

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
322-186	FDQ Level 1 Award in Cake Decoration	601/0956/7	2	31-Jan-2027

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 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 Award/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 *D/505/5106*

Demonstrate cake decoration skills in covering and decorating with sugar paste.

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 1 Award in Cake Decoration	
Total Qualification Time (TQT)	90 hours
Group A - Mandatory units	4 credits
Group B - Mandatory optional units	5 credits
Guided Learning Hours	72 hours
Total credits required for qualification	9 credits

List of units

Unit No.	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
D/505/5106	VS	Demonstrate cake decoration skills in covering and decorating with sugar paste	1	2	16
K/505/5108	VS	Demonstrate cake decoration skills in making and piping royal icing	1	2	16
Group B Mandatory optional units					
H/505/5110	VS	Demonstrate cake decoration skills in coating and decorating with royal icing	1	2	16
K/505/5111	VS	Demonstrate cake decoration skills in coating and decorating with chocolate	1	2	16
M/505/5112	VS	Demonstrate cake decoration skills in modelling with pastes	1	2	16

T/505/5113	VS	Demonstrate cake decoration skills in finishing a gateau	1	2	16
A/505/5114	VS	Demonstrate cake decoration skills in finishing individual cup cakes	1	1	8
F/505/5115	VS	Demonstrate cake decoration skills in finishing individual tea fancies	1	2	16
J/505/5116	VS	Demonstrate cake decoration skills in finishing individual biscuits	1	1	8
L/505/5117	VS	Demonstrate cake decoration skills in making sugar flowers	1	2	16
R/505/5118	VS	Demonstrate cake decoration skills in design and creativity	1	2	16

Exemplar unit of assessment

Title	Demonstrate cake decoration skills in covering and decorating with sugar paste				
Ofqual unit ref	D/505/5106				
Level	1	Credit value	2	GLH	16
Learning outcomes	Assessment criteria				
The learner will:	The learner can:				
1. Cover a cake or base with sugar paste to specified standards	1.1 Select and prepare tools and equipment for covering with sugar paste 1.2 Select materials ready for covering 1.3 Pin and prepare sugar paste for covering 1.4 Cover a round cake or base to specified quality standards.				
2. Decorate a cake or base with sugar paste to specified standards	2.1 Select and prepare tools and equipment for sugar paste decorating 2.2 Select and prepare materials ready for decorating 2.3 Decorate a round cake or base to specified quality standards using techniques including <ul style="list-style-type: none"> • colouring • crimping • embossing • sugar paste cut outs and shapes • letter and decorative piping 2.4 Store materials using specified methods.				

<p>3. Carry out safe and hygienic cake decoration with sugar paste</p>	<p>3.1 Work safely with tools and equipment</p> <p>3.2 Wear appropriate personal protective clothing</p> <p>3.3 Maintain personal hygiene standards</p> <p>3.4 Maintain the cleanliness of the cake decoration work area.</p>
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