

POSTER COMPETITION

Theme: The Chemistry of Good Chocolate

Age range: 14-18

Criteria:

1. An A3/A4-sized poster can be submitted by 1-3 students from the same UK-based school.
2. This does not exclude the submission of multiple posters from the same school.
3. Posters can be digital or hand-drawn, but they must all be submitted to rscfoodgroup@gmail.com by end of 30 June 2023.
4. The winners will be announced by 31 July 2023, with the prize session to be delivered in September/October 2023 (exact date to be agreed with the winners and Mondelez).
5. All posters must be original, although research on the topic is encouraged.
6. The name of the student(s), and their school, must be written clearly on the poster.
7. Judging will be carried out by the RSC Food Group, and will be based on
 - originality of the poster,
 - clear communication of the message/research, and
 - relevance to the theme.

Prize: The winning student(s), plus their teacher, will get to spend half a day at Mondelez Research and Development, the home of Cadbury in Bournville (Birmingham), where they'll get to hand temper and mould some different chocolates, along with a technical discussion of the chemistry happening during chocolate tempering, moulding and eating! Travel expenses of up to £800 will be covered as part of the prize.

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