

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualification Wales Number	EQF Level	Review date
322-189	FDQ Level 2 Certificate in Professional Cake Decoration	601/0959/2 C00/0582/5	3	30-Sep-2026

Qualification Purpose

This qualification is designed for learners who are preparing to work in cake decoration or confectionery roles, or wish to continue in further learning or training. It is designed to both develop and recognise achievement in cake decoration skills, knowledge and understanding in the context of confectionery operations. The qualification does not confirm or infer learner competence to apply skills, knowledge and understanding in the workplace.

Ofqual purpose B. Prepare for further learning or training and/or develop knowledge and/or skills in a subject area. Sub purpose B2. Develop knowledge and/or skills in a subject area

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or units or food skills experience to take this qualification.

See below for: (i) a complete list of units that make up the qualification and their value within the qualification and (ii) the minimum and maximum Credits, Guided Learning Hours and Total Qualification Time.

This qualification is a Certificate requiring achievement of 14 credits, graded at pass/fail.

This qualification could lead to

This qualification will support progression to further learning in:

1. subject areas including;

- cake decoration advanced craft
 - food preparation and processing
2. particular qualifications including;
 - FDQ L3 Certificate in Professional Cake Decoration
 3. This qualification may support employment in/into technician level roles including;
 - cake decoration technician
 - food processing and manufacture technician

Qualification support

This qualification is supported by the Food and Drink Training and Education Council.

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk>

Or by contacting FDQ:

Tel: 0113 859 1266

Email: fdq@fdq.org.uk

Assessment

Practical tests and assignments: internally assessed, internally and externally quality assured.

Assessment requirements are set out in individual units of assessment, see exemplar *F/505/5146*

Demonstrate cake decoration skills in modelling

FDQ has in place a quality system comprising policies and procedures to ensure its qualifications are developed, delivered and remain fit for purpose. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

Rules of Combination (RoC)

FDQ Level 2 Certificate in Professional Cake Decoration	
Total Qualification Time (TQT)	140 hours
Group A – Mandatory units	4 credits
Group B – Mandatory optional units	10 credits
Guided Learning Hours	112 hours
Total credits required for qualification	14 credits

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
F/505/5129	VS	Demonstrate cake decoration skills in covering and decorating with sugar paste	2	2	16
F/505/5132	VS	Demonstrate cake decoration skills in making and piping royal icing	2	2	16
Group B Mandatory optional units					
Finishing skills					
L/505/5134	VS	Demonstrate cake decoration skills in celebration cake design	2	2	16
D/505/5137	VS	Demonstrate cake decoration skills in gateau and torte design	2	2	16

Unit ref	Unit type	Unit title	Level	Credit	GLH
T/505/5144	VS	Demonstrate cake decoration skills in coating and decorating with royal icing	2	3	24
F/505/5146	VS	Demonstrate cake decoration skills in modelling	2	2	16
L/505/5148	VS	Demonstrate cake decoration skills in finishing novelty cakes	2	2	16
J/505/5150	VS	Demonstrate cake decoration skills in finishing double-layered gateaux	2	2	16
L/505/5151	VS	Demonstrate cake decoration skills in finishing multi-layered torte/gateaux	2	3	24
Y/505/5153	VS	Demonstrate cake decoration skills in designing and finishing individual cup cakes	2	2	16
D/505/5154	VS	Demonstrate cake decoration skills in designing and finishing individual tea fancies	2	3	24
H/505/5155	VS	Demonstrate cake decoration skills in designing and finishing individual biscuits and shortbread	2	2	16
K/505/5156	VS	Demonstrate cake decoration skills in chocolate moulding	2	2	16
M/505/5157	VS	Demonstrate cake decoration skills in chocolate coating and decorating	2	3	24

Unit ref	Unit type	Unit title	Level	Credit	GLH
T/505/5158	VS	Demonstrate cake decoration skills in making sugar flowers	2	2	16
A/505/5159	VS	Demonstrate cake decoration skills in producing sponge base products	2	2	16
M/505/5160		Demonstrate cake decoration skills in producing Genoese sheet sponge	2	2	16
T/505/5161	VS	Demonstrate cake decoration skills in producing fruit cake	2	2	16
A/505/5162	VS	Demonstrate cake decoration skills in producing biscuit and shortbread	2	2	16

Exemplar unit of assessment

Title		Demonstrate cake decoration skills in modelling			
Ofqual unit ref		F/505/5146			
Level	2	Credit value	2	GLH	16
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Plan and prepare for modelling with pastes in cake decoration		1.1 Select and prepare tools and equipment for modelling with pastes 1.2 Select materials ready for modelling including <ul style="list-style-type: none"> • colours • moulds 1.3 Select and prepare pastes for modelling including <ul style="list-style-type: none"> • marzipan • sugar paste. 			
2. Model with pastes in cake decoration to specified professional standards		2.1 Model four different figures for cake decoration to specified quality standards 2.2 Model four different marzipan fruits for cake decoration to specified quality standards 2.3 Model four different marzipan animals for cake decoration to specified quality standards 2.4 Place models in a suitable cake or base top setting 2.5 Store materials using specified methods.			

<p>3. Comply with regulatory requirements in safe and hygienic cake decoration in modelling</p>	<p>3.1 Work safely with tools and equipment</p> <p>3.2 Wear appropriate personal protective clothing</p> <p>3.3 Maintain food safety standards</p> <p>3.4 Maintain the cleanliness of the cake decoration work area.</p>
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