



What we all live for - and what better source of pleasure than eating chocolate - But why?

Chemical scientists have found that the slight cooling effect chocolate has as it melts on your tongue is due to an endothermic heat of melting. This means it takes heat from your tongue... as well as tasting great.

A chemistry/chemical science qualification can take you anywhere - and demonstrates you have the qualities to succeed in both scientific and non-scientific careers. You have qualities like adaptability, creativity, curiosity, tenacity and analytical skills. Plus a knowledge of what makes up the world.

That's why you'll find chemists carving out careers in accountancy, law, research, sales, IT, consultancy, manufacturing, advertising, engineering and many other areas... in industries as diverse as space research, food and drink, pharmaceuticals, retail, construction and cosmetics.

Quite simply, with a chemistry qualification, you'll always succeed.

Find out more about careers using chemistry by writing to The Education Department, Royal Society of Chemistry, Burlington House, Piccadilly, London W1U 0BA, or email education@rsc.org www.rsc.org/studentzone

***T h a t ' s
C h e m i s t r y***

RS•C
ROYAL SOCIETY OF CHEMISTRY

Registered Charity N° 207890