



# FDQ Level 1 Certificate in Cake Decoration (Part-Time: Evening)

This is a part-time course, with a 3-hour practical session. Designed to cover the basic skills in cake decorating to include developing skills in working with royal icing, and sugar paste, modelling with pastes to include marzipan and other paste mediums, making and using basic piped and sugar paste flowers, producing a decorated gateau and also producing cake designs. This course covers a large amount of basic skills in this area. On successful completion of the course, the candidate can progress to level 2, or use the qualification to apply for a job in the bakery industry, or to start up their own businesses.

## Entry Requirements

There are no entry requirements to enrol on this course

## Career Prospects

On successful completion of the course, the candidate can progress to level 2 to develop more advanced skills, or use the qualification to apply for a job in the bakery industry, or to start up their own cake decorating businesses.

## Assessment

The level 1 course is mainly assessed practical sessions, but photographic evidence and design drawings are required as evidence of practical work achieved through the year.

## STUDY MODE

PT

## LOCATION COURSE LENGTH

1Y

Coleg Afan  
Coleg Bannau Brycheiniog  
Academi Chwaraeon Llandarcy  
Canolfan Ragoriaeth Adeiladwaith Maesteg  
Coleg Castell-nedd  
Coleg Y Drenewydd  
Coleg Pontardawe  
Canolfan Adeiladwaith Abertawe

Afan College  
Brecon Beacons College  
Llandarcy Academy of Sport  
Maesteg Construction Centre of Excellence  
Neath College  
Newtown College  
Pontardawe College  
Swansea Construction Centre

