YISHUN SECONDARY SCHOOL

Subject & Code: Upper Sec NT Science 5148 (Revised)
Level & Stream: Sec 3 Normal Technical / Year 2024

The Curriculum and Approaches to Learning		Key Programmes / Competitions
knowledg designed learning. Science a	the the joy of learning Science by developing students' ge, skills and attitudes in scientific thinking through a well-curriculum that focuses on scientific inquiry and authentic To prepare students for a life-long passion in learning and enable them to innovate and contribute to a gically driven society.	Selected school competitions and enrichment programmes.
Term / Week	Learning Experiences (Chapter, Activity)	Assessment
1/2-4	Chapter 1: Energy Practical • 1.1A Energy Around Us • 1.1B Seeing is Believing • 1.3A Generating Electricity	W1: Back to School program
1/5-8	Chapter 2: Electricity Practical 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	W7: 10-13 Feb (CNY)
1/9-10	Chapter 3: Wave Practical • 3.1A Making Waves with a Slinky • 3.2A Making Water Waves I March Holidays: Revision for Chapter 1, 2 & 3	W9: WA1 - Chapter 1 and 2
2 / 1-4	Chapter 4: Effects of Force Practical • 4.2A Measuring Length • 4.2B Making a Water Clock • 4.2C Finding the Speed of a Moving Marble	W1: 29 Mar (Good Fri) W3: 10 Apr (Hari Raya Puasa)
2/5-10	Chapter 6: Food Chemistry Practical • 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	W5: 15-19 Apr (YSS Student Learning Festival) W7: 1 May (Labour Day) W7: WA2 – Chapter 3, 4 & 6 W10: 22 May (Vesak Day)

3 / 1-3	Chapter 7: Food Safety Practical 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: 1 Jul (Youth Day)
3 / 4-6	Chapter 8: Staying Healthy Practical • 8.4A Effects of Antimicrobial Agents on the Growth of Microbes	W6: WA3 – Chapter 6, 7 & 8 (e-format) W7: 8-9 Aug (National Day)
3 / 7-10	Chapter 9: Digestion Practical: 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	W10: 30 Aug (Teachers' Day)
4 / 1-3	Revision for EOY Exam	EOY: Chapter 1 to 4; Chapter 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 (2025).