

Milk Technician Job Description

- Ensures to sample the raw milk from the dairy farm and safely transport the sample to the processing facility without altering or interfering with the conditions of that sample
- Performs various tests and experiments in the raw milk to find out the bacterial count, somatic cell counts, level of any remains of antibiotics, or other quality parameters in the milk
- Responsible for operating and maintaining the working condition of machineries like milk pasteurizers, homogenizers, separators, packaging machines, ensuring they are working well without any operational failure
- Takes the initiative to adjust the parameters of the milk for correct processing, such as temperature, pressure, and flow rate, etc. to ensure the optimal product
- Supervises staffs in the use of hot water, pressurized steam, and specific types of chemicals, etc., to keep the dairy facility clean and tidy
- Takes care of the quality of milk production at each stage from raw milk to that of pasteurization and packaging
- Responsible for calibrating testing instruments and equipment used for quality control and analysis
- If any problem or issue is identified, then cross verifies the tests and takes necessary corrective actions or measures to avoid the wrong product from escalating
- Trains and guides dairy workers and handlers about how milk is collected, processed, and checked for its quality
- Provides suggestions for development and innovations to be made in the processing, technology improvement or in any other measures for maintaining the quality of milk
- Inspects the milk production and dairy products processing areas so compliance with the regulations are in place alongside standard manufacturing protocols

- Investigates any concerns raised about the product, and then quickly resolve those issues reported by the customers
- Helps the company in developing, and reviewing operational methods and quality control protocols
- Work alongside R&D in developing new technology or methods for enhancing the quality milk and efficiency in processing.