2023 – Section 1

Question	Area of Course	Question Type	Grade A
1	Types of chemical bond	applying knowledge to new situations, interpreting, solving problems	
2	Intermolecular forces	knowledge and understanding- descriptions and explanations	
3	Esters, fats and oils	knowledge and understanding - making statements	
4	Reaction Pathways	processing information (using calculations and units)	
5	Collision theory	processing information (using calculations and units)	
6	Reaction Pathways	applying knowledge to new situations, interpreting, solving problems	
7	Chemical energy	processing information (using calculations and units)	
8	Periodicity	applying knowledge to new situations, interpreting, solving problems	
9	Types of chemical bond	knowledge and understanding - making statements	
10	Systematic carbon chemistry	applying knowledge to new situations, interpreting, solving problem	
11	Proteins	knowledge and understanding - making statements	
12	Chemical energy	knowledge and understanding - making statements	
13	Esters, fats and oils	applying knowledge to new situations, interpreting, solving problems	1
14	Oxidising and reducing agents	knowledge and understanding- descriptions and explanations	
15	Oxidation of food	knowledge and understanding- descriptions and explanations	
16	Chromatography	processing information (using calculations and units)	
17	General practical techniques	suggesting improvements to experimental procedures	
18	Soaps, detergents and emulsions	knowledge and understanding - making statements	
19	General practical techniques	planning or designing experiments	
20	Carboxylic acids	applying knowledge to new situations, interpreting, solving problems	
21	Alcohols	applying knowledge to new situations, interpreting, solving problems	
22	Oxidation of food	processing information (using calculations and units)	
23	Getting the most from reactants	processing information (using calculations and units)	
24	Non-specific	processing information (using calculations and units)	
25	Systematic carbon chemistry	applying knowledge to new situations, interpreting, solving problems	

2023 – Section 2

Question	Area of Course	Question Type	Grade A
1(a)(i)	Periodicity	knowledge and understanding - descriptions and explanations	
1(a)(ii)	Periodicity	knowledge and understanding - descriptions and explanations	
1(a)(iii)(A)	Periodicity	knowledge and understanding - descriptions and explanations	1
1(a)(iii)(B)	Periodicity	processing information (incl. calculations)	
1(b)(i)	Periodicity	knowledge and understanding - making statements	
1(b)(ii)	Periodicity	knowledge and understanding - descriptions and explanations	1
1(b)(iii)	Oxidising and reducing agents	applying knowledge to new situations, interpreting, solving problems	
2(a)(i)	Types of chemical bond/Intermolecular forces	knowledge and understanding - descriptions and explanations	1
2(a)(ii)	Intermolecular forces	knowledge and understanding - descriptions and explanations	
2(b)(i)	Chemical energy	processing information (incl. calculations)	
2(b)(ii)	Getting the most from reactants	processing information (incl. calculations)	
2(b)(iii)	Types of chemical bond/Intermolecular forces	knowledge and understanding - descriptions and explanations	1
3(a)(i)(A)	Esters, fats and oils	knowledge and understanding - making statements	
3(a)(i)(B)	Esters, fats and oils	knowledge and understanding - making statements	
3(a)(ii)(A)	Oxidation of food	knowledge and understanding - descriptions and explanations	
3(a)(ii)(B)	Oxidation of food	knowledge and understanding - descriptions and explanations	
3(a)(ii)(C)	Oxidation of food	knowledge and understanding - descriptions and explanations	
3(a)(ii)(D)	Oxidation of food	applying knowledge to new situations, interpreting, solving problems	
3(a)(iii)	Esters, fats and oils	applying knowledge to new situations, interpreting, solving problems	1
3(a)(iv)(A)	Chromatography	making predictions and generalisations	
3(a)(iv)(B)	Chromatography	suggesting improvements to experimental procedures	.
3(b)(i)	Proteins	knowledge and understanding - making statements	
3(b)(ii)	Proteins	knowledge and understanding - descriptions and explanations	1
3(b)(iii)	Proteins	knowledge and understanding - making statements	
3(c)	Soaps, detergents and emulsions	knowledge and understanding - descriptions and explanations	
3(d)	Carboxylic acids	knowledge and understanding - descriptions and explanations	1
4	Volumetric analysis/General practical techniques	applying knowledge to new situations, interpreting, solving problems	2

Question	Area of Course	Question Type	Grade A
5(a)(i)A	Getting the most from reactants	processing information (incl. calculations)	1
5(a)(i)B	Getting the most from reactants	processing information (incl. calculations)	
5(a)(ii)	Non-specific	processing information (incl. calculations)	
5(b)(i)	Oxidation of food	knowledge and understanding - descriptions and explanations	1
5(b)(ii)(A)	Fragrances	knowledge and understanding - making statements	
5(b)(ii)(B)	Fragrances	knowledge and understanding- descriptions and explanations	
5(b)(ii)(C)	Esters, fats and oils	knowledge and understanding- descriptions and explanations	1
5(c)	Non-specific	processing information (incl. calculations)	
6(a)(i)(A)	Reaction Pathways	knowledge and understanding- descriptions and explanations	
6(a)(i)(B)	Reaction Pathways	knowledge and understanding - making statements	
6(a)(ii)	Getting the most from reactants	processing information (incl. calculations)	
6(a)(iii)	Getting the most from reactants	drawing conclusions and giving explanations	1
6(b)(i)(A)	Kinetic energy distribution	knowledge and understanding - making statements	1
6(b)(i)(B)	Kinetic energy distribution	knowledge and understanding - descriptions and explanations	
6(b)(ii)	Kinetic energy distribution	applying knowledge to new situations, interpreting, solving problems	
6(c)(i)	Equilibria	knowledge and understanding - making statements	
6(c)(ii)A	Equilibria	knowledge and understanding- descriptions and explanations	1
6(c)(ii)B	Getting the most from reactants	knowledge and understanding- descriptions and explanations	
6(d)(i)	Oxidising and reducing agents	knowledge and understanding- descriptions and explanations	1
6(d)(ii)	Oxidising and reducing agents	knowledge and understanding- descriptions and explanations	1
7(a)(i)	Soaps, detergents and emulsions	knowledge and understanding - making statements	
7(a)(ii)	Soaps, detergents and emulsions	knowledge and understanding - making statements	
7(a)(iii)	Volumetric analysis	processing information (incl. calculations)	1
7(b)	Reporting experimental work	processing information (incl. calculations)	
7(c)(i)	Intermolecular forces	knowledge and understanding - descriptions and explanations	1
7(c)(ii)	Chemical energy	processing information (incl. calculations)	
8	Esters, fats and oils/Proteins,/Fragrances	planning or designing experiments	2

Question	Area of Course	Question Type	Grade A
9(a)(i)	Non-specific	making predictions and generalisations	1
9(a)(ii)	Intermolecular forces	knowledge and understanding - descriptions and explanations	1
9(b)(i)	Alcohols	applying knowledge to new situations, interpreting, solving problems	
9(b)(ii)	Alcohols	knowledge and understanding - descriptions and explanations	
9(c)(i)	Skin care	knowledge and understanding - making statements	
9(c)(ii)	Skin care	knowledge and understanding - descriptions and explanations	
9(d)	Oxidation of food	knowledge and understanding - descriptions and explanations	
9(e)	Systematic carbon chemistry	applying knowledge to new situations, interpreting, solving problems	1
10(a)	General practical techniques	planning or designing experiments	1
10(b)(i)	Non-specific	planning or designing experiments	
10(b)(ii)	General practical techniques	planning or designing experiments	
10(c)	Getting the most from reactants	processing information (incl. calculations)	1
10(d)(i)	Common chemical apparatus	planning or designing experiments	1
10(d)(ii)	General practical techniques	knowledge and understanding - descriptions and explanations	