

Describe factors that affect milk quality, milk testing, milk cooling, and dairy company milk tanker docketts

Level 2

Credits 8

Purpose People credited with this unit standard are able to describe: regulatory requirements, procedures and tests for factors that affect milk quality; and the public perception and human health implications of bacteria in milk; the relationship between milk temperature, collection time, the presence and growth of bacteria, and the practical considerations for maintaining milk at ideal temperatures; and the information on milk quality provided by the dairy company through daily milk tanker docketts.

Subfield Agriculture

Domain On-farm Milk Quality

Status Registered

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Entry information Open.

Accreditation Evaluation of documentation by NZQA and industry.

Standard setting body (SSB) Primary Industry Training Organisation

Accreditation and Moderation Action Plan (AMAP) reference 0052

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Special notes

- 1 Legislation includes but is not limited to – Health and Safety in Employment Act 1992, Animal Products Act 1999, Animal Welfare Act 1999, Health Act 1956, Food Act 1981, Agricultural Compounds and Veterinary Medicines Act 1997, Resource Management Act 1991, Hazardous Substances and New Organisms Act 1996.

2 References

NZCP-1, New Zealand Dairy Industry Farm Dairy Code of Practice, New Zealand Food Safety Authority, ISBN 0-908946-00-7, referred to as the code of practice.
DPC 2: Animal Products (Dairy) Approved Criteria for Farm Dairies, referred to as DPC 2. Available from the NZ Food Safety Authority website, <http://www.nzfsa.govt.nz>.

Elements and performance criteria

Element 1

Describe regulatory requirements, procedures and tests for factors that affect milk quality; and the public perception and human health implications of bacteria in milk.

Performance criteria

- 1.1 Milk quality is described in terms of regulatory requirements.
- Range NZCP-1, DPC 2.
- 1.2 Milk harvested on-farm is described in terms of the public perception and human health implications of bacteria in milk.
- 1.3 Milk harvested on-farm is described in terms of the procedures, which contribute to quality.
- Range walk cows to dairy, calm cows, clean milking equipment and facilities.
- 1.4 Milk harvested on-farm is described in terms of the factors that affect quality, the visual signs and causes of the presence of these factors, and tests that are carried out to confirm their presence.
- Range factors that affect milk quality include but are not limited to – hygiene of the milker; bacteria – heat resistant, coliform; sediment, water, inhibitory substances, freezing point, somatic cells, milk collection temperature, DDE (dichlorodiphenyl dichloroethene); residues – rat bait, sprays, veterinary medicines.

Element 2

Describe the relationship between milk temperature, collection time, the presence and growth of bacteria, and the practical considerations for maintaining milk at ideal temperatures.

Performance criteria

- 2.1 Primary and secondary cooling of milk are described in terms of the relationship between temperature and collection time.

- 2.2 Primary and secondary cooling of milk are described in terms of the relationship between temperature, and the presence and growth of bacteria.
- 2.3 The maintenance of ideal temperatures for milk at all stages of cooling is described in relation to the practical considerations for workers in the farm dairy.
- Range observation, cooling equipment operational.

Element 3

Describe the information on milk quality provided by the dairy company through daily milk tanker docketts.

Performance criteria

- 3.1 Information on daily milk tanker docketts is interpreted to determine the implications for the farmer.
- Range test information includes but is not limited to – bactoscan, coliform plate count, thermoduric plate count; other information – NZCP-1 and DPC 2, demerits, demerit alert, alert, collection temperature.

Please note

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.