

“From Grass to Glass: Farm-Fresh Milk Excellence”

RAWMI Agister-To-Agister Standards and Mentoring Presented by the British Columbia Herdshare Association

Description: Mentoring in safe and nutritious farm-fresh, unprocessed milk production, for herdshares of any size. One cow or four hundred, RAWMI standards can work for you!

Part 1: Workshop: PowerPoint Presentation and Q&A in your local community.

Part 2: On-farm individual mentoring to be scheduled at your convenience.

Course Objectives: Herdshare agisters and shareholders will learn about fresh milk best practices and – for agisters - how to implement them on their individual farms. For consumers: caring for milk and what to look for in selecting a farm.

Part 1 – This is a workshop which covers

- Introduction: The Raw Milk Institute and the BCHA
- Conditions for Low-Risk Fresh Milk
- Why We Test for Coliforms
- Identifying Your Critical Control Points (CCP)
- Creating Your Standard Operating Plan (SOP)
- Writing a Risk Assessment and Management Plan (RAMP)
- Sanitary Management of Fresh Milk
- The Importance of Diet for Milk Quality
- Caring for Fresh Milk: The Responsible Herdshare Member
- Questions and Answers

Part 2 – Mentoring provided on-site at your farm

Cost: This training is provided as a free service to the herdshare community by the British Columbia Herdshare Association.



Instructor Biography: Alice Jongerden is a RAWMI-certified trainer who successfully grew her little Chilliwack farm from one cow to twenty-two in less than two years, providing local families with farm-fresh milk and a variety of fresh milk products.

For more information or to register:
Email bcherdshare@gmail.com or
phone 1-800-983-7749.