Title	Demonstrate knowledge of milking machine components and cleaning procedures		
Level	2	Credits	12

Purpose	This unit standard is for people working, or intending to work, in the dairy industry.	
	People credited with this unit standard are able to: describe the location and function of milking machine components, and milking machine cleaning; and carry out milking machine hygiene inspection, and complete records.	

Classification	Agriculture > Dairy Farming
Available grade	Achieved

Guidance Information

- 1 All evidence presented in this unit standard must be in accordance with:
 - Agricultural Compounds and Veterinary Medicines Act 1997;
 - Animal Products Act 1999;
 - Animal Welfare Act 1999;
 - Health and Safety at Work Act 2015;
 - Hazardous Substances and New Organisms Act 1996.

2 References

Dairy- NZCP-1 – Design and Operation of Farm Dairies – 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.

3 On farm quality management procedures refer to the documented procedures for farm dairy hygiene practices, which must meet legislative and dairy company requirements. On farm quality management procedures are available from all dairy companies.

Outcomes and performance criteria

Outcome 1

Describe the location and function of milking machine components.

Performance criteria

- 1.1 Describe a milking machine in terms of the location and function of its components.
 - Range components cluster (shell, pulse tube, claw), air admission hole, long milk tube, vacuum tap, stainless dropper, elbows, washline injector, vacuum gauge, pulsator, pulsator airline, receiver airline, sanitary trap, main airline, vacuum regulator, interceptor, vacuum pump, receiver, jumbo rubber, milk pump, filter, plate cooler, delivery line to milk tank, liners, milk silo, silo inlet valve or pipe, nonreturn CIP valve, spray ball, agitator, silo manhole rubber, test bucket and rubbers, jetters.

Outcome 2

Describe milking machine cleaning.

Performance criteria

- 2.1 Describe hot water as a cleaning agent in terms of the ideal temperatures for detergent wash and final rinse, and milking machine and vat wash.
- 2.2 Describe mechanical action of water in terms of its features as a cleaning agent.
- 2.3 Describe chemical strength and contact time of cleaning agents in terms of the implications for cleaning milking machines.
- 2.4 Describe the presence of milk residues in milking machines in terms of the suitability of acid products or alkaline products for their removal.
- 2.5 Describe milking machine cleaning in terms of own routine on farm procedures.
- 2.6 Describe hot water and chemicals in terms of the safety implications for their use in accordance with the Health and Safety at Work Act 2015.

Outcome 3

Carry out milking machine hygiene inspection, and complete records.

Performance criteria

3.1 Inspect milking machine, and complete hygiene records in accordance with on farm quality management procedures.

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	24 August 2007	31 December 2020
Review	2	28 February 2019	N/A

Consent and Moderation Requirements (CMR) reference	0052		
This CMR can be accessed at http://www.nzqa.govt.nz/framework/search/index.do.			

Comments on this unit standard

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