



Australian Government

Department of Education, Employment and Workplace Relations

AHCLSK326A Mix and mill standard stockfeed

Release: 1

AHCLSK326A Mix and mill standard stockfeed

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the process of ordering and storing ingredients and mixing feed for livestock being produced intensively and defines the standard required to: interpret and apply feeding instructions; measure and calculate volumes and consumption requirements; relate livestock performance data to ration consistency; mix feeds and ingredients in line with industry quality standards and requirements; recognise and rectify minor operational faults and perform routine maintenance; complete records and documentation of feed use and volumes for the shed; and take and prepare feed samples for dispatch to the laboratory.
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Application of the Unit

Application of the unit	This unit applies to working under limited supervision from others with checking only related to overall progress. It is usually done within established routines, methods and procedures where some discretion and judgement is required in the selection of equipment and materials, organisation of work, services and actions to achieve outcomes within time and budgetary constraints. It requires an understanding of basic nutritional and animal requirements.
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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

ELEMENT	PERFORMANCE CRITERIA
1. Prepare to work with livestock feed	1.1. Work to be undertaken is interpreted from the work program, where necessary, and confirmed with the supervisor. 1.2. Occupational Health and Safety (OHS) hazards are identified, risk assessed and suitable controls implemented. 1.3. Suitable personal protective equipment (PPE) is selected, used and maintained. 1.4. Tools and equipment suitable for the work to be undertaken are selected, checked and maintained, if necessary. 1.5. Environmental implications of undertaking work are identified, likely outcomes assessed and, if necessary, responsible action taken.
2. Order and store feed and ingredients	2.1. Ingredients previously selected are ordered from the supplier according to organisational protocols. 2.2. Ingredients and feed are stored safely in the location and manner determined by the supervisor. 2.3. Stock is rotated and replacements are ordered to arrive at the appropriate time to ensure optimum freshness. 2.4. All required records and documentation are completed accurately and promptly according to organisational requirements.
3. Mix feed	3.1. Scales and containers to be used for measurements are calibrated according to manufacturer instructions. 3.2. Ingredients are identified from instructions and obtained from storage locations. 3.3. Ingredients are measured in the specified ratios and quantities. 3.4. Ingredients are blended adequately and hygienically in the manner specified and using the appropriate equipment. 3.5. Where milling is required, it is done in the manner specified and using the appropriate equipment. 3.6. OHS hazards are identified, risk assessed and suitable controls implemented. 3.7. Suitable PPE is selected, used and maintained.
4. Conduct hygiene and administration activities	4.1. Equipment is cleaned according to manufacturer specifications and organisational procedures to maintain hygiene standards.

ELEMENT	PERFORMANCE CRITERIA
	4.2. All required records and documentation are completed accurately and promptly according to organisational requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

- identify hazards and implement safe operating procedures
- identify a range of grain types and qualities
- identify grain contaminants
- identify premixes and weigh out
- mix feeds and ingredients
- identify basic mixing problems
- relate livestock performance data to ration consistency
- recognise and rectify minor operational faults
- read and interpret manufacturers specifications, work and maintenance plans, and material safety data sheets (MSDS)
- interpret and apply task instructions, communicate with work team and supervisor, and record and report faults, workplace hazards and accidents
- measure and calculate volumes and consumption requirements
- complete records and documentation of feed use and volumes for the shed
- take and prepare feed samples for dispatch to the laboratory
- perform routine maintenance of milling and mixing equipment
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning techniques, active listening, clarifying information and consulting with supervisors as required
- use interpersonal skills to work with and relate to people from a range of cultural, social and religious backgrounds and with a range of physical and mental abilities.

Required knowledge

- silo operations and configuration, machinery and operating practices
- cleaning and storage of machinery, equipment and materials
- enterprise recording and reporting procedures
- raw ingredients (grains and meals)
- vitamins, minerals and premix formulations

REQUIRED SKILLS AND KNOWLEDGE

- the implications of grain incorporating chemical, insect and fungal contamination. This includes an awareness of the industry process in place to monitor these contaminants - the National Residue Survey (NRS), the National Antibiotic Residue Minimisation (NARM) and programmed basket surveys
- contaminants of raw feed and meals that could reduce performance - seeds, moulds, nutritional and disease factors which can influence product quality
- evidence of spoilage and handling spoilt feeds
- OHS and environmental legislative and enterprise requirements.

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

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:

- interpret and apply feeding instructions
- measure and calculate volumes and consumption requirements
- relate livestock performance data to ration consistency
- mix feeds and ingredients in line with industry quality standards and requirements
- recognise and rectify minor operational faults and perform routine maintenance
- complete records and documentation of feed use and volumes for the shed
- take and prepare feed samples for dispatch to the laboratory.

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.

Mixing and milling may include:

- the safe operation and maintenance of machinery and equipment, including hydraulics and guarding of exposed moving parts, including pumps, impellers and aeration

RANGE STATEMENT

	- equipment - precautions should also be in place to minimise exposure to noise and organics and other dusts.
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Unit Sector(s)

Unit sector	Livestock
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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