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. |

| AHCDRY2XX | Milk livestock |
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| Application | This unit of competency describes the skills and knowledge required to extract milk from a range of livestock. It requires the ability to prepare site and equipment for milking, move and handle livestock, identify and report on abnormal livestock conditions and complete tasks after milking operations.  This unit applies to individuals who undertake routine tasks to support milking operations on a dairy farm under the direction of a supervisor. They may work independently or as part of a team.  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. Prepare for milking | 1.1 Identify and confirm milking tasks, associated workplace procedures, health and safety, hygiene and food safety hazards, standards and practices with supervisor  1.2 Prepare self, dairy sheds, yards, machinery and equipment used for milking operations according to work health and safety, hygiene and food safety requirements  1.3 Confirm cleanliness of milk storage tank according to hygiene and food safety requirements  1.4 Prepare and check spray applicators according to manufacturer specifications or animal health professional advice  1.4 Move and yard livestock in readiness for milking operations according to animal welfare requirements |
| 2. Carry out milking | 2.1 Assist livestock to move carefully and calmly into position according to animal welfare requirements  2.2 Monitor livestock health and condition and segregate and report livestock health problems and livestock on heat as required  2.3 Conduct milking according to food safety requirements and monitor progress to prevent over-milking  2.4 Check milk temperature and functionality of cooling equipment according to food safety requirements  2.5 Segregate and report livestock producing milk unsuitable for bulk sales as required  2.6 Identify and isolate unsuitable milk from bulk supplies  2.7 Identify equipment faults during milking and repair minor malfunctions or report complex faults immediately to supervisor  2.8 Apply teat disinfection to livestock teats according to workplace requirements |
| 3. Complete milking operation | 3.1 Return livestock to designated feeding area without causing stress or injury  3.2 Carry out cleaning procedures of dairy facilities, machinery and equipment according to hygiene and food safety and work health and safety requirements  3.3 Dispose of waste according to workplace and environmental requirements  3.4 Identify and report machinery, equipment and plant wash malfunctions for repair or replacement  3.5 Monitor levels of consumable equipment used in the milking process and report replacement needs  3.6 Complete records according to workplace requirements |

| 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 text in work instructions and workplace procedures |
| Oral communication | * Ask questions and use active listening to clarify task requirements * Describe abnormal livestock health conditions, unsuitable milk quality or quantity, and machinery and equipment malfunctions using clear language and industry terminology |
| Writing | * Use clear language, industry terminology and accuracy to complete workplace records |
| Numeracy | * Count and categorise livestock and consumable equipment * Measure quantities, volume, weight, area, ratio and time * Interpret numerical information in manufacturer instructions |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AHCDRY2XX Milk livestock | AHCDRY201 Milk livestock | Changes to performance criteria, performance and knowledge evidence. Foundation skills added. Assessment conditions expanded. | 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 AHCDRY2XX Milk Livestock |
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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 supported at least two milking operations, including:   * prepared and maintained self and dairy facilities and equipment to industry safety, hygiene and food safety standards * prepared and applied teat sprays solutions according to instructions * operated milking equipment to carry out milking in functional and safe manner * handled livestock in a safe, low stress and humane manner in moving herd to and from dairy * recognised and isolated unsuitable milk * identified and reported signs of sickness or abnormal behaviour in livestock * responded to equipment faults during milking. | |

| 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:   * types, functions, cleaning and maintenance of dairy facilities, machinery and equipment * basic anatomy and physiology and key aspects of reproduction cycle, lactation and behaviour of animal species applicable to milking operations * work health and safety requirements for milking operations * personal and workplace hygiene and food safety requirements and practices used during milking operations * animal welfare practices and requirements for handling and moving livestock for milking operations * work routines, procedures and impacts of incorrect practices for milking operations * workplace criteria and methods for determining milk quality * types, characteristics, signs of common health issues and prevention in the livestock species * types, handling, use and disposal of cleaning and sanitising chemicals used for milking operations and 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 milking facility or an environment that accurately represents workplace conditions * resources, equipment and materials: * livestock specified in the performance evidence * machinery and equipment used for milking operations * personal protective equipment suitable for milking and handling cleaning and sanitising chemicals * specifications: * work instructions and workplace policies and procedures for milking operations, including advice on health and safety, food safety, hygiene, animal welfare and environmental requirements * relationships: * supervisor.   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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