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| Title | **Supervise milking** |
| Level | **3** | **Credits** | **8** |

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| Purpose | This competency standard identifies the competencies required to Supervise Milking. You will be expected to supervise milking management & Supervise Milk Hygiene. |

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| Classification ISCED | 0811 Crop and livestock production |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

| **Competency Unit** | **Performance Criteria** | **Knowledge and Understanding** |
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| **D1 – Supervise Milking Management** | *Trainee will be able to:*P1. Ensure milking intervals to avoid animal stress P2. Store milk as per defined SOPs P3. Ensure CIP of Milking Equipment to avoid contamination P4. Ensure the utensils used for milking are in compliance with the Food grade standard P5. Perform hand milking and machine milking | * *Trainee must know and understand*

K1. Importance of milking physiologyK2. Storage protocols and SOP’s K3. Importance of CIPK4. Usage, Availability and comparative advantage of standard shaped utensils K5. SOPs of Food grade standardsK6. Hand milking and machine milking process |
| **D2. Supervise Milk Hygiene**  | *Trainee will be able to**P1.* Manage Cleanliness of Utensils as per standards*P2.* Supervise Milkers (Gawala’s) Cleaning to prevent contaminationP3. Supervise milkers to ensure udders are cleaned according to the standardsP4. Ensure Pre and Post Teat Dipping is carried out to prevent mastitis | *Trainee must know and understand:*K1. SOPs for cleanliness of utensils, milkers and udderK2. Udder physiologyK3. Bacterial attack during milkingK4. DisinfectantsK5. Mastitis Control Protocols (Teat dipping) |