

## FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualification Wales Number	EQF Level	Review date
322-187	FDQ Level 1 Certificate in Cake	601/0955/5	2	31-Jan-2027
	Decorations	C00/0582/6		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 under 16 years old may 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 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](mailto: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 *M/505/5112*

*Demonstrate cake decoration skills in modelling with pastes.*

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 Certificate in Cake Decoration	
<b>Total Qualification Time (TQT)</b>	<b>140 hours</b>
Group A - Mandatory units	4 credits
Group B - Mandatory optional units	10 credits
Guided Learning Hours	112 hours
<b>Total credits required for qualification</b>	<b>14 credits</b>

## List of units

Unit No.	Unit type	Unit title	Level	Credit	GLH
<b>Group A Mandatory units</b>					
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
<b>Group B Mandatory optional units</b>					
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 modelling with pastes			
Ofqual unit ref		M/505/5112			
Level	1	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"> <li>• colours</li> <li>• moulds</li> </ul> 1.3 Select and prepare pastes for modelling including <ul style="list-style-type: none"> <li>• marzipan</li> <li>• sugar paste.</li> </ul>			
2. Model with pastes in cake decoration to specified standards		2.1 Model three different figures for cake decoration to specified quality standards 2.2 Model three different marzipan fruits for cake decoration to specified quality standards 2.3 Place models in a suitable cake or base top setting 2.4 Store materials using specified methods.			
3. Carry out safe and hygienic cake decoration in modelling pastes		3.1 Work safely with tools and equipment 3.2 Wear appropriate personal protective clothing 3.3 Maintain personal hygiene standards 3.4 Maintain the cleanliness of the cake decoration work area.			