

MILK DAIRY ANIMALS

UNIT CODE: 0811 341 03A

TVETCDACC UNIT CODE: DA/OS/FM/CR/03/3/MA

UNIT DESCRIPTION

This unit specifies the competencies required to milk dairy animals. It involves preparing to milk dairy animals, milking dairy animals, evaluating dairy animal milking and completing dairy animal milking.

ELEMENTS AND PERFORMANCE CRITERIA

| ELEMENT | PERFORMANCE CRITERIA |
|---|--|
| These describe the key outcomes which make up workplace function. | 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 | 1.1. <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. 1.2. <i>Milking materials</i> and <i>supplies</i> are assembled based on the milking method and the code of hygienic practice for milk and milk products. 1.3. <i>Milking animals</i> are assembled in accordance with Livestock Production Manual. 1.4. PPEs are identified, gathered based on requirements of the job and the code of hygienic practice for milk and milk products. 1.5. Occupational safety and health procedures are adhered to according to work place procedures as per the public health regulations. |

| | |
|----------------------------------|---|
| 2. Milk dairy animals | <p>2.1. Milking animals are restrained according to animal welfare regulations</p> <p>2.2. Udder is prepared according to the livestock production manual and the code of hygienic practice for milk and milk products.</p> <p>2.3. Milking animals are tested for mastitis infection according to the Livestock Production Manual and 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 and 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> |
| 3. Evaluate dairy animal milking | <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>3.3. Faults in the milking machine are detected and rectified according to work place procedures and manufacturer's specifications.</p> |
| 4. Complete dairy | 4.1. Milking is recorded according to Livestock Production |

| | |
|----------------|---|
| animal milking | <p>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. Waste is disposed of 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 may include 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 may include 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 may include but not limited to: | <p>Lactating;</p> <ul style="list-style-type: none"> • Dairy cattle • Dairy goats |

| | |
|---|--|
| | <ul style="list-style-type: none"> • Camels |
| 4. Environment protection regulations may include 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
- Troubleshooting
- Cleaning
- Communication
- Milking machine operation

Required knowledge

The individual needs to demonstrate knowledge of:

- Methods of milking
- Milk let down
- Hygienic milk production
- Udder health
- Food safety principles
- Code of hygienic practice for milk and milk products
- Mastitis management

- Types of disinfectants
- Milking machine operation and maintenance
- 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.

| | |
|-----------------------------------|--|
| 1. Critical Aspects of Competency | <p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Donned PPEs 1.2 Assembled Milking tools, equipment, materials and supplies 1.3 Assembled and restrained Milking animals 1.4 Prepared udder according to the livestock production manual and the code of hygienic practice for milk and milk products. 1.5 Tested milking animal for mastitis before milking 1.6 Used correct milking techniques 1.7 Operated milking machine in accordance with user's manual 1.8 Disinfected udder after milking 1.9 Weighed and sieved Milk 1.10 Stored and cooled Milk 1.11 Documented milk production and food safety records 1.12 Stored reusable materials and supplies 1.13 Disposed of Waste in regard to environment protection regulations and the code of hygienic practice for milk and milk products. |
|-----------------------------------|--|

| | |
|--|---|
| 2. Resource Implications | <p>The following resources should be provided:</p> <p>2.1 Appropriately simulated environment where assessment can take place</p> <p>2.2 Access to relevant workplace assessment environment</p> <p>2.3 Resources relevant to the proposed assessment activity or tasks</p> |
| 3. Methods of Assessment | <p>Competency may be assessed through:</p> <p>3.1 Observation</p> <p>3.2 Oral questioning</p> <p>3.3 Third party report</p> <p>3.4 Written test</p> <p>3.5 Portfolio of Evidence</p> <p>3.6 Interview</p> |
| 4. Context of Assessment | <p>Competency may be assessed:</p> <p>On-the-job</p> <p>Off-the –job</p> <p>During Industrial attachment</p> |
| 5. Guidance information for assessment | <p>Holistic assessment with other units relevant to the industry sector, workplace and job roles is recommended.</p> |