

Carry out and complete the milking of livestock

Overview

This standard covers carrying out and completing the milking of livestock, including cattle, goats and sheep.

You are required 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 responsible for carrying out and completing the milking of livestock.

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Performance criteria

You must be able to:

1. assess the risks associated with the required activity
2. wear suitable clothing and personal protective equipment (PPE)
3. confirm that the work area and milking equipment are in a suitable condition prior to carrying out the milking of livestock
4. maintain hygiene and bio-security in accordance with business practices
5. gather 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 identify and report problems
7. provide feed where livestock are to be fed during milking
8. prepare udders for milking, checking they are in a clean and hygienic condition and attach units correctly
9. check and monitor operation of equipment prior to and during the milking process
10. identify and deal with livestock producing milk that is unsuitable for human consumption
11. remove and place units in the correct position when the milk flow ceases
12. apply appropriate treatments to the livestock on completion of the milking, in accordance with hygiene requirements and business policy
13. complete milking procedures within the appropriate timescale
14. confirm that the milk is free from contamination
15. dispose of milk unsuitable for human consumption safely and correctly
16. remove 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. maintain communication with colleagues and others involved in, or affected by, your work
19. carry out all work in accordance with the relevant environmental and health and safety legislation, animal health and welfare legislation, risk assessment requirements, codes of practice and business policies
20. complete records as required by relevant legislation and the business

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Knowledge and understanding

You need to know and understand:

1. how to identify hazards and assess risks
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 requirements in relation to the milking of livestock
6. how to recognise healthy livestock and the signs of ill-health
7. the reasons for and 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 methods of handling difficult livestock safely
10. the methods of preparing udders for milking to include 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. the ways of identifying and dealing with livestock that are producing milk that is unsuitable for human consumption
14. the ways in which milk can be contaminated and the methods for minimising this
15. how to monitor the operation of the milking equipment
16. the treatments that can be applied to the livestock on completion of the milking procedure and when these would be required
17. the types of problems that may occur during milking and the limits of your responsibility in relation to resolving identified 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. the importance of maintaining communication with those involved in, or affected by, your work and how this should be done
22. your responsibilities for the welfare of livestock under relevant animal health and welfare legislation, codes of practice and business policies

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23. your responsibilities under current environmental and health and safety legislation, codes of practice and business policies
24. the records that need to be kept and the importance of completing them

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