# WINTER 2011 WJEC FN2 MARK SCHEME FRENCH Online PDF

**winter 2011 wjec fn2 mark scheme french** is an essential resource for students preparing for their WJEC AS French examinations, particularly the FN2 paper. This mark scheme provides detailed guidance on how examiners allocate marks across various sections of the paper, helping students understand the criteria for achieving high marks and how to structure their responses effectively. Whether you're revising vocabulary, grammar, comprehension, or writing tasks, familiarizing yourself with the 2011 mark scheme can significantly enhance your exam technique and boost your confidence.

## Understanding the Structure of the FN2 French Paper

The FN2 paper is designed to assess a range of language skills, including listening, reading, and writing. It typically consists of multiple sections, each with specific objectives and mark allocation. Knowing the structure helps in strategizing your revision and exam approach.

### Key Sections of the FN2 Paper

- Listening Comprehension
- Reading Comprehension
- Writing Tasks
- Grammar and Vocabulary

Each section has distinct marking criteria outlined in the 2011 WJEC mark scheme, which emphasizes understanding, accuracy, and the ability to communicate effectively in French.

## Details of the 2011 WJEC FN2 Mark Scheme for French

The 2011 mark scheme offers comprehensive guidance on how marks are awarded for each component. It emphasizes clarity, accuracy, and the demonstration of language skills.

### Listening Section Marking Criteria

- **Identification of key information:** Correctly understanding main ideas and specific details.
- **Accuracy of responses:** Correct spelling and grammar in answers.

- **Number of responses:** Providing all required answers for full marks.

Mark allocation example:

- Each correct answer typically earns 1 mark, with some questions allowing up to 2 marks for accuracy and detail.

## Reading Comprehension Marking Criteria

- **Understanding the text:** Demonstrating comprehension of main ideas and supporting details.
- **Vocabulary and grammar:** Correct interpretation of vocabulary within context.
- **Response accuracy:** Precise answers reflecting understanding.

Sample mark distribution:

- 1-2 marks per question based on correctness and depth of understanding.

## Writing Section Marking Criteria

The writing tasks are assessed on several key aspects, each contributing to the total mark:

- **Content (AO1):** Relevance and completeness of the response.
- **Language (AO2):** Range and accuracy of vocabulary and grammar.
- **Organisation (AO3):** Coherence and logical structure.

Important notes from the 2011 scheme:

- Proper use of tenses and conjugations is critical for high marks.
- Spelling and grammatical accuracy are essential; minor errors may be tolerated but frequent mistakes reduce marks.
- Coherent paragraphing and linking words contribute to clarity.

## Grammar and Vocabulary Assessment

The scheme highlights specific grammar points and vocabulary topics that are likely to be tested:

- Verb conjugations in various tenses (present, past, future, conditional)
- Use of gender and number agreement
- Prepositions and conjunctions
- Common vocabulary themes: family, school, holidays, environment, technology

Tip from the 2011 scheme:

- Demonstrating a wide range of vocabulary and accurate grammar usage can significantly boost marks.

## Key Tips for Students Based on the 2011 Mark Scheme

Drawing from the detailed guidance in the 2011 WJEC FN2 mark scheme, here are practical tips to maximize your performance:

### 1. Practice Past Papers and Use the Mark Scheme

- Regularly practice with past papers from 2011 and earlier years.
- After completing each paper, mark your answers using the official scheme to identify areas for improvement.

### 2. Focus on Accuracy and Range

- Aim to use a variety of vocabulary and grammatical structures.
- Prioritize accuracy to avoid losing marks for simple errors.

### 3. Develop Good Exam Techniques

- Read questions carefully to ensure your responses are relevant.
- Manage your time effectively, allocating sufficient minutes for each section.
- In writing, plan your answers briefly before composing to ensure coherence.

### 4. Enhance Listening and Reading Skills

- Listen to French audio regularly to improve comprehension.
- Read French texts, newspapers, and online articles to build vocabulary and understanding.

### 5. Master Key Grammar Points

- Review verb conjugations and practice applying them in context.
- Understand and practice using different tenses appropriately.

### 6. Use the Mark Scheme to Guide Your Revision

- Identify which skills are most emphasized in the mark scheme and target those areas.
- Pay attention to the criteria for high marks, such as grammatical accuracy and lexical variety.

## Common Mistakes to Avoid Based on the 2011 Scheme

Analyzing the 2011 WJEC mark scheme reveals common pitfalls that can cost students marks:

- Incorrect verb conjugations, especially in past and future tenses.
- Misuse of gender and number, leading to agreement errors.
- Repetition of basic vocabulary without variety, limiting the range score.
- Failure to answer all parts of a question, resulting in lost marks.
- Poor organisation or lack of coherence in writing tasks.

Tip: Always review your work to catch these errors before submitting.

## Conclusion: Leveraging the 2011 WJEC FN2 Mark Scheme for Success

Understanding the detailed criteria laid out in the 2011 WJEC FN2 mark scheme is invaluable for any student aiming to excel in the French exam. It clarifies what examiners are looking for and helps you tailor your study and exam strategies accordingly. By practicing past papers, focusing on accuracy, expanding your vocabulary, and mastering key grammar points, you can improve your chances of achieving high marks. Remember, consistent revision aligned with the mark scheme's guidance is the most effective way to prepare thoroughly and confidently for your French exam.

Good luck with your studies and your upcoming French exam! With careful preparation and a clear understanding of the mark scheme, you can achieve your best possible score.

Winter 2011 WJEC FN2 Mark Scheme French: An In-Depth Review

The Winter 2011 WJEC FN2 Mark Scheme French serves as a critical guide for both students and

teachers preparing for the Welsh Joint Education Committee's French GCSE examinations. As an essential component in understanding how students' responses are evaluated, the mark scheme provides clarity on the expectations and standards set for the exam. This review aims to explore the structure, features, and implications of the mark scheme, offering insights into its strengths and areas for improvement.

## Understanding the WJEC FN2 Mark Scheme French

The WJEC FN2 mark scheme is designed to assess students' proficiency in French across various language skills, including listening, speaking, reading, and writing. The 'FN2' component specifically refers to the Foundation Tier, which caters to students aiming for grades D to G. The Winter 2011 version reflects the assessment criteria relevant at that time, aligning with the curriculum standards and linguistic expectations.

### Structure of the Mark Scheme

The mark scheme is systematically organized to facilitate a clear understanding of how marks are allocated for each question and task. It typically comprises:

- General Marking Principles: Outlining the criteria for awarding marks, including accuracy, comprehension, and language use.
- Specific Marking Grids: Detailing point-by-point what responses are acceptable for each question, often with exemplar answers.
- Levels of Achievement: Descriptions of performance levels, from basic to advanced, corresponding to mark ranges.
- Linguistic and Content Criteria: Emphasizing grammar, vocabulary, pronunciation, coherence, and relevance.

This structure ensures consistency and fairness in marking while providing transparency for students and teachers.

## Features of the Winter 2011 WJEC FN2 Mark Scheme French

### Detailed Rubrics for Each Section

One of the notable features is the comprehensive rubrics for each part of the exam. For example:

- Listening Section: Marked based on correct comprehension of audio clips, with partial marks for partially correct answers.

- Speaking Section: Assessed through pronunciation, fluency, and ability to respond appropriately, with detailed descriptors for each level.
- Reading Section: Criteria include understanding main ideas, detail, and inference.
- Writing Section: Focuses on grammatical accuracy, vocabulary, coherence, and task fulfillment.

This detailed approach allows for nuanced evaluation, rewarding partial knowledge and skills.

### Use of Exemplars and Annotated Responses

The scheme incorporates exemplar responses and annotations, illustrating what constitutes a high, middle, or low-quality answer. This feature aids markers in applying consistent standards and helps students understand how to improve their responses.

### Emphasis on Communication and Language Accuracy

The 2011 scheme places significant emphasis on effective communication, accuracy, and appropriate language use. Marks are awarded not only for correctness but also for the ability to convey meaning clearly, which aligns with the communicative approach in modern language teaching.

## Pros of the Winter 2011 WJEC FN2 Mark Scheme French

- Clarity and Transparency: The detailed marking criteria and exemplars make it clear how students' responses are judged.
- Consistency in Marking: The structured levels and descriptors promote uniformity among examiners.
- Focus on Practical Skills: By emphasizing communication, the scheme encourages learners to develop real-world language skills.
- Guidance for Teachers and Students: The detailed criteria serve as useful teaching tools and revision aids.
- Alignment with Curriculum Goals: The scheme reflects the linguistic and cultural objectives of the French GCSE syllabus.

## Cons and Limitations

- Potential Rigidity: Strict adherence to criteria may overlook creative or contextually appropriate responses.
- Limited Flexibility for Innovative Language Use: The focus on correctness might disadvantage students who employ more complex language structures that are not explicitly detailed in the mark

scheme.

- Dependence on Examiner Interpretation: Despite detailed descriptors, subjective judgment can influence marking, especially in open-ended responses.
- Outdated Elements: Being from 2011, some criteria or linguistic expectations might now be considered outdated, given evolving language teaching practices.
- Limited Focus on Cultural Content: The scheme primarily assesses language skills, with less emphasis on cultural understanding, which is increasingly important.

## Implications for Students and Teachers

### For Students

Understanding the mark scheme allows students to tailor their revision and practice strategies effectively. Recognizing the importance of accuracy, coherence, and appropriate vocabulary can help learners focus their efforts on key areas. Additionally, reviewing exemplar responses can provide insights into what examiners value most.

### For Teachers

Teachers can utilize the scheme to design targeted lessons, mock exams, and feedback sessions. It also assists in standardizing marking practices, ensuring fairness and consistency across assessments. Familiarity with the criteria enables educators to identify common pitfalls and address them proactively.

## Evolution and Future of Mark Schemes

While the Winter 2011 scheme offers a comprehensive framework, language assessment standards have evolved, emphasizing communicative competence and intercultural understanding. Modern schemes tend to incorporate more holistic criteria, including learner autonomy and digital literacy skills.

Future iterations might also integrate technological advancements, enabling more dynamic assessments. Continuous updates ensure that mark schemes remain relevant and effective in measuring genuine language proficiency.

## Conclusion

The Winter 2011 WJEC FN2 Mark Scheme French stands as a detailed and structured guide that facilitates fair and consistent assessment of student performance. Its strengths lie in clarity, transparency, and focus on practical language skills, making it a valuable resource for examiners, teachers, and students alike. However, like any assessment tool, it has limitations, particularly

concerning flexibility and adaptability to modern pedagogical approaches.

Overall, understanding this mark scheme provides valuable insights into the standards expected at that time, and studying its features can help educators and learners align their efforts towards achieving their language learning goals. As language education continues to develop, ongoing refinement of such schemes will remain essential to accurately reflect the evolving landscape of language proficiency and cultural competence.

QuestionAnswer What are the key components of the WJEC FN2 Mark Scheme for French Winter 2011? The WJEC FN2 Mark Scheme for Winter 2011 focuses on assessing language skills across vocabulary, grammar, comprehension, and communication. It provides detailed criteria for marking speaking, listening, reading, and writing tasks, emphasizing accuracy, fluency, and coherence. How can students effectively prepare for the WJEC FN2 French exam in Winter 2011? Students should review past papers and mark schemes, practice vocabulary and grammar exercises, engage in speaking and listening practice, and familiarize themselves with the exam format. Using official WJEC resources and seeking feedback on practice responses can also improve performance. What are common pitfalls to avoid according to the Winter 2011 WJEC FN2 French mark scheme? Common pitfalls include grammatical errors, limited vocabulary, incomplete answers, and failure to address all parts of a question. The mark scheme emphasizes clarity, accuracy, and responding fully to each task component. How is the marking scheme structured for different question types in the Winter 2011 WJEC FN2 French exam? The marking scheme assigns specific point ranges for various question types, such as comprehension questions, translation tasks, and spoken responses. It provides detailed descriptors for different levels of performance, from basic to excellent, guiding examiners in consistent assessment. Where can students find official resources and mark schemes for the Winter 2011 WJEC FN2 French exam? Students can access official WJEC resources, including past papers and mark schemes, through the WJEC website or their school?s exam support services. These resources help in understanding exam expectations and preparing effectively.

**Related keywords:** winter 2011, wjec, fn2, mark scheme, french, exam answers, assessment criteria, grade boundaries, language exam, French coursework

## French Cooking In Early America

**French cooking in early America** played a pivotal role in shaping the culinary landscape of what would become the United States. From the earliest colonial settlements to the development of regional cuisines, French culinary traditions left an indelible mark on American food culture. This rich heritage reflects a blend of European sophistication and local influences, creating a unique

gastronomic tapestry that continues to influence modern American cuisine today. Exploring the history, key influences, signature dishes, and legacy of French cooking in early America reveals how this culinary tradition helped define the nation?s diverse food identity.

# Historical Roots of French Cooking in Early America

## The French Colonial Presence in North America

French culinary influence in early America primarily stems from the presence of French explorers, settlers, and traders. The French established several important colonies, including:

- New France (Canada): Spanning modern-day Quebec and parts of eastern Canada.
- Louisiana Colony: Founded in 1699, with New Orleans becoming a major hub of French culture and cuisine.
- Other settlements: Including parts of the Mississippi River Valley, which facilitated the spread of French culinary traditions.

French settlers brought their culinary techniques, ingredients, and dining customs with them, which gradually integrated with local ingredients and indigenous cooking practices.

## The Role of French Cuisine in Early Colonial Society

French cuisine in early America was characterized by:

- Emphasis on rich, flavorful sauces and complex preparations.
- Use of local ingredients such as game, seafood, and native herbs.
- Adoption of European culinary techniques like sautéing, braising, and baking.

French culinary traditions often signified wealth and sophistication and were primarily enjoyed by the colonial elite, including traders, landowners, and aristocrats.

# Key Influences of French Cooking in Early America

## Techniques and Ingredients

French culinary techniques introduced in early America included:

- Sautéing and braising: Techniques to develop deep flavors.

- Use of roux: As a base for sauces and stews.
- Baking and pastry-making: Bringing French bread, cakes, and pastries to the American colonies.

Ingredients that became staples due to French influence include:

- Butter and cream: For sauces and pastries.
- Herbs like tarragon, thyme, and tarragon: To flavor dishes.
- Wild game and seafood: Such as duck, oysters, and fish, reflecting regional availability.

### Influence on American Culinary Traditions

French cooking contributed to the development of several iconic regional cuisines, notably:

- Louisiana Creole and Cajun cuisine: Blending French, Spanish, African, and Native American influences.
- New Orleans cuisine: Known for its sophisticated use of sauces, spices, and seafood.
- The development of haute cuisine: French culinary techniques laid the groundwork for formal dining and gourmet cooking in America.

## Signature Dishes of French-influenced Early American Cuisine

### Classic French Dishes Adopted in America

Many dishes originating from French culinary traditions became staples in early America, including:

- Coq au Vin: Chicken braised with wine, mushrooms, and onions.
- Bouillabaisse: A seafood stew originating from Provence but adapted in coastal regions.
- Ratatouille: A vegetable medley that showcased regional produce.
- Crêpes and Pastries: French bread and pastry techniques influenced American baking.

### Louisiana Specialties

Louisiana, especially New Orleans, became a culinary melting pot, famous for dishes such as:

- Gumbo: A hearty stew combining French roux, local seafood, and spices.
- Jambalaya: A rice dish with French, Spanish, and African influences.

- Bananas Foster: A dessert that reflects French-American fusion.
- Beignets: French-style fried doughnuts served with powdered sugar.

# The Legacy of French Cooking in Early America

## French Culinary Institutions and Their Impact

The establishment of French culinary institutions and elite kitchens in colonial America helped preserve and transmit French cooking techniques. Notable examples include:

- French-trained chefs: Who brought refined techniques to American courts and restaurants.
- Culinary schools and cookbooks: Such as early American editions influenced by French cuisine.

## French Influence on American Food Culture Today

Modern American cuisine continues to reflect French influences through:

- The prominence of French-inspired fine dining and haute cuisine.
- The popularity of French baking, including croissants and baguettes.
- The integration of French sauces like béchamel, hollandaise, and velouté into American cooking.

# French Culinary Heritage in Contemporary America

## French-American Fusion Cuisine

Today, chefs blend French techniques with American ingredients, creating innovative dishes. Examples include:

- French-inspired brunch dishes.
- Modern takes on classic French comfort foods.
- Fusion cuisines that combine French, Creole, Cajun, and other regional styles.

## Preservation and Celebration of French Culinary Traditions

Many American culinary institutions and festivals celebrate French heritage through:

- Cooking classes and demonstrations.
- Food festivals highlighting French-American cuisine.
- The continued popularity of French bakeries and cafés.

## Conclusion

French cooking in early America served as a cornerstone of the nation?s culinary development, influencing regional cuisines, refining cooking techniques, and elevating the dining experience. From the sophisticated dishes of New Orleans to the hearty stews of Louisiana, French culinary traditions have persisted and evolved, shaping America?s diverse food landscape. Today, the legacy of French cooking continues to thrive, celebrated for its artistry, technique, and timeless appeal?an enduring testament to the deep historical roots of French cuisine in early American history.

Keywords for SEO optimization: French cooking in early America, French culinary influence, American cuisine history, Louisiana Creole cuisine, French techniques in America, early American dishes, French recipes in America, French heritage in American food, Louisiana cuisine, French pastry traditions

French Cooking in Early America: A Culinary Heritage Rooted in Tradition and Adaptation

Introduction

French cooking in early America embodies a fascinating blend of cultural preservation, adaptation, and innovation. As European settlers arrived on the continent, they brought with them not only their language and customs but also their rich culinary traditions. The influence of French cuisine, particularly from regions such as Normandy, Brittany, and the Parisian culinary scene, played a significant role in shaping the early American palate. This culinary legacy persisted through the colonial period and into the formation of a unique American cuisine, reflecting both the heritage of French immigrants and their interactions with indigenous ingredients and other European settlers. Exploring this history offers insight into how French culinary principles established roots in early America and evolved amid new landscapes and diverse cultural influences.

The Origins of French Culinary Influence in America

French Immigration and Settlement Patterns

In the early 17th and 18th centuries, French explorers and settlers established colonies along the Atlantic coast, most notably in present-day Louisiana. The Louisiana region became a focal point of French cultural and culinary influence, with French explorers, traders, and settlers bringing their traditions across the Atlantic. These early French communities, including the notable French Creoles, maintained their culinary identities through local ingredients and cooking techniques.

The Role of French Culinary Traditions

French cuisine, renowned for its sophistication, techniques, and emphasis on sauces, was highly regarded in Europe and carried over by immigrants to the New World. French cooking was characterized by:

- Methodical Techniques: Sautéing, braising, roasting, and poaching.
- Rich Sauces: Béchamel, velouté, espagnole, and hollandaise.
- Structured Courses: Appetizers, main courses, and desserts.
- Use of Fresh Ingredients: Butter, herbs, wines, and locally available produce.

In early America, these principles were initially preserved within French immigrant communities, especially in Louisiana, where the culinary traditions remained more intact due to relative isolation and continued French governance.

French Culinary Practices and Adaptation in Colonial America

Integration with Indigenous and Local Ingredients

French cooks in early America faced the challenge of sourcing ingredients unfamiliar from Europe. They adapted their traditional recipes to incorporate native ingredients such as:

- Corn: Replacing wheat-based bread with cornbread.
- Local Fish and Seafood: Incorporating oysters, catfish, and other freshwater or coastal catches.
- Wild Game: Utilizing venison, wild fowl, and other game meats.
- Vegetables: Sweet potatoes, squash, okra, and peppers.

This adaptation led to the development of new regional dishes that retained French techniques but reflected local flavors.

The Evolution of French-Inspired Dishes

Some early American dishes influenced by French cuisine include:

- Gumbo: A stew combining French roux techniques with Native American and African ingredients.
- Jambalaya: A rice dish blending French cooking methods with local ingredients.
- Crêpes and Pastries: Baked goods brought by French immigrants adapted to available

ingredients.

The Role of French Culinary Education and Cookbooks

In colonial America, cookbooks and culinary manuals from France influenced home cooks and professional chefs alike. Notable publications, such as "Le Cuisinier Royal et Bourgeois" by François Pierre La Varenne, provided foundational techniques that were modified to suit American ingredients.

French Influence in Colonial Cities and Louisiana

New Orleans: A Culinary Melting Pot

As the most prominent hub of French influence in early America, New Orleans became a vibrant center of culinary exchange. French settlers, enslaved Africans, Caribbeans, and other immigrant groups contributed to a unique Creole cuisine that blended French techniques with Caribbean spices, African flavors, and indigenous ingredients.

- Creole Cuisine: Characterized by rich, spicy, and hearty dishes.
- Cooking Methods: Emphasized slow simmering, use of roux-based sauces, and complex spice blends.
- Signature Dishes: Shrimp Creole, Crawfish Étouffée, and Oysters Rockefeller.

The Impact of French Culinary Education in Louisiana

French culinary schools and chefs in Louisiana preserved traditional techniques and passed them down through generations, ensuring that French culinary principles remained central to the region?s cooking.

French Culinary Techniques and Their Transmission

Classical French Techniques in Early America

Many foundational techniques of French cuisine found their way into American kitchens, including:

- Sauce Making: The backbone of French cuisine, emphasizing emulsification and reduction.
- Dégraissage: Clarifying fats and broths to achieve purity of flavor.
- Pâtisserie Skills: Pastry making, including puff pastry, tart shells, and éclairs.

The Role of French Chefs and Culinary Mentorship

Traveling French chefs, such as the legendary Marie-Antoine Carême, influenced American cooks through cookbooks and culinary demonstrations. Their emphasis on presentation, precise techniques, and the importance of sauces became a standard in American fine dining.

The Legacy and Continuing Influence of French Cooking in America

19th and 20th Century Revival

French culinary principles gained renewed popularity in America during the 19th and early 20th centuries with the advent of French-trained chefs and the rise of French-inspired restaurants. French cooking schools, such as Le Cordon Bleu, furthered American chefs' mastery of French techniques.

Modern Interpretations and Fusion

Today, French influence remains evident in American cuisine through:

- French-American Fusion: Combining French techniques with local ingredients and flavors.
- Gourmet and Haute Cuisine: Fine dining establishments emphasizing French culinary methods.
- Culinary Education: French cooking techniques are foundational in culinary schools across the U.S.

Preservation of Regional French Influence

Louisiana?s Creole and Cajun cuisines continue to showcase the deep-rooted French culinary traditions, blending them seamlessly with African, Caribbean, and indigenous flavors.

Conclusion

French cooking in early America is a testament to the enduring power of culinary tradition and its capacity for adaptation. From the early colonial period through the development of regional cuisines like Creole and Cajun, French techniques and principles provided a foundation that evolved in response to new ingredients, cultural influences, and changing tastes. Today, the legacy of French cuisine remains a vital part of America's culinary landscape, celebrated for its techniques, rich flavors, and cultural significance. Whether in historic dishes, high-end restaurants, or everyday home cooking, the influence of French culinary artistry continues to enrich American food culture, connecting the past with the present in a delicious continuum.

QuestionAnswer How did French cooking influence early American cuisine? French cooking

introduced techniques such as sautéing, braising, and the use of rich sauces, which significantly shaped the development of American culinary traditions, especially in regions with French settlements. What role did French chefs or culinary traditions play in early American colonies? French chefs and culinary practices were often brought by settlers and traders, contributing refined cooking techniques and recipes that blended with indigenous and other European influences in early America. Which French dishes were popular in early America? Dishes such as coq au vin, ratatouille, and French bread became popular among the colonial elite, reflecting the sophistication of French cuisine and its adaptation to American ingredients. How did French culinary techniques spread in early America? French techniques spread through the migration of French chefs, the establishment of French-influenced kitchens, and the publication of cookbooks that shared French recipes and methods with American cooks. Were French ingredients commonly used in early American cooking? Yes, ingredients like wine, butter, herbs, and fine cheeses were incorporated into early American recipes, reflecting French culinary influence and trade connections. Did French cooking influence the development of specific American dishes? Absolutely; French techniques and ingredients contributed to the creation of dishes like gumbo, jambalaya, and certain pastry recipes, blending French and local flavors. How did French culinary traditions adapt to American ingredients in early America? French chefs adapted their recipes by substituting local ingredients such as native herbs and meats, creating unique regional styles that retained French techniques. What was the significance of French culinary influence during the American Revolution? French culinary influence was prominent among the colonial aristocracy and revolutionaries, symbolizing sophistication, and French techniques were often associated with the ideals of refinement and enlightenment. Are there any surviving French-American recipes from early colonial times? Yes, some recipes documented in early cookbooks and household manuals reflect French techniques and ingredients, serving as a testament to the lasting influence of French cooking in America.

**Related keywords:** French cuisine, early American food, colonial gastronomy, French influence, New France culinary, 18th-century cooking, French immigrants, colonial recipes, French culinary traditions, early American kitchens

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