

## MILKING DAIRY ANIMALS

**ISCED UNIT CODE:** 0811 241 03A

**TVETCDACC UNIT CODE:** DA/CU/FM/CR/03/3/MA

### Relationship to Occupational Standards

This unit addresses the Unit of Competency: Milk dairy animals

**Duration of Unit:** 60 hours

### Unit Description

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

### Summary of Learning Outcomes

By the end of this unit, the learner should be able to:

S/No	Learning Outcomes	Duration (Hours)
1.	Prepare to milk dairy animals	15
2.	Milk dairy animals	30
3.	Complete dairy animal milking	15
<b>Total</b>		<b>60</b>

### Learning Outcomes, Content and Methods of assessment

Learning Outcome	Content	Methods of assessment
1. Prepare to milk dairy animals	1.1.Milking tools and equipment 1.1.1.Milking buckets 1.1.2.Sieve 1.1.3.Cans 1.1.4.Mastitis test kit 1.1.5.Strip cup 1.1.6.Teat dip cup 1.1.7.Portable milking machine 1.2.Milking materials and supplies	<ul style="list-style-type: none"><li>Written tests</li><li>Observation</li><li>Oral questions</li><li>Third party reports</li><li>Interviewing</li></ul>

<b>Learning Outcome</b>	<b>Content</b>	<b>Methods of assessment</b>
	1.2.1.Milking salve 1.2.2.Udder clothes 1.2.3.Mastitis testing reagents 1.2.4.Teat dip solution 1.2.5.Restricting rope 1.3.Milking animals 1.3.1.Dairy cattle 1.3.2.Dairy goats 1.3.3.Camels 1.4.PPEs used in milking 1.4.1.Hair net 1.4.2.Gumboots 1.4.3.Face mask 1.4.4.overall 1.5.Occupational safety and health procedures	
2. Milk dairy animals	2.1.Animal restraining techniques 2.1.1. Crush 2.1.2. Milking hopples 2.2.Hygienic milk production 2.3.Udder preparation 2.4.Mastitis test and prevention 2.4.1.California mastitis test 2.4.2.Strip cup 2.5.Milking methods, techniques and routine 2.5.1.Hand milking 2.5.2.Machine milking 2.6.Post-milking activities 2.6.1.Udder disinfection 2.6.2.Milk weighing 2.6.3.Milk sieving 2.7.Milk storage	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Written tests</li> <li>• Oral questions</li> <li>• Interviewing</li> <li>• Third party reports</li> </ul>
3. Evaluate dairy animal milking	3.1.Milk let down process 3.2.Hygienic practice of milking parlor and equipment 3.3. Milking machine maintenance	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Written tests</li> <li>• Oral questions</li> <li>• Interviewing</li> <li>• Third party report</li> </ul>

<b>Learning Outcome</b>	<b>Content</b>	<b>Methods of assessment</b>
4. Complete dairy animal milking	4.1.Milking parlour and equipment cleaning methods and storage 4.2.Documentation of milk yield 4.3.Waste management.	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Written tests</li> <li>• Oral questions</li> <li>• Interviewing</li> </ul>

### **Suggested Methods of Instruction**

- Demonstration by trainer
- Practice by the trainee
- Field trips
- Discussions
- Direct instruction

### **Recommended Resources for 25 Trainees**

<b>Functional dairy farm with the following:</b>		
<ul style="list-style-type: none"> <li>• Milking parlour</li> <li>• Milking buckets</li> <li>• Milk holding cans and cooling tanks</li> <li>• Strip cup</li> <li>• Carlifonia Mastitis Test (CMT) kit</li> <li>• Udder cloth</li> </ul>	<ul style="list-style-type: none"> <li>• Teat dip</li> <li>• Disinfectants</li> <li>• Detergents</li> <li>• Hand brooms, brushes and scrubbers</li> <li>• Water</li> <li>• Restraining ropes / chains</li> </ul>	<ul style="list-style-type: none"> <li>• Sieves</li> <li>• Waste management equipment and material</li> <li>• Stationery</li> <li>• Milk record sheets / books</li> <li>• PPEs</li> <li>• Weighing balances</li> </ul>