

Subject	Format / Topics
English Language	<p><u>Paper 1</u> Duration: 1 h 50 min Total marks: 70 (45%) Editing Skills, Situational Writing Skills, Continuous Writing Skills</p> <p><u>Paper 2</u> Duration: 1 h 50 min Total marks: 50 (45%) Comprehension and Summary Skills</p> <p><u>Paper 3</u> Duration: 45 min Total marks: 30 (10%) Listening Skills</p> <p><u>Paper 4 (T2 W5-6)</u> Total marks: 30 (Marks used for Prelim) Oral skills (Reading Aloud and Spoken Interaction)</p>
Chinese	<p><u>试卷一：写作（60分） [2小时]</u> 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。 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> 一、综合填空（多项选择，一个短文，10题10分） 二、阅读理解一（多项选择，四个短文，10题20分） 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> <u>A 口试（50分） [10-15分钟]</u> 第一部分：朗读短文 第二部分：会话</p> <p><u>B 听力（20分） [30分钟]</u> 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>

Subject	Format / Topics
Higher Chinese	<p><u>试卷一：写作（80分） [2小时]</u></p> <ol style="list-style-type: none"> <li>1. 实用文（包括私人电邮和论坛） 两题选作一题，字数在 250 字以上，占 20 分</li> <li>2. 作文（包括情境作文、演讲词、材料作文。） 三题选作一题，字数在 400 字以上，占 60 分）</li> </ol> <p><u>试卷二：语文理解与运用（80分） [1.45小时]</u></p> <ol style="list-style-type: none"> <li>1. 语文应用（短文填充+病句修改，共 20 分）</li> <li>2. 阅读理解一（一篇短文，5 题 10 分）</li> <li>3. 阅读理解二（两篇短文，共 38 分）</li> <li>4. 片段缩写（1 题 12 分）</li> </ol> <p><u>试卷三：口试（共 40 分）</u></p> <ol style="list-style-type: none"> <li>1、口头报告：20 分</li> <li>2、会话：20 分</li> </ol> <p style="text-align: center;">❖ 根据会考标准出题</p>
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"> <li>• E-mel Tidak Formal atau Tidak Formal</li> </ul> <p>Bahagian B: Penulisan Esei</p> <ul style="list-style-type: none"> <li>• Karangan deskriptif, ekspositori atau naratif</li> </ul> <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"> <li>• Pengimbuhan</li> <li>• Peribahasa</li> <li>• Mengisi tempat kosong</li> </ul> <p>Bahagian B: Pemahaman 1</p> <ul style="list-style-type: none"> <li>• Soalan kefahaman Objektif</li> </ul> <p>Bahagian C: Pemahaman 2</p> <ul style="list-style-type: none"> <li>• Soalan Kefahaman Subjektif</li> </ul> <p><u>Kertas 3</u> : Lisan dan Kefahaman Mendengar (70 markah)</p> <p>i. Komponen Lisan:</p> <ul style="list-style-type: none"> <li>• Bacaan Lantang</li> <li>• Perbualan berdasarkan video</li> </ul> <p>ii. Kefahaman Mendengar</p> <ul style="list-style-type: none"> <li>• 10 soalan berbentuk aneka pilihan (MCQ)</li> </ul>

Subject	Format	Topics
Mathematics	<p><u>Paper 1</u> Duration: 2 h Total marks: 80</p> <p><u>Paper 2</u> Duration: 2 h 30 min Total marks: 100</p>	Entire O-Level Mathematics Syllabus
Additional Mathematics	<p><u>Paper 1</u> Duration: 2 h Total marks: 80</p> <p><u>Paper 2</u> Duration: 2 h 30 min Total marks: 100</p>	Entire O - Level Additional Mathematics Syllabus <b>(excluding C9 Parabolas &amp; Circles; C10 Geometrical Proofs)</b>
Science (Physics)	<p><u>Paper 1</u> Duration: 1 h Total marks: 40 Multiple Choice Questions</p> <p><u>Paper 2/3/4 (Phy/Chem/Bio)</u> Duration: 1 h 15 min for each paper Total marks: 65 for each paper</p> <p>For each paper: Section A (45 marks): Structured Questions Section B (20 marks): Free Response Questions</p>	<ol style="list-style-type: none"> <li>1. Physical Quantities, Units and Measurement</li> <li>2. Kinematics</li> <li>3. Dynamics</li> <li>4. Mass, Weight and Density</li> <li>5. Turning Effects of Forces</li> <li>6. Pressure</li> <li>7. Work, Energy and Power</li> <li>8. Kinetic Model of Matter</li> <li>9. Transfer of Thermal Energy</li> <li>10. Thermal Properties of Matter</li> <li>11. General Wave Properties</li> <li>12. Light</li> <li>13. Electromagnetic Spectrum</li> <li>14. Sound</li> <li>15. Static Electricity</li> <li>16. Current Electricity</li> <li>17. D.C. Circuits</li> </ol>
Science (Chemistry)		<ol style="list-style-type: none"> <li>1. Kinetic Particle Theory</li> <li>2. Measurement and Experimental Techniques</li> <li>3. Separation and Purification</li> <li>4. Elements, Compounds and Mixtures</li> <li>5. Atomic Structure</li> <li>6. Bonding and Structure</li> <li>7. Chemical Calculations</li> <li>8. Acids and Bases</li> <li>9. Preparation of Salts</li> <li>10. The Periodic Table</li> <li>11. Rate of Reaction</li> <li>12. Energy Changes</li> <li>13. Redox</li> <li>14. Metals</li> <li>15. Air</li> </ol>

Subject	Format	Topics
Science (Biology)	<p><u>Paper 1</u> Duration: 1 h Total marks: 40 Multiple Choice Questions</p> <p><u>Paper 2/3/4 (Phy/Chem/Bio)</u> Duration: 1 h 15 min for each paper Total marks: 65 for each paper</p> <p>For each paper: Section A (45 marks): Structured Questions Section B (20 marks): Free Response Questions</p>	<ol style="list-style-type: none"> <li>1. Cell Structure and Organisation</li> <li>2. Movement of Substances</li> <li>3. Biological Molecules (includes Enzymes)</li> <li>4. Animal Nutrition</li> <li>5. Plant Nutrition</li> <li>6. Transport in Flowering Plants</li> <li>7. Transport in Humans</li> <li>8. Respiration</li> <li>9. Co-ordination and Response (includes the Human Eye, Nervous System and Hormones)</li> <li>10. Reproduction</li> <li>11. Molecular Genetics</li> <li>12. Inheritance</li> </ol>
Geography Elective	<p>Duration: 1 h 40 min Total marks: 50 Structured Questions</p>	<ol style="list-style-type: none"> <li>1. Global Tourism Geographical Investigation</li> <li>2. Weather and Climate</li> <li>3. Global Tourism</li> <li>4. Living with Tectonic Hazards</li> <li>5. Food Resources</li> </ol>
Social Studies	<p>Duration: 1 h 45 min Total marks: 50</p> <p>Source-based Questions (35 marks) Structured-essay Questions (15 marks)</p>	<p>SBCS Skills:</p> <ul style="list-style-type: none"> <li>• Making inferences</li> <li>• Making comparisons</li> <li>• Assessing reliability</li> <li>• Assessing utility</li> <li>• “Surprise”/Hybrid</li> <li>• Evaluating all sources in judging a hypothesis</li> </ul> <p>Topics:</p> <ul style="list-style-type: none"> <li>• Chapters 4 to 11</li> </ul>
Principles of Accounts	<p><u>Paper 1</u> Duration: 1 h Total marks: 40 Structured Questions</p> <p><u>Paper 2</u> Duration: 2 h Total marks: 60 Structured Questions</p>	<ol style="list-style-type: none"> <li>1. Introduction to Accounting</li> <li>2. Special Journals</li> <li>3. Cash Book</li> <li>4. Bank Reconciliation</li> <li>5. Trial Balance</li> <li>6. Income Statement</li> <li>7. Balance Sheet</li> <li>8. Prepayments and Accruals</li> <li>9. Non-Current Assets and Sale of non-current asset.</li> <li>10. Trade Receivables and Impairment Loss on trade receivables</li> <li>11. Trade Payables and Inventory</li> <li>12. Control Accounts</li> <li>13. Correction of Errors</li> </ol>

		14. Company Accounts 15. Incomplete Records (5NA) Capital and Drawings Accounts
<b>Subject</b>	<b>Format</b>	<b>Topics</b>
Design and Technology	Duration: 2 h Total marks: 100	<ol style="list-style-type: none"> <li>1. Design Model</li> <li>2. Project Management</li> <li>3. Research</li> <li>4. Need Definition</li> <li>5. Idea Generation and Development</li> <li>6. Evaluation</li> <li>7. Realisation Plan</li> <li>8. Design &amp; Technology in Society</li> <li>9. Design Communication</li> <li>10. Ergonomics and Anthropometry</li> <li>11. Structure <ul style="list-style-type: none"> <li>• Loads and forces</li> <li>• Types of structures</li> <li>• Equilibrium and rigidity of structures</li> <li>• Reinforcements</li> </ul> </li> <li>12. Mechanisms <ul style="list-style-type: none"> <li>• Transmission of motion</li> <li>• Conversion of motion</li> <li>• Control of motion</li> </ul> </li> <li>13. Electronics <ul style="list-style-type: none"> <li>• Basic electricity</li> <li>• Common electronic components and their uses</li> <li>• Circuits for timer, sensing for light, moisture and temperature</li> </ul> </li> </ol>
Food and Nutrition	Duration: 2 h Total marks: 100  Section A (25 marks): Short-answer Questions Section B (30 marks): Structured Questions Section C (45 marks): Open-ended Questions	<ol style="list-style-type: none"> <li>1. Nutrients in Food</li> <li>2. Diet and Health</li> <li>3. Energy Balance</li> <li>4. Digestion</li> <li>5. Meal Planning and Meal Analysis</li> <li>6. Main Food Commodities</li> <li>7. Food Labels</li> <li>8. The Science of Food Preparation and Cooking</li> <li>9. Reactions in Food During Preparation and Cooking</li> <li>10. Evaluation of food</li> <li>11. The Science of Food Processing</li> </ol>