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## SELF-ASSESSMENT GUIDE

Qualification :	<b>MILKING OPERATION NC II</b>		
Units Of Competency covered:	<ul style="list-style-type: none"> <li>• <b>Conduct pre-milking activities</b></li> <li>• <b>Perform milking operation</b></li> <li>• <b>Carry-out post-milking operation</b></li> </ul>		
<b>Instruction:</b>			
<ul style="list-style-type: none"> <li>• Read each questions below.</li> <li>• Place a check in the appropriate box opposite each question to indicate your answer.</li> </ul>			
<b>Can I ?</b>	<b>YES</b>	<b>NO</b>	
• Identify disinfectant and cleaning solutions and discusses its preparation (dilution rate) based on its label or Material Safety Data Sheet (MSDS) and/or company procedures *			
• Discuss the use of each disinfectant and cleaning solutions *			
• Sanitize the milking parlor and machines before use, following industry standards (Good Manufacturing Practice) and company procedures *			
• Sanitize tools and utensils using appropriate solutions and following industry standards (Good Manufacturing Practice) and company procedures *			
• Attach milk filters to milking machine following manufacturer's recommendation			
• Prepare and handle animal with care (following Good Animal Husbandry Practices and Animal Welfare Act ) *			
• Perform foremilking following standard procedures and observe milk for any abnormalities *			
• Perform mastitis test and interprets results, following standard procedures			
• Describe organoleptic/sensory test to determine quality of milk quality			
• Attach clusters, monitor milking process and detach clusters after completely milking the animal *			
• Perform teat disinfection (dipping or spraying) after milking according to Good Animal Husbandry Practices *			
• Record milk yield and total production at a given time.*			
• Identify simple malfunction of machine and corrects the problem			
• Identify milking operation-related problems that need to be reported to immediate supervisor			
• Discuss releasing of animal with care (following Good Animal Husbandry Practices and Animal Welfare Act ) *			
• Perform CIP (clean in place), cleaning/disinfecting of milking parlor, shutting down of used milking machine/s according to manufacturer's recommendation *			
• Discuss the importance of proper storage of tools and utensils after cleaning *			

<ul style="list-style-type: none"><li>• Discuss proper disposal of solid and liquid wastes following environmental rules and regulations*</li></ul>		
<ul style="list-style-type: none"><li>• Observe personal safety and hygiene during pre-milking, milking and post-milking activities *</li></ul>		
I agree to undertake assessment with the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manage/supervisor.		
<b>Candidate's Name &amp; Signature</b>	<b>Date</b>	

**NOTE:** *\*Critical Aspects of Competency*