







Model Curriculum

Bulk Milk Cooler (BMC) Operator

SECTOR: AGRICULTURE & ALLIED

SUB-SECTOR: DAIRYING

OCCUPATION: MILK COLLECTION & HANDLING

REF ID: AGR/Q4204, V1.0

NSQF LEVEL: 4















Certificate

CURRICULUM COMPLIANCE TO QUALIFICATION PACK – NATIONAL OCCUPATIONAL STANDARDS

is hereby issued by the

AGRICULTURE SKILL COUNCIL OF INDIA

forthe

MODEL CURRICULUM

Complying to National Occupational Standards of Job Role/Qualification Pack: 'Bulk Milk Cooler (BMC) Operator' QP No. 'AGR/Q4204 NSQF Level 4'

Date of Issuance: July 30th, 2017

Valid up to: March 31st, 2021

* Valid up to the next review date of the Qualification Pack

Authorised Signatory (Agriculture Skill Council of India)









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Bulk Milk Cooler (BMC) Operator

CURRICULUM / SYLLABUS

This program is aimed at training candidates for the job of a "<u>Bulk Milk Cooler (BMC) Operator</u>", in the "<u>Agriculture & Allied</u>" Sector/Industry and aims at building the following key competencies amongst the learner

Program Name	Bulk Milk Cooler (BMC) Operator		
Qualification Pack Name & Reference ID.	AGR/Q4204, v1.0		
Version No.	1.0 Version Update Date		
Pre-requisites to Training	Class 10/ Diploma /ITI certification, preferably		
Training Outcomes	 Prepare and for operating Cooler, Prepare machineries at machineries at the Prepare for cutilization and operate Bull maintenance Cooler, Proceed cooling Maintain document of Maintain Safe 	maintain work area and Bulk Milk Cooler (BMC): are and maintain work area and tools operating Bulk Milk Cooled organize procured milk a k Milk Cooler and ensured post cooling: Operation adduce to clean and maintain cumentation and record k Bulk Milk Cooler: Basics ety, Hygiene and Sanitation related further than the cooler and the cooler and sanitation related further than the cooler and the	process machineries Introduction to Bulk Milk a along with process er: Plan equipments and equipments c cleaning and process of Bulk Milk a equipments post eeping related to s of computer and ERP ion for Bulk Milk









This course encompasses $\underline{5}$ out of $\underline{5}$ National Occupational Standards (NOS) of "Bulk Milk Cooler (BMC) Operator" Qualification Pack issued by "Agriculture Skill Council of India".

Sr. No.	Module	Key Learning Outcomes	Equipment Required
1	Introduction Theory Duration (hh:mm) 05:00 Practical Duration (hh:mm) 00:00 Corresponding NOS Code Bridge Module	 Understand General Discipline in the class room (Do's & Don'ts) Learn and Practice Basic skills of communication Learn and Practice Basic reading capabilities to enable reading of signs, notices and/or cautions at site Get acquainted with the Dairy Industry Understand the process of milk procurement Understand the Role of a Bulk Milk Cooler (BMC) Operator and the progression pathway 	Laptop, white board, marker, projector
2	Prepare and maintain work area and process machineries for operating Bulk Milk Cooler(BMC) Theory Duration (hh:mm) 15:00 Practical Duration (hh:mm) 30:00 Corresponding NOS Code AGR /N4215	 Identify types of BMC and the cooling system Maintain cleanliness at the work area through approved sanitizers and ensure hygienic condition for processing milk Dispose off waste material as per organization's standard and industry requirement Check the functioning and performances of the equipments Ensure no leakage of refrigerant of Bulk Milk Cooler by using following test; bubble test ,halide torch test, nessler's reagent, sulphur candle test, electronic test detector Arrange necessary tools required and set the machine Attend any minor repair and damage Familiarize with the legal regulations pertaining to the work place 	Laptop, white board, marker, projector, Fat and SNF analyser, kit for adulteration test, Lactometer, fat testing centrifugal machine. Field visit is a must for this section to familiarize and demonstrate the functions of BMC
3	Prepare for operating Bulk Milk Cooler (BMC) Theory Duration (hh:mm) 15:00 Practical Duration (hh:mm) 30:00 Corresponding NOS Code AGR/N4216	 Familiarize with types of procured milk and dairy products Familiarize with different kind of machineries used for processing each kind of product Handle all processing units Familiarize with sanitary standard to handle farm milk cooling and handling tank Compute basic mathematics Handle and store sanitizers and disinfectant Understand the processing order 	Laptop, white board, marker, projector Field visit is a must for this section to familiarize and demonstrate the functions of BMC









Sr. No.	Module	Key Learning Outcomes	Equipment Required
		 Ensure proper functioning of machineries Take precautions as per the rules prior to operating BMC Calculate process time Delegate work to the assistants or helper efficiently Understand all kinds of charts pertaining to the BMC process Conduct Quality checks of the procured milk Pre-cool the milk following the checklist Follow the process of checking and then starting the machine Attend any repairing of machine 	
4	Operate Bulk Milk Cooler (BMC) and ensure cleaning and maintenance post cooling Theory Duration (hh:mm) 15:00 Practical Duration (hh:mm) 30:00 Corresponding NOS Code AGR/N4217	 Check the insulating material Obtain sample milk following the SOP Open the outlet and start the pump after measurement and sampling Create over agitation by turning off the agitator Monitor the volumetric meter Use of thermostat Understand the process parameters Understand the entire method with practical experience from storage of chilled milk for further processing to record time, temperature, pressure, volume reading at each stage. Address any discrepancies or malfunction to the supervisor Clean equipment by manual scrubbing and automatic washing Recognise and know the application of cleaning agents and sanitizers Clean and check the condition of condensing unit, agitator regularly 	Laptop, white board, marker, projector Field visit is a must for this section to familiarize and demonstrate the functions of BMC
5	Complete documentation and record keeping related to operating Bulk Milk Cooler(BMC) Theory Duration (hh:mm) 15:00 Practical Duration (hh:mm) 15:00	 Use ERP system Enter data in ERP system of the organization for future reference Document and maintain records of procured milk processed in the equipment such as tag details Verify and maintain documents for quality management system audits Document and manage details pertaining to process of milk, type of procured milk used, batch size, wastage disposal, any discrepancies 	Laptop, white board, marker, projector, ERP software









Sr. No.	Module	Key Learning Outcomes	Equipment Required
	Corresponding NOS Code AGR/N4218		
6	Ensure safety, hygiene and sanitation for cooling milk in BMC Theory Duration (hh:mm) 15:00 Practical Duration (hh:mm) 15:00 Corresponding NOS Code AGR/N4219	 Understand contamination and adulteration Understand different types of hazards and their prevention methods Follow personal hygiene Get acquainted with Food Safety Standards and Regulation Get acquainted with safety norms, quality parameters, quality assessments, labelling and marking Ensure hygienic condition for BMC and maintain cleanliness regularly Conduct regular workplace checklist audits Use safety equipment Follow housekeeping practices Attend training on hazard management Convey supervisor regarding any rodents and pest problem. Record the data Determine quality of milk Store and label procured milk, chemicals, allergens etc 	Laptop, white board, marker, projector, Sanitizer, Personal protective equipment Like: safety gloves, Safety boots, hairnet First Aid Kit: Bandages, Adhesive bandages, Betadine Solution / ointment, Pain relief spray / ointment, Antiseptic liquid; Antidote, Phone directory, Search lights, fire extinguisher,
	Total Duration: Theory Duration (hh:mm) 80:00 Practical Duration (hh:mm) 120:00	Unique Equipment Required: Laptop, white board, marker, projector, A Fat and SNF analyser, kit for adulteratio testing centrifugal machine	

Grand Total Course Duration: 200 Hours, 0 Minutes

(This syllabus/ curriculum has been approved by Agriculture Skill Council of India)









Trainer Prerequisites for Job role: "Bulk Milk Cooler (BMC) Operator" mapped to Qualification Pack: "AGR/Q4204, v1.0"

Sr. No.	Area	Details
1	Description	Trainer is responsible for educating the trainees – Ensuring theoretical & practical training on the operation of refrigeration/cooling equipment for the procured milk
2	Personal Attributes	Trainer should be Subject Matter Expert. He/ she should have good communication, leadership, observation and practical oriented skills.
3	Minimum Educational Qualifications	Diploma in Veterinary /Animal Husbandry / Dairying
4a	Domain Certification	Certified for Job Role: "Bulk Milk Cooler (BMC) Operator" mapped to QP: "AGR/Q4204, v1.0". Minimum accepted score is 80%.
4b	Platform Certification	Certified for the Job Role: "Trainer", mapped to the Qualification Pack: "MEP/Q0102". Minimum accepted % as per respective SSC guidelines is 80%.
5	Experience	 M.V.Sc. M Sc (Animal Science) B. V. Sc. B. Tech (Dairy) B. Sc Agriculture with 2 years of relevant experience Any Graduate with 3 years of relevant experience Diploma in veterinary /Animal Husbandry / Dairying with 3 years of relevant work experience VLDA (Veterinary livestock development assistant) with 2 years of relevant work experience









Annexure: Assessment Criteria

Assessment Criteria	
Job Role	Bulk Milk Cooler (BMC) Operator
Qualification Pack	AGR/Q4204, v1.0
Sector Skill Council	Agriculture

Guidelines for Assessment

- 1. Criteria for assessment for each Qualification Pack will be created by the Sector Skill Council. Each Performance Criteria (PC) will be assigned marks proportional to its importance in NOS. SSC will also lay down proportion of marks for Theory and Skills Practical for each PC 2. The assessment for the theory part will be based on knowledge bank of questions created by the SSC
- 3. Individual assessment agencies will create unique question papers for theory part for each candidate at each examination/training center (as per assessment criteria below)
- 4. Individual assessment agencies will create unique evaluations for skill practical for every student at each examination/training center based on this criteria
- 5. To pass the Qualification Pack, every trainee should score a minimum of 70% in aggregate.
- 6. In case of successfully passing only certain number of NOS's, the trainee is eligible to take subsequent assessment on the balance NOS's to pass the Qualification Pack









Assessable outcomes	Assessment criteria for outcomes	Total Marks	Out Of	Theory	Skills Practical
1. AGR/Q4215 Prepare and maintain work area and process machineries for operating Bulk Milk Cooler (BMC)	PC1. Clean and maintain the cleanliness of the work area using approved sanitizers and keep it free from dust, waste, flies and pests		10	3	7
	PC2. Ensure that work area is safe and hygienic for milk processing		10	3	7
	PC3. Dispose waste materials as per organisation standards and industry requirements		15	4	11
	PC4. Check the working and performance of all machineries and equipments used for the process such as agitator, inlet, manhole, air vent, outlet etc.		15	5	10
	PC5. Clean the machineries and tools used with recommended sanitizers following specifications and organisation standards		15	4	11
	PC6. Ensure that there is no leakage of refrigerant from any part of the BMC; the following tests can be used:	100	10	3	7
	Bubble test				
	Halide torch test				
	Nessler's reagent				
	Sulphur candle test				
	Electronic test detector				
	PC7. Place the necessary tools required for process		5	2	3
	PC8. Attend minor repairs/faults of all machines, if required		10	3	7
	PC9. Select and set the machines and tools required		10	3	7
			100	30	70
2. AGR/Q4216 Prepare for operating Bulk Milk Cooler (BMC)	PC1. Read and understand the processing order i.e. the amount of milk that is to be cooled from the supervisor	100	5	2	3
	PC2. Ensure working and performance of all machineries required for process		5	2	3









PC3.	Report malfunctions of
	machine, if any, to the supervisor
PC4.	Ensure that the following
	precautions are taken before
	starting the BMC everyday:
•	Wear googles, gloves and
	overalls to protect eyes and to
	prevent direct contact of
	refrigerant with the skin, which
	can cause burns; especially
	when charging or discharging
	refrigerant
	romgorant
•	Make sure that the service
	cylinder is not overfilled
	-
•	Do not expose cylinders to
	direct sunlight, radiation heat or
	convected heat from other
	appliances
•	Avoid discharge near naked
	flames or flame producing
	appliances
•	Avoid direct contact with
	refrigerant/oil solutions from
	hermetic system
PC5.	Calculate the process time for
1 00.	
	offective utilization of
	effective utilization of
DC6	machineries and manpower
PC6.	machineries and manpower Allot responsibilities/ work to
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15	5	10
10	3	7
5	2	3
5	2	3
5	2	3
5	1	4
5	1	4
15	5	10









		-		1	,
	Fit filter on water line if needed				
	Do not restrict outlets				
	If water pressure is too high, install pressure reducing valves				
	 If instant cooling is required then install lag pipes 				
	PC11. Check whether the inlet and outlet valves are tightly closed and there is no leakage		5	1	4
	PC12. Connect pipes from the pre- cooler to the inlet of the BMC		5	1	4
	PC13. Start machine and check the working condition and performance of the machine		5	1	4
	PC14. Make minor adjustments and repairs (if required)		5	1	4
	PC15. Keep the tools accessible to attend repairs/faults in case of breakdown		5	1	4
			100	30	70
3. AGR/Q4217 Operate Bulk Milk Cooler (BMC) and ensure cleaning and	PC1. Check that the insulating material between the internal and external cover of the cooling is in specified condition		3	1	2
maintenance post cleaning	PC2. Follow SOP to obtain a sample of the milk from the incoming batch of milk		5	2	3
	PC3. Once the measurement and sampling proceudres are completed, with the agitator still running, open the outlet valve and start the pump		5	2	3
	PC4. Turn off the agitator when the level of milk is below the level that will cause over-agitation		4	1	3
	PC5. Constantly monitor the volumetric meter provided on the side of the BMC to measure the milk volume inside it and see if there is any leakage anywhere	100	5	1	4
	PC6. Set the thermostat at the specific temperature in case 'direct expansion' cooler is used		5	2	3
	PC7. Set process parameters of the cooling tank like temperature, time,etc		3	1	2
	PC8. Monitor the digital thermometer provided on the cooler to check the internal temperature of the milk in the cooler		3	1	2
	PC9. Adjust the thermostat in case the temperature inside the		3	1	2









cooling tank is not at the specified temperature			
PC10. Open outlet valves to allow chilled milk to enter the storage for further processing	3	1	2
PC11. When the milk has been removed from the bulk tank, disconnect the hose from the outlet valve and cap the hose	3	1	2
PC12. Check the volume of the chilled milk after it's temperature has been lowered to the recommended temperature	3	1	2
PC13. Record time, temperature, pressure and volume readings during each stage of cooling	3	1	2
PC14. Report malfunction/discrepancies/conce rns to department supervisor for immediate action.	3	1	2
PC15. In case of manual scrubbing	5	2	3
Lift open the hinged covers to permit easy access to the interior surfaces of the tank			
Clean the interiors of the tank using recommended cleaning agents and sanitizers			
Give additional cleansing attention to areas which are difficult to reach e.g. corners, internal valve fittings			
PC16. In case of automatic washing:	5	2	3
Turn on the high pressure spray nozzles which are mounted on the end of a flexible whip suspended down into the center of the interior			
Ensure that the surfactants and detergents, used to dissolve the fats left on the interior od the tank, are in sufficient quanitity			
PC17. Clean the exterior of the milk cooler using recommended cleaning agents and sanitizers	5	1	4
PC18. Check condition of condensing unit regularly	5	1	4
PC19. Clean the condensing unit regularly and straighten the fins if found dented or pressed	5	1	4









	against each other				
	PC20. Check occasionally that		3	1	2
	condenser fans are running PC21. Check agitator and intermittent		3	1	2
	agitation PC22. Check the tank for excessive		5		
	buttering and/or foaming PC23. Use bright light to check the		_	1	4
	condition inside the cooling tank		5	1	4
	PC24. Attend minor repairs/faults of all machines (if any)		3	1	2
	PC25. Ensure periodic (daily/weekly/monthly/quarterly/h alf yearly/annual) maintenance of all machines and equipment following the SOP or suppliers instructions/manuals		5	1	4
			100	30	70
4. AGR/Q4218 Complete documentation and record keeping related to operating of Bulk Milk Cooler (BMC)	PC1. Document and maintain records of procured milk processed in the equipments such as catchment area of procured milk, tag details such as supplier details, receiving date/ date of procurement, expiry date, supplier quality document, quality parameters for all procured milk, internal quality analysis report, storage condition etc, as per company standards	100	10	3	7
	PC2. Maintain record of observations (if any) related to procured milk		5	3	2
	PC3. Load the procured milk details in ERP for future reference		10	5	5
	PC4. Verify the documents and track from finished product to procured milk, in case of quality concerns and during quality management system audits		10	7	3
	PC5. Document process details like the type of process handled, process sequence, equipments and machinery details, efficiency and capacity utilization of equipment etc		10	7	3
	PC6. Document process details like type of procured milk used, process parameters like temperature, time, pressure etc (as applicable) for entire process in process chart or production log		5	3	2
	PC7. Document batch size, yield and wastage of procured milk,		5	3	2









	energy utilization				
	PC8. Maintain record on observations (if any) or deviations related to process and production		5	3	2
	PC9. Load the production and process details in ERP for future reference		10	7	3
	PC10. Verify documents and track from finished product to ingredients, in case of quality concerns and for quality management system audits		5	3	2
	PC11. Document the finished/cooled milk details such as catchment area, batch number, time of cooling, date of procurement and processing, date of expiry, other label details, , storage conditions etc, as per organisation standards		5	3	2
	PC12. Maintain record on observations or deviations (if any) related to finished products		5	3	2
	PC13. Load the finished product details in ERP for future reference		5	3	2
	PC14. Verify the documents and track from finished product to ingredients, in case of quality concerns and for quality management system audits		10	7	3
			100	60	40
5. AGR/Q4219 Safety, hygiene and sanitation for cooling milk in BMC	PC1. Comply with safety and hygiene procedures followed in the organisation	100	5	1	4
	PC2. Ensure personal hygiene by use of gloves, hairnets, masks, ear plugs, goggles, shoes, etc.		10	3	7
	PC3. Ensure hygienic production, by inspecting procured milk, ingredients, finished products, etc. for compliance to physical, chemical and microbiological parameters		10	3	7
	PC4. Clean, maintain and monitor bulk milk cooler and other equipments periodically, using it only for the specified purpose		10	3	7
	PC5. Use safety equipment such as fire extinguisher, first aid kit and eye-wash station when required		10	3	7
	PC6. Follow housekeeping practices by having designated area for materials/tools		5	1	4









finished products and store them in designated storage areas according to safe food practices	5 100	1 30	70
PC12. Store procured milk, finished products, allergens separately to prevent cross-contamination PC13. Label procured milk and	5	1	4
PC11. Determine the quality of milk using criteria such as odour, appearance, taste and best before date, and take immediate measures to prevent spoilage	15	5	10
PC10. Document and maintain procured milk, packaging material, process and finished products for the credibility and effectiveness of the food safety control system	5	3	2
PC9. Conduct workplace checklist audits before and after work to ensure safety and hygiene	5	1	4
PC8. Identify, document and report problems such as rodents and pests to management	5	2	3
PC7. Attend training on hazard management to understand types of hazards such as physical, chemical and biological hazards and measures to control and prevent them	10	3	7