

MODULE 6

Milk harvesting and in-parlour processing

FARMWORKER AND SUPERVISOR MODULE

The location and layout of the milking shed is of vital importance for the smooth and successful running of a dairy farm and there are numerous types of milking parlours covered by this course to choose from. Students will be taught what is good udder hygiene because it prevents costs and losses relating to mastitis. Milk samples that are taken from the bulk tank can be used as a screening test to monitor the udder health status and the quality of the milk in the herd. Ultimately, students will have knowledge about the correct milking procedures, how to handle cows gently and clean udders and about a clean environment as they all contribute to the production of quality milk. Milking should be done by trained and responsible people and a consistently applied milking routine is essential. Students will learn how to keep records, collecting relevant information that can help the farmer make good decisions based on facts and statistics, with the overall objective of improving efficiency on the farm. The training will also deal with quality control during the in-parlour processing of milk in order to maximising profitability.

NQF Level 2, 3



Knowledge

- Milk harvesting facilities
- Udder health
- The milk harvesting process
- Dairy parlour equipment and systems
- Dairy parlour hygiene
- Essential production records
- Composition of milk and quality indicators
- In-parlour milk processing and quality control concepts



Practical skills

- Harvest milk and attend to milking parlour hygiene and equipment
- Attend to cleaning the dairy parlour and waste water treatment
 - Prepare cows for milking
 - Handle lactating cows under treatment
 - Handle cows fresh in milk (colostrum)
 - Milk cows and maintain milk records
 - Attend to the cooling and storage equipment
 - Perform dairy parlour hygiene practices
 - Clean and care for dairy parlour equipment
 - Perform routine maintenance of the water supply and treatment system



Work experience

- Assist with and observe the milk-harvesting process for a period of one week
- Perform milk harvesting under supervision for a period of two weeks
- Attend to the milk-harvesting process for a period of two weeks without supervision within normal farm structure and oversight for two weeks
- Milk-harvesting, in-parlour processing and handling of milk

