Dairy Management Program in Spanish

Parlor Management
Programa de manejo de lecherías en español

Date: March 1, 2006
Time: 9 a.m. to 3 p.m.
Place: Island Grove Park, Events Center, Greeley, Colorado
Successful milking parlors require managers with a variety of skills that include, but are not limited to, exceptional milking technique, good adult training methods, and thorough understanding of the milking system components. On many dairies, the parlor management responsibilities are assigned to a milker who demonstrates great milking proficiency, regardless of that individual’s ability to manage human resources or his/her understanding of udder physiology and the parlor’s machinery. The goal of this training session is to provide much needed skills and knowledge to milking parlor managers or key employees with potential to become parlor managers. Topics covered during the session should help parlor managers with the important tasks of building teams, training personnel, and evaluating equipment performance and udder health. After completion of the training, students should be able to teach to new milkers the dairy’s milking routine in a step by step method, evaluate job performance in the parlor and provide feedback to the workers, and explain how each procedure impacts udder health and milk quality. They will become familiar with the various components of the milking system and will learn how to assess system performance. Important aspects of cow handling and its impact on human and cow safety and health will also be emphasized during the training session.