



Australian Government

Department of Education, Employment and Workplace Relations

AHCDRY201A Milk livestock

Release: 1

AHCDRY201A Milk livestock

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the process of milking livestock and defines the standard required to: prepare dairy facilities and equipment to safe and hygienic standards; operate milking equipment in an effective and efficient manner; clean dairy facilities and equipment to industry standards; recognise and isolate unsuitable milk; identify sickness or abnormal behaviour in livestock.
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Application of the Unit

Application of the unit	This unit applies to workers in the dairy industry in an operational role under routine supervision and within enterprise guidelines.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Not Applicable

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA

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1. Prepare for milking	<p>1.1. Dairy sheds, yards and equipment are prepared for milking operations according to supervisor's instructions and industry requirements.</p> <p>1.2. Teat sprays are prepared according to manufacturer's specifications and supervisor's instructions.</p> <p>1.3. Livestock are moved and yarded in readiness for milking operations.</p> <p>1.4. Occupational Health and Safety (OHS) hazards are identified and safety concerns reported to the supervisor.</p>
2. Carry out milking	<p>2.1. Livestock are moved into position and checked and prepared for milking according to industry and hygiene standards.</p> <p>2.2. Livestock unsuitable for milking are segregated and reported to the supervisor.</p> <p>2.3. Milking is conducted hygienically and is monitored to prevent over-milking.</p> <p>2.4. Unsuitable milk is identified and isolated from bulk supplies according to industry standards and the supervisor's direction.</p> <p>2.5. Livestock health problems such as mastitis are identified and reported to the supervisor for treatment.</p> <p>2.6. Livestock on heat are reported to the supervisor if required.</p> <p>2.7. Safe workplace practices are observed according to OHS and enterprise requirements.</p>
3. Complete milking operation	<p>3.1. Livestock are safely moved and returned to paddocks without causing undue stress or injury to animal or handler.</p> <p>3.2. Suitable detergents and cleaning supplies are selected according to the supervisor's instructions.</p> <p>3.3. Basic cleaning procedures are carried out to maintain hygiene standards of dairy facilities according to OHS, industry and enterprise requirements.</p> <p>3.4. Machinery and equipment malfunctions are identified and reported to the supervisor for repair or replacement.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

- identify abnormal behaviour or health problems in livestock including mastitis
- calculate livestock numbers and measure milk production
- prepare cows for milking
- undertake milking procedures
- move livestock to pastures
- carry out cleaning and hygiene procedures for milking equipment
- identify machinery faults and malfunctions
- interpret and apply task instructions
- read and comprehend written information and instructions
- identify hazards and implement safe work procedures
- communicate with the supervisor and staff
- use numeracy skills to estimate, calculate and record routine workplace measures
- use interpersonal skills to relate to people from a range of social, cultural and ethnic backgrounds and with a range of physical and mental abilities.

Required knowledge

- functions, capacities and cleaning requirements of milking machinery and equipment
- livestock behavioural characteristics and handling techniques
- identification of animal health problems encountered during milking such as mastitis
- lactation and milking routines
- udder development and secretion of milk
- milk quality attributes and quality assurance standards
- dairy hygiene requirements
- reporting requirements and procedures
- OHS legislative requirements
- environmental impacts and procedures for milking livestock.

Evidence Guide

EVIDENCE GUIDE	
The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.	
Overview of assessment	
Critical aspects for assessment and evidence required to demonstrate competency in this unit	<p>The evidence required to demonstrate competency in this unit must be relevant to workplace operations and satisfy holistically all of the requirements of the performance criteria and required skills and knowledge and include achievement of the following:</p> <ul style="list-style-type: none"> • prepare dairy facilities and equipment to safe and hygienic standards • operate milking equipment in an effective and efficient manner • clean dairy facilities and equipment to industry standards • recognise and isolate unsuitable milk • identify sickness or abnormal behaviour in livestock.
Context of and specific resources for assessment	Competency requires the application of work practices under work conditions. Selection and use of resources for some worksites may differ due to the regional or enterprise circumstances.

Range Statement

RANGE STATEMENT	
The range statement relates to the unit of competency as a whole.	
Milking may include:	<ul style="list-style-type: none"> • dairy cattle • sheep or goats in the range of dairy types and configurations.

Unit Sector(s)

Unit sector	Dairy
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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