

## FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualifications Wales number	EQF Level	Review date
322-257	FDQ Level 3 Advanced Certificate in Professional Cake Decoration	601/8891/1 C00/1149/9	4	31st May 2026

### Qualification Purpose

This qualification is designed primarily for learners who wish to develop advanced practical skills and knowledge in a wide range of cake decoration and chocolate techniques to support progression to the next level of vocational learning.

*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 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 cake decoration experience to take this qualification. However, prior achievement of FDQ Level 2 Certificate in Professional Cake Decoration may prove helpful for some learners. The qualification assesses and recognises achievement within a learning environment, and does not attract points on the UCAS tariff. Eligible learners may consider a Learner Loan to support learning at a Further Education College in England.

This qualification is a Certificate requiring achievement of 20 credits, graded at pass/fail. The qualification covers mandatory cake decoration skills in: designing and producing both sugar paste and royal iced celebration cakes. Learners may choose optional units to meet their learning and development needs in areas like: designing and producing wedding cakes, torte/gateaux, novelty cakes, chocolate display pieces and sugar flowers. See below for: (i) a complete list of units that make up the qualification and their value within the qualification and (ii) the Total Qualification Time and Guided Learning Hours.

## This qualification could lead to

This qualification will support progression to further learning in:

1. subject areas including;
  - cake decoration advanced craft/management
  - food preparation and processing management
  - food science and technology
  - food hygiene, safety and quality
2. particular qualifications including;
  - FDQ L4 Certificate/Diploma for Proficiency in Food Manufacturing Excellence
  - L4 Award in Management of Food and Beverage
  - L4 Certificate/Diploma in Business Management
  - L4 Diploma in Hospitality Management
  - L4 Certificate/Diploma in Management and Leadership
  - L4 Certificate in Nutrition for Institutional Management
  - L4 Award in Food Safety Management for Manufacturing
3. This qualification may support employment in/into technician/manager level roles including;
  - cake decoration technician/manager
  - food processing and manufacture technician/manager
  - food sales and service manager
  - food safety/quality assurance technician/manager

## Qualification support

This qualification has been recognised for entry to further learning or qualifications and has received support from the Food and Drink Training and Education Council and FDQ Approved Centres including Further Education Colleges.

## 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](mailto:fdq@fdq.org.uk)

## Assessment

Practical tests and assignments: Assessment requirements are set out in individual units of assessment, see exemplar *F/508/5067 Design and produce specialist torte and gateaux*, internally assessed, internally and externally quality assured. 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 3 Advanced Certificate in Professional Cake Decoration	
Total Qualification Time (TQT)	200 hours
Group A – Mandatory units	8 credits
Group B – Optional units	12 credits
Guided Learning Hours (GLH)	160 hours

## List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
<b>Group A Mandatory units</b>					
H/508/5062	VS	Design and produce a sugar paste decorated celebration cake	3	4	32
Y/508/5060	VS	Design and produce a royal iced decorated celebration cake	3	4	32

Unit ref	Unit type	Unit title	Level	Credit	GLH
<b>Group B Optional units</b>					
K/508/5063	VS	Design and produce a sugar paste decorated wedding cake	3	4	32
D/508/5061	VS	Design and produce a royal iced decorated wedding cake	3	4	32
D/508/4914	VS	Design and model with decorative pastes	3	4	32
A/508/5066	VS	Design and produce specialist novelty cakes	3	4	32
F/508/5067	VS	Design and produce specialist torte and gateaux	3	4	32
M/508/5064	VS	Design and produce specialist individual cupcakes	3	4	32
T/508/5065	VS	Design and produce specialist individual tea fancies	3	4	32
H/508/4915	VS	Design and produce a chocolate display piece	3	4	32
J/508/5068	VS	Design and produce sugar flowers and decorations	3	4	32

## Exemplar unit of assessment

Title	Design and produce specialist torte and gateaux				
RQF Unit ref	F/508/5067				
RQF Level	3	Credit value	4	GLH	32
Learning outcomes	Assessment criteria				
<b>The learner will:</b>	<b>The learner can:</b>				
1. Design a specialist torte and a gateau	1.1 Explore design ideas to create a visual interpretation for a torte and a gateau 1.2 Test out materials in support of design ideas using relevant tools and techniques 1.3 Create torte and gateau designs using a range of techniques and materials 1.4 Produce designs for a torte and a gateau using drawings or software 1.5 Produce professional quality specifications or standards for producing a torte and a gateau.				
2. Prepare to produce a specialist torte and a gateau to specified professional standards	2.1 Select and prepare tools and equipment for finishing specialist torte and gateau 2.2 Select materials ready for finishing 2.3 Assemble sponge cake and pastry bases for finishing 2.4 Prepare ingredients for finishing a specialist torte and a gateau to specified quality standards.				

<p>3. Finish a specialist torte and a gateau to specified professional standards</p>	<p>3.1 Level and secure sponge cake and pastry bases for finishing torte and gateau</p> <p>3.2 Fill and finish a specialist torte and a gateau to specified quality standards using advanced craft techniques</p> <p>3.3 Store materials using specified methods</p> <p>3.4 Display a specialist torte and gateau to competition/exhibition standards.</p>
<p>4. Comply with regulatory and professional standards in the production of a specialist torte and gateau</p>	<p>4.1 Work safely with tools and equipment</p> <p>4.2 Wear appropriate personal protective clothing</p> <p>4.3 Maintain food safety standards</p> <p>4.4 Maintain the cleanliness of the torte and gateau work area.</p>