

Subject	Format / Topics
English Language	<p>Paper 1 Duration: 1 h 50 min Total marks: 70 (45%) Editing Skills, Situational Writing Skills, Continuous Writing Skills</p> <p>Paper 2 Duration: 1 h 50 min Total marks: 50 (45%) Comprehension and Summary Skills</p> <p>Paper 3 Duration: 45 min Total marks: 30 (10%) Listening Skills</p> <p>Paper 4 (T2 W5-6) Total marks: 30 (Marks used for Prelim) Oral skills (Reading Aloud and Spoken Interaction)</p>
Chinese	<p>试卷一：写作（60分） [2小时]</p> <ol style="list-style-type: none"> 1. 实用文（包括私人电邮和公务电邮） 两题选作一题，字数在 150 字以上，占 20 分 2. 作文（包括情境作文、完成文章、论说文、议论文。） 四题选作一题，字数在 300 字以上，占 40 分 <p>试卷二：语文理解与运用（60分） [1小时30分钟]</p> <ol style="list-style-type: none"> 1. 综合填空（多项选择，一个短文，10题10分） 2. 阅读理解一（多项选择，四个短文，10题20分） 3. 阅读理解二（自由作答，两个短文，8题30分） <p>试卷三：听力（20分） [30分钟]</p> <p>第一部分：包括对话一、对话二及语段 第二部分：包括理解篇章一、理解篇章二及理解篇章三（多项选择，10题20分）</p>

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Chinese (Express)	<p><u>试卷一：写作（60分） [2小时]</u></p> <p>一、实用文（包括私人电邮和公务电邮） 两题选作一题，字数在150字以上，占20分。</p> <p>二、作文（包括情境作文、论说文、议论文） 三题选作一题，字数在300字以上，占40分。</p> <p><u>试卷二：语文理解与运用（70分） [1小时30分钟]</u></p> <p>一、综合填空（多项选择，一个短文，10题10分）</p> <p>二、阅读理解一（多项选择，四个短文，10题20分）</p> <p>三、阅读理解二（自由作答，两个短文，10题40分）</p> <p><u>试卷三：</u></p> <p><u>A 口试（50分） [10-15分钟]</u></p> <p>第一部分：朗读短文</p> <p>第二部分：会话</p> <p><u>B 听力（20分） [30分钟]</u></p> <p>第一部分：包括对话一、对话二及语段</p> <p>第二部分：包括理解篇章一、理解篇章二及理解篇章三 (多项选择，10题20分)</p>
Chinese B	<p><u>试卷一：写作50分钟（20%）</u></p> <p>这份试卷包括写电子邮件（电邮）和看图作文，考生将以拼音输入法在电脑上进行写作。考生可以从两道试题中任选一题，字数在150以上。考生可以根据所提供的一个电邮内容写一个回复电邮，也可以根据所提供的图画，结合个人的想法，写一篇短文。考生在写作时，可以使用考评局规定的词典。</p> <p><u>试卷二：语文理解与应用1小时（30%）</u></p> <p>这份试卷考查的项目包括：语文应用、阅读理解（一）和阅读理解（二），共有20道选择题。第一部分：语文应用考生根据所提供的3至4个段落或短文内容和上下文的意思，选出最适当的答案。第二部分：阅读理解（一）考生根据所提供的2至3个语料的内容，选出最适当的答案。考查的内容包括：新闻报道、广告、传单等。第三部分：阅读理解（二）考生根据所提供的2个语料的内容，选出最适当的答案。考查的内容包括：日常会话、故事等。</p> <p><u>试卷三：听力理解约30分钟（20%）</u></p> <p>这份试卷包括七个语料，共有10道选择题。考生先听录音，然后回答问题。考查的内容包括：日常会话、广告、故事、新闻报道等。</p>

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Malay	<p><u>Kertas 1</u>: Penulisan Fungsional dan Penulisan Esei (2 jam - 60 markah)</p> <p>Bahagian A: Penulisan Fungsional</p> <ul style="list-style-type: none"> E-mel Tidak Formal atau Tidak Formal <p>Bahagian B: Penulisan Esei</p> <ul style="list-style-type: none"> Karangan deskriptif, ekspositori atau naratif <p><u>Kertas 2</u>: Tatabahasa dan Pemahaman (1 jam 30 min – 70 markah)</p> <p>Bahagian A: Penggunaan Bahasa</p> <ul style="list-style-type: none"> Pengimbuhan Peribahasa Mengisi tempat kosong <p>Bahagian B: Pemahaman 1</p> <ul style="list-style-type: none"> Soalan kefahaman Objektif <p>Bahagian C: Pemahaman 2</p> <ul style="list-style-type: none"> Soalan Kefahaman Subjektif <p><u>Kertas 3</u>: Lisan dan Kefahaman Mendengar (70 markah)</p> <p>i. Komponen Lisan:</p> <ul style="list-style-type: none"> Bacaan Lantang Perbualan berdasarkan video <p>ii. Kefahaman Mendengar</p> <ul style="list-style-type: none"> 10 soalan berbentuk aneka pilihan (MCQ)

Subject	Format	Topics
Mathematics	<p><u>Paper 1</u> Duration: 2 h Total marks: 80</p> <p><u>Paper 2</u> Duration: 2 h Total marks: 60</p>	Entire N-Level Syllabus
Additional Mathematics	<p><u>Paper 1</u> Duration: 1 h 45 min Total marks: 70</p> <p><u>Paper 2</u> Duration: 1 h 45 min Total marks: 70</p>	Entire N-Level Syllabus

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Science (Physics)	<p><u>Paper 1 and 2</u> Duration: 1 h 15 min in total Total marks: 50</p> <p><u>Paper 1 (20 marks)</u> Multiple Choice Questions</p> <p><u>Paper 2 (30 marks)</u> Section A (14 marks): Structured Questions Section B (16 marks): Longer Structured Questions</p>	<ol style="list-style-type: none"> 1. Physical Quantities and Units 2. Kinematics 3. Dynamics 4. Mass, Weight and Density 5. Turning Effect of Forces 6. Pressure 7. Energy, Work and Power 8. Kinetic Model of Matter 9. Transfer of Thermal Energy 10. Thermal Properties of Matter 11. General Wave Properties 12. Electromagnetic Spectrum 13. Sound
Science (Chemistry)	<p><u>Paper 3 and 4</u> Duration: 1 h 15 min in total Total marks: 50</p> <p><u>Paper 3 (20 marks)</u> Multiple Choice Questions</p> <p><u>Paper 4 (30 marks)</u> Section A (14 marks): Structured Questions Section B (16 marks): Longer Structured Questions</p>	<ol style="list-style-type: none"> 1. Kinetic Particle Theory 2. Measurement and 3. Experimental Techniques 4. Separation and Purification 5. Elements, Compounds and 6. Mixtures 7. Atomic Structure 8. Chemical Bonding 9. Writing Chemical Equations 10. Chemical Calculations 11. The Periodic Table 12. Air 13. Acids, Bases and Salts 14. Metals 15. Organic Chemistry
Science (Biology)	<p><u>Paper 5 and 6</u> Duration: 1 h 15 min in total Total marks: 50</p> <p><u>Paper 5 (20 marks)</u> Multiple Choice Questions</p> <p><u>Paper 6 (30 marks)</u> Section A (14 marks): Structured Questions Section B (16 marks): Longer Structured Questions</p>	<ol style="list-style-type: none"> 1. Cells 2. Movement of Substances 3. Nutrients 4. Enzymes 5. Nutrition in Humans 6. Nutrition in Plants 7. Transport in Plants 8. Transport in Human 9. Respiration 10. Reproduction in Plants 11. Reproduction in Human

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Geography Elective	Duration: 1 h 40 min Total marks: 50 Structured Questions	<ol style="list-style-type: none"> 1. Global Tourism Geographical Investigations 2. Global Tourism 3. Living with Tectonic Hazards
Social Studies	Duration: 1 h 45 min Total marks: 50 Source-based Questions (35 marks) Structured-response Question (15 marks)	SBCS Skills: <ul style="list-style-type: none"> • Making inferences • Making comparisons • Assessing reliability • Assessing utility • “Surprise”/Hybrid • Evaluating all sources in judging a hypothesis/assertion Topics: <ul style="list-style-type: none"> • Chapters 4 - 9
History Elective (new addition from 2019)	Duration: 1 h 40 min Total marks: 50 Source-based Questions (30 marks) Structured-essay Questions (20 marks)	SBCS Skills: <ul style="list-style-type: none"> • Making inferences • Making comparisons • Assessing purpose • Assessing reliability • Assessing utility • “Surprise” / Hybrid • Evaluating all sources in judging a hypothesis SEQ skills: 1 X 8 marks question on description 1 X 12 marks question on explaining of two factors Topics: Outbreak of War in Europe & the Asia-Pacific Defeat of Germany & Japan Reasons for the Cold War *The Korean War *This chapter will be used as the topic of the SBCS. The other topics could be tested for SEQ.
Principles of Accounts	<u>Paper 1</u> Duration: 1 h Total marks: 40 Structured Questions	<ol style="list-style-type: none"> 1. Introduction to Accounting 2. Special Journals 3. Cash Book 4. Bank Reconciliation 5. Trial Balance 6. Income Statement 7. Balance Sheet

	<p><u>Paper 2</u> Duration: 2 h Total marks: 60 Structured Questions</p>	<p>8. Prepayments and Accruals 9. Non-Current Assets 10. Trade Receivables and Impairment Loss on trade receivables 11. Trade Payables and Inventory 12. Control Accounts 13. Correction of Errors 14. Capital and Drawings Accounts</p>
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Design and Technology	Duration: 1 h 30 min Total marks: 70	<ol style="list-style-type: none"> 1. Design Model 2. Project Management 3. Research 4. Need Definition 5. Idea Generation and Development <ul style="list-style-type: none"> • Brainstorming • SCAMPER • Shape borrowing 6. Evaluation 7. Realisation Plan 8. Design & Technology in Society 9. Design Communication 10. Ergonomics and Anthropometry 11. Structure <ul style="list-style-type: none"> • Loads and forces • Types of structures • Equilibrium and rigidity of structures 12. Mechanisms <ul style="list-style-type: none"> • Transmission of motion • Conversion of motion • Control of motion 13. Electronics <ul style="list-style-type: none"> • Basic electricity • Common electronic components and their uses • Circuits for timer, sensing for light, moisture and temperature
Food and Nutrition	Duration: 1 h 30 min Total marks: 80 Section A (20 marks): Short-answer Questions Section B (28 marks): Structured Questions Section C (32 marks): Open-ended (Essay) Questions	<ol style="list-style-type: none"> 1. Nutrients in Food 2. Energy Balance 3. Diet and Health 4. Meal Planning and Meal Analysis 5. The Science of Food Preparation and Cooking 6. Reactions in Food During Preparation and Cooking 7. Food Labels 8. Main Food Commodities 9. Evaluation of Food