

<b>Domain</b>	<b>DAIRY</b>	<b>Unit ID:</b>	<b>1367</b>
<b>Title:</b>	<b>Milk dairy animals</b>		
<b>Level: 2</b>			<b>Credits: 3</b>

### Purpose

This unit standard specifies the competencies required to:

- Describe dairy systems
- Prepare for milking operation
- Milk animals
- Complete milking operations.

This unit standard is intended for people working in agriculture and other occupations working with farm animals.

### Special Notes

1. Entry information:

Prerequisite:

- *Unit 1357 -Handle farm animals*

2. This unit standard is to be delivered and assessed in the context of agricultural operations and can be assessed in conjunction with other relevant technical unit standards.

3. The evidence required to demonstrate competency in this unit must be relevant to workplace operations.

4. Assessment evidence may be collected from a real workplace or an appropriate simulated environment in which agricultural operations are carried out.

5. Assessment of practical application to milking dairy animals is performed on at least one dairy animal species.

6. All inspection, operation and maintenance procedures associated with the use of tools and equipment shall comply with manufacturers' guidelines and instructions.

7. Glossary of terms

- '*Specifications*' refers to any, or all of the following: manufacturers' specifications and recommendations, as well as workplace specific requirements.
- '*Workplace procedures*' may include but are not limited to work notes, farm management plans, product labels, manufacturer's specifications, operator's manuals, safety plans, fire control, waste disposal, recycling, re-use guidelines and supervisors oral or written instructions.
- '*Safety requirements*' may include but are not limited to safe systems and procedures for handling livestock, hazard and risk control, operating

livestock handling equipment, safe use of hand tools and equipment, manual handling procedures, application and storage of hazardous substances, maintaining personal hygiene, outdoor work and the use of personal protective equipment.

- '*Potential and existing hazards*' may include but are not limited to animal movement and handling, obstacles, veterinary chemicals, damaged infrastructure, solar radiation, slippery and uneven surfaces, electricity, sharp tools, unsafe and damaged equipment and machinery and loose clothing.
- '*Personal protective equipment (PPE)*' may include but is not limited to clothing and footwear that prevents feet crushing, skin abrasions and tangles in machinery, helmet, gloves, protective eye wear, hearing protection, respirator, face mask and sun protection.
- '*Dairy animals*' may include but are not limited to cows and dairy goats.

8. Regulations and legislation relevant to this unit standard includes but not limited to the following:

- Labour Act No. 11, 2007
- Regulations relating to the Health and Safety of employees at work, 1997
- Animal Health Act 2011
- Animal Protection Act of 1962
- Prevention of Undesirable Residue in Meat Act, 1991
- FANMeat standards for producers 2010
- Fertilisers, farm feeds and agriculture and stock remedies Act No. 46, 1998
- Biosafety Act No. 7 of 2006
- Standards Act, 2005, Standards Regulations: Standards Act, 2005 and relevant Namibian Standards as established
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and all subsequent amendments to any of the above.

- All current sets of Good Agricultural Practices to which Namibia subscribes and that regulate agricultural products entering a country to which Namibian producers may export.

### **Quality Assurance Requirements**

This unit standard and others within this subfield may be awarded by institutions which meet the accreditation requirements set by the Namibia Qualifications Authority and the Namibia Training Authority and which comply with the national assessment and moderation requirements. Details of specific accreditation requirements and the national assessment arrangements are available from the Namibia Qualifications Authority on [www.namqa.or.na](http://www.namqa.or.na) and the Namibia Training Authority on [www.nta.com.na](http://www.nta.com.na).

## **Elements and Performance Criteria**

### **Element 1. Describe dairy systems**

#### **Range**

Dairy systems include but are not limited to intensive and extensive production systems and machine operated and hand milking systems.

#### **Performance Criteria**

- 1.1 Safety and hygiene in operations are explained.
- 1.2 Milking equipment is identified and explained.
- 1.3 Dairy systems are described.

## **Element 2. Prepare for milking operation**

### **Range**

Milking equipment may include but is not limited buckets, milking machines, storage containers, milk cooling and refrigeration equipment, emergency back-up power system, cleaning and waste management equipment and hot water supply systems.

Preparatory health and hygiene treatments may include but are not limited to teat sprays and milk quality testing equipment.

Cleaning materials include but are not limited to detergents, soaps, acid, alkaline, chlorinated alkalis and sanitizers.

Preparing for milking operations may include but is not limited to checking the milking equipment, vacuum levels and leaks, undertaking personal hygiene and preparing supplementary feeds.

Poor health conditions may include but are not limited to mastitis, hoof problems, abscesses and fever.

### **Performance Criteria**

Safety requirements are followed in accordance with safety plans and policies

- 2.1 Hazards are identified, risk assessed and suitable controls implemented.
- 2.2 Suitable personal protective equipment (PPE) is selected, used and maintained.
- 2.3 Milking equipment is prepared for milking operations according to work place procedures and regulation.
- 2.4 Preparatory health and hygiene treatments and cleaning materials are prepared according to manufacturer's specifications.
- 2.5 Animals are handled and observed for signs of heat, health and well-being in readiness for milking operations according to workplace procedure.
- 2.6 Animals in poor health conditions or undergoing treatment are separated for further inspection and reported according to workplace procedures.

## **Element 3. Milk animals**

### **Range**

Milking procedures may include but are not limited to cleaning of udders, stripping and testing for mastitis, pre and post teat dip and post milking cluster disinfection.

Unsuitable milk may include but is not limited to medicated animals, animals just given birth and animals with mastitis.

### **Performance Criteria**

- 3.1 Dairy animals are moved into position, checked and prepared for milking according to workplace procedures.
- 3.2 Milking is conducted hygienically and is monitored to prevent over-milking.
- 3.3 Unsuitable milk is recognised and isolated from bulk supplies according to workplace procedures.
- 3.4 Records are kept according to workplace procedures.

### **Element 4. Complete milking operations**

#### **Performance Criteria**

- 4.1 Animals are safely moved away from the milking area without causing undue stress or injury and according to workplace procedure.
- 4.2 Milking equipment and area are cleaned following health and hygiene standards according to regulation and workplace procedures.
- 4.3 Unsuitable milk is disposed of according to workplace procedures.
- 4.4 Milk is handled and stored according to workplace procedures.

### **Registration Data**

<b>Subfield:</b>	Livestock
<b>Date first registered:</b>	25 November 2015
<b>Date this version registered:</b>	25 November 2015
<b>Anticipated review:</b>	2020
<b>Body responsible for review:</b>	Namibia Training Authority