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**1. Title of the certificate <sup>1</sup>**

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Milking Expertise Certificate Program

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**2. Translated title of the certificate <sup>2</sup>**

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Milking Expertise Certificate Program

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**3. Profile of skills and competences**

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The holder of the certificate is able to do the following:

**Compulsory Units**

- Applies Occupational Health and Safety measures in milking environments.
- Explains dangerous and risky situations for milking environments.
- Performs hygiene and sanitation practices for milking environments
- Explains emergencies and precautions to be taken for milking environments
- Explains food hygiene, personal hygiene and personnel hygiene instructions
- Applies situations that may disrupt the hygienic environment during work and the precautions to be taken against these situations.
- Identifies environmental hazards and risks in milking environments and implements precautions.
- Applies environmental protection measures in milking environments.
- Explains substances that have a risk of contamination and may harm the environment and the precautions to be taken against these substances.
- Explains waste management and recycling activities.
- Can organize milking.
- Explains food hygiene rules in business processes.
- Keeps records and reports in business processes.
- Prepares and safely uses equipment and tools used in work processes.
- Performs maintenance and cleaning of the milking area.
- Explains the characteristics of milking and its application principle.
- Uses personal protective clothing and equipment suitable for the milking process.
- Explains the ways of transmission of infectious diseases.
- Applies personal hygiene and care rules in business processes.
- Explains situations and behaviors that stress cattle.
- Explains the methods of fixing the animal during the milking process.
- Applies the rules of cattle's udder health and milking hygiene.
- Explains the structure of cattle and sheep teats, disease symptoms and precautions for disinfecting teats.

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<sup>1</sup> In the original language. | <sup>2</sup> If applicable. This translation has no legal status. | <sup>3</sup> If applicable.

- Explains the cattle and sheep milking periods, animal milking duration, daily cattle milking frequency.
- Explains pre-milking procedures.
- Applies manual milking methods and techniques.
- Milks with a mobile machine.
- Takes milk samples.
- Explains the characteristics of milk suitable for human consumption.
- Explains the disposal methods of unhealthy milk.
- Performs the processes of filtering, cooling, preserving and storing expressed milk.
- Explains measures to increase resource use and efficiency.

#### 4. Range of occupations accessible to the holder of the certificate <sup>3</sup>

Milking Specialist, Milking Manager



Certificate supplement

#### 5. Official basis of the certificate

##### Body awarding the certificate

Uludağ Üniversitesi Sürekli Eğitim Uygulama ve Araştırma Merkezi – USEM Uludağ Üniversitesi Sürekli Eğitim Uygulama ve Araştırma Merkezi Görükle Kampüsü 16059 Nilüfer/BURSA Telefon: +90 (224) 294 29 02 www.ulusem.uludag.edu.tr

##### Level of the certificate (national or European) <sup>1</sup>

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##### Authority providing accreditation / recognition of the certificate

Uludag University, Educational Organization

##### Grading scale / Pass requirements

Attendance to the 80% of the classes and reply to verbal questions and interactions

##### Access to next level of education / training <sup>1</sup>

This program does not have a prerequisite.

##### International agreements on recognition of qualifications<sup>1</sup>

There is not any international agreement.

##### Legal basis

Law of Higher Education no 2547

#### 6. Officially recognised ways of acquiring the certificate

Replace with a description of the way the certificate can be acquired (apprenticeship, school/training centre-based or workplace-based, accredited prior learning) and/or complete the table below.

Description of vocational education and training	Percentage of total programme (%)	Duration (hours/weeks/months/years)

Theoretical hours	50 %	25 hours
Practice-based/case studies	50 %	25 hours
Accredited prior learning		
Total duration of the education / training leading to the certificate		50 hours

## 7. Additional information

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### Entry requirements <sup>1</sup>

There is no prerequisite to obtain this document.

More information (including a description of the national qualifications system)

[www.myk.gov.tr](http://www.myk.gov.tr)

National Europass Centre

[www.europass.gov.tr](http://www.europass.gov.tr)

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<sup>1</sup> If applicable.