

RSC WOMEN IN CHEMISTRY BAKING COMPETITION

ABOUT US

Women in Chemistry: Making the Difference aims to showcase the opportunities studying chemistry can provide. We do this by creating chemistry related challenges and help you to make connections with female researchers at our partnering universities (Imperial College London, Durham University, the University of Oxford, the University of Wolverhampton, the University of Bristol and the University of Warwick).

This time our challenge is baking themed because after all...



...BAKING IS CHEMISTRY (BUT IT TASTES BETTER)!!



THE CHALLENGE

For this challenge we would like you to use the template provided to design a bake and tell us about the chemistry that makes it look and taste so good.

Your bake could be anything; biscuits, bread, cake, sweet or savoury, vegan, gluten free, the choice is yours!

JUDGING CRITERIA

Our judges would like to see:

- A **labelled diagram or photo** of your bake
- A list of **ingredients**
- A list of **equipment**
- A **method** explaining how to make your bake and the science behind your bake. For this section you can earn extra brownie points by thinking about why you used certain ingredients and bits of equipment, ask yourself....
 - What properties (e.g. flavour, texture, structure) do ingredients bring to the final bake? how?
 - Is the equipment essential for a successful bake?
 - What happens during the baking process? Is temperature important?
 - Does pH matter for this bake?
 - Does the state of matter change (i.e. solid, liquid, gas)?
- **References**, you'll need to do some research and we'd like to know your main sources of information. It's ok to take inspiration from your sources but we'd like your entry to be original and show off your creativity.

WHO CAN ENTER?

The competition is open to anyone between the ages of 10 and 16 living in the UK. Entries placed into 10-13 and 14-16 age categories, there is a prize for each category.

SUBMIT YOUR ENTRIES BY

09/01/2023

Email a photo or scan of your entry to: rsc.wic@gmail.com.

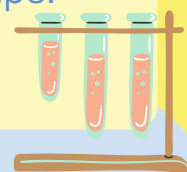
By entering you consent to your work being shared on our website and social media channels.

PRIZES

We'd like to thank Oxford Women in Chemistry and Co-op for their generous donations of prizes.

Visit the '**Competitions**' tab on our website bit.ly/womeninchem and follow us on Instagram [@women_in_chem](https://www.instagram.com/women_in_chem) for more hints and tips!

ON YOUR MARKS, GET SET, BAKE!!!



YOUR BAKE:**NAME:****AGE:**

REACTION PRODUCT DIAGRAM

What will your finished bake look like? Draw a diagram or take a photo of your finished bake. You should also add labels to point out important features of your bake e.g. textures, flavours or design features.

REAGENTS

List the ingredients you will need for your bake...

EQUIPMENT

List the equipment you will need in order to make your bake...

PROTOCOL/METHOD

It's time to let the science shine and explain how to make your bake. We would love to know about the **chemistry of your bake**. Why are you using certain ingredients and equipment? (see our hints and tips page for help with researching)

REFERENCES

What were your sources of information, list any websites, book etc. here....