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International Dairy Meet

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Management, Day ONE

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You have been hired, it's your first day at work, as the Manager, every move & every word counts, and everyone is looking at you. Who are you, how are you, what are your first words, move. What is the first impression are you going to leave in everyone's mind, it's the most important impression, and it's your choice. The best possible start is a non official lunch with the team, be confident, smile, listen, no promises, take in more than you give, enjoy the meal, be casual, release the fear & tension out of your new team, let them enjoy being with you, it's a lunch to remember, it's the first meeting, it's the impression that will pave your way through. Lunch was great, all at ease, move around with your team, be humble, listen & listen. Allow everyone of your new team to express himself, his team, his work...listen carefully, give them respect, appraise them, build friendship, and build trust. Give each member his share of time, at ease, everyone wants to talk, listen.. let them relax, keep the smile. Long day, exhausted I know but trust me, it's worth a lot for your team & it will be the first big step for you entering in your new job, because when you sleep tonight, all your team is looking forward for tomorrow, well done.

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Milk quality and safety: A hindrance to participation of smallholder dairy farmers in milk production and marketing in Ethiopia

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Listed for household consumption. About 99% are indigenous breeds kept by smallholder farmers and produce about 1.5 liters/head/day. In urban and peri-urban areas, Zebu x Holstein-Friesian crossbreds are used for market-oriented dairy production. Most are kept by smallholders who own 3 to 5 cows and the major feeds are grass hay, crop residues and concentrate feeds (wheat bran, maize and oil seed cakes). Milking is by hand and cows produce 5 to 10 liters per day. These producers often supply to processing plants who often test for acidity and adulteration. At farm level, milk quality is affected by poor hygiene in milking and milk handling, poor quality and cleanliness of milking and milk handling utensils. Contamination also occurs at collection centers. Our studies at farm and collection centers indicated higher proportion of adulteration and high levels of bacterial count. Aflatoxin levels in feeds and milk are high, with the highest concentration in oil cakes. Milk quality and safety pause serious threats to smallholders participating in milk marketing. Awareness creation and capacity building are required to ensure production of good quality milk and protection of consumers. Absence of a national coordinating body to develop, promote and regulate the dairy industry is a major gap to ensure smallholder participation in diary production and to enhance the contribution of the sector to the national economy.

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