



NVQ Level 4 – Cake Production Units

Our Cake & Pastry training includes all essential and advanced skills required in the baking industry. Students will learn step-by-step—from basic cakes to professional decorations—following the official NVQ framework.

1. Produce Basic Cakes

Students learn the foundations of cake making, including:

- Basic mixing methods
- Sponge, butter, and simple cakes
- Correct baking temperatures
- Quality checking & fault identification

Great for beginners who want to build a strong base in cake production.

2. Produce Advanced Cakes

Learn to create high-quality, professional cakes such as:

- Ribbon cake
- Chocolate-based cakes
- Layered cakes
- Speciality cakes for functions

Students practice advanced methods, structure handling, and flavour combinations.

3. Prepare Basic Icing Mixtures & Toppings

This unit introduces:

- Butter icing
- Glaze icing
- Simple chocolate & sugar toppings
- Basic piping practice

Students learn how to finish cakes with clean, neat surfaces.

4. Prepare Advanced Icing Mixtures, Toppings & Syrups

Advanced icing and decorating preparation, including:

- Fondant
- Royal icing
- Mirror glaze
- Sugar syrups for moisture & layering
- Professional finishes for special-event cakes

Perfect for students moving into advanced bakery and pastry work.

5. Cover Cake Outer Layer

Students learn how to properly cover cakes using:

- Fondant
- Marzipan
- Buttercream layers
- Sharp edges & smooth finishing techniques

This unit trains students to create clean, professional cake surfaces.

6. Decorate Cakes

Creative cake finishing using:

- Piping techniques
- Sugar flowers
- Fondant decorations
- Chocolate décor
- Themed cake designs

Students produce fully decorated cakes ready for display or sale.

7. Manage Routine Functions

Learn how to manage daily bakery operations, including:

- Kitchen hygiene & food safety
- Ingredient measurement & storage
- Work planning & time management
- Teamwork and professional kitchen behaviour

This unit prepares students for real-world bakery and pastry kitchen work.