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LEVEL 2 CERTIFICATE
IN
CAKE DECORATION

UNITS AND RULES OF COMBINATION

About ABC Awards

ABC Awards (ABC) is one of the largest vocational awarding bodies in the United Kingdom with an established reputation for quality and customer service. ABC is recognised by the regulatory authorities. ABC is a Component Awarding Body (CAB) for 14-19 Diplomas.

The ABC portfolio of qualifications includes National Vocational Qualifications (NVQs) and Vocationally Related Qualifications (VRQs).

ABC's VRQs may also be

- Technical Certificates
- Additional and/or Specialist Learning for the 14-19 Diplomas
- Included within Foundation Learning

ABC's national operation is supported through its regional offices which provide support to centres and a full range of assessment services. ABC has a team of dedicated staff who can offer advice and guidance on the full Portfolio, Examination and Moderation services including e-Assessment offered by ABC, as well as the full range of ABC training events and conferences. The team is committed to helping you in the way that suits your requirements and is available to visit you at your convenience.

ABC encourages centres to use its on-line registration service. Registration facilities are available through our web site – http://www.abcawards.co.uk/secure/register.php

Sources of Additional Information

The ABC web site www.abcawards.co.uk provides access to a wide variety of information.

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Qualification Summary

ABC Level 2 Certificate in Cake Decoration

Qualification	
Level 2 Certificate in Cake Decoration	
Assessment	Internal assessment, internal and external moderation Specific requirements and restrictions may apply to individual units within qualifications. Please check unit and qualification details for specific information.
Grading	Pass/Merit/Distinction
Progression	Learners may progress onto ABC Level 3 Certificate in Cake Decoration or onto other relevant competence based qualifications. The qualification will provide a firm basis for a career in catering and should also lead to improved employment prospects. Centres should be aware that reasonable Adjustments which may be permitted for assessment may in some instances limit a learner's progression into the sector. Centres must, therefore, inform learners of any limits their learning difficulty may impose on future progression.
Accreditation Start Date	01/09/2010
Accreditation End Date	31/08/2013
Certification End Date	31/08/2015
ABC Sector	Hospitality and Catering
QCDA Tier 2 Sector	04.2 Manufacturing Technologies
Support from sector bodies	Improve (Food and Drink Sector Skills Council)
ABC Administering Office	Additional guidance and advice to support this qualification and units is freely available to approved ABC centres. See ABC web site for the contact details of the administering office

Level 2 Certificate in Cake Decoration
Rules of Combination: Learners must achieve 14 credits from the 4 mandatory units

Unit	Level	Credit Value	GLH	Page No.
Royal icing – development and extension of basic techniques for cake decoration – Part 1 [F/602/0861]	2	4	30	3
Royal icing – development and extension of basic techniques for cake decoration – Part 2 [J/602/0862]	2	4	30	5
Sugar paste – development and extension of basic techniques for cake decoration [L/602/0863]	2	3	25	7
Modelling with marzipan for cake decoration [R/602/0864]	2	3	25	9

Numbers in box brackets indicate QCF unit Number
If learners achieve credits from units of the same title (or linked titles) at more than one level, they cannot count credits achieved from both units towards the credit target of a qualification

Entry Requirements	No specific requirements					
Section 96/97	**Pre 16**	**ü**	**16 – 18**	**ü**	**19 +**	**ü**
LSC Qualification Code	501/0551/6					
Recommended GLH	110					
Points Score	See ABC web site / Qualifications Directory					
Contribution to Threshold	See ABC Qualifications Directory					
ASL Option	Yes					
Foundation Learning	N/A					
Type of Funding Available	See LAD (Learning Aims Database)					
Minimum Qualification Fee	See ABC web site for current fees and charges					
Unit Fee	Unit fees are based upon a unit's individual credit value. Please see the ABC web site for the current fee charged per credit.					
Additional Information	Please see ABC web site for qualifications that are eligible for Credit Transfer/RPL/Exemption This could also include information about Technical Certificates/Apprenticeships					

Unit Details

Unit Title	**F/602/0861 Royal icing - development and extension of basic techniques for cake decoration - Part 1**
Level	**2**
Credit Value	**4**
Guided Learning Hours	**30**
Unit Summary	The learner will have basic practical skills and will produce working drawings to support the practical work. The learner will produce a cake including full collars, graduated linework, run-out lettering and pressure piping
Learning Outcomes (1 to 6) ***The learner will***	**Assessment Criteria (1.1 to 6.1)** ***The learner can***
1. Understand personal responsibilities of current health, safety and hygiene legislation	**1.1** Demonstrate personal responsibilities of current health, safety and hygiene legislation
2. Be able to use design principles to decorate a cake	**2.1** Use technical drawing aids to prepare designs taking note of • size and spacing • symmetry and asymmetry • colour and colours harmonies
3. Be able to identify and produce resources to decorate cakes	**3.1** Identify and use a range of equipment used for icing
4. Know how to produce icing for specific purposes	**4.1** Describe the suitability of icings for different bases **4.2** Combine ingredients to produce royal icing **4.3** Combine ingredients to produce run sugar **4.4** Produce coloured icing by • identifying food colours available • describe their uses • identifying restrictions on their uses • selecting colours appropriately **4.5** List the uses the icing can be put to

5. Be able to decorate a cake using a variety of techniques	**5.1** Coat a cake using royal icing **5.2** Decorate 5.1 using the following techniques • full collar top and board • graduated linework top and sides • run-out lettering • pressure piping
6. Know how to store royal icing and royal iced products	**6.1** Identify the correct method of storing, packaging of prepared icing and finished products

Mapping to National Occupational Standards
Improve Food Safety 2006/Craft Bakery 2007/Food and Drink Manufacturing 2000

FS – K1 – Understand the principles of personal hygiene and food safety
FS – S1 – Maintain personal hygiene standards
FS – S2 – Maintain workplace food safety standards
FDM03.3 – Maintain and improve health and safety within the workplace
CB.213K – Understand how to decorate celebration cakes
SC.203K – Principles of sugar solutions
CB.211S – Decorate celebration cakes
SD.109K – Understand how to store goods and material in food manufacture

Unit Title	**J/602/0862 Royal icing – development and extension of basic techniques for cake decoration – Part 2**
Level	**2**
Credit Value	**4**
Guided Learning Hours	**30**
Unit Summary	The learner will have basic practical skills and will produce working drawings to support the practical work. The learner will produce an exhibit to include sectional collar, microdots and graduated linework, run-out motif and piped decorative lettering
Learning Outcomes (1 to 6) ***The learner will***	**Assessment Criteria (1.1 to 6.1)** ***The learner can***
1. Understand personal responsibilities of current health, safety and hygiene legislation	**1.1** Demonstrate personal responsibilities of current health, safety and hygiene legislation
2. Be able to use design principles to decorate a cake	**2.1** Use technical drawing aids to prepare designs taking note of • size and spacing • symmetry and asymmetry • colour and colours harmonies
3. Be able to identify and produce resources to decorate cakes	**3.1** Identify and use a range of equipment used for icing
4. Know how to produce icing for specific purposes	**4.1** Describe the suitability of icings for different bases **4.2** Combine ingredients to produce royal icing **4.3** Combine ingredients to produce run sugar **4.4** Produce coloured icing by • identifying food colours available • describe their uses • identifying restrictions on their uses • selecting colours appropriately **4.5** List the uses the icing can be put to

5. Be able to decorate a board using a variety of techniques	**5.1** Coat a board using royal icing **5.2** Decorate 5.1 using the following techniques • sectional collar with or without overlays and/or inserts • microdots and graduated linework • run-out motif • piped decorative lettering
6. Know how to store royal icing and royal iced products	**6.1** Identify the correct method of storing and packaging of prepared icing and finished products

Mapping to National Occupational Standards
Improve Food Safety 2006/Craft Bakery 2007/Food and Drink Manufacturing 2000

FS – K1 – Understand the principles of personal hygiene and food safety
FS – S1 – Maintain personal hygiene standards
FS – S2 – Maintain workplace food safety standards
FDM03.3 – Maintain and improve health and safety within the workplace
CB.213K – Understand how to decorate celebration cakes
SC.203K – Principles of sugar solutions
CB.211S – Decorate celebration cakes
SD.109K – Understand how to store goods and materials in food manufacture

Unit Title	**L/602/0863 Sugar paste – development and extension of basic techniques for cake decoration**
Level	**2**
Credit Value	**3**
Guided Learning Hours	**25**
Unit Summary	The learner will have basic practical skills and will produce working drawings to support the practical work. The learner will decorate cakes to include coating, fabric effects, bas relief and unwired simple flowers
Learning Outcomes (1 to 7) ***The learner will***	**Assessment Criteria (1.1 to 7.1)** ***The learner can***
1. Understand personal responsibilities of current health, safety and hygiene legislation	**1.1** Demonstrate personal responsibilities of current health, safety and hygiene legislation
2. Be able to use design principles to decorate a cake	**2.1** Use technical drawing aids to prepare designs taking note of • size and spacing • symmetry and asymmetry • colour and colours harmonies
3. Be able to identify and produce resources to decorate cakes	**3.1** Identify and use a range of equipment used for sugar paste
4. Know the ingredients and method of manufacture of commercial sugar paste	**4.1** Identify the ingredients required for the manufacture of sugar paste **4.2** Distinguish between sugar paste and fondant
5. Be able to cover a cake with sugar paste	**5.1** Prepare materials, equipment and cakes ready for covering **5.2** Use a variety of covering techniques to cover various shaped cakes **5.3** Identify faults and rectify them

6. Be able to use sugar pastes to create decorative effects on cakes	**6.1** Decorate cake using the following techniques: • covering • fabric effects • bas relief • unwired simple strengthened sugar paste flowers
7. Know how to store sugar paste	**7.1** Identify the correct method of storing and packaging ingredients and finished paste products

Mapping to National Occupational Standards
Improve Food Safety 2006/Craft Bakery 2007/Food and Drink Manufacturing 2000

FS – K1 – Understand the principles of personal hygiene and food safety
FS – S1 – Maintain personal hygiene standards
FS – S2 – Maintain workplace food safety standards
FDM03.3 – Maintain and improve health and safety within the workplace
CB.213K – Understand how to decorate celebration cakes
SC.203K – Principles of sugar solutions
CB.211S – Decorate celebration cakes
SD.109K – Understand how to store goods and materials in food manufacture

Unit Title	**R/602/0864 Modelling with marzipan for cake decoration**
Level	**2**
Credit Value	**3**
Guided Learning Hours	**25**
Unit Summary	The learner will demonstrate skills in producing marzipan figures, petits fours, flowers and fruits in cross section
Learning Outcomes (1 to 5) ***The learner will***	**Assessment Criteria (1.1 to 5.1)** ***The learner can***
1. Understand personal responsibilities of current health, safety and hygiene legislation	**1.1** Demonstrate personal responsibilities of current health, safety and hygiene legislation
2. Be able to identify and produce resources for modelling techniques	**2.1** Identify a variety of tools used to model marzipan
3. Be able to use a variety of modelling techniques	**3.1** Use a variety of techniques to produce • figures • petits fours • flowers and foliage • fruits in cross section
4. Know how to construct marzipan exhibits	**4.1** Produce exhibits using correct proportion, balance and colour
5. Know how to store marzipan	**5.1** Identify the correct method of storing and packaging finished products

Mapping to National Occupational Standards
Improve Food Safety 2006/Craft Bakery 2007/Food and Drink Manufacturing 2000

FS – K1 – Understand the principles of personal hygiene and food safety
FS – S1 – Maintain personal hygiene standards
FS – S2 – Maintain workplace food safety standards
FDM03.3 – Maintain and improve health and safety within the workplace
CB.213K – Understand how to decorate celebration cakes

SC.203K – Principles of sugar solutions
CB.211S – Decorate celebration cakes
SD.109K – Understand how to store goods and materials in food manufacture