

## FDQ – Qualification Purpose and Structure

FDQ number	Qualification title	Qualification approval number (QN)	EQF Level	Review date
322-188	FDQ Level 2 Award in Professional Cake Decoration	601/0958/0	3	31 <sup>st</sup> August 2018

### Qualifications 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.

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

## Rules of Combination (RoC)

	Award
<b>Total credits required for qualification</b>	<b>9</b>
<b>Total Qualification Time (TQT)</b>	<b>79 hours</b>
Group A – Mandatory units	4 credits
Group B – Mandatory optional units	10 credits
Guided Learning Hours	72 hours

### 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 ref	Unit type	Unit title	Level	Credit	GLH
<b>Group A Mandatory units</b>					
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
<b>Group B Mandatory optional units</b>					
<b>Finishing skills</b>					
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
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	2	2	16

Unit ref	Unit type	Unit title	Level	Credit	GLH
		modelling			
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
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