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## City & Guilds

600/7425/5 – Level 2 Certificate in Sugarcraft

### OVERVIEW

What does this qualification cover?

This qualification covers a very wide range of areas related to the skills and knowledge required for preparing learners who want to obtain the skills to progress into the Confectionary and Cake Decorating Industry.

It allows learners to learn, develop and practice the creative skills required for career progression in the Confectionary and Cake Decorating Industry.

To achieve the Level 2 Certificate in Sugarcraft, there are seven pathways in which to choose where learners would need to complete the two mandatory units plus the one specialist optional unit:

Mandatory Units:

- Developing design ideas.
- Sampling ideas and techniques in sugar mediums.

Optional Units:

- Royal Icing techniques.
- Decorate a cake with sugarpaste.
- Decorate tea fancies.
- Create a wired sugar floral study
- Create a wired sugar floral display.
- Marzipan modelling.
- Decorative techniques using chocolate.

All learners will cover the two mandatory core units, exploring design ideas and different sampling techniques. The choice of optional units will allow the learner to experience using different Sugarcraft mediums and techniques for cake assistant roles; Chocolatiers would be expected to complete the decorative techniques using chocolate unit.



This qualification is suitable for those wanting to develop their understanding within the industry. The Certificate-sized Sugar Craft qualification allows learners to study in depth as part of a broad programme of study that could include other related disciplines. It also allows learners to progress onto, through appropriate further learning, specialist creative roles such as Celebration cake assistant and Chocolatier.

This is a Framework qualification.

Who could take this qualification?

For learners wanting a career in the in the Confectionary and Cake Decorating Industry.

This qualification is suitable for anyone from 14 years old or over to take this qualification.

#### WHAT COULD THIS QUALIFICATION LEAD TO?

This qualification could lead to jobs such as:

- Cake assistant
- Chocolatier

The learner could progress onto an apprenticeship or other qualifications such as such as:

- Level 3 Certificate in Sugarcraft
- Level 3 Diploma in Craft Skills for Creative Industries.

#### WHO SUPPORTS THIS QUALIFICATION?

This qualification is supported by the following employers:

- The Cake House
- Decorate your cake
- NLx cakes
- Novelties
- Nice Buns