

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
322-188	FDQ Level 2 Award in Professional Cake Decoration	601/0958/0	3	30-Sep-2026

Qualification Purpose

This qualification is designed for learners who are either working in or preparing to work in professional cake decoration roles. It offers learners the opportunity to develop intermediate professional cake decoration skills. It is designed to recognise achievement in professional cake decoration skills in confectionery operations. This qualification does not confirm or infer learner competence to apply skills in the commercial workplace. This is a complementary qualification to support individual development and progression to proficiency qualifications in Baking Industry Skills and also in Apprenticeships.

Ofqual purpose B. Prepare for further learning or training and/or develop knowledge and/or skills in a subject area. Sub purpose B1. Prepare for further learning or training. 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 an Award requiring achievement of 9 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 L2 & 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 *L/505/5134*

Demonstrate cake decoration skills in celebration cake design.

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 Award in Professional Cake Decoration	
Total Qualification Time (TQT)	90 hours
Group A – Mandatory units	4 credits
Group B – Mandatory optional units	10 credits
Guided Learning Hours	72 hours
Total credits required for qualification	9 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 celebration cake design				
Ofqual unit ref	L/505/5134				
Level	2	Credit value	2	GLH	16
Learning outcomes	Assessment criteria				
The learner will:	The learner can:				
1. Prepare and test out design ideas for celebration cake	1.1 Select and prepare tools and equipment to test out design ideas 1.2 Select and assemble materials for testing out celebration cake design ideas 1.3 Test out design ideas to create a visual interpretation for two celebration cakes 1.4 Test out materials in support of design ideas 1.5 Store materials using specified methods.				
2. Create, record and specify designs for celebration cake	2.1 Use a primary and secondary colour wheel in design activity 2.2 Use a range of techniques with materials to create designs 2.3 Create designs using cake decoration mediums and overlays 2.4 Record designs for two celebration cakes 2.5 Create specified quality standards for the decoration of two celebration cakes.				

<p>3. Carry out safe and hygienic cake decoration during design activities</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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