

SCHEME OF EXAMINATION

&

SYLLABI

of

BACHELOR OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY (BHMCT)

for

First to Eighth Semester (w.e.f. 2018 – 2019 Academic Session)



(With Effect From Batch 2018-2019)



**GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY
DWARKA, NEW DELHI-110078**

**GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY, DELHI
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHMCT)**

SCHEME OF EXAMINATIONS

Criteria for Internal Assessment

All theory courses have internal assessment of 25 marks and 75 marks for external examination. For the courses related to projects, internal assessment is 50 marks and external examination is 50 marks. The courses related to Lab have 40 marks as internal assessment and 60 marks for external examination.

The internal assessment of the students (out of 25 marks) shall be as per the criteria given below:

1. Class Test - 15 marks
Written Test Compulsory (to be conducted on the date communicated by the University)
2. Individual Presentation/Assignment/Viva-Voce/Group Discussion/ Class Participation - 10 marks

Note: Record should be maintained by faculty and made available to the examination branch of the University.

MAXIMUM & MINIMUM CREDITS OF THE PROGRAM

The total number of the credits of the BHMCT Programme is 200 credits.

Each student shall be required to appear for examination in all courses. However, for the award of the degree a student should secure at least 190 credits and he or she has successfully completed the courses on:

**Industry Internship (BHCT – 361/ 362) and
Research Project Report (BHCT- 452)**

Note: The students are required to choose between Core electives I or II in Seventh and Eight Semesters. All the 3 subjects and 2 practical will be compulsory to study from any one of the core elective as per their choice of area of specialization in Semester 7 and 8. The core electives shall be floated if minimum number of students opting for it is 25 per cent of the intake in the course.

(With Effect From Batch 2018-2019)



GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY, DELHI
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHMCT)

SCHEME OF EXAMINATIONS

I. INDUSTRY INTERNSHIP

Each student shall undergo Industry Internship of 22 weeks during the FIFTH/SIXTH semester wherein, for 16 weeks the students will cover various core areas in Hospitality Industry and shall undergo the last 6 weeks training in their area of specialization and submit at least two copies of the Internship Report to the Director / Principal of the Institution before the commencement of the end-term Examination. The Industry Internship Report shall Carry 100 marks. It shall be evaluated for 50 marks by an External Examiner to be appointed by the University and for the rest of the 50 marks by an Internal Examiner to be appointed by the Director / Principal of the Institution.

Industry Internship Report to be submitted as per specifications and format (to be collected from the college). Daily Log Book and Performance Appraisal will be essential documents while evaluating student.

II. FINAL YEAR PROJECT REPORT

During the Eighth semester each student (individually or in a specified group) shall undertake a project to be pursued by him / her under the supervision of an Internal Supervisor to be appointed by the Director / Principal. The project should preferably be based on primary data. Both the subject and the name of the Supervisor will be approved by the Director / Principal of the Institution. The Project Report in duplicate along with one soft copy in a CD/DVD will be submitted at least three weeks prior to the commencement of the End Term Examination of the Sixth Semester. Project Report shall carry 100 marks. It shall be evaluated for 50 marks by an External Examiner to be appointed by the University and for the rest of the 50 marks by an Internal Examiner to be appointed by the Director / Principal of the Institution.

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INSTRUCTIONS FOR PREPARATION OF THE PROJECT REPORTS

Students are required to follow the mentioned pattern in preparing the project:

Format of the report:

1. Title page
2. Certificate
3. Acknowledgement
4. Table of Contents
5. Chapter Plan:
 - Chapter I: Introduction
 - Objectives of the study
 - Review of Literature
 - Research Methodology
 - Limitations of the study
 - Chapter II: Profile of the Organization (in case of Summer Training only)
 - Chapter III: Analysis and Interpretation of Data
 - Chapter IV: Conclusions and Recommendations

Format for Bibliography

Follow APA style of Referencing (8th edition)

<https://www.scribd.com/document/251154420/Apa-Citation-Style-8th-edition-pdf>

Annexure

Questionnaire (if applicable)

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BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Approved by AICTE and affiliated to G.G.S. Indraprastha University, Delhi
NAAC 'A' Accredited Institution

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BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHMCT)

SCHEME OF EXAMINATION

FIRST SEMESTER EXAMINATION

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 101	Foundation Course in Food Production - I	Core Course	3	-	3
BHCT 103	Foundation Course in Front Office	Core Course	3	-	3
BHCT 105	Foundation Course in Food & Beverage Service	Core Course	3	-	3
BHCT 107	Foundation Course in Accommodation Operations	Core Course	3	-	3
BHCT 109	Indian Heritage & Culture	Foundation Course - Interdisciplinary	3	-	3
BHCT 111	Business Communication	Foundation Course – Skill Based	3	-	3
Practical/Lab					
BHCT 151	Basic Food Production Operations -I	Core Course – Skill Based	-	4	2
BHCT 153	Basic Front Office Operations-I	Core Course – Skill Based	-	2	1
BHCT 155	Basic Food & Beverage Service Operations-I	Core Course – Skill Based	-	2	1
BHCT 157	Basic Accommodation Operations-I	Core Course – Skill Based	-	2	1
BHCT 159	Bakery & Confectionery-I	Core Course – Skill Based	-	4	2
BHCT 161	Hospitality Grooming, Etiquettes & Manners (NUES)*	Foundation Course – Skill Based	-	2	1
Total			18	14	26

*NUES: Non University Examination System

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BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHMCT)

SECOND SEMESTER EXAMINATION

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 102	Foundation Course in Food Production - II	Core Course	3	-	3
BHCT 104	Front Office Operations	Core Course	3	-	3
BHCT 106	Food & Beverage Service Operations	Core Course	3	-	3
BHCT 108	Accommodation Operations	Core Course	3	-	3
BHCT 110	Environmental Science (NUES)*	Foundation Course – Skill Based	3	-	3
BHCT 112	Hospitality Accounting	Foundation Course - Interdisciplinary	3	-	3
Practical/Lab					
BHCT 152	Basic Food Production Operations-II	Core Course – Skill Based	-	4	4
BHCT 154	Basic Front Office Operations-II	Core Course – Skill Based	-	2	2
BHCT 156	Basic Food & Beverage Service Operations-II	Core Course – Skill Based	-	2	2
BHCT 158	Basic Accommodation Operations-II	Core Course – Skill Based	-	2	2
BHCT 160	Computer Applications for Hospitality Industry	Foundation Course – Skill Based	-	2	2
BHCT 162	Personality Development (NUES)*	Foundation Course – Skill Based	-	2	2
		Total	18	14	25

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THIRD SEMESTER EXAMINATION

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 201	Indian Cuisine and Culture	Core Course	3	-	3
BHCT 203	Front Office Management -I	Core Course	3	-	3
BHCT 205	Restaurant & Bar Management-I	Core Course	3	-	3
BHCT 207	Accommodations Management-I	Core Course	3	-	3
BHCT 209	Airlines, Travel & Tourism Management	Foundation Course – Skill Based	3	-	3
BHCT 211	Management & Organizational Behaviour	Foundation Course - Interdisciplinary	3	-	3
Practical/Lab					
BHCT 251	Quantity Food Production Operations -I	Core Course – Skill Based	-	4	2
BHCT 253	Front Office Operations-I	Core Course – Skill Based	-	2	1
BHCT 255	Restaurant & Bar Operations-I	Core Course – Skill Based	-	2	1
BHCT 257	Accommodation Operations-I	Core Course – Skill Based	-	2	1
BHCT 259	Bakery & Confectionery-II	Core Course – Skill Based	-	2	1
BHCT 261	Advanced Computer Applications for Hospitality Industry (Web Designing) (NUES)*	Foundation Course – Skill Based	-	2	1
		Total	18	14	25

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GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY, DELHI BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHMCT)

FIFTH/SIXTH SEMESTER EXAMINATION

The batch will be divided into two groups A & B. "A" group will undergo Internship in fifth semester and will undergo classroom teaching and Practical's in their sixth semester. Similarly "B" Group will undergo classroom teaching and Practical's in their Fifth semester and will undergo Internship in sixth semester.

The Industry Internship will be for 22 weeks wherein, for 16 weeks the students will cover various core areas in Hospitality Industry and shall undergo the last 6 weeks training in their area of specialization. Area of Specialization will be informed to the hotel beforehand.

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 361/362	Industry Internship	Core Course – Skill Based	-	-	24
		Total	-	-	24

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 301/302	Introduction to International Cuisine	Core Course	3	-	3
BHCT 303/304	Advanced Front Office Management	Core Course	3	-	3
BHCT 305/306	Advanced Food & Beverage Service Management	Core Course	3	-	3
BHCT 307/308	Advance Accommodation Management	Core Course	3	-	3
BHCT 309/310	Hotel Law & Corporate Governance	Foundation Course – Interdisciplinary	3	-	3
BHCT 311/312	Hygiene, Sanitation & Food Science	Foundation Course - Skill Based	3	-	3
Practical/Lab					
BHCT 351/352	Advanced Food Production Operations	Core Course – Skill Based	-	4	2
BHCT 353/354	Advanced Front Office Operations	Core Course – Skill Based	-	2	1
BHCT 355/356	Advanced Food & Beverage Service Operations	Core Course – Skill Based	-	2	1
BHCT 357/358	Advanced Accommodation Operations	Core Course – Skill Based	-	2	1
BHCT 359/360	Hospitality Management & Etiquettes (NUES)*	Foundation Course – Skill Based	-	2	1
		Total	18	12	24

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SEVENTH SEMESTER EXAMINATION

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 401	Research Methodology	Foundation Course – Interdisciplinary	3	-	3
BHCT 403	Entrepreneurship Development	Foundation Course – Interdisciplinary	3	-	3
BHCT 405	Hospitality Sales & Marketing	Foundation Course - Skill Based	3	-	3
<u>Core Elective I: Advanced Food & Beverage Management:</u>					
BHCT 407	Food & Wine Philosophy	Elective Course - Core	3	-	3
BHCT 409	Modern Gastronomy	Elective Course - Core	3	-	3
BHCT 411	Food & Beverage Controls - I	Elective Course - Core	3	-	3
<u>Core Elective II: Advanced Rooms Division Management:</u>					
BHCT 413	Revenue Management	Elective Course - Core	3	-	3
BHCT 415	Interior Decoration	Elective Course - Core	3	-	3
BHCT 417	Linen & Laundry Operations & Management	Elective Course - Core	3	-	3
<u>Practical/Lab</u>					
BHCT 451	Advanced Hospitality Professionals' Skills (NUES) *	Foundation Course - Skill Based	-	2	1
<u>Core Elective (Practical) I: Advanced Food & Beverage Management:</u>					
BHCT 453	Advanced Baking & Culinary Management - I	Elective Course – Skill Based	-	4	2
BHCT 455	Advanced Food & Beverage Service Management - I	Elective Course – Skill Based	-	4	2
<u>Core Elective (Practical) I: Advanced Rooms Division Management :</u>					
BHCT 457	Advanced Front Office Management - I	Elective Course – Skill Based	-	4	2
BHCT 459	Advanced Accommodation Management - I	Elective Course – Skill Based	-	4	2
Total			18	10	23

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Note: The students are required to choose between Core elective and practical subjects. All the 3 subjects and 2 practical subjects will be compulsory to study from any one of the core elective as per their choice of area of specialization in Semester 7 and 8.





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EIGHTH SEMESTER EXAMINATION

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 402	Innovating the Customer Experience	Foundation Course – Skill Based	3	-	3
BHCT 404	Hospitality Customer Relationship Management	Foundation Course – Interdisciplinary	3	-	3
BHCT 406	Human Resource Planning & Management	Foundation Course – Interdisciplinary	3	-	3
<u>Core Elective I: Advanced Food & Beverage Management:</u>					
BHCT 408	Kitchen & Restaurant Planning	Elective Course - Core	3	-	3
BHCT 410	Advanced Food Production Management	Elective Course - Core	3	-	3
BHCT 412	Food & Beverage Controls - II	Elective Course - Core	3	-	3
<u>Core Elective II: Advanced Rooms Division Management:</u>					
BHCT 414	Hospitality Quality Management & Guest Satisfaction	Elective Course - Core	3	-	3
BHCT 416	Ambience Management	Elective Course - Core	3	-	3
BHCT 418	Tour Operations & Management	Elective Course - Core	3	-	3
<u>Practical/Lab</u>					
BHCT 452	Project Report	Foundation Course – Skill Based	-	-	6
<u>Core Elective (Practical) I: Advanced Food & Beverage Management:</u>					
BHCT 454	Advanced Baking & Culinary Management - II	Elective Course – Skill Based	-	4	2
BHCT 456	Advanced Food & Beverage Service Management - II	Elective Course – Skill Based	-	4	2
<u>Core Elective (Practical) I: Advanced Rooms Division Management:</u>					
BHCT 458	Advanced Front Office Management - II	Elective Course – Skill Based	-	4	2
BHCT 460	Advanced Accommodation Management - II	Elective Course – Skill Based	-	4	2
Total			18	8	28

Note: The students are required to choose between Core electives I or II. All the 3 subjects and 2 practical subjects will be compulsory to study from any one of the core elective as per their choice of area of specialization in Semester 7 and 8.



SCHEME OF EXAMINATION

&

SYLLABI

OF

BACHELOR OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

(2008-12)



GURU GOBIND SINGH
INDRAPRASTHA UNIVERSITY
KASHMERE GATE, DELHI-110006


R.K. BHANDARI
Principal

(With Effect From Session 2008-2009)
Banarsidas Chandiwala Institute of
Hotel Management & Catering Technology
Chandiwala Estate, Maa Anandamai Marg,
Kalkaji, New Delhi-110019





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FIRST SEMESTER EXAMINATION

Code No.	Paper	L	T/P	Credits
bhct 101	Food Production & Patisserie-I	3	-	3
bhct 103	Front Office Operations -I	3	-	3
bhct 105	Food & Beverage Service -I	3	-	3
bhct 107	Housekeeping Operations-I	3	-	3
bhct 109	Introduction to Book Keeping & Accounts	3	-	3
bhct 111	Introduction to the Hospitality Mgmt & Tourism	3	-	3
bhct 113	Business Communication	3	-	3
<u>Practicals/Lab.</u>				
bhct 151	Food Production-I	-	4	2
bhct 153	Patisserie-I	-	2	1
bhct 155	Front Office Operations-I	-	2	1
bhct 157	Food & Beverage Service -I	-	2	1
bhct 159	Housekeeping -I	-	2	1
		21	12	27

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BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

SECOND SEMESTER EXAMINATION

Code No.	Paper	L	T/P	Credits
bhct 102	Food Production & Patisserie-II	3	-	3
bhct 104	Front Office Operations -II	3	-	3
bhct 106	Food & Beverage Service-II	3	-	3
bhct 108	Housekeeping Operations-II	3	-	3
bhct 110	Hygiene, Sanitation & First Aid	3	-	3
bhct 112	Accountancy for Hospitality Industry ✓	3	-	3
bhct 114	PC Tools for Hospitality Industry-I	3	-	3
Practicals/Lab.				
bhct 152	Food Production-II	-	4	2
bhct 154	Patisserie-II	-	2	1
bhct 156	Front Office Operations-II	-	2	1
bhct 158	Food & Beverage Service-II	-	2	1
bhct 160	Housekeeping -II	-	2	1
bhct 162	PC Tools Lab-I	-	2	1
		21	14	28

Immediately after the End Term Examinations of Second Semester the students shall proceed for Summer Training of Ten weeks duration.

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THIRD SEMESTER EXAMINATION

Code No.	Paper	L	T/P	Credits
bhct 201	Food Production & Patisserie-III	3	-	3
bhct 203	Front Office Operations -III	3	-	3
bhct 205	Food & Beverage Service-III	3	-	3
bhct 207	Housekeeping Operations -III	3	-	3
bhct 209	Food Science & Nutrition	3	-	3
bhct 211	PC Tools for Hospitality Industry-II	3	-	3
bhct 213	Tourism Product ,Services & Management	3	-	3
bhct 215	Summer Training Report	-	-	4
bhct 217	Environmental Studies	4	-	4
Practical/lab				
bhct 251	PC Tools Lab-II	-	2	1
		25	2	30

Training Report of Summer Training to be presented during Semester End Exams before the duly constituted panel comprising of:

1. Institute Representative (Director/Principal or his nominee)
2. Industry Representative (External Examiner appointed by the Vice – Chancellor)

S. BHANDARI
Principal

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BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY FOURTH SEMESTER EXAMINATION

Code No.	Paper	L	T/P	Credits
bhct 202	Food Production & Patisserie IV	3	-	3
bhct 204	Front Office Operations -IV	3	-	3
bhct 206	Food & Beverage Service- IV	3	-	3
bhct 208	Housekeeping Operations-IV	3	-	3
bhct 210	Hotel Engineering	3	-	3
bhct 212	Material Management & Development	3	-	3
bhct 216	Principles of Management	3	-	3
Practicals/Lab.				
bhct 252	Food Production -III	-	4	2
bhct 254	Patisserie-III	-	4	2
bhct 256	Front Office Operations-III	-	2	1
bhct 258	Food & Beverage Service -III	-	2	1
bhct 260	Housekeeping-III	-	2	1
		21	14	28



Bhandari
BHANDARI
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FIFTH SEMESTER EXAMINATION

Code No.	Paper	L	T/P	Credits
bhct 301	Food Production & Patisserie-V	3	-	3
bhct 303	Front Office Operations-V	3	-	3
bhct 305	Food & Beverage Service -V	3	-	3
bhct 307	Housekeeping Operations -V	3	-	3
bhct 309	Research Project Design & Methodology	3	-	3
bhct 311	Hotel Law & Licensing	3	-	3
bhct 313	Facility Planning	3	-	3
Practicals/Lab.				
bhct 351	Food Production -IV	-	4	2
bhct 353	Patisserie-IV	-	4	2
bhct 355	Front Office Operations-IV	-	2	1
bhct 357	Food & Beverage Service-IV	-	2	1
bhct 359	Housekeeping -IV	-	2	1
		21	14	28

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BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

SIXTH SEMESTER EXAMINATION

Code No.	Paper	L	T/P	Credits
bhct 302	Functional Exposure Training	-	-	24
		-	-	24

As per training Programme Designed followed by Project Report and Project Presentation during Semester End Examination.

Training Report of Sixth Semester Functional Exposure Training to be prepared and presented before duly constituted panel comprising of:

1. Institute Representative (Director/Principal or his nominee)
2. Industry Representative (External Examiner appointed by the Vice – Chancellor/Controller of Examinations)

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BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

SEVENTH SEMESTER EXAMINATION

Code No.	Paper	L	T/P	Credits
bhct 401	Advance Food Production Management-I	3	-	3
bhct 403	Rooms Division Management -I	3	-	3
bhct 405	Advance Food & Beverage Service Management -I	3	-	3
bhct 407	Advance Housekeeping Operation Mgmt-I	3	-	3
bhct 409	Financial Management - I	3	-	3
bhct 411	Managing Hospitality Human Resources-I	3	-	3
bhct 413	Hospitality Service Marketing & Sales	3	-	3
<u>Practicals/Lab.</u>				
bhct 451	Food Production-V	-	4	2
bhct 453	Patisserie-V	-	4	2
bhct 455	Front Office Operations-V	-	2	1
bhct 457	Food & Beverage Service-V	-	2	1
bhct 459	Housekeeping -V	-	2	1
		21	14	28



R.K. BHANDARI
Principal

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BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

EIGHTH SEMESTER EXAMINATION

Code No.	Paper	L	T/P	Credits
bhct 402	Advance Food Production Mgmt-II	3	-	3
bhct 404	Advance Rooms Division Mgmt-II	3	-	3
bhct 406	Advance Food & Beverage Services Management -II	3	-	3
bhct 408	Entrepreneurship Development & Business Strategies	3	-	3
bhct 410	Financial Management-II	3	-	3
bhct 412	Managing Hospitality Human Resources-II	3	-	3
bhct 414	Integrated Marketing Communication	3	-	3
<u>Practicals/Lab.</u>				
bhct 452	Advance Food Production	-	4	2
bhct 454	Advance Front Office Operations Management	-	2	1
bhct 456	Advance Food & Beverage Operations Management	-	2	1
bhct 458	Advance Housekeeping Operations Management	-	2	1
bhct 460	*Project Report	-	2	4
		21	12	30

*The Project Report should be Market Research and Field Work oriented and related to the Core Area/other departments, strategies, policies, planning, performance, trend of Hotel & Hospitality Industry & Operations. The Documentation and Presentation should be conducted during Term End Examination before duly constituted panel comprising of:

1. Institute Representative (Director/Principal or his nominee)
2. Industry Representative (External Examiner appointed by the Vice – Chancellor/ Controller of Examinations)




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Note: The Total Credits of the BHMCT Programme is 223 credits. Each student should compulsorily be required to register himself / herself for all the courses of the programme and should therefore also appear in the Examination of all courses of the programme. The students would be eligible for the award of the degree if he/she is able to earn a minimum of 212 credits and he or she has successfully completed the courses on Summer Training Report (bhct - 215), Functional Exposure Training Report (bhct - 302) and Project Report (bhct- 460).



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