

**Overview**

This standard covers assisting with the milking of livestock, including cattle, goats and sheep.

You are required to follow instructions to maintain the condition and welfare of the livestock throughout the milking procedure. This includes during actual milking, and while the livestock are entering and leaving the milking parlour. On completion of the milking procedure, the work area and equipment must be thoroughly cleaned and disinfected.

When working with livestock or machinery you should be trained and hold current certification, where required.

When carrying out your work you must consider the impact it will have on the environment.

This standard is suitable for those who assist with the milking of livestock.

## Assist with the milking of livestock

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### Performance criteria

*You must be able to:*

1. be aware of hazards associated with the activity to be carried out
2. wear suitable clothing and personal protective equipment (PPE)
3. check that the work area is clean and tidy, and milking equipment is prepared prior to the milking of livestock
4. maintain hygiene and bio-security as instructed
5. assist with the gathering of livestock awaiting milking, maintaining your own safety and the health and welfare of the livestock at all times
6. observe the behaviour and activity of the livestock and report problems to the person in charge of milking
7. provide feed, as instructed, where livestock are to be fed during milking
8. prepare udders for milking, checking they are clean and in a hygienic condition and attach units as instructed
9. check and monitor the operation of equipment prior to and during the milking process and report problems to the person in charge of milking
10. recognise when livestock are producing milk that is unsuitable for human consumption
11. remove and place units in the correct position, as instructed, when the milk flow ceases
12. apply treatments to the livestock, where instructed, on completion of the milking
13. complete the milking procedures within the appropriate timescale, as instructed
14. check that the milk is free from contamination
15. dispose of milk unsuitable for human consumption safely as instructed
16. assist with removing livestock from the milking area in a manner that causes minimum stress
17. complete post-milking cleaning procedures, leaving the work area and equipment in the correct condition for future use
18. carry out your work in accordance with relevant environmental and health and safety legislation and animal health and welfare legislation, risk assessment requirements, codes of practice and business policies
19. assist with the completion of records as required by relevant legislation and the business

## Knowledge and understanding

*You need to know and understand:*

1. the hazards associated with the milking of livestock
2. the type of clothing and personal protective equipment (PPE) suitable for the activity
3. the type of milking parlour being used and the equipment required for milking
4. how to maintain and use the equipment safely and correctly
5. the hygiene and bio-security arrangements in relation to the milking of livestock
6. how to recognise healthy livestock and the signs of ill-health
7. the different methods of feeding livestock during milking
8. the correct positioning of livestock within the milking area
9. the ways in which livestock respond to your behaviour and how to handle difficult livestock safely
10. the methods for preparing udders for milking, including cleaning and pre-milking checks
11. how to recognise a clean udder
12. the signs of mastitis in livestock, the reasons why such milk should be discarded and the procedures for disposal
13. how to recognise when livestock are producing milk that is unsuitable for human consumption
14. the ways in which milk can be contaminated and how to minimise this
15. how to check the operation of the milking equipment
16. how to apply treatments to the livestock, where required, on completion of the milking procedure
17. the importance of informing the person in charge of milking of issues or problems
18. the reasons why timescales are important when milking livestock
19. the methods and importance of testing milk
20. the food safety standards in relation to milking and the importance of adhering to them
21. your responsibilities for the welfare of livestock under relevant animal health and welfare legislation, codes of practice and business policies
22. your responsibilities under current environmental and health and safety legislation, codes of practice and business policies
23. the records that need to be kept and the importance of completing

them

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