

<b>Session Title</b>	
<b>1</b>	<b>Hygienic Milk Production</b>
<b>2</b>	<b>Hygienic Milk Handling</b>
<b>3</b>	<b>Milk Quality Control and Testing</b>
<b>4</b>	<b>Milk Quality Grading and Payment System</b>
<b>5</b>	<b>Hygienic Milk Storage and Transportation</b>
<b>6</b>	<b>Maintenance of Milk Handling and Cooling Equipment</b>
<b>7</b>	<b>Dairy Effluent Management System</b>
<b>8</b>	<b>Code of Hygienic Practices</b>
<b>9</b>	<b>Hygienic Processing of Dairy Products</b>

## Annex 1- Key Learning Areas

### Hygienic and small scale milk processin

#### Audience

Cooperative decision makers and employees

Employees

Cooperative decision makers and employees

Cooperative decision makers

Employees

Cooperative decision makers

Cooperative decision makers

Cooperative decision makers

Cooperative decision makers and employees

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**Course Content**

Factors influencing Milk Quality
Animal and Udder health
Hygienic Milking
Factors contributing to milk spoilage
Types of milk handling and storage equipment
Cleaning and Sanitation Agents
Cleaning and Sanitation of Equipment
Sight and Smell (organoleptic)
Clot on boiling
Lactometer
Resazurin Test
Methylene blue dye reduction test
Butterfat Test
Appropriate Milk Storage Vessels
Appropriate milk transportation equipment
Cleaning and Sanitation of milk handling and processing equipment
Appropriate milk preservation methods
Maintenance of Milk Coolers
Characteristics and maintenance of milk handling/processing equipment
Importance of milk carrier maintenance
Legal requirements for milk transportation vessels and carriers
Types of Dairy Waste
Dairy Effluent disposal systems, recycling and utilization
Dairy Premises
Personal Hygiene
Good Manufacturing Practices
Theory of procedure for production of specific dairy product

Cooperative decision makers