



Australian Government

Department of Education, Employment and Workplace Relations

AHCMKH401A Carry out cleaning-time tests of milking machines

Release: 1

AHCMKH401A Carry out cleaning-time tests of milking machines

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers carrying out cleaning time tests of milking machines and defines the standard required to: implement routine cleaning procedures for milking machines; carry out mechanical tests of milking machines in accordance with industry standards; use milking equipment testing tools, gauges and equipment; and carry out cleaning-time testing procedures of milking machines in line with standard procedures and ISO standards.
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Application of the Unit

Application of the unit	This unit applies to dairy technicians.
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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 cleaning-time testing	1.1. Protocols for the conduct of cleaning-time tests are established with the farmer and other relevant advisers based on a consideration of the previous testing outcomes. 1.2. Water quality utilised for the cleaning process is assessed through on-site, factory or laboratory testing and recorded. 1.3. Cleaning chemicals are identified and their suitability and recommended concentrations are established in line with prevailing water quality, factory requirements and equipment manufacturer recommendations. 1.4. Relevant factory records are accessed to establish bacteriology of the specific plant.
2. Carry out cleaning-time tests of milking equipment	2.1. Normal cleaning routines and procedures are identified for use whilst testing is carried out and details recorded. 2.2. Testing equipment is installed to measure water and/or airflow velocities in line with testing requirements for the installation. 2.3. Cleaning-time tests are carried out before or during the cleaning of the milking machines or bulk milk tank in accordance with established industry procedures.
3. Report on cleaning-time test result	3.1. Test results are recorded accurately using industry standard test report forms and collated. 3.2. Test report results are interpreted in line with industry standards and manufacturer recommendations. 3.3. Test results are reported to the farmer or shed manager.

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

REQUIRED SKILLS AND KNOWLEDGE

- accurately carry out mechanical tests of milking machines in accordance with industry standards
- competently use milking equipment testing tools, gauges and equipment
- interpret water quality test results
- effectively carry out cleaning-time testing procedures of milking machines in line with standard procedures and ISO standards
- efficiently implement routine cleaning procedures for milking machines
- act in a team situation to address milk quality problems
- use literacy skills to read, interpret and follow organisational policies and procedures, develop sequenced written instructions, record information collected accurately and legibly, and select and apply procedures to a range of tasks
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification, negotiating solutions and responding to a range of views
- use numeracy skills to estimate, calculate and record routine and more complex workplace measures and data
- use interpersonal skills to work with others and relate to people from a range of cultural, social and religious backgrounds and with a range of physical and mental abilities.

Required knowledge

- principles of milking machine function
- the mechanical testing of milking equipment
- milking operation and shed management
- relevant milk quality assurance programs
- dairy factory milk quality assessment procedures
- relevant bacteriology of milking equipment and factory milk quality assurance programs
- cleaning and sanitation processes for milking equipment
- aspects of water quality that affect cleaning chemicals and the cleaning process
- the range of cleaning chemicals and compounds used for cleaning milking equipment and their action
- Occupational Health and Safety (OHS) and environmental legislation, codes of practice and enterprise procedures.

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: • implement routine cleaning procedures for milking machines • carry out mechanical tests of milking machines in accordance with industry standards • use milking equipment testing tools, gauges and equipment • carry out cleaning-time testing procedures of milking machines in line with standard procedures and ISO standards.
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 machinery may include:	• the types and models of cleaning equipment in all types and layouts of commercial dairies.

Unit Sector(s)

Unit sector	Milk harvesting
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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