

INTRODUCTION

Raw Milk Storage Operator (Level 4) National Qualification was developed by the Turkish Milk Producers Central Association assigned by the VQA in accordance with the provisions of the Regulation on the Development of National Occupational Standards and National Qualifications published in the Official Gazette No.29507 and dated 19/10/2015, and the Regulation on the Procedures and Principles for the Establishment, Duties, and Operation of the Vocational Qualifications Authority Sector Committees published in the Official Gazette No. 26713 and dated 27/11/2007; evaluated after receiving the opinions of relevant institutions and organizations in the sector, and approved by the VQA's Executive Board upon being examined by the VQA's Food Sector Committee.

Raw Milk Storage Manager (Level 4) National Qualification has been amended by the Presidential Decree dated 10.06.2020 and numbered 1570.

TERMS, SYMBOLS AND ABBREVIATIONS

EMERGENCY: Fire, explosion, chemical spills caused by hazardous chemicals, natural disasters that may occur in all or part of the workplace, that require prompt action, response, first aid, or evacuation.

EMERGENCY PLAN: The plan that covers the information and practical actions, including the work and transactions to be performed in emergencies that may occur in the workplace,

BUYER: Natural or legal entities who operate in accordance with the provisions of the current food-related legislation and have signed a contract with the producer or the producer organization of which they are a member,

WASTE: Any substance formed as a result of any activity, discharged or released into the environment,

RAW MILK: Milk secreted from the mammary glands of farm animals, which has not been heated above 40 °C or has not undergone any treatment with an equivalent effect,

DISINFECTION: The process of destroying pathogenic microorganisms that may contaminate the product to be protected.

FOOD SAFETY: The system cycle that defines the food's processing, preparation, storage, and presentation to the end consumer in a way that prevents physical, chemical, and biological factors causing food-borne diseases,

FOOD HYGIENE: All kinds of measures and conditions necessary to control the hazard and to ensure that the food is suitable for human consumption, taking into account the intended use,

HYGIENE: All of the practices and cleaning measures to be taken in order to be protected from conditions that may be hazardous to health.

FUNNEL: The equipment that enables the transfer of raw milk to the cooling tank,

ISCO: International Standard Classification of Occupations

OHS: Occupational Health and Safety.

WORKPLACE PHYSICIAN: A physician who has a workplace medicine certificate authorized by the relevant Ministry to work in the field of occupational health and safety,

PERSONAL HYGIENE: Measures taken as an individual to be protected from conditions and practices that may harm the health of the individual and of others,

PERSONAL PROTECTIVE EQUIPMENT (PPE): All tools, equipment, instruments, and devices that are either worn, put on, or held for protection purposes and that are

specifically designed to protect the workers against one or multiple risks which may arise during work or which may affect their health and safety,

PERSONAL PROTECTIVE CLOTHING (PPC): Disposable gloves, work uniforms, bonnets, caps, masks, galoshes, boots, and similar clothes used by people in work areas involving food production,

CONTAMINATION: The situation where the products lose their purity as a result of infection or contagion by unwanted substances/dirt/waste/microorganisms by any means,

NEAR MISS INCIDENT: An incident that occurred at the workplace that had the potential to harm but didn't harm the employee or the work equipment,

RISK: The possibility of loss, injury, or other harmful consequences due to hazards,

RISK EVALUATION: Necessary work to detect the internal and external risks at the workplace, to analyze and rank the factors that cause these hazards to turn into risks and the risks caused by hazards, and to determine the control measures

HEALTH AND SAFETY SIGNS: Signs that give information or instructions about occupational health and safety or warn against dangers by means of a sign, color, sound or light signal, verbal communication or hand-arm sign indicating a special object, activity or situation,

SANITATION: All the measures taken to remove dirt such as food residues, microorganisms, foreign substances, and cleaning material residues from surfaces in order to protect public health,

MILK ACCEPTANCE TEST: Heat resistance, acidity, density, mastitis, antibiotic, alcohol test etc. tests applied before acceptance of raw milk,

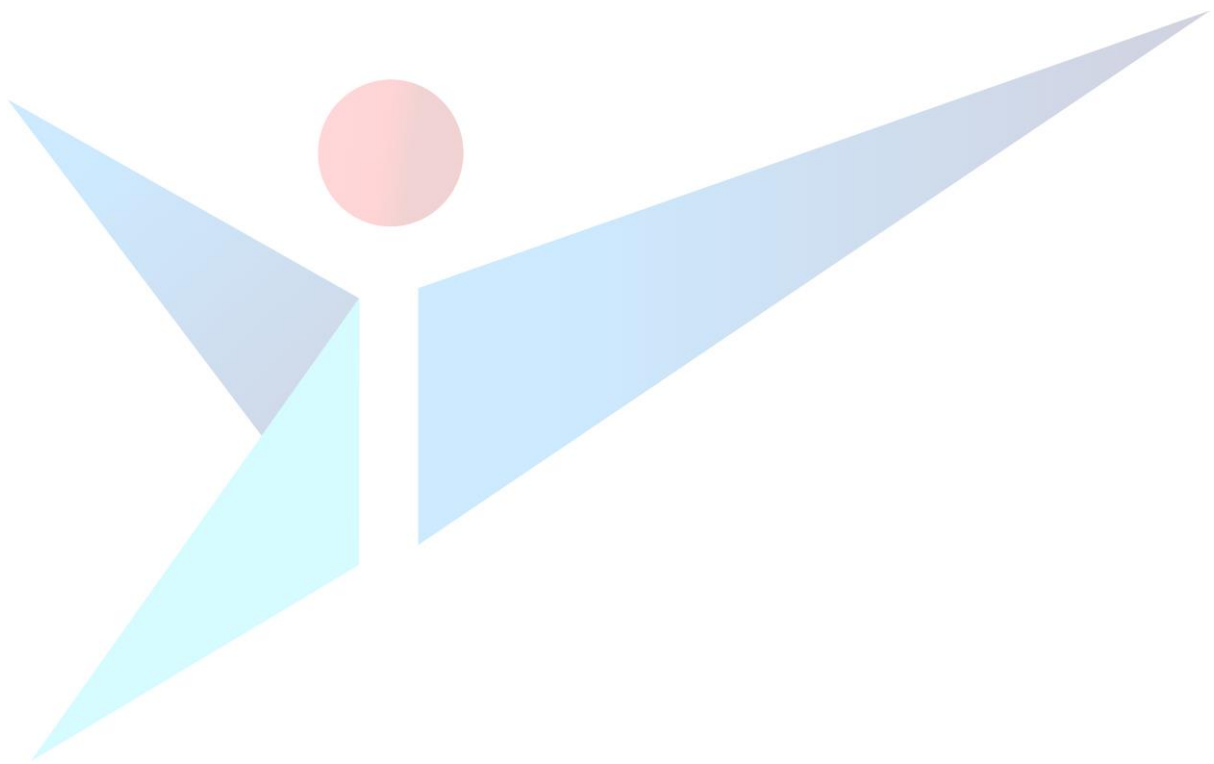
HAZARD: Internal or external potential for harm or damage at the workplace that may affect the employee or the workplace,

PRODUCER: Natural or legal entities who own a facility in which one or more farm animals are kept in order to produce milk for supplying to the market as food.

20UY0406-4 RAW MILK STORAGE MANAGER NATIONAL QUALIFICATION

1	NAME OF THE QUALIFICATION UNIT	Raw Milk Storage Operator
2	REFERENCE CODE	20UY0406-4
3	LEVEL	4
4	PLACE IN THE INTERNATIONAL CLASSIFICATION	7513 (Dairy-Products Manufacturers)
5	TYPE	-
6	CREDIT VALUE	-
7	A) PUBLICATION DATE	08/04/2020
	B) REVISION / AMENDMENT NO	Revision No: 00 Amendment No: 01
	C) REVISION / AMENDMENT DATE	Amendment No. 01 10/06/2020-1570
8	PURPOSE	<p>This qualification has been developed to ensure that the Raw Milk Storage Operator (Level 4) occupation is carried out by qualified people and to enhance the quality of the work with the purpose of;</p> <ul style="list-style-type: none"> • Defining the qualifications, knowledge, skills, and competencies that the candidates should possess, • Providing the candidates with the opportunity to prove their vocational qualification with a valid and reliable certificate, • Providing a reference and resource for the education system, and the examination and certification bodies.
9	OCCUPATIONAL STANDARD(S) THAT FORM(S) THE BASIS FOR THE QUALIFICATION UNIT	
	20UMS0718-4 Raw Milk Collection and Storage Operator (Level 4) National Occupational Standard	
10	REQUIREMENT(S) FOR ENTERING THE QUALIFICATION EXAM	
	-	
11	STRUCTURE OF QUALIFICATION	
	11-a) Mandatory Units	
	20UY0406-4/A1: Occupational Health and Safety, Environmental Protection and Work Organization and Food Safety 20UY0406-4/A2: Raw Milk Storage	
	11-b) Elective Units	
	-	
	11-c) Alternatives for Grouping Units	
	In order for the candidate to receive a vocational qualification certificate, they must succeed in all qualification units.	
12	ASSESSMENT AND EVALUATION	
	Candidates willing to obtain the Raw Milk Storage Operator (Level 4) Vocational Qualification Certificate shall be subjected to the exams defined in the units. Candidates must be successful in the exams defined in the units in order to receive their qualification certificates.	

<p>Theoretical and practical exams in the qualification units can be held separately or jointly for each unit. However, each unit must be evaluated independently.</p> <p>The validity period of qualification units is 2 years from the date of achievement of the unit. In order to obtain a qualification by combining the qualification units, all units must remain valid.</p>	
13	EVALUATOR CRITERIA
<p>The evaluators must meet at least one of the following conditions:</p> <ul style="list-style-type: none"> • Having at least two (2) years of experience as an educator/teacher/lecturer in institutions providing education in the field of food. • Having a bachelor's degree and having at least two (2) years of experience at food laboratories and/or in the field of milk processing. • Having an associate degree and having at least three (3) years of experience in the field of milk processing. • Having graduated from the Food branches of Vocational and Technical Anatolian High Schools and having at least four (4) years of professional experience. • Having at least five (5) years of actual professional experience in the field subject to assessment and evaluation as chief, supervisor, etc. <p>Evaluators who possess the above-mentioned characteristics and who will participate in the assessment and evaluation process, should be trained on vocational qualification system, relevant national qualification(s), relevant national occupational standard(s), assessment and evaluation, and quality assurance in assessment and evaluation by institutions authorized in the relevant field.</p>	
14	VALIDITY PERIOD OF THE CERTIFICATE
The validity period of the certificate is five (5) years.	
15	OBSERVANCE FREQUENCY
-	
16	ASSESSMENT AND EVALUATION METHOD TO BE USED IN CERTIFICATE RENEWAL
<p>At the end of the validity period of five (5) years, the performance of the certificate holder shall be evaluated using at least one of the methods defined below;</p> <p>a) Submitting records (service document, reference/recommendation letter, contract, invoice, portfolio, etc.) proving that they have worked in the relevant field for at least two years in total or for the last six months within the 5-year validity period of the certificate.</p> <p>b) Taking practical exams defined for the qualification units within the scope of qualification.</p> <p>For the candidates with a positive evaluation result, the validity period of the certificate shall be extended for another 5 years.</p>	
17	HORIZONTAL AND VERTICAL PROGRESSION PATHS IN THE PROFESSION
Those who are certified in the Raw Milk Storage Operator (Level 4) profession can transfer to other professions by learning the additional knowledge and skills required for the qualifications of other related professions.	
18	ORGANIZATION(S) DEVELOPING THE QUALIFICATION
Turkish Milk Producers Central Association	
19	SECTOR COMMITTEE VERIFYING THE QUALIFICATION
VQA's Food Sector Committee	



**20UY0406-4/A1: OCCUPATIONAL HEALTH AND SAFETY, ENVIRONMENTAL
PROTECTION AND WORK ORGANIZATION AND FOOD SAFETY QUALIFICATION UNIT**

1	NAME OF THE QUALIFICATION UNIT	Occupational Health and Safety, Environmental Protection and Work Organization and Food Safety
2	REFERENCE CODE	20UY0406-4/A1
3	LEVEL	4
4	CREDIT VALUE	-
5	A) PUBLICATION DATE	08/04/2020
	B) REVISION / AMENDMENT NO	Revision No: 00 Amendment No: 01
	C) REVISION / AMENDMENT DATE	Amendment No. 01 10/06/2020-1570
6	THE OCCUPATIONAL STANDARD THAT FORMS THE BASIS FOR THE QUALIFICATION UNIT	
20UMS0718-4 Raw Milk Collection and Storage Manager (Level 4) National Occupational Standard		
7	LEARNING OUTCOMES	
<p><u>Learning Outcome 1: Explains OHS and environmental protection risks and measures within work processes.</u></p> <p>Learning Sub-Outcomes: 1.1: Explains potential hazards and risks and OHS measures in work processes. 1.2: Distinguishes the proper actions and measures in emergency cases. 1.3: Explains the methods and procedures for waste disposal in the work environment.</p> <p><u>Learning Outcome 2: Explains the rules and procedures for ensuring work organisation and food safety.</u></p> <p>Learning Sub-Outcomes: 2.1: Explains the organization and record-keeping rules in the working processes under their responsibility. 2.2: Explains the measures for protecting personal health. 2.3: Explains the personnel hygiene rules. 2.4: Explains hygiene and sanitation rules and measures towards ensuring food safety in the work environment.</p>		
8	ASSESSMENT AND EVALUATION	
8 a) Theoretical Exam		
<p><u>Multiple Choice Exam (T1):</u> The theoretical exam for the A1 unit shall be applied as per the "Information" checklist in Annex A1-2. In the theoretical exam, candidates should take a written exam (T1) consisting of at least thirteen (13) four-option multiple-choice questions, each one with an equal point value. No points shall be deducted for wrong answers in the exam consisting of multiple-choice questions. Candidates shall be given an average time of one (1) minute per question during the exam. A candidate who answers at least 70% of the questions correctly in the written exam shall be deemed successful. The questions in the exam should measure all knowledge statements (ANNEX A1-2) intended to be measured by the theoretical exam in this unit.</p>		

8 b) Practical Exam		
The expressions of skill and competency for this unit are defined in the skills and competencies checklists of other units and, in this context, the mentioned expressions of skill and competency will be assessed and evaluated.		
8 c) Other Conditions Regarding Assessment and Evaluation		
The candidate must pass T1 exam in order to be considered successful in the mentioned unit. The validity period of the qualification unit is 2 years from the date of achievement of the unit.		
9	INSTITUTIONS / ORGANIZATIONS THAT DEVELOPED QUALIFICATION UNIT	Turkish Milk Producers Central Association
10	SECTOR COMMITTEE THAT VERIFIED THE QUALIFICATION UNIT	VQA's Food Sector Committee

QUALIFICATION UNIT ANNEXES

ANNEX A1-1: Information on the Recommended Training for the Awarding of the Qualification Unit

1. OHS, emergency, environmental protection and organization in work processes
 - 1.1. OHS instructions
 - 1.2. Emergency instructions
 - 1.3. Implementation of OHS instructions in work processes
 - 1.4. Implementation of emergency instructions in work processes
 - 1.5. Concepts of risk and hazard
 - 1.6. Actions to be taken against risks and dangers, and implementation of such actions
 - 1.7. Environmental protection instructions
 - 1.8. Implementation of environmental protection instructions in work processes
 - 1.9. Environmental hazards and risks, and the measures to be taken
 - 1.10. Health and safety signs in the work environment
 - 1.11. PPEs and PPCs specific to jobs and risks in work processes
 - 1.12. Occupational accidents and diseases
 - 1.13. Procedures to be implemented in case of occupational accidents and diseases.
 - 1.14. Wastes emerging in work processes and the measures for the disposal of wastes
 - 1.15. Reports and forms used in the work processes
2. Food safety
 - 2.1. HACCP in raw milk storage processes
 - 2.2. Risks that may occur in raw milk storage and food-borne diseases
 - 2.3. General hygiene rules
 - 2.4. Hygiene and sanitation in raw milk storage
 - 2.5. Personnel hygiene and its importance in food production

ANNEX A1-2: Checklist to be Used in the Assessment and Evaluation of the Qualification Unit

a) INFORMATION

No.	Knowledge Statement	NOS-Related Department	Qualification on Unit Performance Criteria:	Evaluation Tools
INFO.1	Explains the terms of hazard, risk, risk assessment, and near-miss incidents in respect to occupational health and safety.	A.1.1, A.1.4-5	1.1	T1
INFO.2	Defines the basic OHS hazards and risks in milk storage processes based on their conditions.	A.1.4-6	1.1	T1
INFO.3	Explains the appropriate measures according to the basic OHS hazards and risks in milk storage processes.	A.1.1-6	1.1	T1
INFO.4	Explains the meaning of health and safety signs in the work environment.	A.1.1-2, A.1.4-5	1.1	T1

No.	Knowledge Statement	NOS-Related Department	Qualification on Unit Performance Criteria:	Evaluation Tools
INFO.5	Distinguishes PPEs and PPCs specific to jobs and risks in work processes.	A.1.3, A.1.6	1.1	T1
INFO.6	Distinguishes proper actions and measures for emergency cases.	A.2.1-2	1.2	T1
INFO.7	Explains the procedures to be implemented in case of occupational accidents and diseases.	A.2.1-2	1.2	T1
INFO.8	Explains the measures for the use of chemicals and test materials used in work processes and disposal of their wastes.	A.1.6, A.3.1-2	1.3	T1
INFO.9	Sorts jobs by duration and priority.	B.1.1-3	2.1	T1
INFO.10	Explains the purposes of use for the reports and forms used in the work processes (manufacturer/collector card, registration document, waybill, cleaning follow-up form and so on).	B.3.1-2	2.1	T1
INFO.11	Explains the personal health and hygiene measures and their importance in work processes.	C.1.1-2	2.2	T1
INFO.12	Explains the personnel hygiene rules.	C.1.1-2	2.3	T1
INFO.13	Explains the importance of contamination, sanitation, and disinfection processes applied for cleaning in business processes.	C.1.3-6, C.2.1-2	2.4.	T1

b) SKILLS AND QUALIFICATIONS

No.	Statement of Skills and Competencies	NOS-Related Department	Qualification Unit Performance Criteria	Evaluation Tool
SC.1	-			
*SC.2	-			

(Critical steps that must be accomplished in the practical exam.*

20UY0406-4/A2: RAW MILK STORAGE QUALIFICATION UNIT

1	NAME OF THE QUALIFICATION UNIT	Raw Milk Storage
2	REFERENCE CODE	20UY0406-4/A2
3	LEVEL	4
4	CREDIT VALUE	-
5	A) PUBLICATION DATE	08/04/2020
	B) REVISION / AMENDMENT NO	Revision No: 00 Amendment No: 01
	C) REVISION / AMENDMENT DATE	Amendment No. 01 10/06/2020-1570
6	THE OCCUPATIONAL STANDARD THAT FORMS THE BASIS FOR THE QUALIFICATION UNIT	
20UMS0718-4 Raw Milk Collection and Storage Manager (Level 4) National Occupational Standard		
7	LEARNING OUTCOMES	
<p><u>Learning Outcome 1: Makes preparations in accordance with OHS and hygiene rules before raw milk storage.</u></p> <p>Learning Sub-Outcomes:</p> <p>1.1: Makes personal preparations in accordance with OHS and hygiene rules.</p> <p>1.2: Prepares raw milk storage environment, machinery and equipment in accordance with OHS and hygiene rules.</p> <p><u>Learning Outcome 2: Stores raw milk in conditions conforming to food safety.</u></p> <p>Learning Sub-Outcomes:</p> <p>2.1: Makes preliminary acceptance of received raw milk.</p> <p>2.2: Preserves the raw milk in the cooling tank.</p> <p>2.3: Delivers the stored raw milk to the buyer.</p>		
8	ASSESSMENT AND EVALUATION	
8 a) Theoretical Exam		
<p><u>Multiple Choice Exam (T1):</u> The theoretical exam for the A1 unit shall be applied as per the "Information" checklist in Annex A1-2. In the theoretical exam, candidates should take a written exam (T1) consisting of at least twelve (12) four-option multiple-choice questions, each one with an equal point value. No points shall be deducted for wrong answers in the exam consisting of multiple-choice questions. Candidates shall be given an average time of one (1) minute per question during the exam. A candidate who answers at least 70% of the questions correctly in the written exam shall be deemed successful. The questions in the exam should measure all knowledge statements (ANNEX A1-2) intended to be measured by the theoretical exam in this unit.</p>		
8 b) Practical Exam		
<p>(P1): The practical exam for A2 unit is applied as per the "Skills and Competencies" checklist given in Annex A2-2, in a real or realistically arranged work environment. The candidate is expected to perform the skills and competencies in Annex A2-2 in a realistically arranged environment.</p>		

The critical steps that must be accomplished by the candidate shall be specified in the skills and competencies checklist. In order for the candidate to be successful in the (P1) practical exam, they must score at least 80% success in the overall exam, provided that they perform successfully in all of the critical steps. The duration of the (P1) practical exam should correspond to the actual application conditions, within the specified scope. All Skills and Competencies Statements (Annex A2-2) determined as (P1) must be assessed through a practical exam (P1).	
8 c) Other Conditions Regarding Assessment and Evaluation	
The candidate should pass T1 and P1 exams in order to be considered successful in the mentioned unit. The validity period of the qualification unit is 2 years from the date of achievement of the unit.	
9	INSTITUTIONS / ORGANIZATIONS THAT DEVELOPED QUALIFICATION UNIT Turkish Milk Producers Central Association
10	SECTOR COMMITTEE THAT VERIFIED THE QUALIFICATION UNIT VQA's Food Sector Committee

QUALIFICATION UNIT ANNEXES

ANNEX A2-1: Information on Recommended Training for Acquisition of a Qualification Unit

1. OHS, emergency and environmental protection in food production
 - 1.1. Personal health and hygiene measures in work processes
 - 1.2. PPEs and PPCs suitable for OHS and personnel hygiene
 - 1.3. OHS and hygiene rules in the storage area
 - 1.4. Auxiliary materials that may be required in the work area and their preparation
2. Food safety
 - 2.1. Good production practices in food production processes
 - 2.2. Risks that may occur in food and food-borne diseases
 - 2.3. Hygiene and sanitation in the food industry
 - 2.4. Personnel hygiene in food production
3. Raw milk storage
 - 3.1. HACCP in raw milk storage processes
 - 3.2. OHS and hygiene rules compliance criteria for the environment where raw milk is stored
 - 3.3. Preservation of raw milk
 - 3.4. Machinery and equipment used in the raw milk storage process
 - 3.5. Tools and equipment used in raw milk transportation
 - 3.6. Raw milk acceptance tests and their purpose
 - 3.7. Tools used in raw milk acceptance tests
 - 3.8. Techniques for determining raw milk amounts
 - 3.9. Principles of sampling raw milk
 - 3.10. Storage conditions of raw milk
 - 3.11. Methods of taking raw milk into the cooling tank
 - 3.12. Raw milk cooling
 - 3.13. Raw milk transportation
 - 3.14. Nonconformities that may be encountered during the storage of raw milk
 - 3.15. Nonconformities that may be encountered during the transportation of raw milk
 - 3.16. Delivering raw milk to the buyer
 - 3.17. Procedures to be applied to milk found unsuitable as a result of checks performed
 - 3.18. Potential malfunctions in machinery and equipment
 - 3.19. Checks made on the raw milk cooling tank
 - 3.20. Techniques applied in taking the milk into the tank

- 3.21. Techniques for operating the cooling tank
- 3.22. Functionality criteria of raw milk cooling tank
- 3.23. Conformance of the working environment in terms of humidity and temperature

ANNEX A2-2: Checklist to be Used in the Assessment and Evaluation of the Qualification Unit

a) INFORMATION

No.	Knowledge Statement	NOS-Related Department	Qualification Unit Performance Criteria:	Evaluation Tools
INFO.1	Explains the OHS and hygiene rules compliance criteria for the environment where raw milk storage processes are conducted.	A.1.1-5, C.1.3-6, C.2.1-2	1.1	T1
INFO.2	Explains the functions of machinery and equipment used in the raw milk storage process.	A.1.2, B.2.3, C.3.1	1.2	T1
INFO.3	Explains the hygiene and sanitation procedures for the machinery and equipment used in the raw milk storage process.	A.1.1-5, C.1.3-6	1.2	T1
INFO.4	Distinguishes possible malfunction situations according to the signs (loosening, leakage, seepage, abnormal heating/cooling, vibration, sound, unusual smell, etc.) and/or warnings on the panel of the machinery and equipment.	A.1.1-2, B.2.1-3, D.2.1	1.2	T1
INFO.5	Explains the functionality criteria of raw milk cooling tank.	D.2.1, D.3.3-4, E.1.2	1.2	T1
INFO.6	Defines the conditions for the lighting and ventilation (humidity and temperature) of the working environment suitable for storage.	C.1.4, C.3.1, E.1.2	1.2	T1
INFO.7	Distinguishes the tools to be used in milk acceptance tests.	B.2.1-2, D.1.2-3, D.2.2, D.2.4-5	2.1	T1
INFO.8	Explains the purpose of raw milk acceptance tests.	C.3.2, D.1.2-3, D.2.5-6-8	2.1	T1
INFO.9	Explains the principles of sampling raw milk.	D.1.5, D.2.7	2.1	T1
INFO.10	Explains the techniques for determining raw milk amounts.	D.1.4, D.3.1	2.1	T1
INFO.11	Explains the storage conditions of raw milk.	E.1.1-2	2.2	T1
INFO.12	Explains the process of delivery of raw milk to the buyer.	E.2.3-4	2.3	T1

b) SKILLS AND QUALIFICATIONS

No.	Statement of Skills and Competencies	NOS-Related Department	Qualification on Unit Performance Criteria	Evaluation Tool
SC.1	Implements personal hygiene measures (regarding nails, hair, beard, not using perfume and not wearing jewelry etc.) in work processes.	A.1.1, C.1.1-2	1.1	P1
SC.2	Wears PPE and PPC (boots, work uniforms, bonnet, gloves, mask etc.) suitable for OHS and personnel hygiene.	A.1.3, C.1.1-2	1.1	P1
SC.3	Implements the OHS and hygiene rules in the storage area.	B.2.1, C.1.3-6, E.1.2	1.2	P1
SC.4	Conducts cleanliness check on the raw milk cooling tank.	C.2.1-2 D.2.1	1.2	P1
*SC.5	Checks the functionality/operability of the raw milk cooling tank (whether it cools at +4 °C) in accordance with relevant technique.	A.1.1-2, D.2.1	1.2	P1
*SC.6	Performs sanitation operations to the milk cooling tank in accordance with relevant procedure.	C.2.1-2	1.2	P1
SC.7	Prepares auxiliary materials (sample container, test tools and etc.) that may be required in the work area in accordance with the instructions.	B.2.1-2, B.3.1	1.2	P1
SC.8	Measures the temperature of the raw milk in the tank and records it on the registration form before receiving raw milk.	D.1.2, D.2.2-3	2.1	P1
SC.9	Performs sensory check (except taste) (characteristics such as appearance, color, smell) of raw milk.	D.2.4	2.1	P1
*SC.10	Performs milk acceptance tests (heat resistance, acidity, mastitis, density, antibiotic, alcohol test) on raw milk in accordance with the procedure.	D.1.3, B.3.1-2, D.2.2-8, C.3.2	2.1	P1
SC.11	Takes a control sample from the accepted raw milk.	D.2.7, C.3.2	2.1	P1
SC.12	Determines the amount of raw milk that is decided to be accepted in accordance with relevant technique and records it.	C.3.2, D.3.1, D.3.5	2.2	P1
*SC.13	Applies filtration process to raw milk.	D.3.2	2.2	P1
SC.14	Takes the raw milk into the cooling tank in accordance with relevant method.	D.3.3	2.2	P1
SC.15	Makes the cooling tank operable in accordance with its technique.	D.3.4	2.2	P1
SC.16	Issues a receipt or waybill regarding the amount of raw milk accepted.	D.4.1	2.2	P1
SC.17	Monitors whether the temperature of the cooling tank and milk is at appropriate values during storage.	E.1.1	2.2	P1

SC.18	Prepares the list of amounts basis for the payment to be made to the producer.	D.4.2	2.3	P1
SC.19	Performs physical inspection of the parts of the tanker/milk transport tank to be pumped for raw milk.	C.3.1, E.2.1-2	2.3	P1
SC.20	Transfers the amount of raw milk to be delivered to the tanker in accordance with relevant technique.	A.2.1, E.2.5-6	2.3	P1

(*) *Critical steps that must be accomplished in the practical exam.*