DAIRY ANIMALS MILKING

UNIT CODE: DA/CU/FM/CR/06/3/B **Relationship to Occupational Standards**

This unit addresses the Unit of Competency: Milk dairy animals

Duration of Unit: 36 hours

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.

Summary of Learning Outcomes

- 1. Apply food safety measures to milk dairy animals
- 2. Prepare to milk dairy animals
- 3. Milk dairy animals
- 4. Evaluate dairy animal milking
- 5. Complete dairy animal milking

Learning Outcomes, Content and Methods of assessment

Learning	Content	Methods of assessment
Outcome		
1. Apply food safety measures to milk dairy animals	 Meaning of food safety Importance of food safety Principles of food safety Prerequisite programmes Meaning and importance of prerequisite programmes Relevant programmes Good agricultural practices Good manufacturing practices Standard Sanitary Operating Procedures Hazard analysis Significance of hazards Types and sources of hazards Methods of hazard control Components of HACCP plan Critical control points 	 Written tests Oral questioning Observation

Learning	Content	Methods of assessment
Outcome		
2. Prepare to milk dairy	 Critical control limits Monitoring procedures on the control limits Corrective actions Verification and validation Record keeping Milk let down process Occupational safety and health 	Written testsObservation
animals	procedures	 Oral questions Third party reports Interviewing
3. Milk dairy animals	 Dairy animal restraining procedure Hygienic milk production Mastitis detection and prevention Milking methods, techniques and routine Hand milking Machine milking Milk storage 	 Observation Written tests Oral questions Interviewing Third party reports
4. Evaluate dairy animal milking	Hygiene monitoring	 Observation Written tests Oral questions Interviewing Third party reports
5. Complete dairy animal milking	 Milking parlour and equipment cleaning methods and procedures Communication Waste disposal 	ObservationWritten testsOral questionsInterviewing

Suggested Methods of Instruction

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

Recommended Resources

Functional dairy farm with the following:

- Milking parlour
- Milking buckets
- Milk holding cans and cooling tanks
- Strip cup
- Carlifonia Mastitis Test (CMT) kit
- Udder cloth

- Teat dip
- Disinfectants
- Detergents
- Hand brooms, brushes and scrubbers
- Water
- Restraining ropes / chains

- Sieves
- Waste management equipment and material
- Stationery
- Milk record sheets / books
- PPEs
- Weighing balances

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