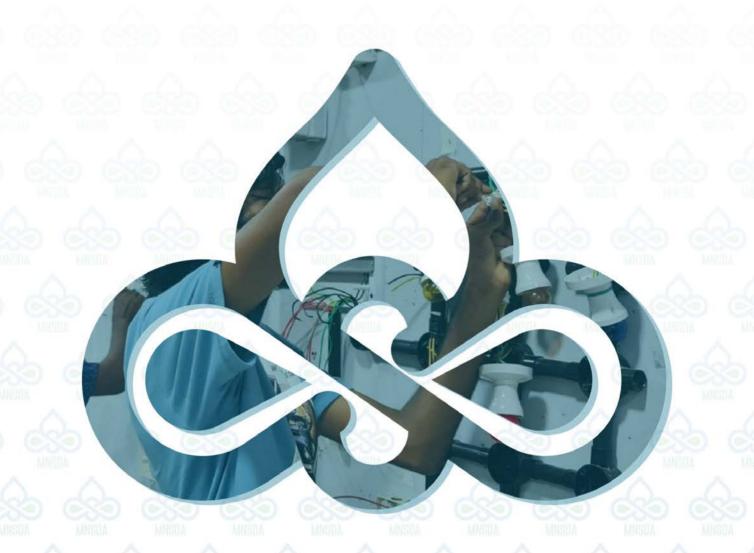**Maldives National Skills Development Authority**

National Competency Standard for Cake Decoration

Standard Code: SOC-18L3-V2-24

FOREWORD

The pivotal role of the Maldives National Skills Development Authority (MNSDA) in meticulously implementing and expanding Technical and Vocational Education & Training (TVET) exemplifies the steadfast commitment of the Maldives to build a skilled and resilient workforce. This commitment is evident from the strategic formulation of National Standards and the establishment of a comprehensive framework for training and certification.

Under the Higher Education and Training Act 7/2021, the MNSDA assumes an instrumental role, reflecting the government's unwavering dedication to streamlining TVET policies and procedures. This includes the establishment of a robust system for accrediting and registering both Institution Based Training (IBT) and Employer Based Training (EBT) providers. The MNSDA's active involvement in conducting the National Apprenticeship Program (NAP), National Trade Testing and Certification (NTTC), and the issuance of National Certificates reflects a comprehensive approach to ensure elevated quality standards and competency within the workforce.

The National Competency Standards (NCS) revised through the Maldives Enhancing Employability and Resilience of Youth (MEERY) project accentuates the commitment to updating and sustaining contemporary skill sets aligned precisely with industry demands. Deliberate efforts to revise existing NCS, coupled with the development of curriculum, teaching materials, resource books, and logbooks, attest to our dedication to ensuring the ongoing relevance and currency of the TVET system in the Maldives.

The active engagement of Technical Panels and Employment Sector Councils in the NCS development and approval process, coupled with alignment to the Maldives National Qualification Framework (MNQF) and accreditation by the Maldives Qualifications Authority (MQA), certifies that the TVET system not only remains highly responsive but also ensures the quality standards demanded by industries. This approach enables the system to effectively meet the diverse needs of industries and adapt to the evolving economic landscape.

The collaborative development of the National Certificate III in Cake Decoration by the MNSDA, MEERY, and the Maldives Institute of Technology exemplifies the practical implementation of TVET initiatives. This training package represents a critical stride towards addressing the requisite skills while fostering opportunities to integrate sustainable economic development within the TVET framework.

Dr. Zahra Mohamed

Chief Executive Officer

Maldives National Skills Development Authority

EMPLOYMENT SECTOR COUNCILS			
#	Name	Designation	Organisation
01	Saudath Afeef	Director	Ministry of Youth Empowerment,Information and Arts
02	Miruza Mohamed	Deputy Director General	Ministry of Climate Change, Environment and Energy
03	Alfeen Adnan Ismail	Allied Health Council Member	Maldives Allied Health Council
04	Abdul Wahid Mohamed	Director	FENAKA Corporation Limited
05	Ali Shareef	Director	Villa College / Centre for Foundation Studies
06	Salma Hassan	Maldives Nursing & Midwifery Council	Salma Hassan
07	Hamid Abdul Ghafoor	Technical Director	Hamid Abdul Ghafoor
08	Shiuna Khalid	Assistant Director	Ministry of Sports Fitness and Recreation
09	Shakeeba Ali	Director General	Maldives National Skills Development Authority

National Occupational Standard has been endorsed by:
Hamid Abdul Ghafoor
Chairperson
Social Sector Council
Maldives National Skills Development Authority
Umar Zahir Office Building, 5th Floor,
Orchid Ma higun, HulhuMale' , Republic of Maldives.

Date of Endorsement:13/08/2024	Date of Revision: 13/08/2024

TECHNICAL SUPPORT			
#	Name	Designation	Organisation
01			
02			

TECHNICAL PANEL MEMBERS			
#	Name	Designation	Organisation
01	Fathimath Shifaa Moosa Didi	Owner	Fruity Mellow Cakes
02	Fathimath Umar	Senior lecturer	Villa college
03	Mariyam Shazee	Manager	Cheff mode badhige
04	Fathimath Alma Haleel	Assistant Lecturer	Maldives National University
05			
06			
07			
08			
09			

VERSION	DEVELOPER	DATE	STANDARD CODE
V2	Maldives Institute of Technology	13/08/2024	SOC-18L3-V2-24

Standard Review Process

To begin with Cake Decoration occupation competencies were profiled through study of the occupations across the Maldivian workplaces aligned to the principles of "Functional Analysis", a methodology used for reviewing Competency Standards. Referred occupational profiling process compared existing competency units incorporated within the National Competency Standard of Level III in Cake Decoration program.

Draft Review of the occupational standard is then compiled and submitted to the Technical Panel (TP) organised by the Maldives National Skills Development Authority (MNSDA). The Draft Standard is then edited based on comments from TP members under the direct observation of MNSDA. With series of reviewing and editings, TP approved standard is then tabled at Employment Sector Council (ESC) meeting for endorsement.

All the Standards of MNSDA are endorsed from the ESC before being published on its website.

Description of "Cake Decoration".

The National Certificate III in Cake Decoration is a meticulously crafted program aimed at instilling fundamental skills and knowledge in the vibrant field of cake decoration. This course is carefully structured to provide individuals with essential competencies necessary for proficient cake decorating techniques. Participants will explore practical insights, focusing on key methods and practices crucial for crafting stunning cake designs with finesse.

This certification enables participants to gain practical experience in cake construction, icing techniques, and decoration, ensuring they develop the expertise required for success in the ever-evolving realm of cake decoration.

Recommended changes to the existing National Certificate III in Cake Decoration Standard.

The changes proposed by the Technical Panel (TP) for the National Certificate III in Cake Decoration Standard aim to synchronise the curriculum with contemporary industry benchmarks. These revisions are intended to ensure that the program aligns seamlessly with current standards and practices prevalent within the cake decoration industry.

Job opportunities upon completion of "National Certificate III in Cake Decoration"

Upon successful completion of the National certificate-3 in Cake Decoration, students can work in the following jobs.

1. *Cake Decorator*

KEY FOR CODING

Coding Competency Standards and Related Materials

DESCRIPTION	REPRESENTED BY
Industry Sector as per ESC (Three letters)	Construction Sector (CON) Fisheries and Cake Decoration.(FNA) Information, Communication and Technology (ICT) Transport Sector (TRN) Tourism Sector(TOU) Social Sector (SOC) Foundation (FOU)
Standard Number - Occupation with in an industry sector	Two digits 01-99
Common Competency	CM
Core Competency	CC
Unit Number - Occupation with in an Standard	Three digits 01-99
MNQF level of qualification	L1, L2, L3, L4 etc.
Version Number	V1, V2 etc.
Separator	-
Year of Last Review of standard, qualification	Two digits responding to the year of last review, example 23 for the year 2023
. Qualification Code	Refers to Standard code in cover page

1. Endorsement Application for Qualification 01	

2. NATIONAL CERTIFICATE III.IN CAKE DECORATION

3. Qualification code: SOC-18L3-V2-24	Total Number of Credits: 65

4. Purpose of the qualification

The Purpose of the qualification for Cake Decoration is to equip individuals with the necessary knowledge and skills to excel in various roles within the cake decoration industry. This qualification focuses on providing comprehensive training in cake decoration techniques, design principles, and industry standards. It aims to prepare learners to create aesthetically pleasing and professionally decorated cakes while also emphasising the importance of hygiene, safety, and customer satisfaction.

5. Regulations for the qualification	National Certificate III in the occupation of 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

6. Schedule of Units

Unit No.	Unit Title	Code
Common Competencies		
01	Apply work ethics and optimise professionalism	SOC-01-CM02-V2-24
02	Practice effective workplace communication	SOC-01-CM03-V2-24
03	Provide effective customer care	SOC-01-CM05-V2-24
04	Perform computer operations	SOC-01-CM06-V2-24
05	Respond to emergency situations	SOC-01-CM04-V2-24
06	Understand basic entrepreneurship and small business development	SOC-04-CM03-V3-24
Core Competencies		
07	Understand economics and competition strategies in baking	SOC-18-CC01-V2-24
08	Apply and design hygiene and safety in cake decoration	SOC-18-CC02-V2-24
09	Understand baking measurements and ratio	SOC-18-CC03-V2-24
10	Understand baking fundamentals, equipment and handling	SOC-18-CC04-V2-24
11	Read and interpret recipes	SOC-18-CC05-V2-24
12	Understand basic baking ingredient knowledge and techniques	SOC-18-CC06-V2-24
13	Prepare royal icing, chocolate and buttercream	SOC-18-CC07-V2-24
14	Apply piping techniques for buttercream	SOC-18-CC08-V2-24
15	Apply royal icing techniques	SOC-18-CC09-V2-24
16	Demonstrate basic rolled fondant, pastillage, marzipan and sugar paste making	SOC-18-CC10-V2-24
7. Accreditation requirements	The training provider should have made arrangements to ensure students are provided with adequate theory and practicals for them to develop all the required knowledge	

	and skills stipulated in the National Competency Standard.
8. Recommended sequencing of units	As appearing under the section 06

Unit Details

Unit No.	Unit Title	Code	Level	No. of credits	Credit hours	Contact hours
01	Apply work ethics and optimise professionalism	SOC-01-CM02-V2-24	III	03	30	15
02	Practice effective workplace communication	SOC-01-CM03-V2-24	III	03	30	15
03	Provide effective customer care	SOC-01-CM05-V2-24	III	05	50	25
04	Perform computer operations	SOC-01-CM06-V2-24	III	03	30	15
05	Respond to emergency situations	SOC-01-CM04-V2-24	III	05	50	25
06	Understand basic entrepreneurship and small business development	SOC-04-CM03-V3-24	III	04	40	20
07	Understand economics and competition strategies in baking	SOC-18-CC01-V2-24	III	03	30	15
08	Apply and design hygiene and safety in cake decoration	SOC-18-CC02-V2-24	III	04	40	20
09	Understand baking measurements and ratio	SOC-18-CC03-V2-24	III	04	40	20
10	Understand baking fundamentals, equipment and handling	SOC-18-CC04-V2-24	III	04	40	20
11	Read and interpret recipes	SOC-18-CC05-V2-24	III	03	30	15
12	Understand basic baking ingredient knowledge and techniques	SOC-18-CC06-V2-24	III	04	40	20
13	Prepare royal icing, chocolate and buttercream	SOC-18-CC07-V2-24	III	05	50	25
14	Apply piping techniques for buttercream	SOC-18-CC08-V2-24	III	05	50	25
15	Apply royal icing techniques	SOC-18-CC09-V2-24	III	05	50	25
16	Demonstrate basic rolled fondant, pastillage, marzipan and sugar paste making	SOC-18-CC10-V2-24	III	05	50	25
Total				65	650	325

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+15+16
Qualification Code: SOC-18L3-V2-24

COMPETENCY BASED ASSESSMENT

The final assessment of the National Competency-Based Programmes conducted by the Maldives National Skills Development Authority (MNSDA) is a competency-based assessment.

The Competency-Based Assessment ensures that the students' performance meets the requirements specified in the National Competency Standards (NCS). This assessment approach is designed to verify that graduates are job-ready and meet established occupational competency requirements within their respective fields.

Eligibility for Final Assessment

To be eligible for the final Competency-Based Assessment, students must fulfil the following conditions:

- achieve a **minimum of 80%** attendance
- deemed competent in each of the units of the programme in the pre-assessment

Competency-Based Assessment Process

Upon submission of the Pre-assessment report by the training provider, MNSDA will check for all the necessary supporting documents and conduct Competency-Based Assessment through a National Assessor registered with MNSDA. It is important to note that any trainer involved in the training process is **not permitted** to conduct the assessment to maintain impartiality and integrity of the process.

The final Competency-Based Assessment conducted by MNSDA includes both:

- **Theory**: Evaluating students' knowledge and understanding of key theoretical aspects of the competency.
- **Practical:** Assessing hands-on skills and application of knowledge in real-world or simulated environments.

Once the assessment is completed, the National Assessor will send the Competency-Based Assessment Report to MNSDA.

Competency Status Requirement

For certification to be granted, the student must be officially declared **"Competent"** in each of the units of the programme by the National Assessor.

Conclusion

Competency-Based Assessment is a critical component in ensuring the quality and credibility of technical and vocational skills-based training. By adhering to the outlined procedure, MNSDA upholds the standards required to certify students who are fully prepared to meet industry demands.