



# Maximise profits through quality milking processes

## CERTIFICATE IN ON-FARM MILK QUALITY AND FOOD SAFETY (STAGE ONE)

This short programme is designed to upskill your team members who are involved in milking and demonstrates best practice for collecting, handling and storing milk to maximise your business revenue.

### Topics covered in this course:

- **Food safety** – work safely with agrichemicals; identify and report hazards; and emergency management.
- **Milk quality** – why quality is important; risk to on-farm quality; primary and secondary cooling of milk; how is milk tested.
- **The milking plant** – understand milk machine components and cleaning for the purpose of maintaining quality, and implementing solutions to quality problems.

### Programme Information

Start date:	
Duration:	6 months
Location:	

To register or for more information please contact  
on

0800 20 80 20 | [www.primaryito.ac.nz](http://www.primaryito.ac.nz)