



Australian Government

AHCDRY303 Coordinate and monitor milking operations

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 7.0.

Application

This unit of competency describes the skills and knowledge required to coordinate and monitor the milking operations of a dairy facility. It requires the ability to determine requirements and procedures for milking operations, implement livestock health program and monitor operations.

This unit applies to individuals who work as farm hands on a dairy facility and are responsible for coordinating, implementing and monitoring milking operations on a daily basis. They may work independently or lead a team.

All work is carried out to comply with workplace policies and 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.

Pre-requisite Unit

Nil

Unit Sector

Dairy (DRY)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Determine requirements for milking operations	1.1 Identify milk operations according to production requirements and clarify with supervisor 1.2 Identify requirements for determining and maintaining milk

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	quality according to food safety plan 1.3 Identify resources and equipment requirements, including personal protective equipment (PPE) 1.4 Identify milking shed and equipment cleaning and hygiene requirements 1.5 Identify work health and safety and biosecurity hazards, assess risks and determine control measures
2. Prepare for milking operations	2.1 Identify milking routines and procedures for milking operations, in consideration to a range of variable conditions 2.2 Check availability of water supply and serviceability of milking equipment 2.3 Adjust milking equipment as required in consultation with relevant personnel or report complex repairs for specialist attention 2.4 Carry out manufacturer specified vat cleaning routines and monitor water temperature circulating chemical concentrations throughout cleaning cycle 2.5 Determine milking procedures with minimum stress to livestock and maximum yield according to workplace timeframes
3. Implement livestock health treatment program	3.1 Monitor livestock health and condition according to workplace health program 3.2 Carry out livestock testing according to health program and seek advice from supervisors and experts for potential health issues as required 3.3 Carry out livestock health treatments according to veterinary or manufacturer specifications 3.4 Implement hygiene practices to prevent cross-infection during milking operations 3.5 Take milk samples and label according to workplace procedures 3.6 Complete and maintain livestock health records 3.7 Carry out all livestock handling and husbandry according to workplace animal welfare policies
4. Monitor milking operations	4.1 Monitor milking procedures for operational efficiency and effectiveness and compliance requirements 4.2 Monitor and maintain milk quality according to quality standards

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	4.3 Monitor cleanliness of work areas and equipment, and disposal of organic and non-organic waste according to hygiene requirements 4.4 Complete documentation and records for milking operations and cleaning and hygiene regimes according to workplace requirements 4.5 Report issues and suggested changes for future milking cycles to supervisor

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.

Skill	Description
Reading	Interpret key information from a range of documentation
Writing	Maintain accurate documentation and records using clear language and industry terminology
Oral communication	Use open-ended questioning and active listening to gather information and confirm work requirements
Numeracy	- Count and categorise livestock - Calculate volume, weight, ratio, time and application rates

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCDRY303 Coordinate and monitor milking operations	AHCDRY301 Coordinate milking operations	Changes to unit title elements, performance criteria, performance and knowledge evidence for clarity Foundation skills added Assessment conditions	Not equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
		expanded	

Links

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

Assessment Requirements for AHCDRY303 Coordinate and monitor milking operations

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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 coordinated and monitored milking operations on at least one occasion, including:

- determined requirements for the milking operation, and:
- identified hazards and safe operating procedures
- identified criteria for monitoring milk quality
- identified cleaning and hygiene requirements
- Identified personal protective equipment requirements (PPE)
- monitored the milking operation, and:
- recognised and rectified machinery malfunctions
- monitored health, condition and welfare of livestock
- conducted milk sampling and testing
- maintained dairy records
- monitored cleanliness of work areas and milking equipment according to work health and safety, hygiene and food safety requirements.

Knowledge Evidence

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, monitoring and maintenance of milking facilities, machinery and equipment
- workplace and industry requirements for resources, manpower and equipment used for milking operations
- criteria, methods and industry food safety standards for determining milk quality
- factors affecting milk quality, and their impacts on production targets and viability
- workplace routines and procedures for milking operations

- work health and safety legislation, regulations and codes of practice relevant to milking operations
- hygiene, biosecurity and food safety practices and requirements for milking operations
- reproduction cycle, lactation and behaviour of the animal species applicable to milking operations
- animal welfare practices and requirements for milking operations
- livestock health testing and sampling, treatment and preventive medicine applicable to milking operations
- types, characteristics, signs of ill health, prevention and treatment of relevant diseases in the livestock species
- types and maintenance of required documentation used to record milking operations
- types, handling, use and disposal of detergents and cleaning agents, work health and safety and environmental practices for these agents
- waste and debris storage and disposal requirements and methods.

Assessment Conditions

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
 - machinery and equipment used for milking operations
 - sampling and testing equipment, including personal protective equipment (PPE)
- specifications:
 - workplace policies and procedures for milking operations, including advice on health and safety, hygiene, and animal welfare requirements
 - workplace food safety plan.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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