

2024 – Section 1

Question	Area of Course	Question Type	Grade A
1	Periodicity	applying knowledge to new situations, interpreting, solving problems	
2	Periodicity	making predictions and generalisations	
3	Types of chemical bond	applying knowledge to new situations, interpreting, solving problems	
4	Oxidising and reducing agents	processing information (using calculations and units)	
5	Oxidising and reducing agents	applying knowledge to new situations, interpreting, solving problems	
6	Carboxylic acids	applying knowledge to new situations, interpreting, solving problems	
7	Alcohols	applying knowledge to new situations, interpreting, solving problems	
8	Collision theory	processing information (using calculations and units)	
9	Proteins	applying knowledge to new situations, interpreting, solving problems	
10	Fragrances	applying knowledge to new situations, interpreting, solving problems	
11	Esters, fats and oils	drawing conclusions and giving explanations	
12	Alcohols	applying knowledge to new situations, interpreting, solving problems	
13	Oxidation of food	knowledge and understanding - making statements	
14	Systematic carbon chemistry	knowledge and understanding - making statements	
15	Collision theory	knowledge and understanding - making statements	
16	Getting the most from reactants	applying knowledge to new situations, interpreting, solving problems	1
17	Reaction Pathways	applying knowledge to new situations, interpreting, solving problems	
18	Chemical energy	making predictions and generalisations	
19	Chemical energy	applying knowledge to new situations, interpreting, solving problems	1
20	Equilibria	applying knowledge to new situations, interpreting, solving problems	
21	Chemical energy	applying knowledge to new situations, interpreting, solving problems	
22	General practical techniques	knowledge and understanding - making statements	
23	Common chemical apparatus	applying knowledge to new situations, interpreting, solving problems	
24	General practical techniques	applying knowledge to new situations, interpreting, solving problems	
25	General practical techniques	applying knowledge to new situations, interpreting, solving problems	

2024 – Section 2

Question	Area of Course	Question Type	Grade A
1(a)(i)	Periodicity	knowledge and understanding - making statements	
1(a)(ii)	Periodicity	knowledge and understanding- descriptions and explanations	
1(b)	Types of chemical bond	knowledge and understanding- descriptions and explanations	1
1(c)	Chemical energy	processing information (incl. calculations)	
1(d)(i)	Getting the most from reactants	processing information (incl. calculations)	
1(d)(ii)	Oxidising and reducing agents	applying knowledge to new situations, interpreting, solving problems	1
1(d)(iii)	Getting the most from reactants	processing information (incl. calculations)	
2(a)(i)	Reaction Pathways	knowledge and understanding - making statements	
2(a)(ii)	Getting the most from reactants	processing information (incl. calculations)	
2(a)(iii)	Types of chemical bond	applying knowledge to new situations, interpreting, solving problems	1
2(b)	Getting the most from reactants	applying knowledge to new situations, interpreting, solving problems	
2(c)	Types of chemical bond/ Intermolecular forces	knowledge and understanding- descriptions and explanations	1
2(d)	Getting the most from reactants	processing information (incl. calculations)	
2(e)	Collision theory	knowledge and understanding - making statements/ applying knowledge to new situations, interpreting, solving problems	1
3	Oxidation of food	knowledge and understanding- descriptions and explanations/ planning or designing experiments	2
4(a)(i)	Proteins	knowledge and understanding - making statements	
4(a)(ii)	Proteins	knowledge and understanding - making statements	
4(a)(iii)	Systematic carbon chemistry	making predictions and generalisations	
4(a)(iv)A	Proteins	knowledge and understanding - making statements	
4(a)(iv)B	Proteins	processing information (incl. calculations)	
4(a)(iv)C	Proteins	making predictions and generalisations	1
4(b)(i)	Chromatography	processing information (incl. calculations)	
4(b)(ii)	Chromatography	drawing conclusions and giving explanations	1
4(b)(iii)	Chromatography	making predictions and generalisations	

Question	Area of Course	Question Type	Grade A
5(a)	Esters, fats and oils	knowledge and understanding - making statements	
5(b)(i)	Esters, fats and oils	knowledge and understanding - making statements	
5(b)(ii)	Esters, fats and oils	knowledge and understanding - making statements	
5(c)	Intermolecular forces/Esters, fats and oils	knowledge and understanding- descriptions and explanations	1
5(d)(i)	Esters, fats and oils	knowledge and understanding - making statements	
5(d)(ii)	Systematic carbon chemistry	knowledge and understanding- descriptions and explanations	
5(d)(iii)A	Skin care	knowledge and understanding - making statements	
5(d)(iii)B	Skin care	knowledge and understanding- descriptions and explanations	
5(d)(iv)A	Oxidation of food	knowledge and understanding- descriptions and explanations	
5(d)(iv)B	Intermolecular forces	knowledge and understanding- descriptions and explanations	1
5(e)(i)	Carboxylic acids	applying knowledge to new situations, interpreting, solving problems	1
5(e)(ii)	Soaps, detergents and emulsions	knowledge and understanding - making statements	
5(e)(iii)A	Fragrances	knowledge and understanding - making statements	
5(e)(iii)B	Fragrances	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)A	Esters, fats and oils	planning or designing experiments	1
6(a)(ii)B	Reaction Pathways	applying knowledge to new situations, interpreting, solving problems	1
6(b)(i)	Soaps, detergents and emulsions	knowledge and understanding- descriptions and explanations	1
6(b)(ii)	Soaps, detergents and emulsions	knowledge and understanding - making statements	
6(c)(i)	Chemical energy	planning or designing experiments	1
6(c)(ii)	Chemical energy	suggesting improvements to experimental procedures	
6(c)(iii)	Chemical energy	processing information (incl. calculations)	
6(d)	Non-specific	processing information (incl. calculations)	

Question	Area of Course	Question Type	Grade A
7(a)	Non-specific	processing information (incl. calculations)	
7(b)(i)A	General practical techniques	knowledge and understanding - making statements	
7(b)(i)B	Common chemical apparatus	planning or designing experiments	1
7(b)(ii)	General practical techniques	planning or designing experiments	
7(b)(iii)A	Volumetric analysis	drawing conclusions and giving explanations	
7(b)(iii)B	Volumetric analysis	processing information (incl. calculations)	1
7(b)(iii)C	Volumetric analysis	making predictions and generalisations	
7(c)	Intermolecular forces	knowledge and understanding- descriptions and explanations	1
8	Getting the most from reactants/Equilibria	knowledge and understanding- descriptions and explanations	2
9(a)(i)	Getting the most from reactants/Non-specific	processing information (incl. calculations)	
9(a)(ii)	Types of chemical bond	knowledge and understanding - making statements	1
9(b)(i)	Getting the most from reactants	processing information (incl. calculations)	
9(b)(ii)	Oxidising and reducing agents	knowledge and understanding- descriptions and explanations	
9(b)(iii)	Getting the most from reactants	processing information (incl. calculations)	1
9(b)(iv)	Non-specific	drawing conclusions and giving explanations	1
9(c)	Non-specific	drawing conclusions and giving explanations	1
10(a)	Non-specific	making predictions and generalisations	
10(b)	Non-specific	selecting information	1
10(c)	Non-specific	making predictions and generalisations	