Your Workshop Trainers



Oscar Duarte, DVM, is a bilingual trainer dedicated to helping Hispanic workers become highly skilled and confident. A native of Colombia, Dr. Duarte attended the University

of Caldas in Manizales, Colombia and received his DVM in March 1984. He immigrated to the United States in 1991 and became a U.S. citizen in May 2008. His company OMMA International provides bilingual consulting and training for the dairy industry.



Robert Leder, DVM, has been practicing veterinary medicine in Wisconsin for more than 30 years, working primarily with dairy cows and farmers. A partner in a nine-doctor practice with offices in Bear Creek and

Clintonville, Dr. Leder has served on the WVMA executive board and chair of the Large Animal Welfare Subcommittee.











www.pdpw.org

Professional Dairy Producers® 820 N. Main St., Suite D Juneau, WI 53039

Taught exclusively in Spanish



Milking Science Workshop

One-day Workshop, 3 Dates & Locations

- Thursday, June 9, 2016 Goodhue, Minn.
- Thursday, June 16, 2016 Malone, Wis.
- Thursday, June 23, 2016 Richland Center, Wis.

Proper training protects your business, milk quality and ensures worker safety. If you have a Spanish speaking milking team this workshop is for them.



Milking Science Workshop

Dates & Locations

Thursday, June 9 Clay View Dairy 35694 215th Avenue Goodhue, Minn. Thursday, June 16
Lake Breeze Dairy
W2651 Kiel Road
Malone, Wis.

Thursday, June 23 Junction View Dairy 29404 County Hwy OO Richland Center, Wis.

Workshop Agenda

8:30 a.m. Registration

9:00 a.m. Welcome

4:00 p.m. Conclude

Master The Milking Parlor – Dr. Oscar Duarte

Dr. Oscar Duarte will provide your employees with the information and tools to optimize the team's milking skills and boost the dairy's bottom line. Training includes:

Milking techniques

- Worker attitude and behavior
- Tips and techniques: loading the parlor; pre-milking, milking and post-milking procedures; turns per hour
- Why more milkers don't equate to faster and more efficient milking

Correct use of equipment and tools during milking

- Crowd gates and entrance/exit gates
- Cow preparation: dippers, dips, towels, washer-dryer, inflation plugs, etc.
- Hoses, water, work clothing code and more

Procedures to lessen incidences of mastitis – detecting and recording

- Roles of a professional milker cow mover
 - Recordkeeping: what, how, when, where, why
 - Advantages of being detailed, committed and focused

Safety

- Accident prevention for people and cows
- Residue avoidance

Handling Techniques For The Down Cow - Dr. Robert Leder

Down cows require special handling. A positive difference can be made when a proper plan is in place. Dr. Robert Leder will review basic principles to improve a down cow's outcome and reduce potential unpleasant experiences that can affect prefresh, post-fresh and compromised cows who need special handling. Your workers will learn proper protocols for handling special-needs cows which improve the outcome for everyone involved – cows, farm employees and farm management – and keep the parlor successfully moving along.

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Westway Feed Products
Wisconsin Cheese Makers Assoc.
Zoetis

Milking Science Workshop

Due to limited space, pre-registration is required.

Name		
Business/Farm Name		
Address		
City	State	_ ZIP
Phone (with area code)		
Email		

Circle Date and Location Attending

Thurs., June 9	Thurs., June 16	Thurs., June 23
Goodhue, Minn.	Malone, Wis.	Richland Center, Wis.

Registration fee covers workshop, materials and lunch.

Member Registration Rate: \$125/person; \$75/add'l individuals from same dairy Non-Member Registration Rate: \$250/person \$75/add'l individuals from same dairy

First Participant		Non-Member \$250 each
	\$	\$
Add'l Participants	\$75 each	\$75 each
	\$	\$
	\$	\$
TOTAL	\$	\$
Credit Card Payment Informat Check one: Visa Maste		Discover
Name on Card		
Card #		
Evn Date CVC (back	of card)	

If paying by check, make payable to **PDPW**.

Mail completed form to:



PDPW 820 N. Main St., Suite D Juneau, WI 53039

Register online at www.pdpw.org or call 800-947-7379