policy</p> <p>4.2 Milking equipment are cleaned and stored as per cleaning standard operating procedures and the code of hygienic practice for milk and milk products</p> <p>4.3 Milking parlour is cleaned as per livestock production manual, workplace policy and the code of hygienic practice for milk and milk products</p> <p>4.4 Reusable materials and supplies are stored as per manufacturer's instructions manual, workplace policy and the code of hygienic practice for milk and milk products.</p> <p>4.5 Waste is disposed off in regard to environment protection regulations and the code of hygienic practice for milk and milk products.</p>

RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

Variable	Range
1. Milking tools and equipment includes but not limited to:	<ul style="list-style-type: none">• Milking buckets• Sieve• Cans• Mastitis test kit• Strip cup• Teat dip cup• Portable milking machine
2. Milking materials and supplies includes but not limited to	<ul style="list-style-type: none">• Milking salve• Udder clothes• Mastitis testing reagents• Teat dip solution• Restraining rope
3. Milking animals includes but not limited to:	Lactating; <ul style="list-style-type: none">• Dairy cattle• Dairy goats• Camels
4. Environment protection regulations includes but not limited to:	<ul style="list-style-type: none">• Public Health Act• EMCA 1999• OSH Act 2007

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required skills

The individual needs to demonstrate the following skills:

- Weighing
- Animal handling
- Milking
- Cleaning
- Communication

- Milking machine operation

Required knowledge

The individual needs to demonstrate knowledge of:

- Methods of milking
- Basic animal behaviour
- Hygienic milk production
- Udder health
- Code of hygienic practice for milk and milk products
- Mastitis management
- Types of disinfectants
- Milking machine operation
- Milk spoilage
- Animal welfare
- Occupational safety and health regulations
- Milk recording

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

<p>1. Critical Aspects of Competency</p>	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 food safety measures to milk dairy animals 1.2 Restrained the milking animal 1.3 Tested milking animal for mastitis before milking 1.4 Used correct milking techniques 1.5 Operated milking machine in accordance with user's manual 1.6 Disinfected udder after milking 1.7 Recorded milk production 1.8 Adhered to occupational safety and health procedures 1.9 Observed laid down environmental protection measures at the work place 1.10 Documented milk production and food safety records
<p>2. Resource Implications</p>	<p>The following resources must be provided:</p> <ul style="list-style-type: none"> 2.1 Assessment location / workplace 2.2 Personal Protective Equipment and Apparel

3. Methods of Assessment	Competency may be assessed through: 3.1 Observation 3.2 Oral questioning 3.3 Written test 3.4 Portfolio of Evidence 3.5 Interview 3.6 Third party report
4. Context of Assessment	Competency may be assessed on the job, off the job or a combination of these. Off the job assessment must be undertaken in a closely simulated workplace environment.
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job roles is recommended.

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