2022 – Section 1

Question	Area of Course	Question Type	Grade A
1	Types of chemical bond	Applying knowledge to new situations, interpreting, solving problems	
2	Periodicity	Making predictions and generalisations	
3	Intermolecular forces	Knowledge and understanding- descriptions and explanations	
4	Oxidising and reducing agents	Knowledge and understanding- descriptions and explanations	
5	Oxidising and reducing agents	Applying knowledge to new situations, interpreting, solving problems	1
6	Getting the most from reactants	Processing information (using calculations and units)	
7	Esters, fats and oils	Knowledge and understanding- descriptions and explanations	
8	Systematic carbon chemistry	Processing information (using calculations and units)	
9	Proteins	Applying knowledge to new situations, interpreting, solving problems	
10	Systematic carbon chemistry	Applying knowledge to new situations, interpreting, solving problems	
11	Esters, fats and oils	Processing information (using calculations and units)	
12	Soaps, detergents and emulsions	Applying knowledge to new situations, interpreting, solving problems	
13	Alcohols	Knowledge and understanding- descriptions and explanations	
14	Systematic carbon chemistry	Making predictions and generalisations	
15	Oxidation of food	Knowledge and understanding- descriptions and explanations	
16	General practical techniques	Planning or designing experiments	
17	Chromatography	Planning or designing experiments	
18	Collision theory	Processing information (using calculations and units)	
19	Getting the most from reactants	Processing information (using calculations and units)	
20	Equilibria	Knowledge and understanding- descriptions and explanations	
21	Reaction pathways	Presenting information appropriately in a variety of forms	
22	Chemical energy	Processing information (using calculations and units)	
23	Volumetric analysis	Processing information (using calculations and units)	
24	Getting the most from reactants	Processing information (using calculations and units)	
25	Common chemical apparatus	Planning or designing experiments	

2022 – Section 2

Question	Area of Course	Question Type	Grade A
1(a)(i)	Types of chemical bond	Knowledge and understanding- descriptions and explanations	
1(a)(ii)	Periodicity	Knowledge and understanding- descriptions and explanations	
1(b)(i)	Periodicity	Knowledge and understanding- descriptions and explanations	
1(b)(ii)	Periodicity	Knowledge and understanding- descriptions and explanations	
1(c)(i)	Intermolecular forces	Knowledge and understanding- descriptions and explanations	1
1(c)(ii)	Intermolecular forces	Knowledge and understanding- descriptions and explanations	1
2(a)	Getting the most from reactants	Knowledge and understanding- descriptions and explanations	
2(b)(i)	Getting the most from reactants	Processing information (incl. calculations)	
2(b)(ii)	Reaction Pathways	Knowledge and understanding - making statements	
2(b)(iii)	Chemical energy	Processing information (incl. calculations)	
2(b)(iv)	Collision theory	Knowledge and understanding- descriptions and explanations	1
2(c)	Non-specific	Drawing conclusions and giving explanations	
3	Chemical Changes and Structure	Knowledge and understanding- descriptions and explanations	2
4(a)(i)	Esters, fats and oils	Knowledge and understanding- descriptions and explanations	
4(a)(ii)	Carboxylic acids	Knowledge and understanding- descriptions and explanations	
4(a)(iii)	Alcohols	Knowledge and understanding- descriptions and explanations	1
4(b)(i)	Chromatography	Making predictions and generalisations	
4(b)(ii)	Esters, fats and oils	Knowledge and understanding- descriptions and explanations	
4(c)(i)	Soaps, detergents and emulsions	Knowledge and understanding - making statements	
4(c)(ii)	Soaps, detergents and emulsions	Knowledge and understanding- descriptions and explanations	1
5(a)	Alcohols	Knowledge and understanding- descriptions and explanations	
5(b)(i)	Oxidising and reducing agents	Knowledge and understanding- descriptions and explanations	
5(b)(ii)	Oxidising and reducing agents	Knowledge and understanding- descriptions and explanations	1
5(b)(iii)	Oxidation of food	Knowledge and understanding- descriptions and explanations	
5(b)(iv)	Oxidation of food	Applying knowledge to new situations, interpreting, solving problems	
5(b)(v)	Oxidation of food	Knowledge and understanding- descriptions and explanations	
5(b)(vi)	Oxidation of food	Knowledge and understanding- descriptions and explanations	

Question	Area of Course	Question Type	Grade A
6(a)(i)	Proteins	Knowledge and understanding - making statements	
6(a)(ii)A	Proteins	Applying knowledge to new situations, interpreting, solving problems	
6(a)(ii)B	Proteins	Applying knowledge to new situations, interpreting, solving problems	
6(a)(ii)C	Proteins	Knowledge and understanding - making statements	
6(a)(ii)D	Proteins	Knowledge and understanding - making statements	
6(a)(iii)	Proteins	Applying knowledge to new situations, interpreting, solving problems	1
6(a)(iv)	Researching Chemistry	Planning or designing experiments/ presenting information appropriately in a variety of forms	2
6(b)(i)	Oxidation of food	Knowledge and understanding - making statements	
6(b)(ii)	Bonding and structure – periodicity/Systematic carbon chemistry	Knowledge and understanding- descriptions and explanations	1
6(c)	Non-specific	Processing information (incl. calculations)	
7(a)	Chemical energy	Processing information (incl. calculations)	1
7(b)	Chemical energy	Processing information (incl. calculations)	
7(c)	Getting the most from reactants	Processing information (incl. calculations)	
7(d)	Equilibria	Knowledge and understanding- descriptions and explanations	
7(e)(i)	Chemical energy	Processing information (incl. calculations)	1
7(e)(ii)	Systematic carbon chemistry	Applying knowledge to new situations, interpreting, solving problems	
8(a)(i)	Equilibria	Knowledge and understanding- descriptions and explanations	
8(a)(ii)	Equilibria	Knowledge and understanding- descriptions and explanations	
8(b)	Getting the most from reactants	Processing information (incl. calculations)	
8(c)	Getting the most from reactants	Processing information (incl. calculations)	1
8(d)(i)A	Fragrances	Knowledge and understanding - making statements	
8(d)(i)B(I)	Fragrances	Knowledge and understanding - making statements	
8(d)(i)B(II)	Fragrances	Knowledge and understanding- descriptions and explanations	
8(d)(i)B(III)	Fragrances	Knowledge and understanding- descriptions and explanations	
8(d)(ii)(A)	Systematic carbon chemistry	Drawing conclusions and giving explanations	

Question	Area of Course	Question Type	Grade A
8(d)(ii)(B)	Oxidation of food	Applying knowledge to new situations, interpreting, solving problems	
9	Getting the most from reactants/ Common chemical apparatus/ General practical techniques	Knowledge and understanding- descriptions and explanations	2
10(a)(i)	Non-specific	Making predictions and generalisations	
10(a)(ii)	Non-specific	Selecting information	
10(a)(iii)	Non-specific	Drawing conclusions and giving explanation	1
10(b)(i)	Skin care	Knowledge and understanding - making statements	
10(b)(ii)A	Skin care	Applying knowledge to new situations, interpreting, solving problems	
10(b)(ii)B	Skin care	Applying knowledge to new situations, interpreting, solving problems	1
10(c)	Getting the most from reactants	Processing information (incl. calculations)	1
11(a)(i)	Carboxylic acids	Applying knowledge to new situations, interpreting, solving problems	
11(a)(ii)	Carboxylic acids	Applying knowledge to new situations, interpreting, solving problems	1
11(b)	Volumetric analysis	Planning or designing experiments	1
11(c)(i)	Common chemical apparatus	Knowledge and understanding- descriptions and explanations	1
11(c)(ii)	General practical techniques	Making predictions and generalisations	
11(c)(iii)	Volumetric analysis	Knowledge and understanding - making statements	
11(d)	Volumetric analysis	Processing information (incl. calculations)	1