



**Maldives National Skills Development Authority**



# **National Competency Standard for Cake Decoration**

**Standard Code: TOU11S18V1**

**Qualification Name: National Certificate III in Cake Decoration  
Qualification Code: TOU11SQ1L318**

## PREFACE

Technical and Vocational Education and Training (TVET) Authority was established with the vision to develop a TVET system in the Maldives that is demand driven, accessible, beneficiary financed and quality assured, to meet the needs of society for stability and economic growth, the needs of Enterprise for a skilled and reliable workforce, the need of young people for decent jobs and the needs of workers for continuous mastery of new technology.

TVET system in the Maldives flourished with the Employment Skills Training Project (ESTP) funded by ADB with the objective of increasing the number of Maldivians, actively participating in the labor force, employed and self-employed. The Project supported expansion of demand driven employment-oriented skills training in priority occupations and to improve the capacity to develop and deliver Competency Based Skill Training (CBST). The project supported delivery of CBST programs to satisfy employer demand-driven needs. The National Competency Standards (NCS) provide the base for this training. Currently CBST is offered for five key sectors in the Maldives: Tourism, Fisheries and Agriculture, Transport, Construction and the Social sectors. These sectors are included as priority sectors that play a vital role in the continued economic growth of the country.

The NCS are developed in consultation with Employment Sector Councils representing employers. They are designed using a consensus format endorsed by the Maldives Qualifications Authority (MQA) to maintain uniformity of approach and the consistency of content amongst occupations. This single format also simplifies benchmarking the NCS against relevant regional and international standards. NCS specify the standards of performance of a competent worker and the various contexts in which the work may take place. NCS also describes the knowledge, skills and attitudes required in a particular occupation. They provide explicit advice to assessors and employers regarding the knowledge, skills and attitudes to be demonstrated by the candidates seeking formal recognition for the competency acquired following training or through work experience. By sharing this information, all participants in the training process have the same understanding of the training required and the standard to be reached for certification. Certification also becomes portable and can be recognized by other employers and in other countries with similar standards. NCS are the foundation for the implementation of the TVET system in Maldives. They ensure that all skills, regardless of where or how they were developed can be assessed and recognized. They also form the foundation for certifying skills in the Maldives National Qualification Framework (MNQF).

TOU11S18V1 is the first version of the NCS for Cake Decoration (**L3**), and has been developed and endorsed in the year 2018. This standard includes two Qualification at Level 3 and Level 4 of Maldivian National Qualifications Framework.

## KEY FOR CODING

### Coding Competency Standards and Related Materials

DESCRIPTION	REPRESENTED BY
Industry Sector as per ESC (Three letters)	Construction Sector ( <b>CON</b> ) Fisheries and Agriculture Sector ( <b>FNA</b> ) Transport sector ( <b>TRN</b> ) Tourism Sector ( <b>TOU</b> ) Social Sector ( <b>SOC</b> ) Foundation ( <b>FOU</b> )
Competency Standard	<b>S</b>
Occupation with in a industry Sector	<b>Two digits 01-99</b>
Unit	<b>U</b>
Common Competency	<b>1</b>
Core Competency	<b>2</b>
Optional/ Elective Competency	<b>3</b>
Assessment Resources Materials	<b>A</b>
Learning Resources Materials	<b>L</b>
Curricula	<b>C</b>
Qualification	<b>Q1, Q2 etc</b>
MNQF level of Qualification	<b>L1, L2 etc</b>
Version Number	<b>V1, V2 etc</b>
Year of endorsement of standard, qualification	<b>By two digits Example- 07</b>

## 1. Endorsement Application for Qualification 01

### 2. NATIONAL CERTIFICATE III in Cake Decoration

**3. Qualification code:** TOU11SQ1L318

**Total Number of Credits:** 63

#### 4. Purpose of the qualification

The holders of the level three qualifications will provide wide range of practical skills and supporting knowledge to execute rolled fondant techniques to cover cakes that meet saleable production standards and apply different decorating techniques such as crimping, embossing, quilting, embroidery, and appliqué work, as well as use various molds in creating quick cake decorations, pearls, borders, drapes and bows, ribbons, ropes, and tassels

#### 5. Regulations for the qualification

National Certificate III in Cake Decoration will be awarded to those who are competent in units  
1+2+3+4+5+6+7+8+9+10+11+12+13+14

#### 6. Schedule of Units

Unit No	Unit Title	Code
1	Hygiene and health in cake decoration	TOU11S1U01V1
2	Practice effective workplace communication	TOU02S1U04V2
3	Perform computer operations	TOU02S1U05V2
4	Weight and scale and measures commodities for pastry and bakery products	TOU02S2U01V2
5	Prepare, tray up and handle baking of breads and pastry products	TOU02S2U02V2
6	Prepare creams, sauces, glaze and fillings	TOU02S2U03V2
7	Basic cake decorating equipment	TOU11S1U02V1
8	Baking perfect cakes	TOU11S1U03V1
9	Baking cake and baking science	TOU11S1U04V1
10	Levelling and fondant swag drapes	TOU11S1U05V1
11	Heavy petal: Essential tools for making sugar flowers	TOU11S1U06V1
12	Butter cream piping	TOU02S2U06V2
13	Royal icing, rolled fondant and pastillage	TOU11S1U07V1
14	Modelling with marzipan and sugar paste	TOU11S1U08V1

#### 7. Accreditation requirements

The training provider should have cake baking and decoration workplace or similar training facility to provide the trainees the hands-on experience related to this qualification

#### 8. Recommended sequencing of units

As appearing under the section 06

## 1. Endorsement Application for Qualification 02

### 2. NATIONAL CERTIFICATE IV in Cake Decoration

**3. Qualification code:** TOU11SQ2L418

**Total Number of Credits: 183**

#### 4. Purpose of the qualification

The holders of the level three qualifications will provide wide range of practical skills and supporting knowledge to execute rolled fondant techniques to cover cakes that meet saleable production standards and apply different decorating techniques such as crimping, embossing, quilting, embroidery, and appliqué work, as well as use various molds in creating quick cake decorations, pearls, borders, drapes and bows, ribbons, ropes, and tassels

#### 5. Regulations for the qualification

National Certificate IV in Cake Decoration will be awarded to those who are competent in units

1+2+3+4+5+6+7+8+9+10+11+12+13+14+15+16+17+18+19+20

#### 6. Schedule of Units

Unit No	Unit Title	Unit Code
1	Hygiene and health in cake decoration	TOU11S1U01V1
2	Practice effective workplace communication	TOU02S1U04V2
3	Perform computer operations	TOU02S1U05V2
4	Weight and scale and measures commodities for pastry and bakery products	TOU02S2U01V2
5	Prepare, tray up and handle baking of breads and pastry products	TOU02S2U02V2
6	Prepare creams, sauces, glaze and fillings	TOU02S2U03V2
7	Basic cake decorating equipment	TOU11S1U02V1
8	Baking perfect cakes	TOU11S1U03V1
9	Baking cake and baking science	TOU11S1U04V1
10	Levelling and fondant swag drapes	TOU11S1U05V1
11	Heavy petal: Essential tools for making sugar flowers	TOU11S1U06V1
12	Butter cream piping	TOU02S2U06V2
13	Royal icing, rolled fondant and pastillage	TOU11S1U07V1
14	Modelling with marzipan and sugar paste	TOU11S1U08V1
15	Garrett frills	TOU11S2U09V1
16	String work	TOU11S2U10V1
17	Working with edible lace for cakes	TOU11S2U11V1
18	Colorful cake painting techniques	TOU11S2U12V1
19	Quilling	TOU11S2U13V1
20	Cake curving	TOU11S2U14V1

<b>7. Accreditation requirements</b>	The training provider should have cake baking and decoration workplace or similar training facility to provide the trainees the hands-on experience related to this qualification
<b>8. Recommended sequencing of units</b>	As appearing under the section 06

## UNITS DETAILS

Unit	Unit Title	Code	Level	No of Credits
1	Hygiene and health in cake decoration	TOU11S1U01V1	3	3
2	Practice effective workplace communication	TOU02S1U04V2	3	3
3	Perform computer operator	TOU02S1U05V2	3	3
4	Weight and scale and measures commodities for pastry and bakery products	TOU02S2U01V2	3	3
5	Prepare, tray up and handle baking of breads and pastry products	TOU02S2U02V2	3	3
6	Prepare creams, sauces, glaze and fillings	TOU02S2U03V2	3	3
7	Basic cake decorating equipment	TOU11S1U02V1	3	3
8	Baking perfect cakes	TOU11S1U03V1	3	6
9	Baking cake and baking science	TOU11S1U04V1	3	6
10	Levelling and fondant swag drapes	TOU11S1U05V1	3	6
11	Heavy petal: Essential tools for making sugar flowers	TOU11S1U06V1	3	6
12	Butter cream piping	TOU02S2U06V2	3	6
13	Royal icing, rolled fondant and pastillage	TOU11S1U07V1	3	6
14	Modelling with marzipan and sugar paste	TOU11S1U08V1	3	6
15	Garrett frills	TOU11S2U09V1	4	18
16	String work	TOU11S2U10V1	4	21
17	Working with edible lace for cakes	TOU11S2U11V1	4	21
18	Colorful cake painting techniques	TOU11S2U12V1	4	21
19	Quilling	TOU11S2U13V1	4	18
20	Cake Carving	TOU11S2U15V1	4	21

### Packaging of National Qualifications:

National Certificate III in Cake Decoration will be awarded to those who are competent in units  
1+2+3+4+5+6+7+8+9+10+11+12+13+14

Qualification Code: TOU11SQ1L318

National Certificate IV in Cake Decoration will be awarded to those who are competent in units

1+2+3+4+5+6+7+8+9+10+11+12+13+14+15+16+17+18+19+20

Qualification Code: TOU11SQ2L418

# Competency Standard for

## Cake Decoration

Unit No	Unit Title
1	Hygiene and health in cake decoration
2	Practice effective workplace communication
3	Perform computer operator
4	Weight and scale and measures commodities for pastry and bakery products
5	Prepare, tray up and handle baking of breads and pastry products
6	Prepare creams, sauces, glaze and fillings
7	Basic cake decorating equipment
8	Baking perfect cakes
9	Baking cake and baking science
10	Levelling and fondant swag drapes
11	Heavy petal: Essential tools for making sugar flowers
12	Butter cream piping
13	Royal icing, rolled fondant and pastillage
14	Modelling with marzipan and sugar paste
15	Garrett frills
16	String work
17	Working with edible lace for cakes
18	Colorful cake painting techniques
19	Quilling
20	Cake Carving



## Description of a Cake Decoration

Cake decoration and custom cake design courses has a great demand in Maldives. There is a wide diversity of enterprise across the culinary education

Likely functions within the culinary industry for those who achieve this level of competency include:

- Pastry chef
- Cake Decorator

## Competency Standard Development Process

The competencies were determined based on the analysis of the tasks expected to be performed by the Horticulture professional in the Maldives. The task analysis was based on the existing documents prepared among the experts in the industry and on the advice of the experts in the field of Horticulture training in Maldives. Competency standards used for similar type of training in other countries were also examined