

FDQ – Qualification Purpose and Structure

FDQ number	Qualification title	Qualification approval number (QN)	EQF Level	Review date
322-186	FDQ Level 1 Award in Cake Decoration	601/0956/7	2	31 st August 2018

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.

Qualification support

This qualification has been recognised for enhancing vocation skill and is supported by the Food Training and Education Council.

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk/our-qualifications/professional-apprentices/cake-decoration/>

Or by contacting FDQ Tel: 0113 3970 395 Email: fdq@fdq.org.uk

Rules of Combination (RoC)

	Award
Total credits required for qualification	9
Total Qualification Time (TQT)	79 hours
Group A Mandatory units	4 credits
Group B Mandatory optional units	5 credits
Guided Learning Hours	72

Assessment Method

Practical tests and assignments: internally assessed, internally and externally quality assured. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

List of units

Unit No.	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