

The Curriculum and Approaches to Learning		Key Programmes / Competitions
To cultivate the joy of learning Science by developing students' knowledge, skills and attitudes in scientific thinking through a well-designed curriculum that focuses on scientific inquiry and authentic learning. To prepare students for a life-long passion in learning Science and enable them to innovate and contribute to a technologically driven society.		<p>Selected school competitions and enrichment programmes.</p> <p>All class structured group work develops communication competency.</p>
Term / Week	Learning Experiences (Chapter, Activity)	Assessment
1 / 2-4	Chapter 1: Energy + Lab safety briefing <u>Practical</u> <ul style="list-style-type: none"> • 1.1A Energy Around Us • 1.1B Seeing is Believing • 1.3A Generating Electricity 	W0: back to school program W4: 29-30 Jan (CNY) W9: 7 March (Oral Exam) W10: 14 March (Oral Exam) W9: WA1 - Chapter 1 and 2
1 / 5-8	Chapter 2: Electricity <u>Practical</u> <ul style="list-style-type: none"> • 2.1A Measuring Current Using a Multimeter • 2.1B Measuring Voltage Using a Multimeter • 2.1C Measuring Resistance Using a Multimeter • 2.3A Current in Series and Parallel Circuits • 2.3B Voltage in Series and Parallel Circuits 	
1 / 9-10	Chapter 3: Wave <u>Practical</u> <ul style="list-style-type: none"> • 3.1A Making Waves with a Slinky • 3.2A Making Water Waves I March Holidays: Revision for Chapter 1, 2 & 3	
2 / 1-4	Chapter 4: Effects of Force <u>Practical</u> <ul style="list-style-type: none"> • 4.2A Measuring Length • 4.2B Making a Water Clock • 4.2C Finding the Speed of a Moving Marble 	W2: 31 Mar (Hari Raya Puasa) W4: 18 Apr (Good Friday) W6: 1 May (Labour Day) 2 May HBL W7: 9 May HBL W8: 12 May (Vesak Day) / 13-16 May (Sec 3 Adventure Camp) W7: WA2 – Chapter 3, 4 & 6
2 / 5-10	Chapter 6: Food Chemistry <u>Practical</u> <ul style="list-style-type: none"> • 6.1B Separating Sand from a Salt • 6.1C Separating Water from a Solution • 6.1D What Is in Coloured Candies? • 6.2B How can we slow down the process of Burning? • 6.3A Testing for Acids and Alkalis • 6.3B Reactions of Acids June Holidays: Revision for Chapter 4 and 6	

3 / 1-3	Chapter 7: Food Safety <u>Practical</u> <ul style="list-style-type: none"> • 7.1A Which Milk Is Spoilt? • 7.1B There Is Something on My Bread! • 7.2A Protect My Bread! • 7.3A Vitamin content in Beverages 	W2: 7 July (Youth Day) W6: 8 Aug (National Day) W7: 11 Aug (ND School Hol) W10: 4 Sep (Teachers' Day Celebration) W10: 5 Sep (Teachers' Day)
3 / 4-6	Chapter 8: Staying Healthy <u>Practical</u> <ul style="list-style-type: none"> • 8.4A Effects of Antimicrobial Agents on the Growth of Microbes 	W6: WA3 – Chapter 6, 7 & 8 (e-format)
3 / 7-10	Chapter 9: Digestion <u>Practical:</u> <ul style="list-style-type: none"> • 9.2A Effects of Acid on Food • 9.2B Breaking Up Oil • 9.2C Making a Model of the Digestive System • 9.3A Enzyme in Digestion • 9.3B Effect of Temperature on Rate of Digestion 	
4 / 1-2	Revision for EOY Exam	EOY: Chapters 1 to 4; Chapters 6 to 9

Chapter 5: Sources of Food has been designated as the Common Last Topic (CLT) which will be covered as the last chapter in Sec 4 (2026).