

Modification history

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 6.0.

AHCDRY2XX	Milk livestock
Application	<p>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.</p> <p>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.</p> <p>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.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Dairy (DRY)

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. 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 health and safety, hygiene and food safety requirements 1.3 Prepare teat sprays according to manufacturer specifications 1.4 Move and yard livestock in readiness for milking operations
2. Carry out milking	2.1 Assist livestock to move carefully and calmly into position for milking and monitor health and condition 2.2 Handle livestock according to animal welfare requirements 2.3 Segregate and report livestock health problems and livestock on heat as required 2.4 Conduct milking according to food safety requirements and monitor progress to prevent over-milking 2.5 Identify and isolate unsuitable milk from bulk supplies 2.6 Segregate and report livestock producing milk unsuitable for bulk sales as required 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

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
3. Complete milking operation	3.1 Return livestock to paddocks without causing stress or injury 3.2 Check milk temperature and functionality of cooling equipment according to food safety requirements 3.3 Carry out cleaning procedures of dairy facilities, machinery and equipment according to hygiene and food safety requirements 3.4 Dispose of waste according to workplace and environmental requirements 3.5 Identify and report machinery, equipment and plant wash malfunctions for repair or replacement 3.6 Monitor levels of consumable equipment used in the milking process and report replacement needs 3.7 Complete records according to workplace requirements

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret text in work instructions and workplace procedures
Oral communication	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Use clear language, industry terminology and accuracy to complete workplace records
Numeracy	<ul style="list-style-type: none"> Count and categorise livestock and consumable equipment Measure quantities, volume, weight, area, ratio and time Interpret numerical information in manufacturer instructions

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

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
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has supported at least two milking operations, including:</p> <ul style="list-style-type: none"> • 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 label 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	
<p>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:</p> <ul style="list-style-type: none"> • 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 • relevant animal welfare practices and requirements for handling and moving livestock, as well as unruly, for milking operations • work routines, procedures and impacts of bad 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	
<p>Assessment of the skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in a dairy milking facility or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • 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: <ul style="list-style-type: none"> • 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: <ul style="list-style-type: none"> • supervisor. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72