

# Sweet job: England seeks 'choc doc' to study candy

August 17 2014

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Is there a doctor of chocolate in the house?

Cambridge University in England is seeking a [doctoral student](#) to pursue what sounds like the sweetest job in the world: studying the fundamentals of [chocolate](#).

The research goal, according to the job description, is to identify ways of keeping chocolate-based food from melting in warm climates. That's a challenge given that even the best-quality chocolate starts going soft around 34 degrees Celsius (93 Fahrenheit), below [human body temperature](#).

A solution could fatten the profits of the world's top 10 chocolate companies, which last year posted confectionary sales exceeding \$85 billion.

Only European Union citizens can apply for the post under the direction of experts in chemical engineering, geotechnical engineering and soft matter physics.

**More information:** Job application: [www.jobs.cam.ac.uk/job/4702/](http://www.jobs.cam.ac.uk/job/4702/)

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