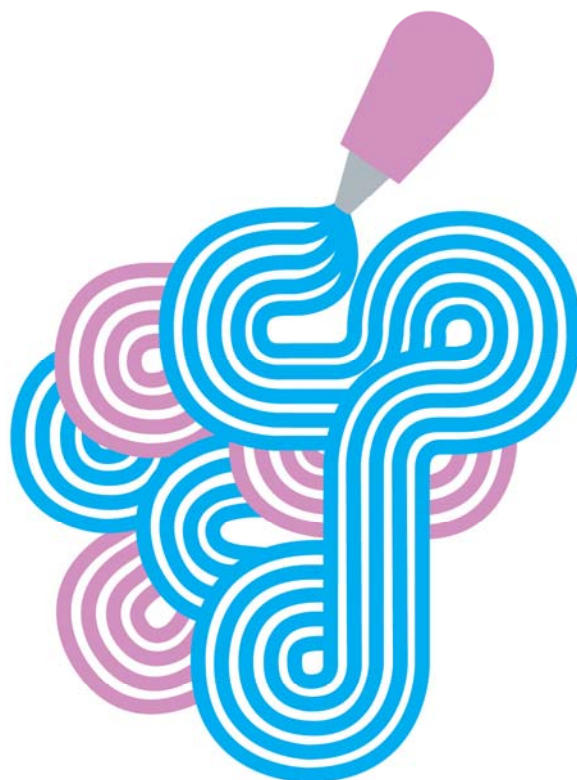


# Level 1 Award, Certificate and Diploma in Creative Techniques [7111]

## Level 1 Sugar Decoration units



## **About City & Guilds**

City & Guilds is the UK's leading provider of vocational qualifications, offering over 500 awards across a wide range of industries, and progressing from entry level to the highest levels of professional achievement. With over 8500 centres in 100 countries, City & Guilds is recognised by employers worldwide for providing qualifications that offer proof of the skills they need to get the job done.

## **City & Guilds Group**

The City & Guilds Group includes City & Guilds, City & Guilds Institute, ILM (the Institute of Leadership & Management) which provides management qualifications, learning materials and membership services, NPTC which offers land-based qualifications and membership services, and HAB (the Hospitality Awarding Body). City & Guilds also manages the Engineering Council Examinations on behalf of the Engineering Council.

## **Equal opportunities**

City & Guilds fully supports the principle of equal opportunities and we are committed to satisfying this principle in all our activities and published material. A copy of our equal opportunities policy statement is available on the City & Guilds website.

## **Copyright**

The content of this document is, unless otherwise indicated, © The City and Guilds of London Institute 2008 and may not be copied, reproduced or distributed without prior written consent.

However, approved City & Guilds centres and candidates studying for City & Guilds qualifications may photocopy this document free of charge and/or include a locked PDF version of it on centre intranets on the following conditions:

- centre staff may copy the material only for the purpose of teaching candidates working towards a City & Guilds qualification, or for internal administration purposes
- candidates may copy the material only for their own use when working towards a City & Guilds qualification

The *Standard Copying Conditions* on the City & Guilds website also apply.

Please note: National Occupational Standards are not © The City and Guilds of London Institute. Please check the conditions upon which they may be copied with the relevant Sector Skills Council.

## **Publications**

City & Guilds publications are available on the City & Guilds website or from our Publications Sales department at the address below or by telephoning +44 (0)20 7294 2850 or faxing +44 (0)20 7294 3387.

Every effort has been made to ensure that the information contained in this publication is true and correct at the time of going to press. However, City & Guilds' products and services are subject to continuous development and improvement and the right is reserved to change products and services from time to time. City & Guilds cannot accept liability for loss or damage arising from the use of information in this publication.

## **City & Guilds**

**1 Giltspur Street**

**London EC1A 9DD**

**T +44 (0)20 7294 2800**

**F +44 (0)20 7294 2400**

**[www.cityandguilds.com](http://www.cityandguilds.com)**

**[centresupport@cityandguilds.com](mailto:centresupport@cityandguilds.com)**

# **Level 1 Award, Certificate and Diploma in Creative Techniques [7111]**

## **Level 1 Sugar Decoration units**

**This page is intentionally blank**

# Contents

<b>7111 – 700</b>	<b>Sugar Decoration – Royal Icing</b>	<b>5</b>
<b>7111 – 701</b>	<b>Sugar Decoration – Sugar Paste</b>	<b>7</b>
<b>7111 – 702</b>	<b>Sugar Decoration – Pastillage</b>	<b>9</b>
<b>7111 – 703</b>	<b>Sugar Decoration – Bar Gateau</b>	<b>11</b>
<b>7111 – 704</b>	<b>Sugar Decoration – Botanical Study</b>	<b>13</b>
<b>7111 – 705</b>	<b>Sugar Decoration – Fantasy Flowers</b>	<b>15</b>
<b>7111 – 706</b>	<b>Sugar Decoration – Floral Sugar Display for Tableware</b>	<b>17</b>
<b>7111 – 707</b>	<b>Sugar Decoration – Wired Floral Corsage</b>	<b>19</b>
<b>7111 – 708</b>	<b>Sugar Decoration – Working with Marzipan</b>	<b>21</b>
<b>7111 – 709</b>	<b>Sugar Decoration – Table Styling</b>	<b>23</b>
<b>7111 – 710</b>	<b>Sugar Decoration – Works using Chocolate Coverings</b>	<b>25</b>

**This page is intentionally blank**

City & Guilds ref no:	7111 – 700	
Title:	Sugar Decoration – Royal Icing	
Level:	1	
Credit value:	4	
Unit aim:	In this unit the learner will make a collection of <b>four</b> decorated boards using royal icing	
Learning outcomes	<ol style="list-style-type: none"> <li>1 Use colour, line and texture to make a simple design for decorated royal iced boards</li> <li>2 Prepare to make the decorated royal iced boards to the selected design</li> <li>3 Work safely and effectively</li> <li>4 Make the decorated royal iced boards</li> </ol>	
Learning outcome 1	Assessment criteria	
The learner can:	The learner will:	
1 Use colour, line and texture to make a simple design for decorated royal iced boards	<ol style="list-style-type: none"> <li>1.1 Select and store source material</li> <li>1.2 Create <b>three</b> designs using colour, line, texture and source material</li> <li>1.3 Select and store a design for the decorated royal iced boards</li> </ol>	
Learning outcome 2	Assessment criteria	
The learner can:	The learner will:	
2 Prepare to make the decorated royal iced boards to the selected design	<ol style="list-style-type: none"> <li>2.1 Select, obtain and prepare basic materials</li> <li>2.2 Use basic techniques to make samples and store</li> <li>2.3 Describe the techniques and materials used to make the samples</li> <li>2.4 Estimate the cost and time required to make the decorated royal iced boards</li> </ol>	
Learning outcome 3	Assessment criteria	
The learner can:	The learner will:	
3 Work safely and effectively	<ol style="list-style-type: none"> <li>3.1 Name tools, equipment, materials and techniques required to make the decorated royal iced boards</li> <li>3.2 Describe the care and safety requirements of tools, equipment and materials required to make the decorated royal iced boards</li> <li>3.3 Use tools, equipment, materials and techniques safely</li> </ol>	

	3.4 List any applicable Health and Safety factors and regulations
Learning outcome 4	Assessment criteria
The learner can:	The learner will:
4 Make the decorated royal iced boards	<p>4.1 Handle materials properly</p> <p>4.2 Make and record minor adjustments during the making process</p> <p>4.3 Make, finish and present the decorated royal iced boards to the selected design and following specifications –</p> <ul style="list-style-type: none"> <li>• A minimum of <b>two</b> different shaped boards will be used</li> <li>• The minimum length of each board must be at least 12cm</li> </ul> <p>4.4 Record the basic steps followed to make the decorated royal iced boards</p> <p>4.5 Produce a simple cost sheet and production timescale</p> <p>4.6 Evaluate and discuss the completed decorated royal iced boards</p> <p>4.7 All work produced for this unit will be collated and stored in an appropriate format</p>
Learning programme	
In this unit the learner will:	
Make royal icing using raw edible materials	
Store royal icing to preserve its working consistency	
Position to create a stable surface whilst coating/piping/decorating	
Apply and dry a flat coating of royal icing to the boards to form a base for decorative techniques.	
Apply royal iced piping decorative techniques; straight and curved lines, dots and dashes, rosettes, create and fix off-pieces	
Create surface texture using simple tools and techniques	
Apply powdered food colours using dusting techniques to create shade and tone on dried royal iced surface	
Select a suitable container for food safety storage and transportation	



City & Guilds ref no:	7111 – 701	
Title:	Sugar Decoration – Sugar Paste	
Level:	1	
Credit value:	4	
Unit aim:	In this unit the learner will make a display of <b>six</b> textured co-ordinated sugar pasted mini festive cakes	
Learning outcomes	<ol style="list-style-type: none"> <li>1 Use colour, line and texture to make a simple design for <b>six</b> mini festive cakes</li> <li>2 Prepare to make six mini festive cakes to the selected design</li> <li>3 Work safely and effectively</li> <li>4 Make the six mini festive cakes</li> </ol>	
Learning outcome 1	Assessment criteria	
The learner can:	The learner will:	
1 Use colour, line and texture to make a simple design for mini festive cakes	<ol style="list-style-type: none"> <li>1.1 Select and store source material</li> <li>1.2 Create <b>three</b> designs using colour, line, texture and source material</li> <li>1.3 Select and store a design for the mini festive cakes</li> </ol>	
Learning outcome 2	Assessment criteria	
The learner can:	The learner will:	
2 Prepare to make mini festive cakes to the selected design	<ol style="list-style-type: none"> <li>2.1 Select, obtain and prepare basic materials</li> <li>2.2 Use basic techniques to make samples and store</li> <li>2.3 Describe the techniques and materials used to make the samples</li> <li>2.4 Estimate the cost and time required to make the mini festive cakes</li> </ol>	
Learning outcome 3	Assessment criteria	
The learner can:	The learner will:	
3 Work safely and effectively	<ol style="list-style-type: none"> <li>3.1 Name tools, equipment, materials and techniques required to make the mini festive cakes</li> <li>3.2 Describe the care and safety requirements of tools, equipment and materials required to make the mini festive cakes</li> <li>3.3 Use tools, equipment, materials and techniques safely</li> </ol>	

	3.4 List any applicable Health and Safety factors and regulations
Learning outcome 4	Assessment criteria
The learner can:	The learner will:
4 Make the six mini festive cakes	<p>4.1 Handle materials properly</p> <p>4.2 Make and record minor adjustments during the making process</p> <p>4.3 Make, finish and present the six mini festive cakes to the selected design and following specifications –</p> <ul style="list-style-type: none"> <li>• The <b>six</b> mini cakes will be displayed/presented on a decorated sugar pasted board</li> <li>• The cake bases will be sponge or fruit but do not require marzipan</li> <li>• The display will consist of a minimum of <b>two</b> different shaped mini cakes, decorated with textured sugar paste</li> <li>• Each decorated cake will be no more than 75cm in length in any direction and no less than 50cm in any one direction</li> </ul> <p>4.4 Record the basic steps followed to make the six mini festive cakes</p> <p>4.5 Produce a simple cost sheet and production timescale</p> <p>4.6 Evaluate and discuss the completed six mini festive cakes</p> <p>4.7 All work produced for this unit will be collated and stored in an appropriate format</p>
Learning programme	
In this unit the learner will:	
Prepare and cut a cake base to be sugar pasted	
Use sugar paste to coat the pre prepared shaped cakes	
Use food safe tools to create textured design in the sugar paste	
Create simple hand moulded and/or basic cut outs to decorate the sugar pasted cakes	
Arrange and fix the cakes on a sugar pasted board suitable for the occasion	
Select a suitable container for food safety storage and transportation	

# 7111 – 702      Sugar Decoration – Pastillage

City & Guilds ref no:	7111 – 702	
Title:	Sugar Decoration – Pastillage	
Level:	1	
Credit value:	4	
Unit aim:	In this unit the learner will make and display a collection of <b>six</b> shaped pastillage plaques decorated with surface pattern	
Learning outcomes	<ol style="list-style-type: none"> <li>1 Use colour, line and texture to make a simple design for the pastillage plaques</li> <li>2 Prepare to make the pastillage plaques to the selected design</li> <li>3 Work safely and effectively</li> <li>4 Make the pastillage plaques</li> </ol>	
Learning outcome 1	Assessment criteria	
The learner can:	The learner will:	
1 Use colour, line and texture to make a simple design for the pastillage plaques	<ol style="list-style-type: none"> <li>1.1 Select and store source material</li> <li>1.2 Create <b>three</b> designs using colour, line, texture and source material</li> <li>1.3 Select and store a design for the pastillage plaques</li> </ol>	
Learning outcome 2	Assessment criteria	
The learner can:	The learner will:	
2 Prepare to make the pastillage plaques to the selected design	<ol style="list-style-type: none"> <li>2.1 Select, obtain and prepare basic materials</li> <li>2.2 Use basic techniques to make samples and store</li> <li>2.3 Describe the techniques and materials used to make the samples</li> <li>2.4 Estimate the cost and time required to make the pastillage plaques</li> </ol>	
Learning outcome 3	Assessment criteria	
The learner can:	The learner will:	
3 Work safely and effectively	<ol style="list-style-type: none"> <li>3.1 Name tools, equipment, materials and techniques required to make the pastillage plaques</li> <li>3.2 Describe the care and safety requirements of tools, equipment and materials required to make the pastillage plaques</li> <li>3.3 Use tools, equipment, materials and techniques safely</li> </ol>	

	3.4 List any applicable Health and Safety factors and regulations
Learning outcome 4	Assessment criteria
The learner can:	The learner will:
4 Make the pastillage plaques	<p>4.1 Handle materials properly</p> <p>4.2 Make and record minor adjustments during the making process</p> <p>4.3 Make, finish and present the pastillage plaques to the selected design and following specifications-</p> <ul style="list-style-type: none"> <li>• The display <b>must</b> contain a minimum of <b>three</b> different shaped pastillage plaques</li> <li>• The minimum length of each plaque will be at least 6cm</li> <li>• Each plaque will be decorated with a surface pattern</li> <li>• The <b>six</b> decorated plaques will be presented on a food safe covered board</li> </ul> <p>4.4 Record the basic steps followed to make the pastillage plaques</p> <p>4.5 Produce a simple cost sheet and production timescale</p> <p>4.6 Evaluate and discuss the completed pastillage plaques</p> <p>4.7 All work produced for this unit will be collated and stored in an appropriate format</p>
Learning programme	
In this unit the learner will:	
Make pastillage using raw materials	
Colour and store pastillage to preserve its working consistency	
Use tools and cutters to create pastillage plaques showing rolling and cutting skills	
Use tools and implements to create surface texture	
Manage drying processes to prevent warping and cracking	
Use materials and processes, including dusting and liquid food colours, to create decorative patterns	
Cut off-pieces and shapes with cutters and fix to the dried plaque	
Select a suitable container for food storage and transportation	

# 7111 – 703      Sugar Decoration – Bar Gateau

City & Guilds ref no:	7111 – 703	
Title:	Sugar Decoration – Bar Gateau	
Level:	1	
Credit value:	4	
Unit aim:	In this unit the learner will make and display a sponge based bar gateau with a patterned interior, coated in cream	
Learning outcomes	<ol style="list-style-type: none"> <li>1 Use colour, line and texture to make a simple design for the bar gateau</li> <li>2 Prepare to make the bar gateau to the selected design</li> <li>3 Work safely and effectively</li> <li>4 Make the bar gateau</li> </ol>	
Learning outcome 1	Assessment criteria	
The learner can:	The learner will:	
1 Use colour, line and texture to make a simple design for the bar gateau	<ol style="list-style-type: none"> <li>1.1 Select and store source material</li> <li>1.2 Create three designs using colour, line, texture and source material</li> <li>1.3 Select and store a design for the bar gateau</li> </ol>	
Learning outcome 2	Assessment criteria	
The learner can:	The learner will:	
2 Prepare to make the bar gateau to the selected design	<ol style="list-style-type: none"> <li>2.1 Select, obtain and prepare basic materials</li> <li>2.2 Use basic techniques to make samples and store</li> <li>2.3 Describe the techniques and materials used to make the samples</li> <li>2.4 Estimate the cost and time required to make the bar gateau</li> </ol>	
Learning outcome 3	Assessment criteria	
The learner can:	The learner will:	
3 Work safely and effectively	<ol style="list-style-type: none"> <li>3.1 Name tools, equipment, materials and techniques required to make the bar gateau</li> <li>3.2 Describe the care and safety requirements of tools, equipment and materials required to make the bar gateau</li> <li>3.3 Use tools, equipment, materials and techniques safely</li> <li>3.4 List any applicable Health and Safety</li> </ol>	

	factors and regulations
Learning outcome 4	Assessment criteria
The learner can:	The learner will:
4 Make the bar gateau	<p>4.1 Handle materials properly</p> <p>4.2 Make and record minor adjustments during the making process</p> <p>4.3 Make, finish and present the bar gateau to the selected design and following specifications-</p> <ul style="list-style-type: none"> <li>• The gateau will contain a minimum of <b>two</b> different coloured sponge bases to make the decorative interiors</li> <li>• The top and sides will be coated with cream and decorated with edible decorations</li> <li>• Minimum size of the bar gateau <b>must</b> be 20cm x 10 cm</li> <li>• The bar gateau will be displayed on a food safe board</li> </ul> <p>4.4 Record the basic steps followed to make the bar gateau</p> <p>4.5 Produce a simple cost sheet and production timescale</p> <p>4.6 Evaluate and discuss the completed bar gateau</p> <p>4.7 All work produced for this unit will be collated and stored in an appropriate format</p>
Learning programme	
In this unit the learner will:	
Select sponge bases with properties suitable for applying coatings; genoese, victoria, all in one method	
Work with frostings and creams; butter cream, fresh cream,	
Create pattern using cutting techniques; vertical, horizontal.	
Use layers of sponge to assemble the bar gateau	
Create and use decorative techniques; masking, sugar paste cut outs, edible model decorations e.g. flowers, leaves ...	
Select a suitable container for food safety storage and transportation	

City & Guilds ref no:	7111 – 704	
Title:	Sugar Decoration – Botanical Study	
Level:	1	
Credit value:	4	
Unit aim:	In this unit the learner will make and display <b>one</b> fully opened flower in petal paste from a botanical study	
Learning outcomes	<ol style="list-style-type: none"> <li>1 Use colour, line and texture to make a simple design for a petal paste flower study</li> <li>2 Prepare to make a petal paste flower study to the selected design</li> <li>3 Work safely and effectively</li> <li>4 Make the petal paste flower study</li> </ol>	
Learning outcome 1	Assessment criteria	
The learner can:	The learner will:	
1 Use colour, line and texture to make a simple design for the petal paste flower study	<ol style="list-style-type: none"> <li>1.1 Select and store source material</li> <li>1.2 Create <b>three</b> designs using colour, line, texture and source material</li> <li>1.3 Select and store a design for the petal paste flower study</li> </ol>	
Learning outcome 2	Assessment criteria	
The learner can:	The learner will:	
2 Prepare to make the petal paste flower study to the selected design	<ol style="list-style-type: none"> <li>2.1 Select, obtain and prepare basic materials</li> <li>2.2 Use basic techniques to make samples and store</li> <li>2.3 Describe the techniques and materials used to make the samples</li> <li>2.4 Estimate the cost and time required to make the petal paste flower study</li> </ol>	
Learning outcome 3	Assessment criteria	
The learner can:	The learner will:	
3 Work safely and effectively	<ol style="list-style-type: none"> <li>3.1 Name tools, equipment, materials and techniques required to make the petal paste flower study</li> <li>3.2 Describe the care and safety requirements of tools, equipment and materials required to make the petal paste flower study</li> <li>3.3 Use tools, equipment, materials and techniques safely</li> </ol>	

	3.4 List any applicable Health and Safety factors and regulations
Learning outcome 4	Assessment criteria
The learner can:	The learner will:
4 Make the petal paste flower study	<p>4.1 Handle materials properly</p> <p>4.2 Make and record minor adjustments during the making process</p> <p>4.3 Make, finish and present the petal paste flower study to the selected design and following specification-</p> <ul style="list-style-type: none"> <li>• The flower chosen to study will have a maximum of <b>eight</b> petals</li> <li>• The sugar flower will be made from purchased petal paste</li> <li>• The study will consist of <b>one</b> fully open flower to include petal formation, stamens, calyx and realistic colouring</li> <li>• The completed botanical flower will be displayed in a suitable container</li> </ul> <p>4.4 Record the basic steps followed to make the petal paste flower study</p> <p>4.5 Produce a simple cost sheet and production timescale</p> <p>4.6 Evaluate and discuss the completed petal paste flower study</p> <p>4.7 All work produced for this unit will be collated and stored in an appropriate format</p>
Learning programme	
In this unit the learner will:	
Analyse a fully open flower; deconstruct, record the main pieces and transfer them onto templates that reproduce the flower to scale	
Store petal paste to preserve its working consistency	
Use cutters, templates and formers to create floral components from petal paste	
Use simple wiring techniques	
Texture and soften petal paste surfaces to reproduce floral features	
Manage drying processes to prevent warping and cracking	
Use colouring techniques with food safe materials	
Assemble and fix petal paste components to make the flower	
Select a suitable container for food safety storage and transportation	



City & Guilds ref no:	7111 – 705	
Title:	Sugar Decoration – Fantasy Flowers	
Level:	1	
Credit value:	4	
Unit aim:	In this unit the learner will make and present <b>six</b> fantasy unwired sugar flowers with hand modelled centres	
Learning outcomes	<ol style="list-style-type: none"> <li>1 Use colour, line and texture to make a simple design for the fantasy flowers</li> <li>2 Prepare to make the fantasy flowers to the selected design</li> <li>3 Work safely and effectively</li> <li>4 Make the fantasy flowers</li> </ol>	
Learning outcome 1	Assessment criteria	
The learner can:	The learner will:	
1 Use colour, line and texture to make a simple design for the fantasy flowers	<ol style="list-style-type: none"> <li>1.1 Select and store source material</li> <li>1.2 Create <b>three</b> designs using colour, line, texture and source material</li> <li>1.3 Select and store a design for the fantasy flowers</li> </ol>	
Learning outcome 2	Assessment criteria	
The learner can:	The learner will:	
2 Prepare to make the fantasy flowers to the selected design	<ol style="list-style-type: none"> <li>2.1 Select, obtain and prepare basic materials</li> <li>2.2 Use basic techniques to make samples and store</li> <li>2.3 Describe the techniques and materials used to make the samples</li> <li>2.4 Estimate the cost and time required to make the fantasy flowers</li> </ol>	
Learning outcome 3	Assessment criteria	
The learner can:	The learner will:	
3 Work safely and effectively	<ol style="list-style-type: none"> <li>3.1 Name tools, equipment, materials and techniques required to make the fantasy flowers</li> <li>3.2 Describe the care and safety requirements of tools, equipment and materials required to make the fantasy flowers</li> <li>3.3 Use tools, equipment, materials and techniques safely</li> </ol>	

	3.4 List any applicable Health and Safety factors and regulations
Learning outcome 4	Assessment criteria
The learner can:	The learner will:
4 Make the fantasy flowers	<p>4.1 Handle materials properly</p> <p>4.2 Make and record minor adjustments during the making process</p> <p>4.3 Make, finish and present the fantasy flowers to the selected design and following specification –</p> <ul style="list-style-type: none"> <li>• Flowers will be made from purchased petal paste</li> <li>• A minimum of <b>six</b> unwired fantasy flowers will be made; <b>three</b> flowers with a maximum of 6cm in width and <b>three</b> flowers with a maximum of 3cm in width</li> <li>• The centres of the fantasy flowers will be hand modelled and consist of no more than <b>three</b> components</li> <li>• The fantasy flowers will be displayed on a covered food safe board</li> </ul> <p>4.4 Record the basic steps followed to make the fantasy flowers</p> <p>4.5 Produce a simple cost sheet and production timescale</p> <p>4.6 Evaluate and discuss the completed fantasy flowers</p> <p>4.7 All work produced for this unit will be collated and stored in an appropriate format</p>
Learning programme	
In this unit the learner will:	
Store petal paste to preserve its working consistency	
Use cutters, templates and formers to create petals and hand moulded flower centres	
Texture and soften petal paste surfaces	
Manage drying processes to prevent warping and cracking	
Use colouring techniques with food safe materials	
Assemble and fix decorated petals to create fantasy flowers	
Position the unwired fantasy flowers into a secure and visually balanced display	
Select a suitable container for food safety storage and transportation	

City & Guilds ref no:	7111 – 706	
Title:	Sugar Decoration – Floral Sugar Display for Tableware	
Level:	1	
Credit value:	4	
Unit aim:	In this unit the learner will make a display of wired sugar flower and foliage to ornate an item of tableware.	
Learning outcomes	<ol style="list-style-type: none"> <li>1 Use colour, line and texture to make a simple design for a floral sugar display</li> <li>2 Prepare to make a floral sugar display to the selected design</li> <li>3 Work safely and effectively</li> <li>4 Make the floral sugar display</li> </ol>	
Learning outcome 1	Assessment criteria	
The learner can:	The learner will:	
1 Use colour, line and texture to make a simple design for the floral sugar display	<ol style="list-style-type: none"> <li>1.1 Select and store source material</li> <li>1.2 Create <b>three</b> designs using colour, line, texture and source material</li> <li>1.3 Select and store a design for the floral sugar display</li> </ol>	
Learning outcome 2	Assessment criteria	
The learner can:	The learner will:	
2 Prepare to make the floral sugar display to the selected design	<ol style="list-style-type: none"> <li>2.1 Select, obtain and prepare basic materials</li> <li>2.2 Use basic techniques to make samples and store</li> <li>2.3 Describe the techniques and materials used to make the samples</li> <li>2.4 Estimate the cost and time required to make the floral sugar display</li> </ol>	
Learning outcome 3	Assessment criteria	
The learner can:	The learner will:	
3 Work safely and effectively	<ol style="list-style-type: none"> <li>3.1 Name tools, equipment, materials and techniques required to make the floral sugar display</li> <li>3.2 Describe the care and safety requirements of tools, equipment and materials required to make the floral sugar display</li> <li>3.3 Use tools, equipment, materials and</li> </ol>	

	techniques safely 3.4 List any applicable Health and Safety factors and regulations
Learning outcome 4	Assessment criteria
The learner can:	The learner will:
4 Make the floral sugar display	<p>4.1 Handle materials properly</p> <p>4.2 Make and record minor adjustments during the making process</p> <p>4.3 Make, finish and present the floral sugar display to the selected design and following specification –</p> <ul style="list-style-type: none"> <li>• Flowers and foliage will be made from purchased petal paste.</li> <li>• Each flower will have no more than <b>eight</b> petals</li> <li>• A minimum of <b>nine</b> sugar flowers and <b>three</b> leaves will be made; <b>three</b> flowers with a maximum of 6cm in width, <b>six</b> flowers with a maximum of 3cm in width and <b>three</b> leaves with a maximum of 5cm in length</li> <li>• The floral display can be presented in or on an item of tableware</li> <li>• Consideration <b>must</b> be given to the size of the sugar display in proportion to the size of the tableware being adorned</li> </ul> <p>4.4 Record the basic steps followed to make the floral sugar display</p> <p>4.5 Produce a simple cost sheet and production timescale</p> <p>4.6 Evaluate and discuss the completed floral sugar display</p> <p>4.7 All work produced for this unit will be collated and stored in an appropriate format</p>
Learning programme	
In this unit the learner will:	
Select an item of tableware for the display	
Store petal paste to preserve its working consistency	
Use cutters, tools, templates and formers to create petals, leaves and flower centres	
Texture and soften petal paste surfaces	
Manage drying processes to prevent warping and cracking	
Use colouring techniques with food safe materials	
Tape, assemble and fix the wired components	
Position the wired flowers and foliage in or on the tableware to achieve a secure and visually balanced display	
Select a suitable container for food safety storage and transportation	

City & Guilds ref no:	7111 – 707	
Title:	Sugar Decoration – Wired Floral Corsage	
Level:	1	
Credit value:	4	
Unit aim:	In this unit the learner will make a wired single ended corsage of sugar flowers and foliage	
Learning outcomes	<ol style="list-style-type: none"> <li>1 Use colour, line and texture to make a simple design for the floral sugar corsage</li> <li>2 Prepare to make a floral sugar corsage to the selected design</li> <li>3 Work safely and effectively</li> <li>4 Make the floral sugar corsage</li> </ol>	
Learning outcome 1	Assessment criteria	
The learner can:	The learner will:	
1 Use colour, line and texture to make a simple design for the floral sugar corsage	<ol style="list-style-type: none"> <li>1.1 Select and store source material</li> <li>1.2 Create <b>three</b> designs using colour, line, texture and source material</li> <li>1.3 Select and store a design for the floral sugar corsage</li> </ol>	
Learning outcome 2	Assessment criteria	
The learner can:	The learner will:	
2 Prepare to make the floral sugar corsage to the selected design	<ol style="list-style-type: none"> <li>2.1 Select, obtain and prepare basic materials</li> <li>2.2 Use basic techniques to make samples and store</li> <li>2.3 Describe the techniques and materials used to make the samples</li> <li>2.4 Estimate the cost and time required to make the floral sugar corsage</li> </ol>	
Learning outcome 3	Assessment criteria	
The learner can:	The learner will:	
3 Work safely and effectively	<ol style="list-style-type: none"> <li>3.1 Name tools, equipment, materials and techniques required to make the floral sugar corsage</li> <li>3.2 Describe the care and safety requirements of tools, equipment and materials required to make the floral sugar corsage</li> <li>3.3 Use tools, equipment, materials and techniques safely</li> </ol>	

	3.4 List any applicable Health and Safety factors and regulations
Learning outcome 4	Assessment criteria
The learner can:	The learner will:
4 Make the floral sugar corsage	<p>4.1 Handle materials properly</p> <p>4.2 Make and record minor adjustments during the making process</p> <p>4.3 Make, finish and present the floral sugar corsage to the selected design and following specification-</p> <ul style="list-style-type: none"> <li>• The floral corsage will be made from purchased petal paste</li> <li>• The corsage will be single ended and consist of a minimum of the following wired components; <b>one</b> focal flower, <b>two</b> secondary flowers, <b>one</b> bud, <b>three</b> leaves and <b>two</b> ribbon loops</li> <li>• The corsage will be a maximum 15cm in length and be displayed on a covered food safe board</li> </ul> <p>4.4 Record the basic steps followed to make the floral sugar corsage</p> <p>4.5 Produce a simple cost sheet and production timescale</p> <p>4.6 Evaluate and discuss the completed floral sugar corsage</p> <p>4.7 All work produced for this unit will be collated and stored in an appropriate format</p>
Learning programme	
In this unit the learner will:	
Store petal paste to preserve its working consistency	
Use cutters, templates and formers to create floral components; petals and leaves	
Texture and soften petal paste surfaces	
Manipulate fabric ribbons to make tails and loops	
Use simple taping and wiring techniques	
Manage drying processes to prevent warping and cracking	
Use colouring techniques with food safe materials	
Assemble, tape and fix the wired floral components	
Position the wired flowers and foliage into a secure and visually balanced corsage	
Select a suitable container for food safety storage and transportation	

City & Guilds ref no:	7111 – 708	
Title:	Sugar Decoration – Working with Marzipan	
Level:	1	
Credit value:	4	
Unit aim:	In this unit the learner will make <b>four</b> marzipan cut out designs and display on a marzipan board	
Learning outcomes	<ol style="list-style-type: none"> <li>1 Use colour, line and texture to make a simple design for the marzipan cut outs</li> <li>2 Prepare to make the marzipan cut outs to the selected design</li> <li>3 Work safely and effectively</li> <li>4 Make the marzipan cut outs</li> </ol>	
Learning outcome 1	Assessment criteria	
The learner can:	The learner will:	
1 Use colour, line and texture to make a simple design for the marzipan cut outs	<ol style="list-style-type: none"> <li>1.1 Select and store source material</li> <li>1.2 Create <b>three</b> designs using colour, line, texture and source material</li> <li>1.3 Select and store a design for the marzipan cut outs</li> </ol>	
Learning outcome 2	Assessment criteria	
The learner can:	The learner will:	
2 Prepare to make the marzipan cut outs to the selected design	<ol style="list-style-type: none"> <li>2.1 Select, obtain and prepare basic materials</li> <li>2.2 Use basic techniques to make samples and store</li> <li>2.3 Describe the techniques and materials used to make the samples</li> <li>2.4 Estimate the cost and time required to make the marzipan cut outs</li> </ol>	
Learning outcome 3	Assessment criteria	
The learner can:	The learner will:	
3 Work safely and effectively	<ol style="list-style-type: none"> <li>3.1 Name tools, equipment, materials and techniques required to make the marzipan cut outs</li> <li>3.2 Describe the care and safety requirements of tools, equipment and materials required to make the marzipan cut outs</li> <li>3.3 Use tools, equipment, materials and techniques safely</li> </ol>	

	3.4 List any applicable Health and Safety factors and regulations
Learning outcome 4	Assessment criteria
The learner can:	The learner will:
4 Make the marzipan cut outs	<p>4.1 Handle materials properly</p> <p>4.2 Make and record minor adjustments during the making process</p> <p>4.3 Make, finish and present the marzipan cut outs to the selected design and following specification-</p> <ul style="list-style-type: none"> <li>• Two cut out designs will stylise a living form</li> <li>• <b>Two</b> cut out designs will show texture, layering and inlay techniques</li> <li>• The marzipan inlay will show straight and curved lines</li> <li>• The minimum length of each board must be at least 12cm</li> <li>• The designs can be displayed to show either all <b>four</b> designs on <b>one</b> board or each design on an individual board</li> </ul> <p>4.4 Record the basic steps followed to make the marzipan cut outs</p> <p>4.5 Produce a simple cost sheet and production timescale</p> <p>4.6 Evaluate and discuss the completed marzipan cut outs</p> <p>4.7 All work produced for this unit will be collated and stored in an appropriate format</p>
Learning programme	
In this unit the learner will:	
Prepare colour and store commercial marzipan	
Apply a coating of marzipan to the boards	
Prepare marzipan and cut shapes using pre prepared templates	
Use food safe colours and tools to cut, inlay and create detail and texture on the marzipan shapes	
Assemble and fix the marzipan shapes to the design	
Select a suitable container for food safety storage and transportation	



City & Guilds ref no:	7111 – 709	
Title:	Sugar Decoration – Table Styling	
Level:	1	
Credit value:	4	
Unit aim:	In this unit the learner will make a display of <b>twelve</b> different folded napkins with accompanying personalised pastillage place settings	
Learning outcomes	<ol style="list-style-type: none"> <li>1 Use colour, line and texture to make a simple design for a display of twelve pastillage place settings and napkins</li> <li>2 Prepare to make a pastillage and napkin table display to the selected design</li> <li>3 Work safely and effectively</li> <li>4 Make the pastillage and napkin table display</li> </ol>	
Learning outcome 1	Assessment criteria	
The learner can:	The learner will:	
1 Use colour, line and texture to make a simple design for a pastillage and napkin table display	<ol style="list-style-type: none"> <li>1.1 Select and store source material</li> <li>1.2 Create <b>three</b> designs using colour, line, texture and source material</li> <li>1.3 Select and store a design for the pastillage and napkin table display</li> </ol>	
Learning outcome 2	Assessment criteria	
The learner can:	The learner will:	
2 Prepare to make a pastillage and napkin table display to the selected design	<ol style="list-style-type: none"> <li>2.1 Select, obtain and prepare basic materials</li> <li>2.2 Use basic techniques to make samples and store</li> <li>2.3 Describe the techniques and materials used to make the samples</li> <li>2.4 Estimate the cost and time required to make the pastillage and napkin table display</li> </ol>	
Learning outcome 3	Assessment criteria	
The learner can:	The learner will:	
3 Work safely and effectively	<ol style="list-style-type: none"> <li>3.1 Name tools, equipment, materials and techniques required to make the pastillage and napkin table display</li> <li>3.2 Describe the care and safety requirements of tools, equipment and materials required to make the pastillage and napkin table display</li> </ol>	

	<p>3.3 Use tools, equipment, materials and techniques safely</p> <p>3.4 List any applicable Health and Safety factors and regulations</p>
Learning outcome 4	Assessment criteria
The learner can:	The learner will:
4 Make the pastillage and napkin table display	<p>4.1 Handle materials properly</p> <p>4.2 Make and record minor adjustments during the making process</p> <p>4.3 Make, finish and present the pastillage and napkin table display to the selected design and following specification-</p> <ul style="list-style-type: none"> <li>• The display of <b>twelve</b> napkins and pastillage plaques will be made on a surface covered with a linen cloth</li> <li>• <b>Four</b> of the twelve napkin styles will consist of complex folding techniques using one napkin for each style</li> <li>• <b>Two</b> of the twelve napkin styles <b>must</b> be personalised for a specific occasion</li> <li>• Each napkin will be accompanied with a personalised pastillage shape</li> <li>• Each pastillage shape will be inscribed with writing using food safe colours</li> </ul> <p>4.4 Record the basic steps followed to make the pastillage and napkin table display</p> <p>4.5 Produce a simple cost sheet and production timescale</p> <p>4.6 Evaluate and discuss the completed pastillage and napkin table display</p> <p>4.7 All work produced for this unit will be collated and stored in an appropriate format</p>
Learning programme	
In this unit the learner will:	
Use different quality linens, starches and papers	
Create napkin shapes by folding, tucking, twisting and pulling	
Create napkin shapes with points, curves and double layering	
Create vertical and horizontal styles	
Use raw materials to make pastillage	
Colour and store pastillage to preserve its working consistency	
Use cutters to make pastillage shapes and manage drying process	
Sample and apply writing styles to personalise the pastillage shapes to each of the twelve napkin styles	

City & Guilds ref no:	7111 – 710	
Title:	Sugar Decoration – Works using Chocolate Coverings	
Level:	1	
Credit value:	4	
Unit aim:	In this unit the learner will make <b>three</b> chocolate items	
Learning outcomes	<ol style="list-style-type: none"> <li>1 Use colour, line and texture to make a simple design for a display of three chocolate items</li> <li>2 Prepare to make the <b>three</b> chocolate items to the selected designs</li> <li>3 Work safely and effectively</li> <li>4 Make the chocolate items</li> </ol>	
Learning outcome 1	Assessment criteria	
The learner can:	The learner will:	
1 Use colour, line and texture to make a simple designs for three chocolate items	<ol style="list-style-type: none"> <li>1.1 Select and store source material</li> <li>1.2 Create three designs using colour, line, texture and source material</li> <li>1.3 Select and store three designs for the chocolate items</li> </ol>	
Learning outcome 2	Assessment criteria	
The learner can:	The learner will:	
2 Prepare to make the three chocolate items to the selected design	<ol style="list-style-type: none"> <li>2.1 Select, obtain and prepare basic materials</li> <li>2.2 Use basic techniques to make samples and store</li> <li>2.3 Describe the techniques and materials used to make the samples</li> <li>2.4 Estimate the cost and time required to make the three chocolate items</li> </ol>	
Learning outcome 3	Assessment criteria	
The learner can:	The learner will:	
3 Work safely and effectively	<ol style="list-style-type: none"> <li>3.1 Name tools, equipment, materials and techniques required to make the <b>three</b> chocolate items</li> <li>3.2 Describe the care and safety requirements of tools, equipment and materials required to make the <b>three</b> chocolate items</li> <li>3.3 Use tools, equipment, materials and techniques safely</li> </ol>	

	3.4 List any applicable Health and Safety factors and regulations
Learning outcome 4	Assessment criteria
The learner can:	The learner will:
4 Make the three chocolate items	<p>4.1 Handle materials properly</p> <p>4.2 Make and record minor adjustments during the making process</p> <p>4.3 Make, finish and present the three chocolate items to the selected design and following specification-</p> <ul style="list-style-type: none"> <li>• All work will be made using chocolate covering</li> </ul> <p>The <b>three</b> items to be produced are:</p> <ol style="list-style-type: none"> <li>1 A box of <b>12</b> hand moulded truffles showing <b>three</b> different finishes. The box <b>must</b> be original and designed by the learner. The truffles may or may not be placed in paper petit four cases.</li> <li>2 A cake presented on a board minimum size 18cm in diameter coated in ganache with a piped ganache inscription</li> <li>3 A centre piece on a chocolate base with a minimum height of 20cms and a minimum width of 15cms using <b>four</b> different textures/patterns on cut chocolate. The centre piece can be tiered or free standing</li> </ol> <p>4.4 Record the basic steps followed to make the three chocolate items</p> <p>4.5 Produce a simple cost sheet and production timescale</p> <p>4.6 Evaluate and discuss the completed chocolate items</p> <p>4.7 All work produced for this unit will be collated and stored in an appropriate format</p>
Learning programme	
In this unit the learner will:	
Use and record temperature control to melt white, milk and dark chocolate coverings	
Record cocoa fat content of different chocolate coverings	
Spread and cut chocolate covering using commercial cutters	
Explore the use of food safe equipment to create texture on cut chocolate off pieces, .stippling, combing, sponging, marbling, swirling...	
Manipulate chocolate to produce regular/irregular patterns and marbling effects, feathering, polka dot, linework...	
Use chocolate covering to produce ganache	
Use ganache for coating and piping	

Explore and use flavours and edible ingredients to include in truffles.
Hand mould truffles in balls and barrels
Coat the hand moulded truffles in a variety of edible ingredients. chopped fruits and nuts, icing sugar cocoa powder...
Explore shapes and suitable food safe materials to create the hand made box
Select a suitable container for food safety storage and transportation for the centre piece and cake.

**This page is intentionally blank**



---

**Published by City & Guilds**  
**1 Giltspur Street**  
**London**  
**EC1A 9DD**  
**T +44 (0)20 7294 2468**  
**F +44 (0)20 7294 2400**  
**[www.cityandguilds.com](http://www.cityandguilds.com)**

**City & Guilds is a registered charity**  
**established to promote education**  
**and training**