



Level 1 Certificate in Cake Decoration FDQ (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



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