

**2026 – Section 1**

| Question | Area of Course                  | Question Type                                                        | Grade A |
|----------|---------------------------------|----------------------------------------------------------------------|---------|
| 1        | Periodicity                     | knowledge and understanding - making statements                      |         |
| 2        | Types of chemical bond          | knowledge and understanding - making statements                      |         |
| 3        | Periodicity                     | applying knowledge to new situations, interpreting, solving problems |         |
| 4        | Periodicity                     | processing information (using calculations and units)                |         |
| 5        | Oxidising and reducing agents   | applying knowledge to new situations, interpreting, solving problems | 1       |
| 6        | Oxidising and reducing agents   | applying knowledge to new situations, interpreting, solving problems |         |
| 7        | Esters, fats and oils           | knowledge and understanding - making statements                      |         |
| 8        | Esters, fats and oils           | processing information (using calculations and units)                |         |
| 9        | Systematic carbon chemistry     | processing information (using calculations and units)                |         |
| 10       | Oxidation of food               | applying knowledge to new situations, interpreting, solving problems |         |
| 11       | Esters, fats and oils           | processing information (using calculations and units)                |         |
| 12       | Esters, fats and oils           | applying knowledge to new situations, interpreting, solving problems |         |
| 13       | Oxidising and reducing agents   | processing information (using calculations and units)                |         |
| 14       | Systematic carbon chemistry     | processing information (using calculations and units)                |         |
| 15       | Soaps, detergents and emulsions | applying knowledge to new situations, interpreting, solving problems | 1       |
| 16       | Reaction Pathways               | applying knowledge to new situations, interpreting, solving problems |         |
| 17       | Getting the most from reactants | processing information (using calculations and units)                | 1       |
| 18       | Equilibria                      | applying knowledge to new situations, interpreting, solving problems | 1       |
| 19       | Kinetic energy distribution     | applying knowledge to new situations, interpreting, solving problems |         |
| 20       | Chromatography                  | knowledge and understanding - making statements                      |         |
| 21       | Reporting experimental work     | processing information (using calculations and units)                |         |
| 22       | General practical techniques    | drawing conclusions and giving explanations                          |         |
| 23       | Volumetric analysis             | planning or designing experiments                                    |         |
| 24       | Non-specific                    | making predictions and generalisations                               |         |
| 25       | Intermolecular forces           | drawing conclusions and giving explanations                          |         |

**2026 – Section 2**

| Question    | Area of Course                                 | Question Type                                                                                                                         | Grade A |
|-------------|------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|---------|
| 1(a)(i)     | Types of chemical bond                         | knowledge and understanding - making statements                                                                                       |         |
| 1(a)(ii)(A) | Types of chemical bond                         | knowledge and understanding - making statements                                                                                       |         |
| 1(a)(ii)(B) | Periodicity                                    | knowledge and understanding - descriptions and explanations                                                                           |         |
| 1(b)(i)     | Getting the most from reactants                | processing information (incl. calculations)                                                                                           |         |
| 1(b)(ii)    | Non-specific                                   | processing information (incl. calculations)                                                                                           |         |
| 2(a)        | Intermolecular forces                          | knowledge and understanding - descriptions and explanations                                                                           | 1       |
| 2(b)        | Intermolecular forces                          | knowledge and understanding - descriptions and explanations                                                                           | 1       |
| 2(c)        | Intermolecular forces                          | knowledge and understanding - descriptions and explanations                                                                           | 1       |
| 3           | Periodicity                                    | knowledge and understanding - descriptions and explanations /<br>applying knowledge to new situations, interpreting, solving problems | 2       |
| 4(a)(i)     | Reaction Pathways                              | applying knowledge to new situations, interpreting, solving problems                                                                  |         |
| 4(a)(ii)    | Reaction Pathways                              | processing information (incl. calculations)                                                                                           |         |
| 4(b)        | Collision theory                               | knowledge and understanding - descriptions and explanations                                                                           | 1       |
| 4(c)        | Getting the most from reactants                | processing information (incl. calculations)                                                                                           |         |
| 4(d)(i)     | Skin care                                      | knowledge and understanding - making statements                                                                                       |         |
| 4(d)(ii)    | Skin care                                      | making predictions and generalisations                                                                                                | 1       |
| 4(e)(i)     | Kinetic energy distribution                    | knowledge and understanding - descriptions and explanations                                                                           |         |
| 4(e)(ii)    | Kinetic energy distribution                    | knowledge and understanding - descriptions and explanations                                                                           |         |
| 5(a)        | Fragrances                                     | knowledge and understanding - making statements                                                                                       |         |
| 5(b)(i)     | Fragrances                                     | applying knowledge to new situations, interpreting, solving problems                                                                  | 1       |
| 5(b)(ii)    | Fragrances                                     | applying knowledge to new situations, interpreting, solving problems                                                                  |         |
| 5(c)(i)     | Intermolecular forces                          | knowledge and understanding - descriptions and explanations                                                                           |         |
| 5(c)(ii)    | Chemical energy                                | processing information (incl. calculations)                                                                                           | 1       |
| 5(d)(i)     | Alcohols                                       | applying knowledge to new situations, interpreting, solving problems                                                                  |         |
| 5(d)(ii)    | Oxidation of food                              | applying knowledge to new situations, interpreting, solving problems                                                                  |         |
| 6(a)(i)     | Esters, fats and oils                          | applying knowledge to new situations, interpreting, solving problems                                                                  |         |
| 6(a)(ii)    | Oxidation of food                              | knowledge and understanding - descriptions and explanations                                                                           |         |
| 6(b)        | Getting the most from reactants / Non-specific | processing information (incl. calculations)                                                                                           | 1       |
| 6(c)(i)     | Proteins                                       | knowledge and understanding - making statements                                                                                       |         |
| 6(c)(ii)    | Proteins                                       | knowledge and understanding - descriptions and explanations                                                                           | 1       |

| Question     | Area of Course                                           | Question Type                                                                                                                         | Grade A |
|--------------|----------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|---------|
| 7(a)(i)      | Getting the most from reactants                          | suggesting improvements to experimental procedures                                                                                    |         |
| 7(a)(ii)     | General practical techniques                             | planning or designing experiments                                                                                                     |         |
| 7(a)(iii)(A) | Systematic carbon chemistry                              | applying knowledge to new situations, interpreting, solving problems                                                                  |         |
| 7(a)(iii)(B) | Equilibria                                               | knowledge and understanding - descriptions and explanations                                                                           | 1       |
| 7(a)(iii)(C) | Chemical energy                                          | processing information (incl. calculations)                                                                                           |         |
| 7(a)(iii)(D) | Getting the most from reactants                          | knowledge and understanding - descriptions and explanations                                                                           |         |
| 7(b)(i)      | Oxidation of food                                        | knowledge and understanding - descriptions and explanations                                                                           |         |
| 7(b)(ii)     | Oxidation of food                                        | applying knowledge to new situations, interpreting, solving problems                                                                  |         |
| 7(b)(iii)(A) | General practical techniques                             | planning or designing experiments                                                                                                     |         |
| 7(b)(iii)(B) | Oxidation of food                                        | knowledge and understanding - descriptions and explanations                                                                           |         |
| 7(b)(iii)(C) | Oxidation of food                                        | knowledge and understanding - making statements                                                                                       |         |
| 7(b)(iii)(D) | Oxidising and reducing agents                            | applying knowledge to new situations, interpreting, solving problems                                                                  | 1       |
| 7(b)(iii)(E) | Alcohols                                                 | knowledge and understanding - descriptions and explanations                                                                           |         |
| 7(b)(iv)     | Oxidation of food                                        | knowledge and understanding - making statements                                                                                       |         |
| 7(c)(i)      | Common chemical apparatus / General practical techniques | planning or designing experiments                                                                                                     | 1       |
| 7(c)(ii)     | Systematic carbon chemistry                              | knowledge and understanding - making statements                                                                                       |         |
| 8(a)(i)      | Proteins                                                 | knowledge and understanding - making statements                                                                                       |         |
| 8(a)(ii)     | Proteins                                                 | applying knowledge to new situations, interpreting, solving problems                                                                  |         |
| 8(b)(i)(A)   | Proteins                                                 | making predictions and generalisations                                                                                                |         |
| 8(b)(i)(B)   | Carboxylic acids                                         | making predictions and generalisations                                                                                                | 1       |
| 8(b)(ii)     | Intermolecular forces                                    | applying knowledge to new situations, interpreting, solving problems                                                                  |         |
| 8(c)         | Types of chemical bond                                   | applying knowledge to new situations, interpreting, solving problems                                                                  | 1       |
| 9            | Soaps, detergents and emulsions / Proteins               | knowledge and understanding - descriptions and explanations /<br>applying knowledge to new situations, interpreting, solving problems | 2       |
| 10(a)(i)     | Equilibria                                               | applying knowledge to new situations, interpreting, solving problems                                                                  |         |
| 10(a)(ii)    | Equilibria                                               | knowledge and understanding - making statements                                                                                       |         |
| 10(a)(iii)   | Getting the most from reactants                          | processing information (incl. calculations)                                                                                           |         |
| 10(b)        | Chemical energy                                          | processing information (incl. calculations)                                                                                           |         |
| 10(c)(i)     | Getting the most from reactants                          | processing information (incl. calculations)                                                                                           |         |
| 10(c)(ii)    | Getting the most from reactants / Non-specific           | processing information (incl. calculations)                                                                                           |         |

| Question      | Area of Course                                           | Question Type                                                        | Grade A |
|---------------|----------------------------------------------------------|----------------------------------------------------------------------|---------|
| 11(a)(i)      | Volumetric analysis                                      | knowledge and understanding - making statements                      |         |
| 11(a)(ii)     | Volumetric analysis                                      | processing information (incl. calculations)                          |         |
| 11(a)(iii)    | Common chemical apparatus / General practical techniques | suggesting improvements to experimental procedures                   |         |
| 11(b)(i)      | Volumetric analysis                                      | planning or designing experiments                                    |         |
| 11(b)(ii)     | General practical techniques                             | suggesting improvements to experimental procedures                   |         |
| 11(b)(iii)(A) | Volumetric analysis                                      | processing information (incl. calculations)                          |         |
| 11(b)(iii)(B) | Volumetric analysis                                      | processing information (incl. calculations)                          | 1       |
| 11(b)(iii)(C) | Carboxylic acids                                         | applying knowledge to new situations, interpreting, solving problems | 1       |
| 12(a)(i)      | Non-specific                                             | processing information (incl. calculations)                          |         |
| 12(a)(ii)     | Non-specific                                             | processing information (incl. calculations)                          |         |
| 12(b)(i)      | Reporting experimental work                              | drawing conclusions and giving explanations                          |         |
| 12(b)(ii)     | Soaps, detergents and emulsions                          | knowledge and understanding - making statements                      |         |
| 12(c)(i)      | Periodicity                                              | applying knowledge to new situations, interpreting, solving problems |         |
| 12(c)(ii)     | Periodicity                                              | knowledge and understanding - descriptions and explanations          |         |