Modification history

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| Release | Comments |
| Release 1 | This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 6.0. |

| AHCDRY4xX | Manage milking shed routines |
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| Application | This unit of competency describes the skills and knowledge required to manage milking shed routines for a dairy facility according to regulatory and quality requirements.  This unit applies to individuals who develop and manage the routines of a dairy facility.  All work is carried out to comply with workplace procedures, according to state/territory work health and safety, food safety, animal welfare, environmental and biosecurity legislation, regulations and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Dairy (DRY) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Establish and monitor regulatory and quality requirements for milking shed routines | 1.1 Identify legislative and regulatory requirements and industry standards relevant to milking shed routines, and consequences of non-compliance  1.2 Identify quality standards and specifications for suppliers  1.3 Identify environmental impacts of miking shed routines, assess likely outcomes and identify practices to minimise adverse effects according to workplace environmental policies  1.4 Monitor own work practices and those of others to ensure compliance with regulations and quality standards  1.5 Review workplace policies and procedures for effectiveness in complying with regulations and quality standards |
| 2. Manage shed maintenance | 2.1 Plan maintenance schedules according to manufacturer recommendations and industry standards  2.2 Implement programmed replacement of consumables in line with recorded usage and replacement schedule  2.3 Identify and replace worn or unsafe components, and those that impact milk quality  2.4 Identify and rectify milking equipment maintenance problems  2.5 Engage specialist services for non-routine service and repairs and programmed maintenance |
| 3. Manage shed milking routines | 3.1 Determine milking shed routines and schedules with available labour and resources  3.2 Allocate and communicate responsibilities to staff  3.3 Implement and monitor in shed hygiene routines according to regulatory requirements and industry standards  3.4 Establish and implement milk production recording procedures  3.5 Implement industry or supplier quality assurance practices and procedures in programmed shed routines  3.6 Implement and monitor workplace health and safety requirements  3.7 Implement and monitor workplace animal welfare requirements |
| 4. Manage unsuitable milk from at risk livestock | 4.1 Monitor shed procedures for identification of livestock herd health problems  4.2 Manage isolation of milk from at risk livestock to maintain overall milk quality  4.3 Select and administer treatments according to veterinary or product advice as required  4.4 Implement plans for at risk livestock according to veterinary advice |
| 5. Maintain milk quality | 5.1 Monitor milk quality to comply with specified supplier and food safety standards  5.2 Identify deviation from milk quality and rectify according to professional advice  5.3 Monitor milk cooling equipment and storage to maximise and maintain milk quality |

| Foundation Skills  This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria. | |
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| Skill | Description |
| Reading | * Interpret complex textual information from a range of sources to identify relevant and key information about compliance and quality requirements |
| Oral communication | * Gather information through open-ended questioning, active listening, paraphrasing and summarising * Use appropriate language and tone to communicate with staff and external services |
| Writing | * Complete workplace documentation using clear language and industry terminology |
| Numeracy | * Calculate time and application rates when determining schedules * Interpret numerical information in documentation and cooling equipment |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AHCDRY4XX Manage milking shed routines | AHCDRY401 Manage milking shed routines | Element added. Changes to elements, performance criteria, performance and knowledge evidence. Foundation skills added. Assessment conditions expanded | Not equivalent |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet: <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72> |

| TITLE | Assessment requirements for AHCDRY4XX Manage milking shed routines |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has effectively developed and managed the routines of a milking shed, including:   * conducted a review of milking shed policies and procedures for compliance with regulations and quality standards * overseen the routine maintenance and service of milking equipment or replacement of consumables on at least one occasion * managed the conduct of at least two milking operations, including: * determined and communicated the milking schedule * maintained practices for milk quality in co-operation with dairy factory personnel * identified possible causes of decline in milk quality and managed the segregation of unsuitable milk from at risk livestock * identified any faults in milking equipment and taken action to have rectified * overseen cleaning and disinfection of milk area and equipment after milking * maintained records of the food safety components of the milking operation * implemented and monitored work health and safety, food safety, animal welfare and environmental policies and procedures throughout the operation. | |

| Knowledge Evidence |
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| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * industry legislation, regulations and standards relevant to milking operations, milk quality assurance and milking shed routines: * work health and safety * food safety plan and practices * animal welfare * environmental impacts of milking operations and strategies to mitigate such impacts * hygiene and biosecurity * types, functions, cleaning, monitoring and maintenance of milking facilities, machinery, equipment and consumables * workplace and industry requirements for milking operations, including required resources, human and equipment * work routines, procedures and impacts of bad practices for milking operations * types, characteristics, signs of ill health, prevention and treatment of relevant diseases in the livestock species and their impact on milking operations and milk quality * criteria, methods and industry standards for determining milk quality * factors affecting milk quality, and their effects and impacts on enterprise production targets and enterprise viability * anatomy, physiology, reproduction cycle, lactation and behaviour of the animal species applicable to milking operations * livestock testing, health treatment and preventive medicine applicable to milking operations * types, handling, use and disposal of cleaning and sanitising chemicals, work health and safety and environmental practices for these agents. |

| Assessment Conditions |
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| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a dairy facility or an environment that accurately represents workplace conditions * resources, equipment and materials: * machinery and equipment used for milking operations * specifications: * facility maintenance plans and schedules * food safety plan * supplier specifications * workplace policies and procedures, quality standards relevant to managing milking operations and miking shed routines * relationships: * staff.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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